



## **2011 Billaud-Simon Chablis 1er Cru Vaillons**

A Chardonnay Dry White Table wine from Vaillons, Chablis, Burgundy, France

Review by Antonio Galloni

*eRobertParker.com* # 202 (Aug 2012)

Rating: (90-92)

Drink 2013 -

Cost:

The 2011 Chablis Vaillons wraps around the palate with serious intensity and depth. Yellow peaches, apricots, flowers and spices meld together beautifully on the long, polished finish. This is a lovely showing from the Vaillons. Soft, floral notes linger on the palate in this inviting, delicious Chablis. Anticipated maturity: 2013+. (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 millesime.' 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

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