

## 2023 CHABLIS PREMIER CRU “VAULORENT”



### 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 name of this climat is derived from “Laurent”, the name of a landowner in the valley: ‘la vallée au Laurent’. “Vaulorent” does not appear in the land registry. This Premier Cru is officially composed of the following lieu-dits: “Les Quatre Chemins”, “Les Couvertes” and “La ferme de Couverte”. It is a sub-climat of “Fourchaume” and could be considered as the 8th Grand Cru.

### 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

Bright, clear hue with greenish reflections. The complex nose offers delicate aromas of fresh pear combined with toasty and smoky notes. The palate is well-structured with good fresh-ness and a wonderful salinity. This wine’s distinctive minerality and lively character linger on the finish.

### VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Premier Cru, AOP
Climat:	Fourchaume
Sub-Climat:	Vaulorent
Soil:	Middle and upper Kimméridgien. Alternate layers of limestone and Exogyra Virgula marls.
Exposure:	South/Southeast
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:	12%