



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 12.5

pH: 3.24

Residual Sugar (g/L): 0.7

Total Acidity(g/L): 3.9

Volatile Acidity(g/L): 0.3

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 2024 comes from the Chablis appellation, which follows the Serein valley across 20 communes. The vineyards are planted to Chardonnay on Kimmeridgian soils, with south, south-east, south and south-west exposures. This distinctive limestone and marl terroir is central to Chablis' reputation for dry white wines with clarity, aromatic lift, lively acidity and mineral definition.

Packaging Information

Barcode: 3525130312412

Case Weight (g): 850

Case Dimension (mm): L500 x W300 x H105

Bottle Weight (g): 1300

Bottle Dimension (mm): H300, Dia80

Type of Closure: Diam

Vintage Notes

A mild, rainy winter was followed by frost on 22, 23 and 24 April, then a severe hailstorm on 1 May. Some parcels, including Les Preuses, Vaudésir, Fourchaume, Vaillons and several Chablis Village plots, were particularly affected. Rainfall was well above average in May, June and July, before drier, sunnier August weather supported ripening. Harvest finished on 26 September with the Chablis Village plots, with low yields and wines showing minerality, tension and concentration.

Vinification

The grapes were carefully harvested, manually sorted on a vibrating table, naturally drained and gently pressed using a pneumatic press. The musts underwent static cold settling for 12 to 24 hours in stainless steel to obtain bright, clear juice. Alcoholic and malolactic fermentations occurred naturally in stainless steel vats. The wine was aged for 12 months in stainless steel, preserving freshness, purity and minerality. It was racked twice before bottling at the end of spring.

Tasting Notes

This Chablis shows purity of fruit and mineral precision, with no oak influence during élevage. The nose opens with fresh lime, pink grapefruit and delicate floral notes. The palate is clean, focused and lively, with balanced concentration, bright acidity and a clear saline-mineral structure. Light to medium-bodied, it combines citrus clarity with classic Chablis tension. The finish is fresh, persistent and lemon-driven.

Food Pairing

Pair with oysters, shellfish, grilled prawns, crab salad, smoked trout, goat's cheese, asparagus, sushi, lemon-led fish dishes or fresh seafood starters.