



Domaine  
**Billaud-Simon**

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## 2021 Chablis Premier Cru Montée de Tonnerre

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### STORY

This climat is situated alongside the former Roman road that links the town of Auxerre with the town of Tonnerre. At this place, the road climbed the hillside up towards the plateau in the direction of Tonnerre.

As an extension of the Grands Crus, this is the most diverse of the Premiers Crus with a very complete profile: mineral, floral, oiliness, body and a rich character.

The 2021 winter was very classic with average rainfall levels. In late March, the temperatures were much higher than the seasonal average (27°C). Bud burst was expected in mid-April although occurred much earlier (30 March). The cold weather made a sharp return and lasted for a long time with severe frosts (as low as -8°C) for seven nights on the 5, 6, 7, 8, 12, 13 and 14 April. Our teams acted admirably in order to protect the newly formed buds. The left bank of the Serein river and the upper plateau were the most impacted (1er Cru Vaillons, Petit Chablis). Flowering took place in mid-June and was quick and heterogeneous. Summer was cool and humid aside from late August and early September.

### VINEYARD NOTES

<b>Varietals:</b>	Chardonnay
<b>Total Hectares:</b>	2.15 ha
<b>Exposure &amp; Elevation:</b>	Right bank. South/Southwest
<b>Soil:</b>	Kimméridgien. Predominantly limestone clay
<b>Viticulture:</b>	Currently undergoing Organic Conversion

### WINE NOTES

**Vinification:** Hand harvested to preserve the quality of the fruit. They are manually sorted on a vibrating sorting table to retain only the healthiest fruit. The grapes are drained naturally before being pressed using a pneumatic press to gently extract the juices and conserve as much aroma as possible. Static cold settling of the musts for 12 to 24 hours in stainless steel vats to obtain a bright, clear juice. Alcoholic fermentation followed by malolactic fermentation, both natural, in stainless steel vats.

**Aging:** 14 to 16 months in stainless steel vats with, if necessary, some time spent in French oak barrels. The aging process preserves freshness and minerality whilst bringing complexity and body to the wine. The wine is raked twice before being bottled in the end of Autumn.

**Alcohol:** 13%

### TASTING NOTES

Beautiful white gold hue with greenish tinges. This Premier Cru offers an exceptional aromatic profile with mineral notes and spice. On the palate, the perfect balance between strength, freshness, sweet fruity notes and intense floral aromas. A complex, elegant and remarkably harmonious wine.

