



## 2023 CHABLIS GRAND CRU “LES CLOS”

### 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 is the largest and undoubtedly the most renowned of the Chablis climats and is situated between Valmur, to the west, and Blanchots, to the east. Its exposure lends the wine its generous structure and strength.

The term “Les Clos” makes reference to the closed walls that previously surrounded the parcel but which disappeared centuries ago.

### 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

Elegant, pale golden color with greenish glimmers. The delicate nose offers mineral, honeyed notes combined with citrus and white stone fruits. The palate is powerful, dense and fleshy with a lively acidity. Mineral and saline notes linger on the finish.

### VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Grand Cru, AOP
Climat:	Les Clos
Plot:	0.37 ha
Soil:	Kimméridgien. Deep, dense, white clay.
Exposure:	South/Southeast
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	15 - 18 months in stainless steel vats

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%