HOUSE OF TOWNEND

Chablis 'Les Grands Terroirs' 2022, Samuel Billaud

Price	£34.50
Code	CHAB107

Samuel produces his Chablis from three separate plots all with different exposures totalling 5.5Ha – 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 which is situated just below Montée de Tonnerre.

Tasting Notes:

A ripe, open and yet elegantly classical Chablis, offering rich dessert apple, pink grapefruit, fresh racy acidity and the classic Chablisesque 'bite' of steely backbone. Intense minerality shows the quality of the 2022 vintage, with a tension to balance the wonderful fruit structure.



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Specification	
Vinification	Samuel started harvesting his AC Chablis plots on the 25th of August, early for this region. Hand-picked, fermented in steel tanks at a low temperature. The hint of creaminess shows a degree of battonage which adds mouthfeel and texture. 45 hl/ha were the average yields for his Chablis plots.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
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