

# 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. This is top quality Chablis from a rising star producer – for white Burgundy lovers, these are not to be missed.

93 pts Vinous, 2016 vintage: “The 2016 Chablis Les Preuses Grand Cru is aged in three and five year old barrel for one year and then in stainless steel for 6 months. This comes from 60-year old vines. It has a very delicate bouquet at first the Les Preuses opens with aeration, citrus fruit with white peach and a touch of egg shell. The palate is very well balanced with a fine bead of acidity, quite saline in the mouth with a little chewiness thanks to the phenolic finish that should be intriguing to watch mature in bottle. Give this three or four years and you will be repaid, but it will give 15+ years of pleasure.” (NM)

*Les Grands Terroirs*  
SAMUEL BILLAUD

CHABLIS GRAND CRU

LES PREUSES

APPELLATION CHABLIS GRAND CRU CONTRÔLÉE



## SPECIFICATIONS

**Wine:** Chablis Grand Cru “Les Preuses”

**Varietals:** 100% Chardonnay

**Appellation:** Chablis Grand Cru AOC

**Exposure:** Southwest

**Soil:** Clay-limestone Kimmeridgian marls

**Vineyard Age:** 70 years

**Pruning:** Guyot double

**Harvest:** Manual and mechanical

**Agricultural Method:** Sustainable, Organic  

**Vinification:** Pneumatic pressing, cold settling. Alcoholic and malolactic fermentation in small thermo-regulated stainless steel tanks and neutral casks. Matured in three-year-old 450-liter wooden barrels until racking, then another six months in stainless steel vats 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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