



2022 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 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

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, AOC
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:	13%