



# HOUSE OF TOWNEND

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## Chablis 2024, Samuel Billaud

6 x 75cl

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<b>Price</b>	£120.00
<b>Code</b>	CHAB139

demand their place in any great cellar. His Chablis is mainly produced from two parcels of old vines, each with differing exposures. Les Pargues, near the village of Pr  hy and boarding premier cru Vaillons, brings fruit and freshness to the blend, whilst Bas des Chapelots, just below the premier cru of Mont  e de Tonnerre, contributes greater depth, concentration and minerality.

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### Tasting Notes:

Notes of lemon zest and a touch of crushed stone. Bright and zingy on that palate, it has a fresh acidity, generous texture and a lovely tension, all balanced by impressive concentration and length.

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Specification	
<b>Vinification</b>	Hand-picked, fermented in steel tanks at a low temperature, this wine is classically mineral driven in character.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2027
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Chablis
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Samuel Billaud
<b>Producer Overview</b>	<p>This domaine is a new addition to our Chablis range and I am sure it will be a huge success. Samuel Billaud is one of the most exciting winemakers in Chablis, rivalling the wines of Jean-Marie and Bernard Raveneau but at a fraction of the price. His 2019s are fabulous, a little lower in alcohol and higher in acidity than the 2018 vintage with fine depth and concentration as a result of lower yields. The vendange was early in 2019, starting at the beginning of September, and the wines are a winning combination of the minerality of 2017 and the richness of 2018. All the wines have been aged for 12-18 months on the fine lees in order to develop extra tension and complexity.</p>
<b>Closure Type</b>	Cork