



## 2023 CHABLIS GRAND CRU “BOUGROS”

### 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 climat originates from its geographical location. It lies at the foot of the ‘Bougros’ hillside. The Serein river runs just a few meters from here and was often flooded in the past. For this reason, the pathway led along ‘la pierreuse’, just before ‘boquereau’ and became ‘Bougros’ over time meaning “a narrow pathway next to the water’s edge” (“Bouque” in old French means ‘narrowing’).

### 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

A remarkably rich Grand Cru. The nose reveals intense mineral notes combined with aromas of candied fruits. The palate is rich and unctuous with notes of gingerbread. The structure is both firm and round. Elegant finish with lingering saline notes.



### VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Grand Cru, AOP
Climat:	Bougros
Soil:	Clay-limestone with a higher clay content than the other Grand Crus
Exposure:	South - Southwest
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	15 to 18 months in stainless steel vats

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%