



2024 CHABLIS PREMIER CRU “VAULORENT”



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

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 Year of Resilience in the Vineyard: The 2024 season in Chablis was defined by challenging weather and the vines’ resilience. A mild, rainy winter led to early budburst

around April 5th. Spring brought two major hazards: frost on April 22–24, followed by a violent hailstorm on May 1st, significantly impacting several parcels. Flowering occurred around June 12th. Persistent rainfall through May, June, and July kept disease pressure high and slowed vine development. Conditions improved in August, with warmer, drier, sunnier weather promoting steady ripening. Harvest began on September 20th under mostly mild conditions and concluded on September 26th, though yields were well below average due to the season’s climatic stresses.

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:	12.5%