



Domaine  
**Billaud-Simon**

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## 2021 Chablis Premier Cru Mont de Milieu

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### STORY

The name “Mont de Milieu” makes reference to the defining characteristic of this hillside which previously marked a boundary between two points. On one side was the Chablis constituency (an area across which a Lord or town had the right to jurisdiction), at the time in the Champagne constituency, and on the other side was the Fleys constituency which fell under the Duchy of Burgundy.

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>	2.77 ha
<b>Exposure &amp; Elevation:</b>	Right bank. South/Southeast
<b>Soil:</b>	Kimméridgien clay-limestone
<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

Clear, bright hue with light green tinges. This Premier Cru reveals a remarkably rich aromatic profile with ripe citrus fruits and white flowers. The palate is rich and round with exceptional length.

