



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.45

Residual Sugar (g/L): 1.3

Total Acidity(g/L): 3.45

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

Packaging Information

Barcode: 3525131402310

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 Vaudésir 2023 comes from one of Chablis' most evocative Grand Cru climats, possibly named from "la vallée de tous les désirs", the valley of all desires. The Domaine's parcel covers 0.49 hectares within the 14.70-hectare climat. Planted to Chardonnay on Kimmeridgian limestone, the right-bank vineyard has south and south-east exposure. This Grand Cru terroir gives the wine structure, finesse and a balance between aromatic delicacy and mineral tension.

Vintage Notes

The 2023 growing season produced generous, refined Chablis. Winter was mild, with February marked by five weeks without rain. Sub-zero temperatures arrived at the end of March, but the vineyards were not affected. Budburst was delayed to around 18 April by alternating cool and mild April conditions. Warmth from May brought rapid flowering in early June. July was cool and stormy, while August rain-fall, sunshine and higher temperatures supported ripening. Harvest concluded on

Vinification

The grapes were hand-harvested, manually sorted and gently pressed with a pneumatic press. The musts underwent 12 to 24 hours of static cold settling in stainless steel to obtain bright, clear juice. Alcoholic and malolactic fermentations occurred naturally in stainless steel vats. The wine was aged for 15 to 18 months in stainless steel to preserve freshness and minerality. It was racked twice before bottling at the end of autumn.

Tasting Notes

Pale yellow in colour, with clear green glimmers. The nose is complex and delicate, showing white flowers, including acacia and lime blossom, with vanilla and honey. The palate is well structured, combining richness with lively acidity and Grand Cru depth. Medium to full-bodied, it balances floral finesse, mineral tension and subtle sweetness of fruit. The finish is long, fresh and elegant, with persistent floral and mineral notes.

Food Pairing

Pair with scallops, lobster, turbot, roast chicken, Comté, white truffle, seafood in light cream sauce, asparagus risotto or refined fish dishes.