

## 2024 CHABLIS GRAND CRU “LES CLOS”

### 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

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 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

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%