



## 2023 CHABLIS GRAND CRU “VAUDÉSIR”

### 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 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 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

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:	13%