

2023 CHABLIS PREMIER CRU “FOURCHAUME”



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 Fourchaume climat, situated on the right bank, is one of the most renowned Premier Crus. Its South/Southwest exposure guarantees permanently sunny weather. With regards to toponymy, ‘Fourche’ (‘fork’) makes references to the crossroads.

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

White gold hue with pale green glimmers. Elegant, fruity nose. The attack is direct and clean with mineral and citrus notes. The palate is well-balanced with the same aromatic profile as the nose. Long, lingering finish.

VINEYARD

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| Region: | Bourgogne |
| Appellation: | Chablis Premier Cru, AOP |
| Climat: | Fourchaume |
| Plot: | 0.25 ha |
| Soil: | Pebbly clay originating from Kimmeridgien colluvial deposits on marls. Pebbles. |
| Exposure: | South/Southwest |
| Bank: | Right |
| Eco-Practices: | Organic farming |
| Certifications: | Certified Organic beginning with the 2025 vintage |

WINEMAKING

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| Varietals: | 100% Chardonnay |
| Aging: | 14 to 16 months in stainless steel vats with, if necessary, some time spent in French oak barrels. |

TECHNICAL DETAILS

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| Yeast: | Native |
| Alcohol: | 13% |