HOUSE OF TOWNEND

Chablis 2024, Samuel Billaud 6 x 75cl



Price	£120.00
Code	CHAB139

demand their place in any great cellar. His Chablis is mainly produced from two parcels of old vines, each with differing exposures. Les Pargues, near the village of Préhy and boarding premier cru Vaillons, brings fruit and freshness to the blend, whilst Bas des Chapelots, just below the premier cru of Montée de Tonnerre, contributes greater depth, concentration and minerality.

Tasting Notes:

Notes of lemon zest and a touch of crushed stone. Bright and zingy on that palate, it has a fresh acidity, generous texture and a lovely tension, all balanced by impressive concentration and length.

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Specification	
Vinification	Hand-picked, fermented in steel tanks at a low temperature, this wine is classically mineral driven in character.
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