

## 2022 CHABLIS GRAND CRU “LES CLOS”



### 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 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” makes reference to the closed walls that previously surrounded the parcel but which disappeared centuries ago.

### 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

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.

### VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Grand Cru, AOC
Climat:	Les Clos
Plot:	0.37 ha
Soil:	Kimméridgien. Deep, dense, white clay.
Exposure:	South/Southeast
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%