

## 2024 CHABLIS PREMIER CRU “LES VAILLONS”



### WINERY

Founded in 1815 by Charles Louis Noël Billaud, Domaine Billaud-Simon has long been a cornerstone of Chablis. In the 1930s, the estate expanded through the marriage of Jean Billaud to Renée Simon, bringing new vineyard holdings and family stewardship. Focused on crisp, mineral-driven Chardonnay with finesse, purity, and elegance, the wines balance vibrant acidity with fruit richness, offering both early appeal and aging potential. Today, the domaine remains independently managed, preserving its modern style while refining quality.

### WINE

Vaillons is derived from the term “vallon”, meaning “small valley”. The term “valson” was also used previously. “Vaillons” originates from the Latin “vallis” or “valles” meaning an “elongated area between two raised zones.”

### VINEYARD

Planted on the left bank in very pebbly clay-limestone soils with colluvial deposits on kimmeridgien subsoil, Billaud-Simons 0.295ha plot, sits on a south/southwest facing slope.

### VINTAGE NOTES

A Year of Resilience in the Vineyard: The 2024 season in Chablis was marked by difficult weather and low yields. A mild, rainy winter led to early budburst, followed by frost in late April and hail on May 1st, which damaged several parcels. Continued rain through spring and summer increased disease pressure and slowed vine growth. Warmer, drier weather in August supported ripening, and harvest took place from September 20th to 26th under mostly mild 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

Bright, clear hue with attractive golden tinges. This Premier Cru offers remarkable aromatic complexity with aromas of ripe citrus and white flowers. The palate is round and seductive with a lively attack. Excellent length and a refined aromatic persistency combining fruity notes and a delicate acidity. Pleasant sensation of freshness.

### VINEYARD

Region:	Bourgogne
Appellation:	Chablis Premier Cru, AOP
Climat:	Les Vaillons
Plot:	0.295 ha
Soil:	Very pebbly clay-limestone colluvial deposits on Kimmeridgien subsoil
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%