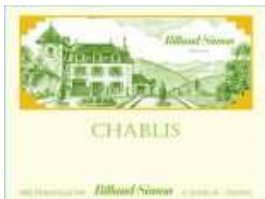


FREDERICK WILDMAN AND SONS, LTD.
IMPORTERS AND WINE MERCHANTS



DOMAINE BILLAUD-SIMON - CHABLIS 2017

OVERVIEW

The Billaud-Simon Chablis is source from throughout the Chablis appellation's finest communes. Grapes are pneumatically pressed at the domaine and macerated at cool temperatures for a period of 5 to 7 days. Alcoholic and malolactic fermentations, and ageing all occur in stainless steel vat. The wine is aged for 9 months prior to bottling.

ADDITIONAL DETAILS

Beautiful yellow color with pale green reflections. The nose is alluring with a distinctive Chablis style of vine peaches, banana, citrus and a touch of brioche. The palate is well-balanced between richness, freshness and elegance. The rich and supple texture lingers on the end palate. Intense ripe fruits blend with vanilla, mineral and vegetal notes and complement the wine's soft structure.

Technical Details

Appellation: Chablis
Winemaker: Olivier Bailly
Sustainability: Sustainable Practices
Alcohol: 13%

Sizes Available: 750ml, 375ml
Pack Size: 12/750ml 12/375ml
Varietals: 100% Chardonnay

RECENT NEWS



The Wine Advocate

Author: William Kelley

Date: Friday, August 30, 2019

Rating: 88

"Aromas of sweet citrus oil, iodine and smoke introduce the 2017 Chablis Villages (Maison), a medium to full-bodied, elegantly textural wine with a youthfully tight-knit profile and a saline finish. This contains some purchased fruit and is vinified and raised in stainless steel tanks."