



2010 Billaud-Simon Chablis Preuses

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

Review by Antonio Galloni

eRobertParker.com # 202 (Aug 2012)

Rating: 95

Drink 2014 -

Cost: \$52-\$100

The 2010 Chablis Les Preuses is another wine that captures the essence of the year in its crystalline purity. It reflects the subtler, more refined side of 2010 in its finely cut, chiseled white stone fruits, slate, smoke, mint, crushed rocks and lime. Although there is plenty of energy and focus in the glass, the Preuses, and the finish in particular, is all about delicacy and understated minerality. Anticipated maturity: 2014+. 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

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Rating: (92-94)

Drink 2015 - 2025

Cost: \$52-\$100

The 2010 Chablis Les Preuses is dazzling. A veritable kaleidoscope of aromas and flavors emerges from the glass in this cool, introspective Chablis. Layers of exquisite, finessed fruit build towards the explosive finish. This is another wine that is night and day with the 2009. Anticipated maturity: 2015-2025. (Not yet released) Billaud-Simon is now run by Bernard Billaud, following the exit of his nephew, Samuel Billaud, last year. The 2009 harvest began in late September and ran into early October, quite late by Chablis standards in this vintage. Not surprisingly, the Billaud-Simon 2009s are built on an expression of generous fruit that shows the ripeness and softness of the vintage. The 2009s were bottled beginning in September, 2010. As is quite common, the premier and grand crus saw a longer

elevage, here roughly 16-18 months. The last of the grand crus were bottled in May, 2011. I also tasted most of the 2010s from tank and barrel, including several lots of the Petit Chablis and Chablis that had just been racked and were impossible to read. The estate began harvesting the 2010s on October 1st. It was a year in which maturation happened only at the very end of the season. Importer: Langdon Shiverick, Los Angeles, CA; tel. (213) 483-5900
