



2011 Billaud-Simon Chablis les Clos

A Chardonnay Dry White Table wine from Les Clos, Chablis, Burgundy, France

Review by Antonio Galloni

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Rating: (92-94)

Drink 2014 -

Cost: \$77-\$100

The 2011 Chablis Les Clos is rich and totally seamless. Apricots, peaches, flowers, mint and spices flesh out in this expansive, layered Clos. In 2011, Les Clos is built on volume and multi-dimensional textural richness. Despite its unquestionable beauty, this is a style that favors body over some of the subtler, more nuanced expressions of Clos. Anticipated maturity: 2014+. (Not yet released) Bernard Billaud told me he views 2011 as a classic Chablis vintage, one of the few producers who holds that view. The growing season got off to an early start, with flowering that was three weeks ahead of schedule. The harvest began on September 10, as opposed to late September/early October, which is much more common. I tasted most of the 2011s from tank and/or barrel, except the Petit Chablis and Chablis, which were bottled in May 2012. Always eloquent, Billaud describes 2010 as a 'grand millésime.' Vintage 2010 at the domaine was characterized by a rainy summer with little heat. On average, yields were down 25%. Billaud bottled his 2010 grand crus in May 2012. Importer: Langdon Shiverick, Los Angeles, CA; tel. (213) 483-5900
