

# 2024 Bellula Chardonnay

Vianney & Emilie Castan | Languedoc – Pays d’Oc



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 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

serving temp  
**50–54°F**

**varietals** 100% Chardonnay

**farming** Conventional

**alcohol** 13%

**residual sugar** 1.7 g/L

**pH** 3.63

**acidity** 3.30 g/L

**SO<sub>2</sub>** 35 mg/L

**fermentation** Stainless steel; 12 days at 60.8–64.4°F

**aging** