

# 2024 Bellula Rosé

Vianney & Emilie Castan | Languedoc – Pays d’Oc

A luminous, southern expression of balance and generosity. Pale in color yet vibrant in aroma, it marries the floral lift of Grenache with the aromatic power of Syrah. Crafted in the spirit of simplicity and sincerity, this is a wine made to be shared, capturing the warmth, energy, and conviviality of the Languedoc.

## THE VINTAGE

2024 was marked by a hot, dry summer, ideal for both Grenache and Syrah. Harvested at optimal maturity and in excellent sanitary condition, the grapes produced wines that are generous, fruit-driven, and beautifully balanced, combining Mediterranean warmth with natural freshness.

## TERROIR

Sourced from vineyards in the Pays d’Oc near Béziers under a Mediterranean climate. Soils are diverse, including clay-limestone, limestone, alluvial deposits, and rolled stones. South-east exposures and well-ventilated sites preserve acidity while ensuring full ripening. Vines average 15 years of age and are planted at 4,500 vines per hectare.

## WINEMAKING

Harvested at the end of August during cool nighttime conditions to preserve freshness. Direct pressing with minimal skin contact for less than two hours preserves the delicacy of color and aromatics. Fermentation lasts 12 days in stainless steel at 14°C. Malolactic fermentation is blocked to retain crispness. The wine is aged briefly in stainless steel before bottling to preserve purity and fruit.



## TASTING NOTES

Beautiful pale color. Aromas of violet, citrus, and peach blossom. Syrah brings aromatic intensity and freshness, while Grenache contributes soft fruit and floral notes. The palate is subtle, balanced, and evocative of southern France, with bright fruit and a clean, refreshing finish.

## FOOD PAIRING

Beautiful as an apéritif • Grilled fish • Grilled meats  
Delicately spiced or exotic dishes

serving temp  
**50–54°F**

**varietals** 70% Grenache · 30% Syrah

**farming** Conventional

**alcohol** 12.5%

**residual sugar** 3.0 g/L

**pH** 3.52

**acidity** 3.33 g/L

**SO<sub>2</sub>** 37 mg/L

**fermentation** Stainless steel; 12 days at 57.2°F

**aging** Stainless steel; bottled young to preserve freshness

