



2022 CHABLIS GRAND CRU “LES PREUSES”

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 parcel takes its name from the word “pierre” meaning “stone”. La perrière was the old French term for a quarry. “Les Preuses” are situated alongside an ancient Roman road. Over time ‘la pierreuse’ became ‘la Preuse’.

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

Light yellow in color with golden reflections. The nose is rich yet delicate with mineral, creamy, floral and slightly iodized notes combined with a touch of honey and dried fruits. The palate reveals a direct attack and a powerful, well-honed and distinctive mid-palate. This wine offers a remarkable reflection of its clay terroir. Aromas of citrus blend harmoniously with mineral and iodized notes from its outstanding terroir.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Grand Cru, AOC
Climat:	Les Preuses
Plot:	0.41 ha
Soil:	Combination of marls and Kimméridgien limestone
Exposure:	South/Southeast
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

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

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.5%