



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.5

Residual Sugar (g/L): 1.7

Total Acidity(g/L): 3.35

Volatile Acidity(g/L): 0.48

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 Grand Cru Les Preuses 2023 comes from a Grand Cru parcel whose name is linked to "pierre", meaning stone, and to an ancient Roman road. The Domaine's parcel covers 0.49 hectares within the 14.70-hectare climat. The vineyard is planted to Chardonnay on Kimmeridgian limestone, with south and south-east exposure on the right bank. The site's clay-influenced terroir gives Les Preuses its depth, mineral complexity and refined Grand Cru structure.

Packaging Information

Barcode: 3525135352314

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

Vintage Notes

The 2023 vintage was marked by good balance and healthy fruit. Winter was mild, with a very dry February, while late-March frost did not affect the vineyards. Alternating cool and mild conditions delayed budburst to around 18 April. A gradual rise in temperature from May brought rapid flowering in early June. July was cool and stormy, but August provided favourable ripening through rain reserves, sunshine and warmth. Harvest took place between 11 and 20 September in fine weather.

Vinification

The grapes were hand-harvested, manually sorted and gently pressed using a pneumatic press. The musts were cold settled for 12 to 24 hours in stainless steel before natural alcoholic and malolactic fermentations. The wine was aged for 15 months in stainless steel, with possible time in French oak barrels to bring complexity and richness while preserving freshness and minerality. The wine was racked twice before bottling at the end of autumn.

Tasting Notes

Pale yellow in colour, with golden reflections. The nose is rich yet delicate, showing mineral, creamy, floral and subtly saline notes, alongside honey and dried fruit. The palate opens with a direct attack and develops into a powerful, well-defined mid-palate. Citrus aromas combine with mineral and saline detail, reflecting the clay-rich terroir. The finish is long, complex and persistent, with excellent Grand Cru depth.

Food Pairing

Pair with lobster, scallops, turbot, crab, roast poultry, Comté, white fish in beurre blanc, mushroom risotto or fine shellfish dishes.