



## **Samuel Billaud**

Chablis 1er Cru "Fourneaux" 2014  
Burgundy, France

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### **Score: 90+ Points**

The 2014 Chablis 1er Cru Fourneaux comes from a single parcel of 40-year-old vines that are cultivated organically. It has a clean and precise bouquet with chalk dust and a subtle white mushroom-like aroma. The palate is fresh on the entry with crisp acidity, a dash of spice on the entry with a fine saline component that is expressed towards the slightly truncated finish. This wine has good potential and I would give it 12-18 months in bottle. - NM

