

2024 Bellula Chardonnay

Vianney & Emilie Castan | Languedoc – Pays d’Oc



serving temp
50–54°F

Bellula Chardonnay is bright, expressive, and generous; much like the Languedoc itself. Crafted from carefully selected vineyard partners who farm with care and respect for their vines, this wine embodies Bellula’s guiding principle: simplicity, sincerity, and drinkability. Sunlit yet balanced, it delivers fruit purity, gentle texture, and an easy elegance designed for the table.

THE VINTAGE

2024 unfolded under stable Mediterranean conditions, allowing for steady ripening and healthy fruit development. Harvest decisions were made to preserve freshness and aromatic lift, resulting in a Chardonnay that balances ripe fruit with natural energy.

TERROIR

Sourced from clay-limestone and limestone hillside vineyards in the Pays d’Oc. These well-drained soils encourage balanced vine growth and steady ripening. South and southeast-facing exposures ensure full maturation while preserving freshness through nighttime cooling. Vines average 15–25 years of age and are planted at 3,500–5,000 vines per hectare.

WINEMAKING

Harvested between late August and mid-September. After pressing, the juice undergoes a brief cold settling before fermentation in stainless steel over 12 days at controlled temperatures (60.8–64.4°F). Malolactic fermentation is partially allowed to enhance roundness while maintaining freshness. The wine rests on fine lees in stainless steel before bottling, followed by two months of bottle age to harmonize aromatics. Brightness, with 2 months of bottle rest before release.

TASTING NOTES	Light yellow with golden highlights. Aromas of white peach, apricot, and citrus are layered with subtle notes of toasted hazelnut and vanilla. The palate is clean and rounded, with balanced acidity and a smooth, gently persistent finish.
FOOD PAIRING	Shellfish in sauce • Grilled fish Fresh cheeses with herbs • Light poultry dishes

varietals	100% Chardonnay
farming	Conventional
alcohol	13%
residual sugar	1.7 g/L
pH	3.63
acidity	3.30 g/L
SO ₂	35 mg/L
fermentation	Stainless steel; 12 days at 60.8–64.4°F
aging	Stainless steel; 2 months bottle age