



Domaine

Billaud-Simon

2021 Chablis Grand Cru Les Clos

STORY

This is the largest and undoubtedly the most renowned of the Chablis climats and is situated between Valmur, to the west, and Blanchots, to the east. Its exposure lends the wine its generous structure and strength. The term “Les Clos” makes reference to the closed walls that previously surrounded the parcel but which disappeared centuries ago.

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:** 0.37 ha
- Exposure & Elevation:** Right bank. South/Southeast
- Soil:** Kimméridgien. Deep, dense, white clay
- Viticulture:** Currently undergoing Organic Conversion

WINE NOTES

Vinification: Hand 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 in order 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

Elegant, pale golden color with greenish glimmers. The delicate nose offers mineral, honeyed notes combined with citrus and white stone fruits. The palate is powerful, dense and fleshy with a lively acidity. Mineral and saline notes linger on the finish.

