

2024 CHABLIS GRAND CRU “VAUDÉSIR”



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 origins of the name are not clear. It is probably derived from “la vallée de tous les désirs” meaning “the valley of all desires”, eagerly awaited by wine lovers and winemakers each year. Whatever the case, it is certainly a very beautiful name for a wine climat.

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

Pale yellow hue with clear, green glimmers. The complex nose reveals delicate aromas of white flowers (acacia and lime blossom), vanilla and honey. The palate is well-structured and combines a rich structure and lively acidity.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Grand Cru, AOP
Climat:	Vaudésir
Plot:	0.49 ha
Soil:	Kimméridgien clay and limestone
Exposure:	South/Southeast
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	14 - 16 months in stainless steel vats

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12%