

Domaine Billaud-Simon

Chablis Premier Cru Mont de Milieu 2024

Chablis, Burgundy, France



Packaging Information

Barcode: 3525135312417

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

Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.2

Residual Sugar (g/L): 1.8

Total Acidity(g/L): 4.2

Volatile Acidity(g/L): 0.51

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

Premier Cru Mont de Milieu 2024 comes from a historic right-bank Premier Cru which name refers to its former position as a boundary between the Chablis constituency and the Fleys constituency. The Domaine's parcel covers 2.77 hectares within a 34-hectare climat. The vineyard is planted to Chardonnay on Kimmeridgian clay-limestone soils, with south and south-east exposure. This well-exposed hillside gives the wine richness, length and the firm mineral line associated with top Chablis Premier Cru.

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, naturally drained and gently pressed using a pneumatic press. The musts were cold settled for 12 to 24 hours in stainless steel, producing bright, clear juice. Alcoholic and malolactic fermentations occurred naturally in stainless steel. The wine was aged for 14 to 16 months in stainless steel, with possible short ageing in French oak to build complexity and body while preserving freshness and minerality. It was racked twice before autumn bottling.

Tasting Notes

Clear and bright in colour, with light green tinges. The nose is notably rich, showing ripe citrus fruit and white flowers. The palate is round, generous and well structured, balanced by fresh acidity and mineral tension. Medium to full-bodied for Chablis, it combines ripeness with precision and length. The finish is exceptionally long, fresh and mineral, giving a polished expression of Mont de Milieu.

Food Pairing

Pair with lobster, grilled turbot, scallops, roast chicken, creamy seafood dishes, Comté, asparagus risotto, white fish with beurre blanc or fine seafood menus.