



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.45

Residual Sugar (g/L): 1.9

Total Acidity(g/L): 3.05

Volatile Acidity(g/L): 0.38

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: 3525135502313

Case Weight (g): 850

Case Dimension (mm): L500 x W300 x H105

Bottle Weight (g): 1300

Bottle Dimension (mm): H300, Dia80

Type of Closure: Natural Cork

Vineyard & Viticulture Practice

Billaud-Simon Chablis Grand Cru Les Clos 2023 comes from the largest and most renowned Chablis Grand Cru, situated between Valmur and Blanchots. The Domaine's parcel covers 0.37 hectares within a total climat area of 26 hectares. Planted to Chardonnay on Kimmeridgian soils with deep, dense white clay, Les Clos benefits from south and south-east exposure on the right bank. This exposure gives the wine generous structure, strength, mineral depth and significant ageing potential.

Vintage Notes

The 2023 vintage was healthy and well balanced. A mild winter and very dry February were followed by late-March coldness. Cool and mild spells in April delayed budburst until around 18 April, before warmer May weather encouraged rapid flowering in early June. July was cool and stormy, while August brought good ripening conditions through rainfall, sunshine and higher temperatures. Harvest ran from 11 to 20 September in fine weather, with healthy fruit and refined, elegant wines.

Vinification

The grapes were hand-harvested, manually sorted 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 15 months in stainless steel, with possible time in French oak barrels to add complexity and richness while preserving freshness and minerality. It was racked twice before autumn bottling.

Tasting Notes

Elegant pale gold in colour, with greenish glimmers. The nose is delicate, showing mineral and honeyed notes, alongside citrus and white stone fruit. The palate is powerful, dense and fleshy, balanced by lively acidity and clear mineral tension. Full-bodied for Chablis, it combines generous structure with saline precision. The finish is long, mineral and persistent, reflecting the depth and authority of Les Clos.

Food Pairing

Pair with lobster, turbot, scallops, roast chicken, veal in cream sauce, Comté, white truffle, crab, fine seafood dishes or aged hard cheeses.