

## 2024 CHABLIS GRAND CRU “LES BLANCHOTS”

### 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 climat most certainly takes its name from its stony soils which are composed of whitish limestone on a light-colored clay-limestone subsoil.

### 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 5 April. Spring brought two major hazards: frost on 22–24 April, followed by a violent hailstorm on 1 May, significantly impacting several parcels. Flowering occurred around 12 June. 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 20 September under mostly

mild conditions and concluded on 26 September, 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

Bright, clear hue with intense golden green glimmers. The nose is elegant, delicate and characterised by floral notes of acacia and lime blossom combined with soft waves of citrus fruits. The palate is rich, dense and opulent. The aromatic profile reveals toasty notes and candied fruits. The finish is long, tonic and very mineral.



### VINEYARD

Region:	Bourgogne
Appellation:	Chablis Grand Cru, AOP
Climat:	Les Blanchots
Plot:	0.18 ha
Soil:	Kimméridgien from the upper Jurassic with a high level of very hard marls, often ochre yellow in color and highly fossiliferous.
Exposure:	South/Southwest
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

### WINEMAKING

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

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%