

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 Grand Cru Les Clos offers up a classy bouquet of preserved lemon, subtle peach, honeycomb, fresh croissants and white flowers. On the palate, it’s full-bodied, rich and layered, with considerable power and chewy extract, displaying excellent depth and energy. It’s a serious wine, but it will be quite open-knit and accessible by the standards of Les Clos.” (WK)

Les Grands Terroirs
SAMUEL BILLAUD

CHABLIS GRAND CRU

LES CLOS

APPELLATION CHABLIS GRAND CRU CONTRÔLÉE



SPECIFICATIONS

Wine: Chablis Grand Cru “Les Clos”

Varietals: 100% Chardonnay

Appellation: Chablis Grand Cru AOC

Exposure: South

Soil: Clay-limestone Kimmeridgian marls

Vineyard Age: Planted between 1975 and 1980

Pruning: Guyot double

Harvest: Manual

Agricultural Method: Sustainable, Organic  

Vinification: Pneumatic pressing, cold settling. Alcoholic and malolactic fermentation in 450 liter barrels. Stirring of the lees during each fermentation. Aging on fine lees in stainless steel.

Tasting Note: A delicate balance of saline and fruit, with depth like no other Grand Cru, this bottle only gets better with time. Serve with steamed lobster, a filet steak or anything with truffles. A delight!

Alcohol: 12.5%



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