

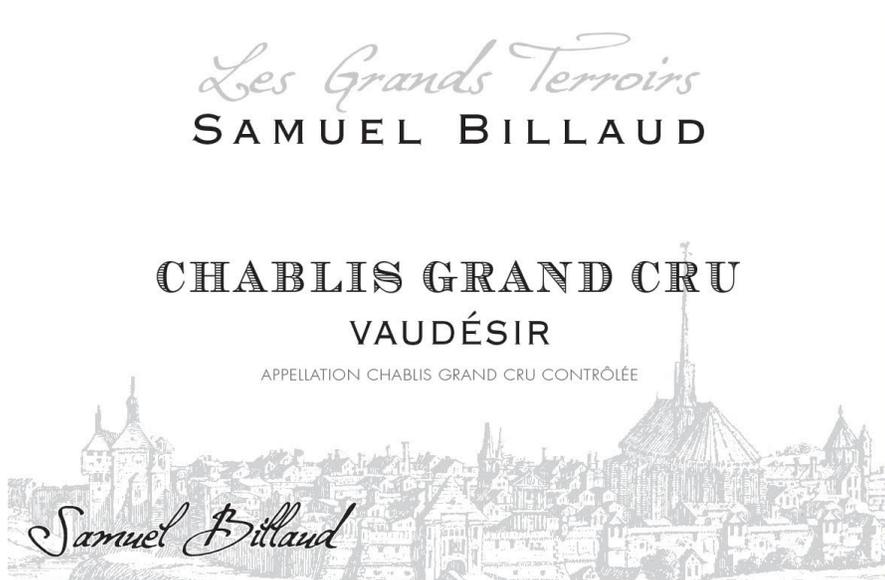
# Samuel Billaud

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: “A reserved bouquet of lemon oil, dried white flowers and beeswax introduces the 2016 Chablis Grand Cru Vaudésir, a dense, full-bodied and concentrated wine that’s quite firm and structured on the palate, showing considerable promise. It hails from two parcels at either end of this climat.” (WK)



## SPECIFICATIONS

**Wine:** Chablis Grand Cru “Vaudésir”

**Varietals:** 100% Chardonnay

**Appellation:** Chablis Grand Cru AOC

**Exposure:** Southwest and southeast

**Soil:** Clay-limestone Kimmeridgian marls

**Pruning:** Guyot double

**Harvest:** Manual and mechanical

**Agricultural Method:** Sustainable, Organic  

**Vinification:** Pneumatic pressing, cold settling. Alcoholic and malolactic fermentation in neutral oak and was then racked into tanks for 12 additional months of aging on the lees. The 2014 the first vintage to include estate fruit.

**Alcohol:** 13%

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



SHIVERICK IMPORTS • from vine to glass for more than 30 years

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)