



*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.

## WINEMAKER

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.





GRAND CRU VAUDEUIL



## 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.



# 2022 VINTAGE REPORT

## *A Dream Vintage*

The winter of 2022 was relatively mild with average rainfall levels. Early April saw some frosts (-4°C) although fortunately the vines did not suffer any damage. Bud burst occurred in early April and flowering began around the 20th of May. There was a wide range of temperature in June — very cold in the early part of the month and then dry and warm in mid June which prolonged the flowering period. Summer was very hot and dry aside from 20 mm of rainfall in late July which allowed the vines to withstand the drought. A further 15mm of rain on the 16th of August enabled the grapes to ripen in good conditions. Harvest began on the 1st of September with our ‘Vaillons’, ‘Fourchaume’ and ‘Vaulorent’ Premiers Crus. We then moved on to our Chablis Grands Crus ‘Blanchots’, ‘Preuses’ and ‘Clos’ as well as our Premier Cru ‘Montée de Tonnerre’. Our Chablis Grand Cru ‘Vaudésir’ was picked on the 7th of September. The harvests came to a close on the 9th of September with our ‘Mont de Milieu’ Premier Cru and our Chablis village. Overall the weather was excellent during the harvests aside from a few rainy spells from September 2-3 and 7-9. This facilitated the extraction of the juices as the grape skins were softer. Health conditions were optimal and yields were also excellent.

### THE WINES

At this still early stage, the wines are showing themselves to be perfumed, direct and remarkably pure with exceptional length on the palate.

