



Domaine  
**Billaud-Simon**

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## 2021 Chablis Premier Cru Vaulorent

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### STORY

The name of this climat is derived from “Laurent”, the name of a landowner in the valley: ‘la vallée au Laurent’. “Vaulorent” does not appear in the land registry.

This Premier Cru is officially composed of the following lieux-dits: “Les Quatre Chemins”, “Les Couvertes” and “La ferme de Couverte”. It is a sub-climat of “Fourchaume” and could be considered as the 8th Grand Cru.

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/Southeast

**Soil:** Middle and upper Kimméridgien. Alternate layers of limestone and Exogyra Virgula marls

**Viticulture:** Currently undergoing Organic Conversion

### WINE NOTES

**Vinification:** The producers 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:** 14 to 16 months in stainless steel vats in order to preserve freshness and minerality. The wine is racked twice before being bottled at the end of Autumn.

**Alcohol:** 13%

### TASTING NOTES

Bright, clear hue with greenish reflections. The complex nose offers delicate aromas of fresh pear combined with toasty and smoky notes. The palate is well-structured with freshness and a wonderful salinity. This wine’s distinctive minerality and lively character linger on the finish.

