



2022 CHABLIS PREMIER CRU “MONT DE MILIEU”

WINERY

Founded over two hundred years ago by Charles Louis Noël Billaud, the Domaine Billaud-Simon is a leading wine producer in Chablis and has always been an anchor in the region. They were amongst the first to export their wines to the US market in the early 1950s.

WINE

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 Bourgogne.

VINTAGE NOTES

A Dream Vintage: Winter 2022 was relatively mild with average rainfall levels. Early April saw some frosts although fortunately our 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 vine to better withstand the drought. A further 15 mm of rain on the 16th of August enabled the grapes to ripen in good conditions.

WINEMAKING

Pneumatic pressing followed by one night of cold settling before vinification. in stainless steel vats. Alcoholic and malolactic fermentation occur naturally.

TASTING NOTES

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

VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Premier Cru, AOC
Climat:	Mont de Milieu
Plot:	0.277 ha
Soil:	Kimmeridgien clay-limestone
Exposure:	South/Southeast
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100%Chardonnay
Aging:	14-16 months in stainless steel vats with, if necessary, some time spent in French oak barrels.

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%