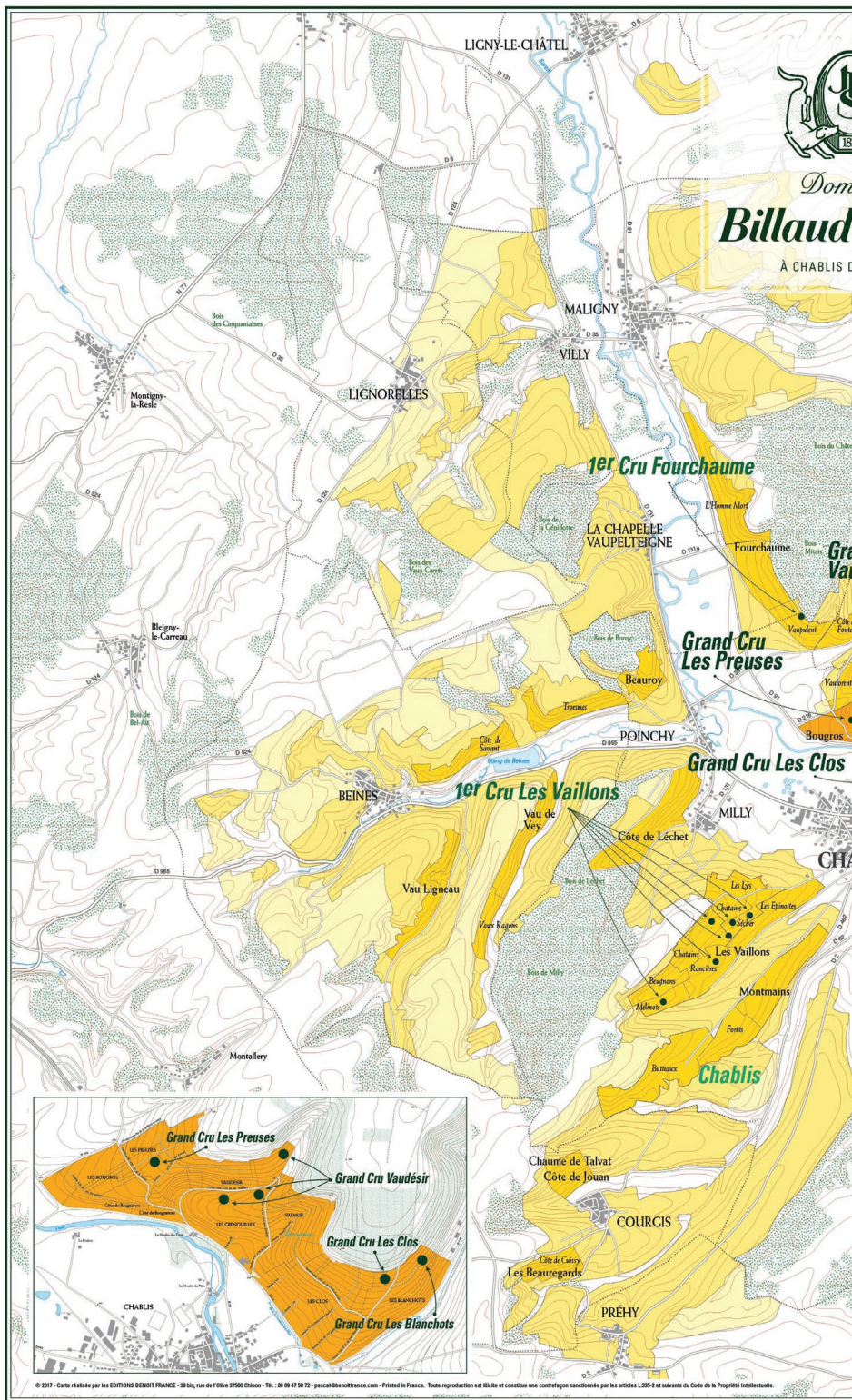
### FIGURES

9 days of cutting, 30 pickers, 34 parcels harvested.

#### 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 2022 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 2023 harvests. Our Chablis ‘Tête d’Or’, Premiers Crus and Grands Crus are bottled in January 2024.

