



Domaine
Billaud-Simon

2021 Chablis Grand Cru Bougros

STORY

The name of this climat – that can be spelled in several different ways - originates from its geographical location. It lies at the foot of the ‘Bougros’ hillside. The Serein river runs just a few metres from here and was often flooded in the past. For this reason, the pathway led along ‘la pierreuse’, just before ‘boquereau’ and became ‘Bougros’ over time meaning “a narrow pathway next to the water’s edge” (Bouque in old French means ‘narrowing’).

The 2021 winter was very classic with average rainfall levels. In late March, the temperatures were much higher than the seasonal average (27°C). Bud burst was expected in mid-April although occurred much earlier (30 March). The cold weather made a sharp return and lasted for a long time with severe frosts (as low as -8°C) for seven nights on the 5, 6, 7, 8, 12, 13 and 14 April. Our teams acted admirably in order to protect the newly formed buds. The left bank of the Serein river and the upper plateau were the most impacted (1er Cru Vaillons, Petit Chablis). Flowering took place in mid-June and was quick and heterogeneous. Summer was cool and humid aside from late August and early September.

VINEYARD NOTES

Varietals: Chardonnay

Exposure & Elevation: Right bank. South/Southwest

Soil: Clay-limestone with a higher clay content than the other Grand Crus

Viticulture: Currently undergoing Organic Conversion

WINE NOTES

Vinification: The growers we have selected supply us with very high quality grapes. They are manually sorted on a vibrating sorting table to retain only the healthiest fruit. The grapes are drained naturally before being pressed using a pneumatic press to gently extract the juices and conserve as much aroma as possible. Static cold settling of the musts for 12 to 24 hours in stainless steel vats to obtain a bright, clear juice. Alcoholic fermentation followed by malolactic fermentation, both natural, in stainless steel vats.

Aging: 15 to 18 months in stainless steel vats with, if necessary, some time spent in French oak barrels to preserve freshness and minerality whilst bringing complexity and richness to the wine. The wine is racked twice before being bottled in the end of Autumn.

Alcohol: 13%

TASTING NOTES

A remarkably rich Grand Cru. The nose reveals intense mineral notes combined with aromas of candied fruits. The palate is rich and unctuous with notes of gingerbread. The structure is both firm and round. Elegant finish with lingering saline notes.

