



# NOVELLUM

## Chardonnay

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Someone once made an unflattering comparison between Chardonnay and a part of one's anatomy best left unmentioned, saying, "everyone's got one, no one wants to hear about yours." Sadly Chardonnay is a victim of its own success and frequently a punch line despite being one of the most highly esteemed wines in its guise of Grand Cru Chablis or Montrachet. We are not claiming that Novellum is like these auspicious wines but we will argue that for its price you can hardly find better. For many years we worked with a cooperative in the Languedoc to make Novellum from a special site that in most years had some botrytis, giving the wine weight without resorting to oak.

Since that time we've moved the project to the Roussillon where Jean-Marc and Eliane Lafage have some Chardonnay planted near the Mediterranean that makes a remarkably complex and mineral version of the variety. In close proximity to the sea, these vineyards benefit from higher humidity and afternoon breezes that keep these sits up to 1°C cooler than a few miles further inland. There is no botrytis here so Jean-Marc resorts to a small percentage in barrel – usually less than 20%. The remainder of the wine is aged in tank on the lees of Viognier. It remains one of the best values in Chardonnay that you can find.

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### LOCATION

France, Vin de France

### SOIL

Clay limestone, galets

### ELEVATION

15 meters

### FARMING

Sustainable

### VARIETIES

Chardonnay

### AGE OF VINES

25 years-old

### FERMENTATION

Pressing, racking, yeasting and fermentation in tank, 5% malolactic fermentation

### AGING

3 months in tank (70%) on the lees of Viognier and Burgundy 1-year-old barrels (30%)

### ACCOLADES

90 – 2024, *James Suckling*

91 – 2022, *James Suckling*

90 – 2021, *Wine Advocate*

94 – 2020, *Jeb Dunnuck*

