



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.3

Residual Sugar (g/L): 1.6

Total Acidity(g/L): 3.3

Volatile Acidity(g/L): 0.28

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 Tête d'Or 2023 is produced from the Domaine's best village-appellation parcels, situated close to the Premier and Grand Cru vineyards. This prestige cuvée is designed to express the upper level of Chablis village terroir, with Chardonnay planted on Kimmeridgian soils on the right bank. The vineyards have south and south-east exposure and an average vine age of 28 years, giving the wine depth, mineral precision and the structure to benefit from careful ageing.

Packaging Information

Barcode: 3525135302319

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

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 harvested by hand and gently pressed using a pneumatic press to extract aromatic juice. After overnight cold settling, the musts were vinified in stainless steel vats to preserve clarity, brightness and mineral character. Alcoholic and malolactic fermentations occurred naturally. The wine was aged for 12 months, with around 20% of the cuvée spending a short period in French oak barrels, following the approach used for the Grands Crus, to add richness and complexity without masking freshness.

Tasting Notes

Pale gold in colour, with delicate pale green reflections. The nose shows citrus and white flowers, giving a clear and refined Chablis profile. The palate is rich, smooth and opulent, balanced by lively acidity, discreet minerality and precise fruit. Medium-bodied and polished, it combines village-level freshness with added depth from carefully judged élevage. The finish is long, harmonious and mineral, with citrus and floral persistence.

Food Pairing

Pair with scallops, crab, grilled turbot, roast chicken, goat's cheese tart, asparagus risotto, seafood pasta, Comté or refined fish dishes with light sauces.