

2024 Bellula Pinot Noir

Vianney & Emilie Castan | Languedoc – Pays d’Oc



A fresh, precise southern version of this classic grape. The vineyards sit on cool clay-limestone hillsides with northern exposure. The grapes from this site benefit from Mediterranean sunshine and the cooler nighttime temperatures. Grapes love this classic diurnal shift and it brings a lively freshness to this wine. It is unpretentious, direct, energetic, and effortlessly drinkable.

THE VINTAGE

A concentrated and precise vintage, requiring attentive harvest decisions to preserve freshness and aromatic lift. The result is a wine that is clear and balanced.

TERROIR

The vineyards sit on clay-limestone slopes under Mediterranean influence. North and northeast-facing exposures slow ripening and preserve acidity, while significant day-to-night temperature variation enhances aromatic precision. Vines average 18 years of age and are planted at 5,200 vines per hectare.

WINEMAKING

Harvested mid-September during cool morning hours. A three-day pre-fermentation cold maceration enhances color and aromatics, followed by gentle pumpovers during fermentation in stainless steel for 12 to 14 days at 22°C. Total maceration lasts 15 days. Malolactic fermentation is completed. The wine rests in stainless steel to maintain fruit purity and freshness before bottling.

TASTING NOTES

Bright ruby in color. The nose reveals red berries and subtle spice. The palate is fresh and supple, with soft, integrated tannins and a lively, clean finish.

FOOD PAIRING

Charcuterie • Basque-style chicken • Milanese veal
Roasted or grilled white meats • Light pork dishes

serving temp
60–64°F

varietals 100% Pinot Noir

farming Conventional

alcohol 13%

residual sugar 0 g/L

pH 3.67

acidity 3.9 g/L

SO₂ 120 mg/L

fermentation Stainless steel; 12–14 days at 71.6°F

aging Stainless steel