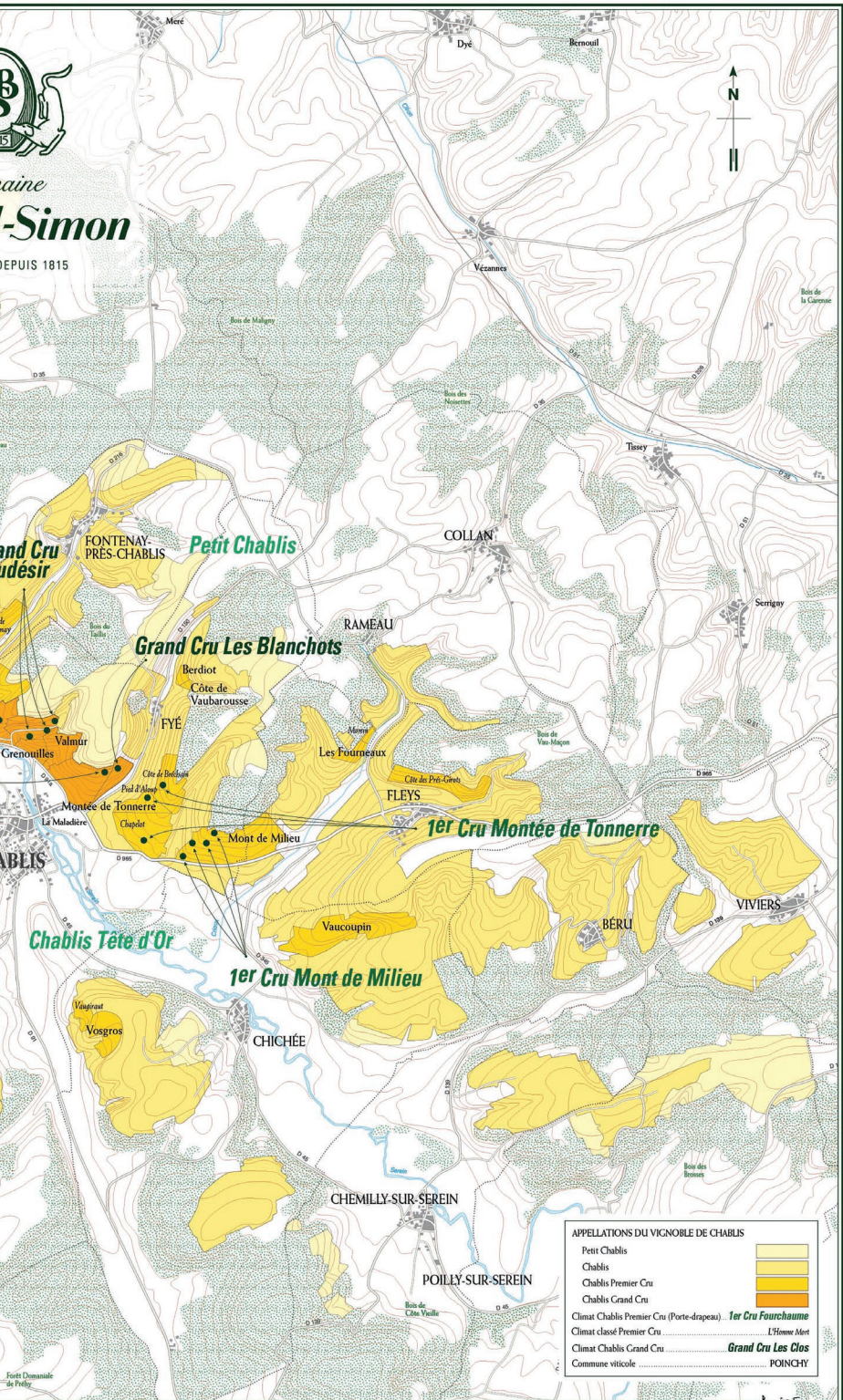






maison  
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DEPUIS 1815



APPELLATIONS DU VIGNOBLE DE CHABLIS	
Petit Chablis	
Chablis	
Chablis Premier Cru	
Chablis Grand Cru	
Climat Chablis Premier Cru (Porte-drapeau)	<b>1er Cru Fourchaume</b>
Climat classé Premier Cru	L'Hommert
Climat Chablis Grand Cru	<b>Grand Cru Les Clos</b>
Commune viticole	POINCHY



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## VILLAGE WINES

Petit Chablis

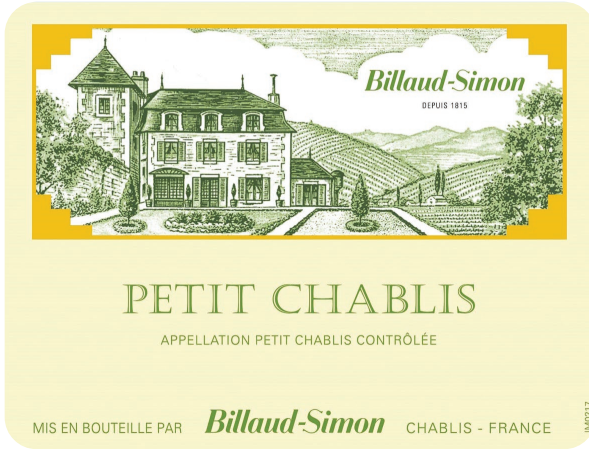
Chablis

Chablis Tête d'Or





## VILLAGE WINES



### PETIT CHABLIS

*The Chablis wine region stretches along the Serein valley and across 20 communes. Chablis, known as the 'Porte d'Or de la Bourgogne' ('Golden gates of Burgundy'), has succeeded in establishing a reputation for its dry white wines with a distinctive style: clear, aromatic and lively with a distinct minerality. The Appellation d'Origine Contrôlée "PETIT CHABLIS" was established in 1944.*

**SOIL:** Kimméridgien

**EXPOSURE:** South/South-East

**VINIFICATION:** The grapes are harvested by hand to preserve their quality and keep them intact. They are then sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 8 to 10 months aging in stainless steel vats in order to preserve freshness and minerality. The wine is racked twice before being bottled at the end of Spring.

**TASTING NOTES:** Beautiful white gold color with pale green glimmers. The nose is generous, direct and lively. This wine discloses citrus aromas, white flowers and a touch of minerality. The softness of the fruit is dominated by fresh notes of lemon, grapefruit, apple and fern combined with a delicate iodized character.

## VILLAGE WINES

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### CHABLIS

*The Chablis wine region stretches along the Serein valley and across 20 communes. Chablis, known as the 'Porte d'Or de la Bourgogne' ('Golden gates of Burgundy'), has succeeded in establishing a reputation for its dry white wines with a distinctive style: clear, aromatic and lively with a distinct minerality.*

**SOIL:** Kimméridgien

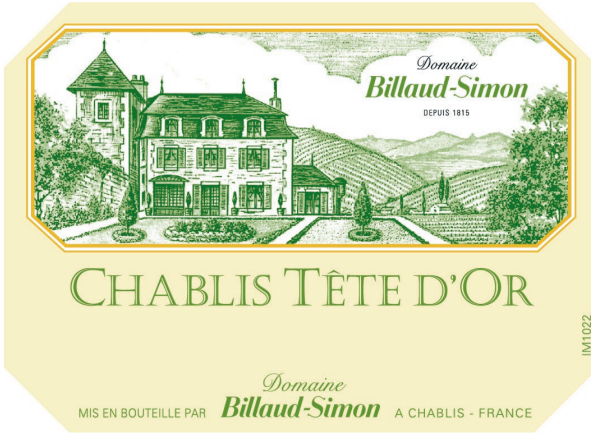
**EXPOSURE:** South/South-East; South/South-West

**VINIFICATION:** The grapes are harvested by hand to preserve their quality and keep them intact. They are then sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 8 to 10 months aging in stainless steel vats in order to preserve freshness and minerality. The wine is racked twice before being bottled at the end of Spring.

