



## 2022 CHABLIS PREMIER CRU “FOURCHAUME”

### 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 Fourchaume climat, situated on the right bank, is one of the most renowned Premier Crus. Its South/Southwest exposure guarantees permanently sunny weather. With regards to toponymy, ‘Fourche’ (‘fork’) makes references to the crossroads.

### 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

White gold hue with pale green glimmers. Elegant, fruity nose. The attack is direct and clean with mineral and citrus notes. The palate is well-balanced with the same aromatic profile as the nose. Long, lingering finish.

### VINEYARD

Region:	Bourgogne
Appellation:	Chablis Premier Cru, AOC
Climat:	Fourchaume
Plot:	0.25 ha
Soil:	Pebbly clay originating from Kimmeridgien colluvial deposits on marls. Pebbles.
Exposure:	South/Southwest
Bank:	Right
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%