



## HOUSE OF TOWNEND

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### Chablis 1er Cru Vaillons Vieilles Vignes 2023, Samuel Billaud

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<b>Price</b>	£64.50
<b>Code</b>	CHAB124

Vaillons is one of the finest and most popular Premiers Crus on the left bank of the River Serein, with a south-easterly exposure on a single, central plot that captures all the morning sun.

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#### Tasting Notes:

Brilliant pale gold with vibrant green highlights. A wonderful, refined and aromatic bouquet. The palate is dynamic and precise, a lime zest and mineral infusion complimenting the complex fruit makeup, orchard fruits, lemons, subtle notes of fennel with a beautiful salinity and oyster shell freshness.

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Specification	
Vinification	Hand Picked, pressed and fermented in tank, with 24 months lees ageing. No oak was used in this wine.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	Fine Wine
Vintage	2023
Style	Dry
Body	Elegant, crisp and delicate
Producer	Samuel Billaud
Producer Overview	<p>This domaine is a new addition to our Chablis range and I am sure it will be a huge success. Samuel Billaud is one of the most exciting winemakers in Chablis, rivalling the wines of Jean-Marie and Bernard Raveneau but at a fraction of the price. His 2019s are fabulous, a little lower in alcohol and higher in acidity than the 2018 vintage with fine depth and concentration as a result of lower yields. The vendange was early in 2019, starting at the beginning of September, and the wines are a winning combination of the minerality of 2017 and the richness of 2018. All the wines have been aged for 12-18 months on the fine lees in order to develop extra tension and complexity.</p>
Closure Type	Cork