**TASTING NOTES:** Beautiful white gold hue with delicate pale green glimmers. A seductive and very classic Chablis nose offering vine peach, banana, citrus fruits and brioche. The palate is well-balanced, rich, fresh and elegant. The smooth, rich structure lingers on the end palate. Ripe fruits combine harmoniously with mineral notes to give a soft mouthfeel.

## VILLAGE WINES

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### CHABLIS TÊTE D'OR

*For over 10 years, this prestige cuvée has been produced from the Domaine's very best parcels planted in the village appellation. They are situated next to the Premiers and Grands Crus. In order to emphasize the care taken when producing this wine, we have created a special packaging for the flagship of the Domaine.*

- SOIL:** Very pebbly clay-limestone colluvial deposits on a kimmeridgian subsoil
- EXPOSURE:** Right bank. South/South-East
- VINIFICATION:** The grapes are harvested by hand in order to preserve their quality and keep them intact. They are then pressed using a pneumatic press in order to extract juices that are rich in aromas. The musts are then settled at cold temperatures during one night before being vinified in stainless steel vats in order to preserve their clarity and brightness. The alcoholic and malolactic fermentations are left to take place naturally. The wine is then aged for 12 months with a short period spent in French oak barrels for around 20% of the cuvée, as is the case for our Grands Crus, in order to impart complexity and richness.
- TASTING NOTES:** Beautiful white gold hue and delicate pale green reflections. The nose discloses aromas of citrus and white flowers. The palate is rich, smooth and opulent with the perfect balance between a smooth texture, lively acidity, discreet minerality and fruit.



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## **PREMIER CRUS**

Chablis Premier Cru Les Vaillons

Chablis Premier Cru Fourchaume

Chablis Premier Cru Mont de Milieu

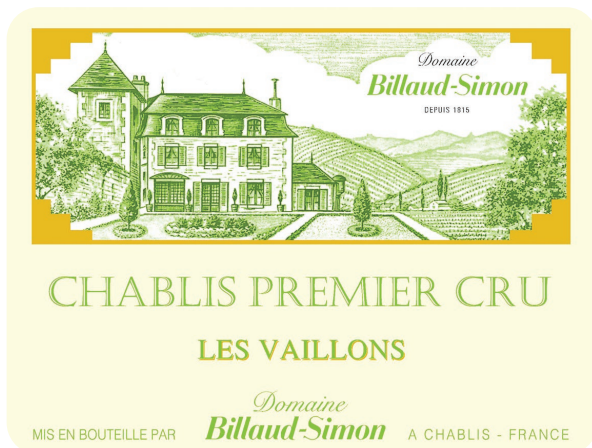
Chablis Premier Cru Vaurent

Chablis Premier Cru Montée de Tonnerre



## PREMIER CRUS

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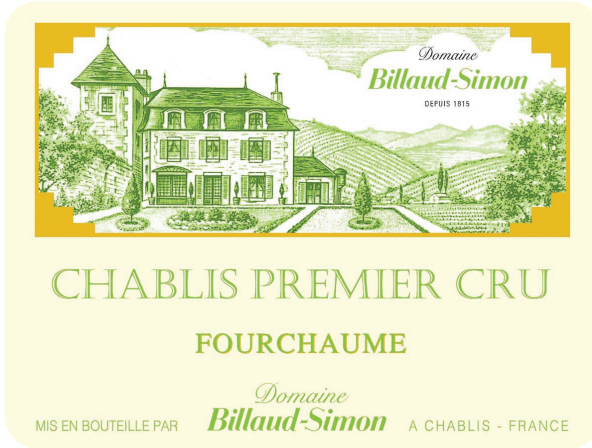
### CHABLIS LES VAILLONS, PREMIER CRU

