

Samuel Billaud

CHABLIS

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.

92+ pts Vinous, 2015 vintage: “Bright lemon yellow color. Citrus fruit aromas complemented by smoky, spicy oak. Fat and thick but backward, with harmonious acidity and stony minerality energizing the middle palate. Finishes powerful and long but not hot, with a pungent flavor of crushed citrus peel. Billaud noted that the right side of this grand cru produces more complex wine but needs to be picked later. This example is distinctly soil-driven and brisk, with a rising finish.” (ST)

SPECIFICATIONS

Wine: Chablis Grand Cru “Valmur”

Varietals: 100% Chardonnay

Appellation: Chablis Grand Cru AOC

Exposure: Southwest

Soil: Clay-limestone Kimmeridgian marls

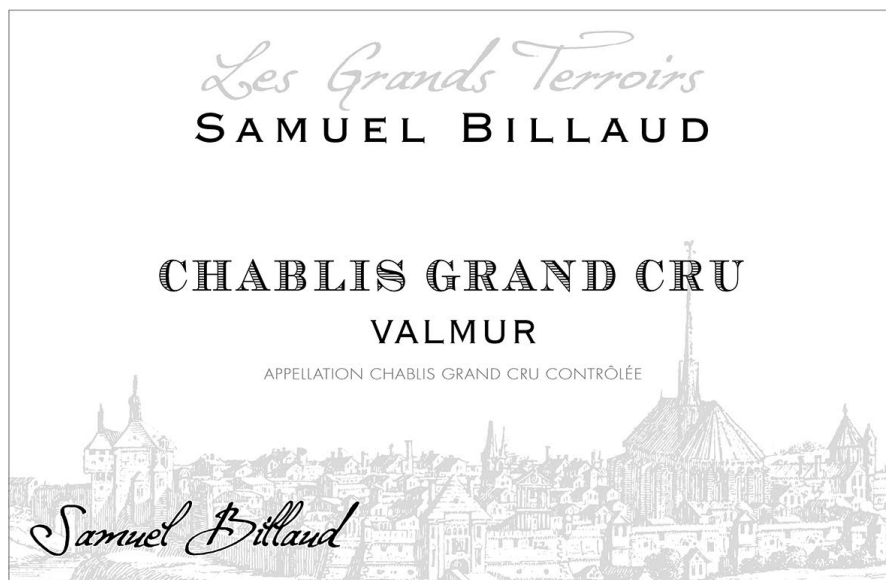
Vineyard Age: 60 years

Pruning: Guyot double

Harvest: Manual

Agricultural Method: Sustainable, Organic  

Vinification: Pneumatic pressing, cold settling. Fermented and aged in large oak barrels.



“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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