

## 2023 CHABLIS PREMIER CRU “LES VAILLONS”



### 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

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 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 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:	13%