

2023 CHABLIS

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 Chablis wine region stretches along the Serein valley and across 20 communes. Chablis, known as the 'Porte d'Or de la Bourgogne' ('Golden gates of Burgundy'), has succeeded in establishing a reputation for its dry white wines with a distinctive style: clear, aromatic and lively with a distinct minerality.

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 with delicate pale green glimmers. A seductive and classic Chablis nose offering vine peach, banana, citrus fruits and brioche. The palate is well-balanced, rich, fresh and elegant. The smooth, rich structure lingers on the end palate. Ripe fruits combine harmoniously with mineral notes to give a soft mouthfeel.



VINEYARD

| | |
|-----------------|---|
| Region: | Bourgogne |
| Appellation: | Chablis AOP |
| Plot: | 3.256 ha |
| Soil: | Kimmeridgien |
| Exposure: | South - Southeast; South - Southwest |
| Eco-Practices: | Organic farming |
| Certifications: | Certified Organic beginning with the 2025 vintage |

WINEMAKING

| | |
|------------|--|
| Varietals: | 100% Chardonnay |
| Aging: | 8 to 10 months in stainless steel vats |

TECHNICAL DETAILS

| | |
|----------|--------|
| Yeast: | Native |
| Alcohol: | 12% |