



Chablis, Samuel Billaud 2024

White | France | Chablis | 12% | Dry, crisp white

CODE: SB410243

From three different plots near *premier cru* Les Vaillons with 85-year-old vines, close to *premier cru* Montée de Tonnerre below the Château and the last from Pargues, considered to be close to *premier cru* quality; each plot picked and vinified separately and blended just ahead of bottling. No oak. Pale gold with a green glint and a nose of leafy, musky fruit, white flowers, very fresh, leading to a lively palate with lovely lime-fresh acidity, mineral, with bright white stone fruits, white flowers, fine acidity and a racy finish which builds and develops. Proper Chablis! Drink 2026 - 2030

Tasting Notes

We encountered an infectiously upbeat Samuel Billaud when we visited him in October – and with good reason. His 2024 wines are exceptional. It was a particularly challenging growing season in Chablis: frost, three hailstorms and the ensuing relentless pressure on the vines gave growers plenty of angst and tested their skills to the limit. Samuel described it as a very technical vintage, demanding constant vigilance from both vigneron and winemaker but the result is a wonderfully classic expression of Chablis, the kind we have only seen a handful of times in the past couple of decades.

75cl Bottle

£39.42

Case (6 bottles)

£236.52