



2024 CHABLIS PREMIER CRU “MONT DE MILIEU”

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 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 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

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%