

2022 CHABLIS GRAND CRU “VALMUR”

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 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 meurs (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’.

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

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.



VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Grand Cru, AOC
Climat:	Valmur
Plot:	0.13 ha
Soil:	Pebbly clay-limestone colluvial deposits on a Kimmeridgian subsoil
Exposure:	South/Southwest
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	15-18 months in stainless steel vats

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.5%