HOUSE OF TOWNEND

Chablis Grand Cru Bougros 2024, Samuel Billaud 6 x 75cl



Price	£575.00
Code	CHAB147

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:

Crisp and mineral with superb concentration, Samuel's 2024 Bougros shows bold citrus, peach, and pear fruit, underpinned by signature acidity, saline and flinty notes. A touch of spice, along with hints of ginger and gunsmoke, adds complexity, whilst a tightly packed core of tropical fruit brings richness, weight, and intensity. The palate is vibrant yet smooth and rounded, with a vibrant acidity, a persistent mineral backbone, that carries through a long, precise, and lively finish, promising excellent aging potential.

HOUSE OF TOWNEND

Specification	
Vinification	Hand-picked, 75% is fermented in stainless steel and 25% in oak.
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