

2023 CHABLIS PREMIER CRU “MONTÉE DE TONNERRE”



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 climat is situated alongside the former Roman road that links the town of Auxerre with the town of Tonnerre. At this place, the road climbed the hillside up towards the plateau in the direction of Tonnerre. As an extension of the Grands Crus, this is the most diverse of the Premiers Crus with a very complete profile: mineral, floral, oiliness, body and a rich character.

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 hue with greenish tinges. This Premier Cru offers an exceptional aromatic profile with mineral notes and spice. Palate: the perfect balance between strength, freshness, sweet fruity notes and intense floral aromas. A complex, elegant and remarkably harmonious wine.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Premier Cru, AOP
Climat:	Montée de Tonnerre
Plot:	2.15 ha
Soil:	Kimméridgien. Predominantly limestone clay.
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

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%