



2023 CHABLIS GRAND CRU “VALMUR”

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

The name of this parcel has two possible origins. It could be derived from the ‘Vallée aux Meures’, with meures meaning ‘blackberries’ in ancient French. Brambles, or blackberry bushes, previously grew in this area. A second theory suggests that the name originates from the meurs (walls) which were built around a property or parcels using stones taken from the fields known as ‘murgers’ or ‘meurgers’ thereby giving us the ‘Vallée des Meurgers’.

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

Yellow hue with green tinges. The nose is delicate, fresh and mineral with notes of candied lemon. The palate is elegant and delicate with remarkable aromatic complexity and citrus aromas.



VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Grand Cru, AOP
Climat:	Valmur
Plot:	0.13 ha
Soil:	Pebbly clay-limestone colluvial deposits on a Kimmeridgian subsoil
Exposure:	South/Southwest
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%