

2024 CHABLIS PREMIER CRU “MONTÉE DE TONNERRE”



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 climat is situated alongside the former Roman road that links the town of Auxerre with the town of Tonnerre. At this place, the road climbed the hillside up towards the plateau in the direction of Tonnerre. As an extension of the Grands Crus, this is the most diverse of the Premiers Crus with a very complete profile: mineral, floral, oiliness, body and a rich character.

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

5 April. Spring brought two major hazards: frost on 22–24 April, followed by a violent hailstorm on 1 May, significantly impacting several parcels. Flowering occurred around 12 June. 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 20 September under mostly mild conditions and concluded on 26 September, 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 hue with greenish tinges. This Premier Cru offers an exceptional aromatic profile with mineral notes and spice. Palate: the perfect balance between strength, freshness, sweet fruity notes and intense floral aromas. A complex, elegant and remarkably harmonious wine.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Premier Cru, AOP
Climat:	Montée de Tonnerre
Plot:	2.15 ha
Soil:	Kimméridgien. Predominantly limestone clay.
Exposure:	South/Southwest
Bank:	Right
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

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%