



## 2024 CHABLIS TÊTE D'OR

### 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 Ambassador of the Domaine, the Chablis “Tête d’Or” is a wine of “Gold and Light” par excellence!

For over 10 years, this prestige cuvée has been produced from the Domaine’s very best parcels planted in the village appellation. They are situated next to the Premier and Grand Crus. In order to emphasize the care taken when producing this wine, special packaging was created for the flagship of the Domaine.

### 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

Beautiful white gold hue and delicate pale green reflections. The nose discloses aromas of citrus and white flowers. The palate is rich, smooth and opulent with the perfect balance between a smooth texture, lively acidity, discreet minerality and fruit.



### VINEYARD

Region:	Bourgogne
Appellation:	Chablis AOP
Soil:	Kimmeridgien
Age/Exposure:	30 years 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 with, if necessary, some time spent in French oak barrels.

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.5%