

# 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.

93 pts WA, 2016 vintage: “The 2016 Chablis 1er Cru Séchet is showing very well from bottle, unfurling in the glass with classy aromas of lemon oil, dried white flowers and oatmeal. On the palate, the wine is medium to full-bodied, glossy and deep, with superb concentration and chewy extract, framed by tangy acids. It’s taut, pure and very classic in profile, and to my palate it’s the finest of Billaud’s 2016 premiers crus.” (WK)



## SPECIFICATIONS

**Wine:** Chablis 1er Cru “Séchet”

**Varietals:** 100% Chardonnay

**Appellation:** Chablis 1er Cru AOC

**Exposure:** Southeast

**Soil:** Clay-limestone Kimmeridgian marls

**Vineyard Age:** 70 years

**Pruning:** Guyot double

**Harvest:** Manual and mechanical

**Agricultural Method:** Sustainable, Organic  

**Vinification:** Sourced from a 70-year-old plot of vines within the Vaillons 1er Cru that once belonged to Billaud’s grandmother. He re-acquired the plot in 2014. Pneumatic pressing, cold settling. Alcoholic fermentation in small, thermo-regulated stainless steel tanks and neutral casks. Aging on fine lees.

**Alcohol:** 13%

“ Due to his deep roots in Chablis, Samuel has access to some of the finest grapes and vineyards in the region. ”



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