



## **2010 Billaud-Simon Chablis Montee de Tonnerre**

A Chardonnay Dry White Table wine from Montee de Tonnerre, Chablis, Burgundy, France

Review by Antonio Galloni

*eRobertParker.com* # 202 (Aug 2012)

Rating: 94

Drink 2015 -

Cost: \$22-\$55

Unfortunately, the 2010 Chablis Montee de Tonnerre is harder to read today. It reflects the nature of the year in its equally intense fruit and acidity. Today, the 2010 is incredibly shut down, but it should be great when it awakens. White peaches, pears, minerals and oyster shells all make an appearance in this savory, delicate wine of impeccable class and pure breeding. This is a great example of Montee de Tonnerre. Anticipated maturity: 2015+. 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 millesime.' 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: \$22-\$55

The 2010 Chablis Montee de Tonnerre shows incredible balance in a style that captures the essence of the year. A vibrant core of minerality supports a rich, expressive core of fruit. The wine blossoms beautifully in the glass, with notable fatness and richness layered with citrus and saline notes on the finish. 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

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