



Samuel Billaud

Chablis Grand Cru “Le Clos” 2014
Burgundy, France

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Score: 94 Points

The 2014 Chablis Grand Cru les Clos comes, from vines located on the higher sector of the vineyard, fermented in barrel and was then raised in stainless steel vat. It was actually difficult for this Les Clos to follow the Vaudésir and Les Preuses, since both are much more open and display more mineralité. There is a touch of reduction here, as one often finds with Les Clos. The palate is very well balanced with crisp acidity, tightly wound and saline in the mouth, quite strict for a Les Clos, but with fine tension and a hint of ginger right on the finish. It will need 4-5 years in bottle to really find its groove, but it will be worth the weight. -NM