*Vaillons is derived from the term 'vallon', meaning 'small valley'. The term 'valson' was also used previously. 'Vaillons' originates from the Latin vallis or valles meaning an 'elongated area between two raised zones'.*

- SOIL:** Very pebbly clay-limestone colluvial deposits on a kimmeridgian subsoil
- EXPOSURE:** Right bank. South/South-West
- VINIFICATION:** The grapes are harvested by hand to preserve their quality and keep them intact. They are then sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 14 to 16 months of aging in stainless steel vats with, if necessary, some time spent in French oak barrels. The aging process preserves freshness and minerality whilst bringing complexity and body to the wine. The wine is racked twice before being bottled in the end of Autumn.
- TASTING NOTES:** Beautiful white gold color with pale green glimmers. The nose is generous, direct and lively. This wine discloses citrus aromas, white flowers and a touch of minerality. The softness of the fruit is dominated by fresh notes of lemon, grapefruit, apple and fern combined with a delicate iodized character.

## PREMIER CRUS

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### CHABLIS FOURCHAUME, PREMIER CRU

*The Fourchaume climat, situated on the right bank, is one of the most renowned 1er Crus. Its South / South-West exposure guarantees permanently sunny weather. With regards to toponymy, 'Fourche' ('fork') makes references to the crossroads.*

- SOIL:** Pebbly clay originating from kimmeridgian colluvial deposits on marls. Pebbles
- EXPOSURE:** Right bank. South/South-West
- VINIFICATION:** The grapes are harvested by hand to preserve their quality and keep them intact. They are then sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 14 to 16 months of aging in stainless steel vats with, if necessary, some time spent in French oak barrels. The aging process preserves freshness and minerality whilst bringing complexity and body to the wine. The wine is racked twice before being bottled in the end of Autumn.
- TASTING NOTES:** White gold hue with pale green glimmers. Elegant, fruity nose. The attack is direct and clean with mineral and citrus notes. The palate is well-balanced with the same aromatic profile as the nose. Long, lingering finish.

## PREMIER CRUS



### CHABLIS MONT DE MILIEU, PREMIER CRU

*The name 'Mont de Milieu' makes reference to the defining characteristic of this hillside which previously marked a boundary between two points. On one side was the Chablis constituency (an area across which a Lord or town had the right to jurisdiction), at the time in the Champagne constituency, and on the other side was the Fleys constituency which fell under the Duchy of Burgundy.*

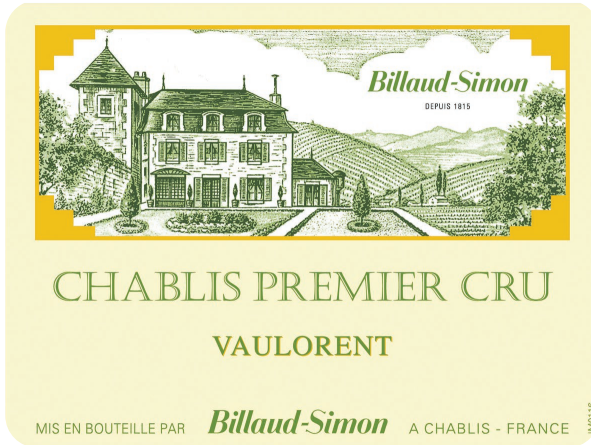
**SOIL:** Kimmeridgien clay-limestone

**EXPOSURE:** Right bank. South/South-East

**VINIFICATION:** The grapes are harvested by hand to preserve their quality and keep them intact. They are then sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 14 to 16 months of aging in stainless steel vats with, if necessary, some time spent in French oak barrels. The aging process preserves freshness and minerality whilst bringing complexity and body to the wine. The wine is racked twice before being bottled in the end of Autumn.

**TASTING NOTES:** Clear, bright hue with light green tinges. This 1er Cru reveals a remarkably rich aromatic profile with ripe citrus fruits and white flowers. The palate is rich and round with exceptional length.

