



2022 CHABLIS GRAND CRU “BOUGROS”

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

The name of this climat originates from its geographical location. It lies at the foot of the ‘Bougros’ hillside. The Serein river runs just a few meters from here and was often flooded in the past. For this reason, the pathway led along ‘la pierreuse’, just before ‘boquereau’ and became ‘Bougros’ over time meaning “a narrow pathway next to the water’s edge” (“Bouque” in old French means ‘narrowing’).

VINTAGE NOTES

A Dream Vintage: Winter 2022 was relatively mild with average rainfall levels. Early April saw some frosts although fortunately our vines did not suffer any damage. Bud burst occurred in early April and flowering began around the 20th of May. There was a wide range of temperature in June - very cold in the early part of the month and then dry and warm in mid June - which prolonged the flowering period.

Summer was very hot and dry aside from 20 mm of rainfall in late July which allowed the vine to better withstand the drought. A further 15 mm of rain on the 16th of August enabled the grapes to ripen in good conditions.

WINEMAKING

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

TASTING NOTES

A remarkably rich Grand Cru. The nose reveals intense mineral notes combined with aromas of candied fruits. The palate is rich and unctuous with notes of gingerbread. The structure is both firm and round. Elegant finish with lingering saline notes.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Grand Cru, AOC
Climat:	Bougros
Soil:	Clay-limestone with a higher clay content than the other Grand Crus
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:	12.5%