



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 12

pH: 3.6

Residual Sugar (g/L): 0.9

Total Acidity(g/L): 3.2

Volatile Acidity(g/L): 0.34

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 Vaurent 2023 comes from a right-bank Premier Cru whose name is linked to "la vallée au Laurent", the valley of Laurent. It is officially composed of the lieux-dits Les Quatre Chemins, Les Couvertes and La Ferme de Couverte, and is a sub-climat of Fourchaume, often considered close in stature to the Grand Crus. The soils are middle and upper Kimmeridgian, with alternating limestone and Exogyra Virgula marl layers, and south to south-east exposure.

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 were cold settled for 12 to 24 hours in stainless steel before natural alcoholic and malolactic fermentations. Ageing lasted 14 to 16 months in stainless steel, preserving freshness and minerality. The wine was racked twice before bottling at the end of autumn. This restrained élevage supports the precision, salinity and structural definition of Vaurent.

Tasting Notes

Bright and clear pale gold colour, with greenish reflections. The nose is complex, offering delicate fresh pear aromas alongside toasty and smoky notes. The palate is well structured, with good freshness, fine salinity and a lively mineral character. Medium-bodied and precise, it combines fruit clarity with subtle savoury complexity. The finish is long, fresh and mineral, with the distinctive salinity of Vaurent lingering clearly.

Food Pairing

Pair with oysters, crab, scallops, grilled sole, smoked trout, goat's cheese, sushi, asparagus, shellfish pasta or fine seafood starters.

Packaging Information

Barcode: 3525135492317

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