

July 2016

Samuel Billaud
Chablis Grand Cru "Vaudésir", 2014
Burgundy, France

92+ Points

(Billaud has plots in the "cold, minerally, fresh southwest side" of the appellation and in the southeastern portion, which ripens earlier; like the Preuses, this went through its alcoholic and malolactic fermentations entirely in oak and was then racked into tank in April of 2015 for 12 additional months of aging on its lees): Pale yellow. Ripe peach and crushed stone along with some obvious vanillin oak on the highly aromatic nose. Very rich, saline and backward, with pure minerality contributing to its youthfully austere character. Boasts excellent density and energy but comes across as much more angular and unevolved in the early going than the Séchet. A touch of finishing bitterness will require patience. Billaud noted that part of this cuvée was aged in a new 400-liter Chassin barrel. This was the first vintage to include some estate fruit. (AG)