



Domaine  
**Billaud-Simon**

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## 2021 Chablis Tête d'Or

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### STORY

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.

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

**Age of Vines:** 28 years

**Exposure & Elevation:** Right Bank. South/Southeast

**Soil:** Kimméridgien

**Viticulture:** Currently undergoing Organic Conversion

### WINE NOTES

**Vinification:** The grapes are harvested by hand in order to preserve their quality and keep them intact. They are then pressed using a pneumatic press in order to extract juices that are rich in aromas. The musts are settled at cold temperatures for one night before being vinified in stainless steel vats in order to preserve their clarity and brightness. Alcoholic and malolactic fermentations are left to take place naturally.

**Aging:** 12 months with a short period spent in French oak barrels for around 20% of the cuvée, as is the case for our Grands Crus, to impart complexity and richness.

**Alcohol:** 13%

### 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.

