



2022 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 Dream Vintage: Winter 2022 was relatively mild with average rainfall levels. Early April saw some frosts although fortunately our vines did not suffer any damage. Bud burst

occurred in early April and flowering began around the 20th of May. There was a wide range of temperature in June - very cold in the early part of the month and then dry and warm in mid June - which prolonged the flowering period. Summer was very hot and dry aside from 20 mm of rainfall in late July which allowed the vine to better withstand the drought. A further 15 mm of rain on the 16th of August enabled the grapes to ripen in good conditions.

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, AOC
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:	12.5%