

Chablis `Les Grands Terroirs` Samuel Billaud 2023



Region

Only 100 miles south of Paris, Chablis represents the northern limit of Burgundy's wine regions, centred around the town of Auxerre. The soils are predominantly limestone and chalk, perfect for the Chardonnay grape, the only variety allowed in Chablis. Careful siting of south facing vineyards enables the vigneron to produce classic, dry, and steely wines. The most complex of these are produced from the seven Grand Cru vineyards which are all located on the northern slopes that overlook the town of Chablis itself. The Premier Cru vineyards are scattered around Chablis on the slopes of the valleys and here produce excellent quality wines with a little less intensity.

Producer

Samuel Billaud left his family domaine of Domaine Baillaud-Simon to found his own label. A talented winemaker whose wines speak for themselves; Samuel does not own the vineyards but has contracts on various plots of land which he manages himself as well as vinifying the wines. His taut, coiled Chardonnays lie at the tight, mineral end of the Chablis spectrum. He achieves this through early picking, organic farming methods, minimal use of oak, and long ageing on lees.

Tasting Notes

Samuel Billaud's Chablis is crafted from carefully selected vineyards rooted in classic Kimmeridgian limestone soils, capturing the purity and precision of the appellation. Fermented with minimal intervention to preserve freshness and terroir expression, the wine offers vibrant aromas of citrus, green apple and white flowers. The palate is crisp and mineral-driven, with notes of lemon zest, ripe pear and flinty stone, balanced by bright acidity and a long, saline finish that perfectly reflects the distinctive character of Chablis.

Food

This wine pairs perfectly with white fish such as halibut or sea bass or with seafood.

Technical Information

Country	France
Region	Chablis
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	Organic practices	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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