## PREMIER CRUS



### CHABLIS VAUORENT, PREMIER CRU

*The name of this climat comes is derived from 'Laurent', the name of a landowner in this valley: 'la vallée au Laurent'. 'Vaurorent' 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.*

**SOIL:** Middle and upper Kimmeridgian

**EXPOSURE:** Right bank. South/South-East

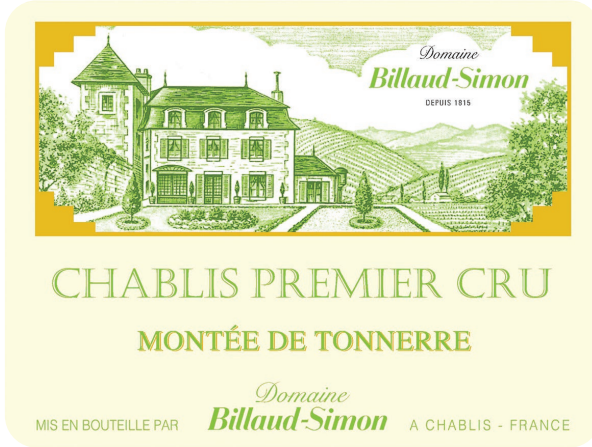
**VINIFICATION:** The producers we have selected supply us with very high quality grapes. The grapes are sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order to gently extract the juices 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. 14 to 16 months of aging in stainless steel vats with, if necessary, some time spent in French oak barrels. The aging process preserves freshness and minerality whilst bringing complexity and body to the wine. The wine is racked twice before being bottled in the end of Autumn.

**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 good freshness and a wonderful salinity. This wine's distinctive minerality and lively character linger on the finish.



## PREMIER CRUS

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### CHABLIS MONTÉE DE TONNERRE, PREMIER CRU

*This climat is situated alongside the former Roman road that links the town of Auxerre with the town of Tonnerre. At this place, the road climbed the hillside up towards the plateau in the direction of Tonnerre. As an extension of the Grands Crus, this is the most diverse of the Premiers Crus with a very complete profile: mineral, floral, oiliness, body and a rich character.*

**SOIL:** Kimmeridgian. Predominantly limestone clay

**EXPOSURE:** Right bank. South/South-West

**VINIFICATION:** The grapes are harvested by hand to preserve their quality and keep them intact. They are then sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 14 to 16 months of aging in stainless steel vats with, if necessary, some time spent in French oak barrels. The aging process preserves freshness and minerality whilst bringing complexity and body to the wine. The wine is racked twice before being bottled in the end of Autumn.

**TASTING NOTES:** Beautiful white gold hue with greenish tinges. This Premier Cru offers an exceptional aromatic profile with mineral notes and spice. Palate: the perfect balance between strength, fresh-ness, sweet fruity notes and intense floral aromas. A complex, elegant and remarkably harmonious wine.



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**GRAND CRUS**

Chablis Grand Cru Bougros

Chablis Grand Cru Valmur

Chablis Grand Cru Vaudésir

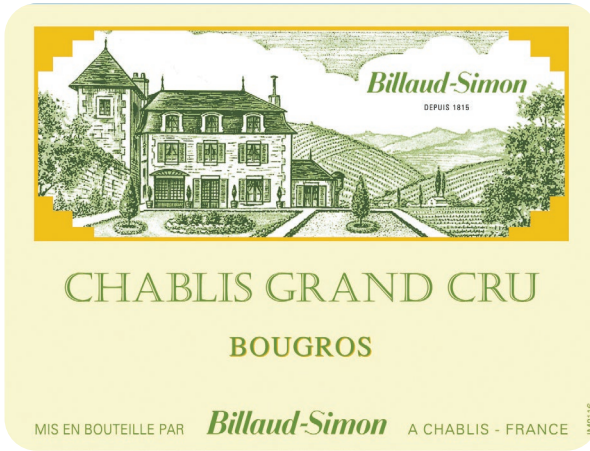
Chablis Grand Cru Les Blanchots

Chablis Grand Cru Les Clos

Chablis Grand Cru Les Preuses



# GRAND CRUS



## CHABLIS BOUGROS, GRAND CRU

*The name of this climat – that can be spelt in several different ways - originates from its geographical location. It lies at the foot of the 'Bougros' hillside. The Serein river runs just a few metres from here and was often flooded in the past. For this reason, the pathway led along 'la pierreuse', just before 'boquereau' and became 'Bougros' over time meaning 'a narrow pathway next to the water's edge' (Bouque in old French means 'narrowing').*

