

2022 CHABLIS PREMIER CRU “MONTÉE DE TONNERRE”



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 is situated alongside the former Roman road that links the town of Auxerre with the town of Tonnerre. At this place, the road climbed the hillside up towards the plateau in the direction of Tonnerre. As an extension of the Grands Crus, this is the most diverse of the Premiers Crus with a very complete profile: mineral, floral, oiliness, body and a rich character.

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 with greenish tinges. This Premier Cru offers an exceptional aromatic profile with mineral notes and spice. Palate: the perfect balance between strength, freshness, sweet fruity notes and intense floral aromas. A complex, elegant and remarkably harmonious wine.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Premier Cru, AOC
Climat:	Montée de Tonnerre
Plot:	2.15 ha
Soil:	Kimméridgien. Predominantly limestone clay.
Exposure:	South/Southwest
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

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.5%