

2022 CHABLIS TÊTE D'OR

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 Ambassador of the Domaine, our Chablis “Tête d’Or” is a wine of “Gold and Light” par excellence!

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 Premier and Grand Crus. In order to emphasize the care taken when producing this wine, special packaging was created for the flagship of the Domaine.

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

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.



VINEYARD

Region:	Bourgogne
Appellation:	Chablis AOC
Soil:	Kimmeridgien
Age/Exposure:	28 years South/Southeast
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

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

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12%