

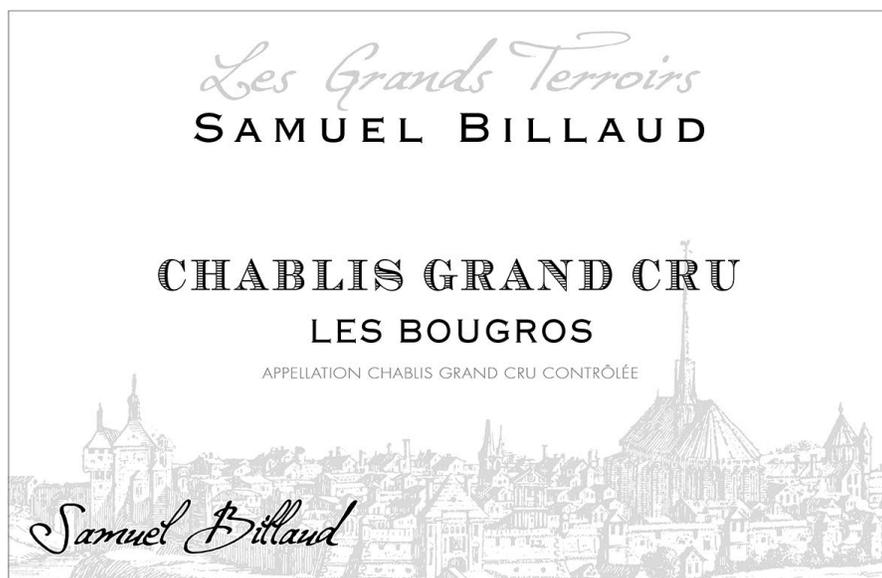
# Samuel Billaud

C H A B L I S

## PROFILE

Part of an esteemed Chablis family, Samuel Billaud struck out on his own in 2009 to found his eponymous domaine. He had previously been the winemaker at Domaine Billaud-Simon, which had been a shining light in the old school Chablis clubhouse of quality. Since the creation of his own label, Samuel has met with great success and moved into a new winery space in 2015 as well as purchasing four hectares of vines that had previously belonged to Domaine Billaud-Simon. The resulting range, from AC to Grand Cru, are layered wines rife with crunchy oyster shell and silex, and exhibit a range of flavor profiles from licorice to white peach to toasty baguette. This is top quality Chablis from a rising star producer – for white Burgundy lovers, these are not to be missed.

92 pts WA, 2016 vintage: “The 2016 Chablis Grand Cru Bougros is also a great success for the vintage, offering up complex aromas of mandarin, lemon oil, crisp peach, green apple and oatmeal. On the palate, it’s medium to full-bodied, glossy and textural, with a rich, layered profile but good balancing acids. It’s already quite approachable.” (WK)



## SPECIFICATIONS

**Wine:** Chablis Grand Cru “Bougros”

**Varietals:** 100% Chardonnay

**Appellation:** Chablis Grand Cru AOC

**Exposure:** Southwest

**Soil:** Clay-limestone Kimmeridgian marls

**Pruning:** Guyot double

**Harvest:** Manual

**Agricultural Method:** Sustainable, Organic  

**Vinification:** Pneumatic pressing, cold settling. Fermented in barrels then aged 12 months in 3 year old oak and six months in tank. This is the most accessible vineyard to drink young.

“Due to his deep roots in Chablis, Samuel has access to some of the finest grapes and vineyards in the region.”



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