

Domaine Billaud-Simon

Chablis Grand Cru Les Blanchots

2024

Chablis, Burgundy, France



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.12

Residual Sugar (g/L): 1.5

Total Acidity(g/L): 4.3

Volatile Acidity(g/L): 0.39

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

Packaging Information

Barcode: 3525135332415

Case Weight (g): 400

Case Dimension (mm): L330 x W270 x H110

Bottle Weight (g): 1300

Bottle Dimension (mm): H300, Dia80

Type of Closure: Natural Cork

Vineyard & Viticulture Practice

Billaud-Simon Chablis Grand Cru Les Blanchots 2024 comes from a 0.18-hectare Domaine parcel within the 12.70-hectare Grand Cru climat. The name is linked to the site's pale, stony soils, composed of whitish limestone over light-coloured clay-limestone subsoil. The vineyard is planted to Chardonnay on Kimmeridgian soils from the Upper Jurassic, with very hard, often ochre-yellow, highly fossiliferous marls. Situated on the right bank with south and south-east exposure, Blanchots gives wines of floral elegance, mineral finesse and length.

Vintage Notes

The 2024 vintage was shaped by challenging weather and low yields. A mild, rainy winter was followed by frost on 22–24 April and hail on 1 May. Budburst began on 5 April and flowering took place around 12 June. Rainfall was high in May, June and July, before drier, sunnier August weather helped ripening. Harvest began on 20 September with Vaillons and Montée de Tonnerre, followed by Grand Crus and village plots. The wines show freshness, refinement, tension and concentration.

Vinification

The grapes were hand-harvested, manually sorted and gently pressed in a pneumatic press. Static cold settling lasted 12 to 24 hours in stainless steel, giving bright, clear musts. Alcoholic and malolactic fermentations occurred naturally in stainless steel vats. The wine was aged for 15 to 18 months in stainless steel, with possible time in French oak barrels to bring complexity and richness while preserving freshness and minerality. It was racked twice before bottling at the end of autumn.

Tasting Notes

Bright and clear in appearance, with intense golden-green glimmers. The nose is elegant and delicate, characterised by acacia, lime blossom and soft waves of citrus fruit. The palate is rich, dense and opulent, with toasty notes, candied fruit and a structured mineral core. Full-bodied yet refined, it carries freshness through its depth. The finish is long, tonic and very mineral, showing the elegance of Blanchots.

Food Pairing

Pair with scallops, langoustines, turbot, lobster, roast poultry, Comté, asparagus risotto, seafood in light cream sauce or refined shellfish dishes.