



Domaine
Billaud-Simon

2021 Chablis Grand Cru Les Blanchots

STORY

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

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

Total Hectares: 0.18 ha

Exposure & Elevation: Right bank. South/Southeast

Soil: Kimméridgien from the upper Jurassic with a high level of very hard marls, often ochre yellow in color and highly fossiliferous.

Viticulture: Currently undergoing Organic Conversion

WINE NOTES

Vinification: The grapes are carefully harvested to preserve the quality of the fruit. 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 raked twice before being bottled in the end of Autumn.

Alcohol: 13%

TASTING NOTES

Bright, clear hue with intense golden green glimmers. The nose is elegant, delicate and characterized 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. Ripe fruits combine harmoniously with mineral notes to give a soft mouthfeel.

