

Domaine Billaud-Simon

Chablis Premier Cru Montee de Tonerre 2023

Chablis, Burgundy, France



Packaging Information

Barcode: 3525135322317

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

Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.43

Residual Sugar (g/L): 1.9

Total Acidity(g/L): 3.2

Volatile Acidity(g/L): 0.25

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 Premier Cru Montée de Tonerre 2023 comes from a Premier Cru situated beside the former Roman road linking Auxerre and Tonerre. As an extension of the Grand Crus, Montée de Tonerre is one of the most complete Chablis Premier Crus, combining mineral, floral, textural and powerful elements. The Domaine's parcel covers 2.15 hectares within a 30-hectare climat. Soils are predominantly Kimmeridgian limestone clay, with south and south-west exposure on the right bank.

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 with a pneumatic press. Static cold settling lasted 12 to 24 hours in stainless steel vats, producing a bright, clear must. Alcoholic and malolactic fermentations occurred naturally in stainless steel. The wine was aged for 14 to 16 months in stainless steel to preserve freshness and minerality, then racked twice and bottled at the end of autumn. This approach highlights the climat's natural power, texture and mineral definition.

Tasting Notes

Pale gold in colour, with greenish tinges. The nose is exceptional, combining mineral notes, spice and floral lift. The palate is complex and harmonious, balancing strength, freshness, sweet fruit and intense floral aromas. Medium to full-bodied, it has both depth and precision, with a clear mineral structure supporting the fruit. The finish is long, elegant and refined, showing the breadth and completeness of Montée de Tonerre.

Food Pairing

Pair with lobster, langoustines, turbot, scallops, roast chicken, Comté, mushroom risotto, seafood in cream sauce or refined white meat dishes.