



Domaine

**Billaud-Simon**

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## 2021 Chablis Grand Cru Les Preuses

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### STORY

This parcel takes its name from the word “pierre” meaning “stone”. La perrière was the old French term for a quarry. “Les Preuses” are situated alongside an ancient Roman road. Over time ‘la pierreuse’ became ‘la Preuse’.

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

<b>Varietals:</b>	Chardonnay
<b>Total Hectares:</b>	0.41 ha
<b>Exposure &amp; Elevation:</b>	Right bank. South/Southeast
<b>Soil:</b>	Combination of marls and Kimméridgien limestone
<b>Viticulture:</b>	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

Light yellow in color with golden reflections. The nose is rich yet delicate with mineral, creamy, floral and slightly iodized notes combined with a touch of honey and dried fruits. The palate reveals a powerful, well-honed and distinctive mid-palate. This wine offers a remarkable reflection of its clay terroir. Aromas of citrus blend harmoniously with mineral and iodized notes from its outstanding terroir.

