



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis 'Les Grandes Terroirs' 2020, Domaine Samuel Billaud

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| Price | £32.00 |
| Code | CHAB058 |

Produced from three parcels of vines in different sectors of the appellation; Les Pargues, towards the village of Préhy, Les Cartes, between the Premiers Crus of Vaillons and Montmains, where the vines are 60 years old and Bas de Chapelots just below Montée de Tonnerre.

Tasting Notes:

Ripe but with clean, crisp citrus fruit, this has considerably more depth and richness on the palate than most Chablis.





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| Specification | |
|--------------------------|--|
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now through to 2026 |
| Country | France |
| Region | Burgundy |
| Area | Chablis |
| Type | White Wine |
| Grapes | Chardonnay |
| Vintage | 2020 |
| Body | Elegant, crisp and delicate |
| Producer | Domaine 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 |
| Food Matches | A perfect wine to pair with goat cheese, shellfish and fish as well as ham, smoked trout and pungent washed-rind cheeses. |