

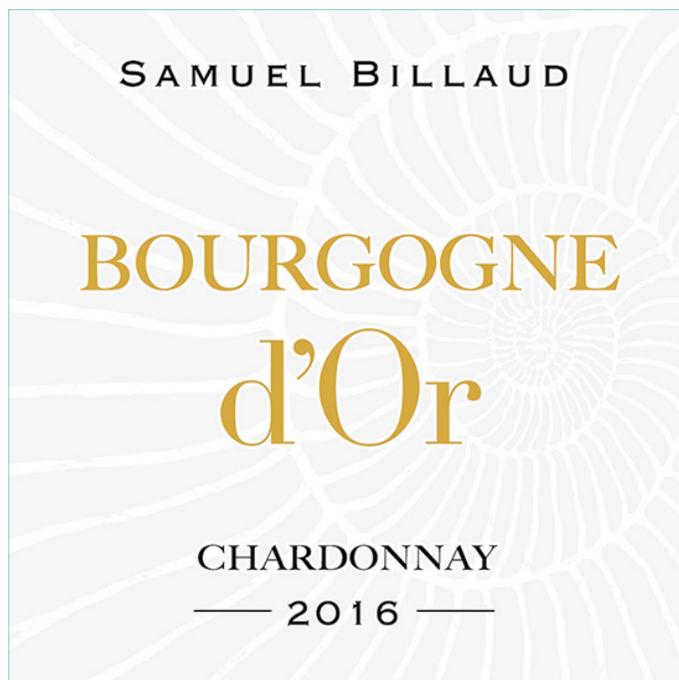
Samuel Billaud

C H A B L I S

PROFILE

Part of an esteemed Chablis family, Samuel Billaud struck out on his own in 2009 to found his eponymous domaine. He had previously been the winemaker at Domaine Billaud-Simon, which had been a shining light in the old school Chablis clubhouse of quality. Since the creation of his own label, Samuel has met with great success and moved into a new winery space in 2015 as well as purchasing four hectares of vines that had previously belonged to Domaine Billaud-Simon. The resulting range, from AC to Grand Cru, are layered wines rife with crunchy oyster shell and silex, and exhibit a range of flavor profiles from licorice to white peach to toasty baguette. This is top quality Chablis from a rising star producer – for white Burgundy lovers, these are not to be missed.

Bourgogne d'Or was created in 2016 because severe hail damage in Chablis limited Billaud's crop. He still wanted to make an entry-level Burgundy, so he added some grapes grown in the north of Macon. The Bourgogne D'Or is vinified in the same cellar as the rest of his wines and with the same attention and passion. This wine presents a good balance between fruit and minerality, with tension of Chablis balanced by the ripeness of southern Burgundy.



SPECIFICATIONS

Wine: Bourgogne d'Or

Varietals: 100% Chardonnay

Appellation: Bourgogne AOC

Location: Chablis/Northern Mâcon

Exposure: South/southeast

Vineyard Age: 45 years

Yield: 50 hl/ha

Pruning: Single Guyot

Harvest: Manual and mechanical

Quantity Produced: 12,000 bottles

Agricultural Method: Sustainable 

Vinification: Fermented in thermo-regulated steel tanks between 25 and 50 hectoliters. Between 16° and 21° C. during the alcoholic fermentation. At 18° during the malolactic fermentation. Aging on fine lees during several months (from 2 to 6 months). Bentonite fining. Bottled after a year.

Alcohol: 12.5%

Residual Sugar: >2 g/l

Acidity: 4.2 g/l

Tasting Notes: Perfect for pre-dinner drink with gougères. Ideal with oysters, crustaceans or white fish like cod and pollock. Also good served with sushi.