



2010 Billaud-Simon Chablis Blanchots Vieilles Vignes

A Chardonnay Dry White Table wine from Chablis, Burgundy, France

Review by Antonio Galloni

eRobertParker.com # 202 (Aug 2012)

Rating: 93

Drink 2012 -

Cost: \$70

Aging in oak gives the 2010 Chablis Blanchots Vieilles Vignes much of its softness and suppleness, but a serious core of deep, resonant fruit lies behind the wine's approachable, open personality. In 2010, the oak is much better integrated than in the 2011 but that may be related to the extra year of élevage the 2010 has. A hint of yellow stone fruits, spices and apricots lingers on the finish. This should drink well with minimum cellaring. It is a striking effort. Anticipated maturity: 2012+. Bernard Billaud told me he views 2011 as a classic Chablis vintage, one of the few producers who holds that view. The growing season got off to an early start, with flowering that was three weeks ahead of schedule. The harvest began on September 10, as opposed to late September/early October, which is much more common. I tasted most of the 2011s from tank and/or barrel, except the Petit Chablis and Chablis, which were bottled in May 2012. Always eloquent, Billaud describes 2010 as a 'grand millésime.' Vintage 2010 at the domaine was characterized by a rainy summer with little heat. On average, yields were down 25%. Billaud bottled his 2010 grand crus in May 2012. Importer: Langdon Shiverick, Los Angeles, CA; tel. (213) 483-5900
