



## 2023 CHABLIS GRAND CRU “LES PREUSES”



### 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

This parcel takes its name from the word “pierre” meaning “stone”. La perrière was the old French term for a quarry. “Les Preuses” are situated alongside an ancient Roman road. Over time ‘la pierreuse’ became ‘la Preuse’.

### 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

Light yellow in color with golden reflections. The nose is rich yet delicate with mineral, creamy, floral and slightly iodized notes combined with a touch of honey and dried fruits. The palate reveals a direct attack and a powerful, well-honed and distinctive mid-palate. This wine offers a remarkable reflection of its clay terroir. Aromas of citrus blend harmoniously with mineral and iodized notes from its outstanding terroir.

### VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Grand Cru, AOP
Climat:	Les Preuses
Plot:	0.41 ha
Soil:	Combination of marls and Kimméridgien limestone
Exposure:	South/Southeast
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	15 - 18 months in stainless steel vats

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%