



## 2023 PETIT CHABLIS

### 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 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 Appellation d'Origine Contrôlée "Petit Chablis" was established in 1944.

### 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

Beautiful white gold color with pale green glimmers. The nose is generous, direct and lively. This wine discloses citrus aromas, white flowers and a touch of minerality. The softness of the fruit is dominated by fresh notes of lemon, grapefruit, apple and fern combined with a delicate iodized character.



### VINEYARD

Region:	Bourgogne
Appellation:	Petit Chablis, AOP
Soil:	Kimméridgien
Exposure:	South/Southeast
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	14 to 16 months in stainless steel vats with, if necessary, some time spent in French oak barrels.

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.5%