



## 2023 CHABLIS PREMIER CRU “MONT DE MILIEU”

### 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 “Mont de Milieu” makes reference to the defining characteristic of this hillside which previously marked a boundary between two points. On one side was the Chablis constituency (an area across which a Lord or town had the right to jurisdiction), at the time in the Champagne constituency, and on the other side was the Fleys constituency which fell under the Duchy of Bourgogne.

### 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

Clear, bright hue with light green tinges. This Premier Cru reveals a remarkably rich aromatic profile with ripe citrus fruits and white flowers. The palate is rich and round with exceptional length.

### VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Premier Cru, AOP
Climat:	Mont de Milieu
Plot:	0.277 ha
Soil:	Kimmeridgien clay-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 with, if necessary, some time spent in French oak barrels.

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13.5%