



Domaine
Billaud-Simon

À CHABLIS DEPUIS 1815



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GRAND CRU VAUDÉSIR

INTRODUCTION

Domaine Billaud-Simon was founded by Charles Louis Noël Billaud in 1815 upon his return home to Chablis at the end of the Napoleonic wars. Charles planted the first vines on his family's land holdings and soon established a reputation for quality winemaking. The Domaine's vineyard holdings grew considerably in the 1930s upon the marriage of his descendant Jean Billaud to Renée Simon.

Jean Billaud managed the Domaine alongside his father-in-law Jules Simon for several decades. Jean's son, Bernard, took over management of the estate until its acquisition by the Faiveley family in 2014.

Today, Domaine Billaud-Simon is managed independently from Domaine Faiveley with its own winemaking facilities and team. The Domaine strives to continually improve quality while preserving the distinct style of the wines.

Domaine Billaud-Simon has always been an anchor in the Chablis region, and was amongst the first to export their wines to the US market in the 1950s. The Billaud-Simon style is a crisp, mineral, modern style of Chablis with finesse, purity and elegance. The wines are delicious when young, yet offer great ageing potential. Their benchmark acidity is complemented by richness of fruit, particularly the Grand Crus which will typically improve in bottle for at least a decade.

BIOGRAPHY

Since Olivier Bailly was born in Bourgogne, you could say it was an easy destiny to be a winemaker in the region. But before joining Billaud-Simon in 2015, he forged his experience elsewhere. Following his Oenology and Viticulture studies in Beaune, Montpellier and Dijon, Olivier traveled the world of wine between Switzerland and Chile, gaining precious knowledge in different wine regions. He returned to France in 2006 and worked a few positions in Chablis before settling in at Billaud-Simon when the Faiveley family took over in 2014. Remaining true to the original philosophy of the Domaine, Olivier focuses on the health of his valuable vineyards and makes sure the wines produced are a pure expression of Chablis terroir with a peak between 5 and 15 years of age.





THE VINEYARDS

The winery now owns 17 hectares (42 acres) spread across the best part of the appellation on Chablis' unique Kimmeridgian soil. This is a famously ancient soil comprised of a distinctive mix of limestone, clay and fossilized oyster shells. The vineyards are located on both sides of the Serein River.

The Domaine's estate holdings include four Grands Crus – Les Clos, Vaudésir, Les Preuses and Les Blanchots – as well as four Premiers Crus – Montée de Tonnerre, Fourchaume, Mont de Milieu and Les Vaillons. In addition to producing its cru wines, the Domaine owns a few plots of Village level vines, which are selected each year to produce their Chablis “Tête d’Or”. This wine is the ideal first step into the Billaud-Simon world, a pure representation of the terroir, expressed through the lens of the chardonnay and reflecting each year the specificity of the vintage. The Domaine has long been known for its focused, mineral-driven wines thanks to meticulous viticulture in the best sites along with the latest winemaking technology.

The estate is one of the last in the region to harvest, a practice retained by its current owners – the Faiveley family – who bought the business in 2014. The Faiveley family has since invested in the vineyards and winery, and operates Domaine Billaud Simon independently from Domaine Faiveley.

The vines are now 50 years of age on average with plots over 80 years old, like in the Montée de Tonnerre vineyards. With the region and vintage being a challenge in previous years, the winery was cautious before starting the organic certification process. The 2022 vintage marks the beginning of a new era and the official conversion to organic farming, with full certification to be reached with the 2025 vintage.



2021 VINTAGE REPORT

A rare vintage indeed, Winemaker Olivier Bailly characterized the 2021 vintage as “really complicated pretty much from start to finish”.

CLIMATIC CONDITIONS

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 (March 30). 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 (Premier Cru Vaillons, Petit Chablis). Flowering took place in mid-June and was quick and heterogeneous. Summer was cool and humid aside from a brief period in late August and early September.

THE HARVESTS

The harvests began on the 18 September with our Premiers Crus ‘Fourchaume’ and ‘Vaulorent’. Owing to a few rainy spells (on the 19 and 20 September), we resumed picking on September 22 in the bright sunshine with our Chablis Grands Crus ‘Les Blanchots’ and ‘Les Preuses’ and with our Premiers Crus ‘Les Vaillons’ and ‘Montée de Tonnerre’. We ended on September 26 with our Grand Cru ‘Vaudésir’ (which ripened later this year) and with our Chablis ‘Tête d’Or’. We carried out rigorous sorting in the vat house this year and recorded lower than average yields (around 30 hL/ha).

VINIFICATION & AGING

Vinification and aging are carried out in our cellars in Chablis. All of the grapes are sorted and then pressed using a pneumatic press immediately after being harvested. The musts are then cold settled in stainless steel vats overnight. The alcoholic fermentation takes place in stainless steel vats or barrels depending on the appellation. Our precise vinification methods enable us to fine tune our use of oak. Alcoholic fermentation begins at around 18°C and lasts for 15 days on average. The malolactic fermentations are triggered naturally, usually in spring time when the cellars begin to warm up after winter. The 2021 vintage wines are aged for: 12 months for our Chablis Villages, 15 months for our Chablis 'Tête d'Or', Premiers Crus and Grands Crus. We use 1 to 3 year-old barrels for our Premiers Crus and 2 to 5 year-old barrels for our Grands Crus. The Petit Chablis and Chablis are bottled just after the 2022 harvests. Our Chablis 'Tête d'Or', Premiers Crus and Grands Crus are bottled in January 2023.

THE WINES

The wines are showing excellent alcohol-acidity balances. They are fresh, direct and taut.

FIGURES

6 days of cutting, 30 pickers, 32 parcels harvested.





GRANDS CRUS

Chablis Grand Cru Bougros

Chablis Grand Cru Vaudésir

Chablis Grand Cru Les Blanchots

Chablis Grand Cru Les Clos

Chablis Grand Cru Les Preuses



PREMIERS CRUS

Chablis Premier Cru Les Vaillons

Chablis Premier Cru Fourchaume

Chablis Premier Cru Mont de Milieu

Chablis Premier Cru Vaurorent

Chablis Premier Cru Montée de Tonnerre



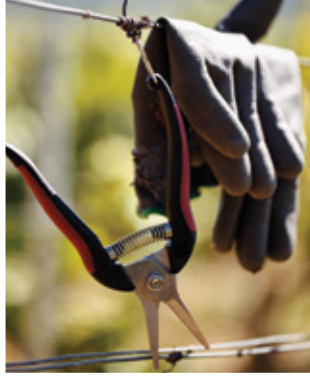


REGIONAL

Petit Chablis

Chablis

Chablis Tête d'Or



Olivier Bailly, Winemaker



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& LES BLANCHOTS