



# Aotearoa Chardonnay Symposium 2026

## Technical Information for Wines - All Sessions

**Day #2                      Session #3                      Wine #4**

|                                   |                                                     |
|-----------------------------------|-----------------------------------------------------|
| Winery                            | Samuel Billaud                                      |
| Viticulturist ( Chef de Culture ) |                                                     |
| Winemaker ( Maitre de Chai)       | Samuel Billaud                                      |
| Wine                              | 2020 Chablis 1er Cru Mont de Milieu, Samuel Billaud |
| Region/Appellation                | Chablis                                             |
| Sub region(s)                     |                                                     |
| Wine RRP \$                       |                                                     |
| Cases produced                    |                                                     |

### Wine Analysis

|           |        |
|-----------|--------|
| pH        |        |
| TA        |        |
| VA        | 0.33   |
| DCO2      |        |
| Alcohol % | 13%    |
| RS        | 1.0g/L |

### Tasting Note

### Vineyard/Vintage Notes

### Winemaking Notes

### Accolades/Reviews

| #                 | 1 | 2 | 3 | 4 |
|-------------------|---|---|---|---|
| Block/Parcel Name |   |   |   |   |

**Vineyard, Block or Sub-Block**

|                                                                                                                                                                                                                                                                |             |  |  |  |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|--|--|--|
| % of Blend                                                                                                                                                                                                                                                     |             |  |  |  |
| Clone                                                                                                                                                                                                                                                          |             |  |  |  |
| Rootstock                                                                                                                                                                                                                                                      |             |  |  |  |
| Soil Type                                                                                                                                                                                                                                                      |             |  |  |  |
| Vine Age                                                                                                                                                                                                                                                       | 35-50 years |  |  |  |
| Years in Production                                                                                                                                                                                                                                            |             |  |  |  |
| Other... Mont de Milieu lies immediately to the east of premier cru Montée de Tonnerre on the right bank of the river Serein where the Kimmeridgian limestone is at its most prevalent. Samuel owns three parcels of vines at different levels on the hillside |             |  |  |  |

**Yield Management**

|                                     | 1       | 2 | 3 | 4 |
|-------------------------------------|---------|---|---|---|
| Target T/ha                         |         |   |   |   |
| Actual T/ha                         |         |   |   |   |
| Vines/ha                            |         |   |   |   |
| Kg/vine                             | 35hl/ha |   |   |   |
| Irrigated?                          |         |   |   |   |
| Type e.g. above ground / subsurface |         |   |   |   |
| Other...                            |         |   |   |   |

**Vine Management**

|                                    | 1 | 2 | 3 | 4 |
|------------------------------------|---|---|---|---|
| Pruning method                     |   |   |   |   |
| Pruning (buds/m)                   |   |   |   |   |
| Canopy density (shoots/m)          |   |   |   |   |
| Shoot thinning                     |   |   |   |   |
| Crop thinning (% removed)          |   |   |   |   |
| Kg/m fruit                         |   |   |   |   |
| Leaf plucking                      |   |   |   |   |
| Timing of leaf plucking            |   |   |   |   |
| Timing of crop thinning            |   |   |   |   |
| Fruit exposure achieved %          |   |   |   |   |
| Date of flowering                  |   |   |   |   |
| Date of fruit set                  |   |   |   |   |
| Days between flowering and harvest |   |   |   |   |
| Other...                           |   |   |   |   |

**Harvest**

|                   | 1                 | 2 | 3 | 4 |
|-------------------|-------------------|---|---|---|
| Date              | 28th August - 6th |   |   |   |
| Brix              |                   |   |   |   |
| pH                |                   |   |   |   |
| TA                |                   |   |   |   |
| Malic Acid        |                   |   |   |   |
| YAN               |                   |   |   |   |
| Method of Harvest |                   |   |   |   |
| Fruit condition   |                   |   |   |   |

|                 |  |  |  |  |
|-----------------|--|--|--|--|
| Field Additions |  |  |  |  |
| Other...        |  |  |  |  |

| <b>Pressing</b>                   | Yes/No and details. Reasons why? |
|-----------------------------------|----------------------------------|
| Additions to fruit (pre-pressing) |                                  |
| Destemmed                         |                                  |
| Whole Bunch                       |                                  |
| Crushed                           |                                  |
| Press Type                        | Pneumatic pressing               |
| Wash                              |                                  |
| Press fractions                   |                                  |
| Press rate L/tonne                |                                  |
| Hard pressings, kept /downgraded  |                                  |
| Juice additions, types and rates  |                                  |
| Gas cover, inert                  |                                  |
| Hyper Ox, timing                  |                                  |
| Settling. Time, temperature       | Cold Settling                    |
| Direct to barrel                  |                                  |
| Juice NTU (if known).             |                                  |
| Other...                          |                                  |

| <b>Fermentation</b>                    | Yes/No and details. Reasons why?                                     |
|----------------------------------------|----------------------------------------------------------------------|
| Vessel Type(s)                         | 80% Stainless Steel & 20% 2-4 year old 600L French Barrels (Chassin) |
| New oak, % and type                    |                                                                      |
| Temp Control. Target temp or rate      |                                                                      |
| Wild ferment, % of blend               |                                                                      |
| Inoculated. Yeast used and rate        |                                                                      |
| Nutrient Additions. Type, rate, timing |                                                                      |
| Oxygen Additions. Timing, rate         |                                                                      |
| Enrichment. Target Alc %, timing       |                                                                      |
| Acidification. Target pH/TA, timing    |                                                                      |
| MLF. Inoculated / natural, timing      | Yes                                                                  |
| Warming for MLF                        |                                                                      |
| % MLF in blend                         |                                                                      |
| Other...                               |                                                                      |

| <b>Post Ferment / Finishing</b>   | Yes/No and details. Reasons why?      |
|-----------------------------------|---------------------------------------|
| Stirring, frequency               |                                       |
| Enzyme addition                   |                                       |
| Other lees management             |                                       |
| Time in barrel                    | 12 months                             |
| Time in tank prior to finishing   | 6 months on fine lees before bottling |
| Palate fining, type and rate      |                                       |
| Protein fining, to what level     |                                       |
| Cold Stabilisation, to what level |                                       |

|                             |        |
|-----------------------------|--------|
| Filtration, type            |        |
| FSO2 level at bottling      |        |
| TSO2 level at bottling      |        |
| Bottling date               | Spring |
| Filtration type at bottling |        |
| Release date                |        |
| Other...                    |        |