



Domaine  
**Billaud-Simon**

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## 2021 Chablis Billaud-Simon

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### STORY

The Chablis wine region stretches along the Serein valley and across 20 communes. Chablis, known as the 'Porte d'Or de la Bourgogne' ('Golden gates of Burgundy'), has succeeded in establishing a reputation for its dry white wines with a distinctive style: clear, aromatic and lively with a distinct minerality.

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>Age of Vines:</b>	28 years
<b>Exposure &amp; Elevation:</b>	South/Southeast ; South/Southwest
<b>Soil:</b>	Kimméridgien
<b>Viticulture:</b>	Currently undergoing Organic Conversion

### WINE NOTES

**Vinification:** The grapes are carefully 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:** 8 to 10 months in stainless steel vats in order to preserve freshness and minerality. The wine is racked twice before being bottled at the end of Spring.

**Alcohol:** 13%

### TASTING NOTES

Beautiful white gold hue with delicate pale green glimmers. A seductive and classic Chablis nose offering vine peach, banana, citrus fruits and brioche. The palate is well-balanced, rich, fresh and elegant. The smooth, rich structure lingers on the end palate. Ripe fruits combine harmoniously with mineral notes to give a soft mouthfeel.

