



## 2023 CHABLIS TÊTE D'OR

### 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 Ambassador of the Domaine, our Chablis “Tête d’Or” is a wine of “Gold and Light” par excellence!

For over 10 years, this prestige cuvée has been produced from the Domaine’s very best parcels planted in the village appellation. They are situated next to the Premier and Grand Crus. In order to emphasize the care taken when producing this wine, special packaging was created for the flagship of the Domaine.

### 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

Beautiful white gold hue and delicate pale green reflections. The nose discloses aromas of citrus and white flowers. The palate is rich, smooth and opulent with the perfect balance between a smooth texture, lively acidity, discreet minerality and fruit.



### VINEYARD

Region:	Bourgogne
Appellation:	Chablis AOP
Soil:	Kimmeridgien
Age/Exposure:	29 years South/Southeast
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 with, if necessary, some time spent in French oak barrels.

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.5%