

2023 CHABLIS GRAND CRU “LES BLANCHOTS”

WINERY

Founded over two hundred years ago by Charles Louis Noël Billaud, the Domaine Billaud-Simon is a leading wine producer in Chablis and has always been an anchor in the region. They were amongst the first to export their wines to the US market in the early 1950s.

WINE

This climat most certainly takes its name from its stony soils which are composed of whitish limestone on a light-colored clay-limestone subsoil.

VINTAGE NOTES

A Generous Vintage: The winter of 2023 was relatively mild, with a very dry February lasting five weeks without rain. Late March brought sub-zero temperatures (-4°C/25°F), but thankfully, this had no impact on the vineyards as the cold was dry. Alternating cool and milder spells in April delayed bud burst until around April 18th. From May onwards, temperatures gradually rose above seasonal averages, encouraging rapid flowering in early June. July was rather cold and marked by a succession of storms. The accumulated rainfall, combined with sunny weather and higher temperatures in August, resulted in good ripening

conditions for the grapes.

WINEMAKING

Pneumatic pressing followed by one night of cold settling before vinification. in stainless steel vats. Alcoholic and malolactic fermentation occur naturally.

TASTING NOTES

Bright, clear hue with intense golden green glimmers. The nose is elegant, delicate and characterised by floral notes of acacia and lime blossom combined with soft waves of citrus fruits. The palate is rich, dense and opulent. The aromatic profile reveals toasty notes and candied fruits. The finish is long, tonic and very mineral.



VINEYARD

Region:	Bourgogne
Appellation:	Chablis Grand Cru, AOP
Climat:	Les Blanchots
Plot:	0.18 ha
Soil:	Kimméridgien from the upper Jurassic with a high level of very hard marls, often ochre yellow in color and highly fossiliferous.
Exposure:	South/Southwest
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	15 to 18 months in stainless steel vats

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%