



August 2018

Samuel Billaud
2016 Chablis Les Preuses Grand Cru
Chablis, France

93 Points

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)

