

2024 PETIT CHABLIS



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 Chablis wine region stretches along the Serein valley and across 20 communes. Chablis, known as the ‘Porte d’Or de la Bourgogne’ (‘Golden gates of Burgundy’), has succeeded in establishing a reputation for its dry white wines with a distinctive style: clear, aromatic and lively with a distinct minerality. The Appellation d’Origine Contrôlée “Petit Chablis” was established in 1944.

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

Beautiful white gold color with pale green glimmers. The nose is generous, direct and lively. This wine discloses citrus aromas, white flowers and a touch of minerality. The softness of the fruit is dominated by fresh notes of lemon, grapefruit, apple and fern combined with a delicate iodized character.

VINEYARD

Region:	Bourgogne
Appellation:	Petit Chablis, AOP
Soil:	Kimméridgien
Exposure:	South/Southeast
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%