

2022 CHABLIS GRAND CRU "VAUDÉSIR"

WINERY

WINE

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.

The origins of the name are not clear. It is probably derived from "la vallée de tous les désirs" meaning "the valley of all desires", eagerly awaited by wine lovers and winemakers

each year. Whatever the case, it is certainly a very beautiful

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 condition

WINEMAKING

Pneumatic pressing followed by one night of cold settling before vinification in stainless steel vats. Alcoholic and malolactic fermentation occur naturally.

TASTING NOTES

Pale yellow hue with clear, green glimmers. The complex nose reveals delicate aromas of white flowers (acacia and lime blossom), vanilla and honey. The palate is wellstructured and combines a rich structure and lively acidity.



VAUDÉSIR

Billaud-Simon AC

VINTAGE NOTES

name for a wine climat.

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.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Grand Cru, AOC
Climat:	Vaudésir
Plot:	0.49 ha
Soil:	Kimméridgien clay and limestone
Exposure:	South/Southeast
Bank:	Right
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
varietats.	10070 Charaonnay

14 - 16 months in stainless steel vats Aging:

TECHNICAL DETAILS

Yeast. Alcohol:

Native 12.75%



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