

August 2018

Samuel Billaud 2016 Chablis Séchet 1er Cru Chablis, France

<u>93 Points</u>

The 2016 Chablis Séchet 1er Cru was picked at around 35hl/ha and matured in stainless steel for 18 months. It has a taut and linear bouquet with smoke and flint – classic Chablis aromas. The palate is very well defined with subtle orange rind and dried apricot notes, very pure and refined with a very harmonious finish that lingers in the mouth. A beautiful wine from Samuel Billaud. (NM)

