Chablis 1er Cru Vaillons Vieilles Vignes 2024, Samuel Billaud 6 x 75cl

Price	£275.00
Code	CHAB142

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.

Tasting Notes:

This is the freshest and most elegant of the premiers crus with pure, ripe citrus and a racy texture. Intense and powerful, yet balanced by high acidity, it delivers impressive concentration and density, leading to a long, vibrant finish. Youthful and energetic, it shows real power and persistence, promising even greater harmony with time.

HOUSE OF TOWNEND

Specification	
Vinification	Samuel ferments and ages this fine premier cru exclusively in 100% stainless steel vats to preserve the purity of the fruit. All the vines are 60+ years old.
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	En Primeur, Fine Wine
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	Samuel Billaud
Producer Overview	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.
Closure Type	Cork