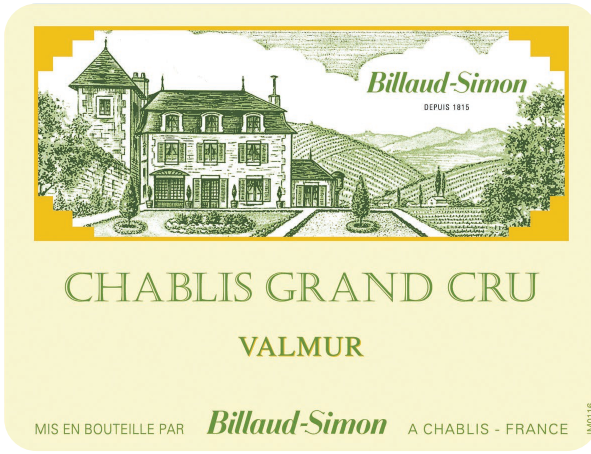
**SOIL:** Clay-limestone with a higher clay content than the other Grand Crus

**EXPOSURE:** Right bank. South/South-West

**VINIFICATION:** The producers we have selected supply us with very high quality grapes. The grapes are sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 15 to 18 months of aging in stainless steel vats with, if necessary, some time spent in French oak barrels. The aging process preserves freshness and minerality whilst bringing complexity and body to the wine. The wine is racked twice before being bottled in the end of Autumn.

**TASTING NOTES:** A remarkably rich Grand Cru. The nose reveals intense mineral notes combined with aromas of candied fruits. The palate is rich and unctuous with notes of gingerbread. The structure is both firm and round. Elegant finish with lingering saline notes.

# GRAND CRUS



## CHABLIS VALMUR, GRAND CRU

*The name of this parcel has two possible origins. It could be derived from the 'Vallée aux Meures', with meures meaning 'blackberries' in ancient French. Brambles, or blackberry bushes, previously grew in this area. A second theory suggests that the name originates from the murs (walls) which were built around a property or parcels using stones taken from the fields known as 'murgers' or 'meurgers' thereby giving us the 'Vallée des Meurgers'.*

**SOIL:** Pebbly clay-limestone colluvial deposits on a Kimmeridgian subsoil

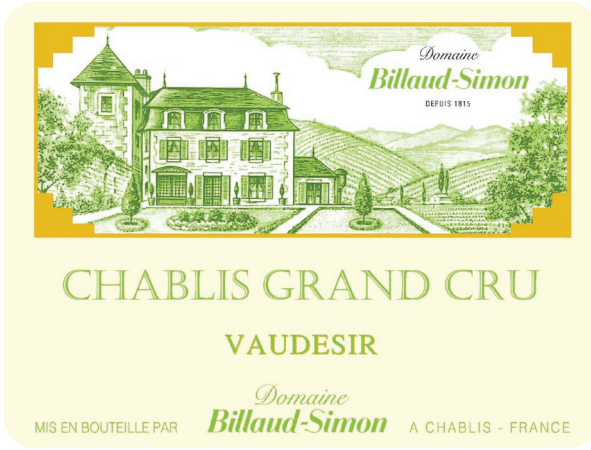
**EXPOSURE:** Right bank. South/South-West

**VINIFICATION:** The producers we have selected supply us with high quality musts which we then vinify in our Chablis cellars. They therefore benefit from the same techniques and care as all of our other wines. The alcoholic fermentation and malolactic fermentation are left to take place naturally. 15 to 18 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.

**TASTING NOTES:** Yellow hue with green tinges. The nose is delicate, fresh and mineral with notes of candied lemon. The palate is elegant and delicate with remarkable aromatic complexity and citrus aromas.

# GRAND CRUS

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## CHABLIS VAUDESIR, GRAND CRU

*The origins of the name are not clear. It is probably derived from 'la vallée de tous les désirs' meaning 'the valley of all desires', eagerly awaited by wine lovers and winemakers each year. Whatever the case, it is certainly a very beautiful name for a wine climat.*

