



2022 CHABLIS GRAND CRU “LES BLANCHOTS”

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

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

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

Bright, clear hue with intense golden green glimmers. The nose is elegant, delicate and characterised 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.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis Grand Cru, AOC
Climat:	Les Blanchots
Plot:	0.18 ha
Soil:	Kimméridgien from the upper Jurassic with a high level of very hard marls, often ochre yellow in color and highly fossiliferous.
Exposure:	South/Southwest
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

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

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12%