HOUSE OF TOWNEND

# Chablis Grand Cru Bougros 2022, Samuel Billaud

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| **Price** | £130.00 |
| **Code** | CHAB113 |

Situated on the western central edge of the Grand Cru hill, looking south and west to the sleepy town of Chablis, Billaud makes very small quantities of this steely, forceful wine.

**Tasting Notes:**

A powerful, almost majestic Chardonnay that soars high above anything else tasted in this region in 2022. Concentrated, rich and powerfully structured, layers of steely acidity, precise in nature and tension, vibrant, alive and so, so wonderfully satisfying, with a long complex finish. This is winemaking at its very best!



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| Specification | |
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| **Vinification** | Hand-picked, fermented in 3 year old barrels, followed by 1 year in old oak, then transferred back into steel tanks to 'marry' the wine. A further ageing on fine lees for 18 months prior to bottling. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2026 |
| **Country** | France |
| **Region** | Burgundy |
| **Area** | Chablis |
| **Type** | White Wine |
| **Grape Mix** | 100% Chardonnay |
| **Genres** | Fine Wine |
| **Vintage** | 2022 |
| **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 |