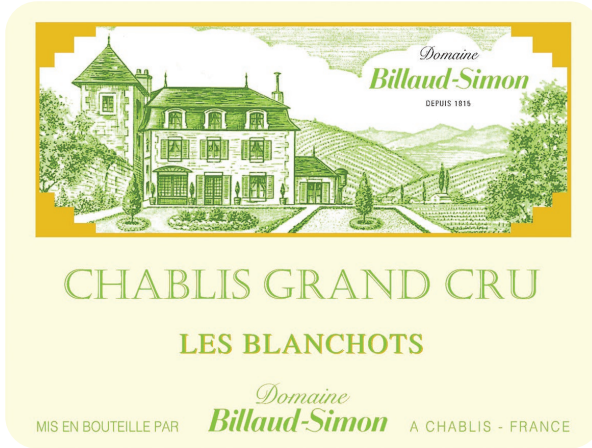
**SOIL:** Kimmeridgian limestone

**EXPOSURE:** Right bank. South/South-East

**VINIFICATION:** The grapes are harvested by hand to preserve their quality and keep them intact. They are then sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 15 to 18 months in stainless steel vats in order to preserve freshness and minerality. The wine is racked twice before being bottled in the end of Autumn.

**TASTING NOTES:** Pale yellow hue with clear, green glimmers. The complex nose reveals delicate aromas of white flowers (acacia and lime blossom), vanilla and honey. The palate is well-structured and combines a rich structure and lively acidity.

# GRAND CRUS



## CHABLIS LES BLANCHOTS, GRAND CRU

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

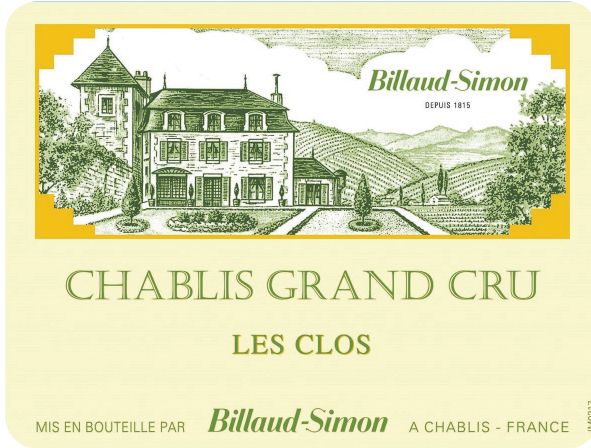
**SOIL:** Kimmeridgian from the upper Jurassic with a high level of very hard marls, often ochre yellow in colour and highly fossiliferous

**EXPOSURE:** Right bank. South/South-East

**VINIFICATION:** The grapes are harvested by hand to preserve their quality and keep them intact. They are then sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 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 racked twice before being bottled in the end of Autumn.

**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.

# GRAND CRUS



## CHABLIS LES CLOS, GRAND CRU

*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" surely makes reference to the closed walls that previously surrounded the parcel but which disappeared centuries ago.*

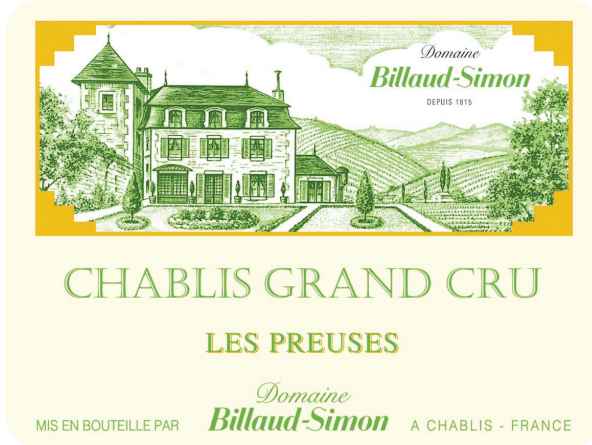
**SOIL:** Kimmeridgian. Deep, dense, white clay

**EXPOSURE:** Right bank. South/South-East

**VINIFICATION:** The grapes are harvested by hand to preserve their quality and keep them intact. They are then sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 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 racked twice before being bottled in the end of Autumn.

**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.

# GRAND CRUS



## CHABLIS LES PREUSES, GRAND CRU

*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'.*

- SOIL:** Combination of marls and Kimmeridgian limestone
- EXPOSURE:** Right bank. South/South-East
- VINIFICATION:** The grapes are harvested by hand to preserve their quality and keep them intact. They are then sorted manually on a vibrating sorting table to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order 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. 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 racked twice before being bottled in the end of Autumn.
- TASTING NOTES:** Light yellow in colour 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 direct attack and 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.



CHABLIS D'OR

ET DE L'OR



Domaine  
**Billaud-Simon**  
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CHABLIS GRAND CRU

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Olivier Bailly, Winemaker



GRAND CRU VAUDÉSIR





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