



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 12

pH: 3.38

Residual Sugar (g/L): 0.9

Total Acidity(g/L): 3.15

Volatile Acidity(g/L): 0.32

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only. Certified from 2025 vintage.

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Billaud-Simon Chablis 2023 comes from the Chablis appellation, known as the "Golden Gate of Burgundy, which stretches along the Serein valley across 20 communes. The appellation covers 3,256 hectares of Chardonnay planted on Kimmeridgian soils, with south, south-east, south and south-west exposures. This limestone-rich terroir gives the wine its classic Chablis profile of citrus fruit, mineral tension and refined structure.

Packaging Information

Barcode: 3525130312337

Case Weight (g): 800

Case Dimension (mm): L500 x W305 x H130

Bottle Weight (g): 1300

Bottle Dimension (mm): H300, Dia80

Type of Closure: Diam

Vintage Notes

The winter in 2023 was relatively mild, with a very dry February, while late-March cold did not affect the vineyards. Alternating cool and mild conditions in April delayed budburst to around 18 April. Warmer conditions from May encouraged rapid flowering in early June. July was cool and stormy, but accumulated rainfall, sunshine and higher August temperatures supported good ripening. Harvest ran from 11 to 20 September in fine weather, with healthy fruit and refined, elegant wines.

Vinification

The grapes were carefully harvested and manually sorted on a vibrating table to retain only healthy fruit. After natural draining, they were gently pressed in a pneumatic press to extract aromatic juice. The must underwent static cold settling for 12 to 24 hours in stainless steel vats. Alcoholic and malolactic fermentations occurred naturally in stainless steel. The wine was aged for 12 months in stainless steel to preserve freshness and minerality, then racked twice before bottling at the end of spring.

Tasting Notes

This unoaked Chablis shows great purity of fruit and minerality, with balanced concentration and acidity. The nose offers fresh lime, pink grapefruit and floral notes. The palate is precise, clean and lively, combining citrus freshness with a clear mineral line and good mid-palate focus. Light to medium-bodied, it remains bright and classic in style. The finish is fresh, persistent and lemon-led, with the clarity expected from traditional Chablis.

Food Pairing

Pair with oysters, crab, prawns, grilled white fish, lemon sole, goat's cheese, sushi, asparagus, shellfish pasta, seafood platters or simple Burgundian gougères.