

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.

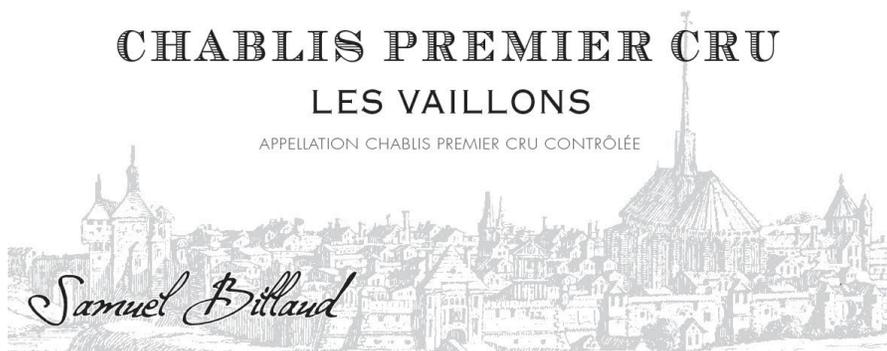
89 pts Vinous, 2016 vintage: “The 2016 Chablis Vaillons Vieilles Vignes 1er Cru was picked between 35-40hl/ha. It has a very composed bouquet with mirabelle, citrus lemon and light struck flint aromas. The palate is well balanced with a fine line of acidity, quite reserved towards the finish with a sappy, steely finish. Fine.” (ST)

Les Grands Terroirs
SAMUEL BILLAUD

CHABLIS PREMIER CRU

LES VAILLONS

APPELLATION CHABLIS PREMIER CRU CONTRÔLÉE



SPECIFICATIONS

Wine: Chablis 1er Cru “Vaillons”
Vieilles Vignes

Varietals: 100% Chardonnay

Appellation: Chablis 1er Cru AOC

Exposure: Southeast

Soil: Clay-limestone Kimmeridgian marls

Vineyard Age: 70 years

Pruning: Guyot double

Harvest: Manual and mechanical

Agricultural Method: Sustainable,
Organic  

Vinification: Sourced from a 70-year old plot of vines within the Vaillons 1er Cru. Billaud reacquired the plot in 2014. Pneumatic pressing, cold settling. Alcoholic fermentation in small thermo-regulated stainless steel tanks and neutral casks. Aging on fine lees.

Alcohol: 13%

Tasting Notes: Pink grapefruit on the nose. Complex progression the palate, starting with mid-palate flavors of herb, wet stones, and lime with minerality and a dry finish.



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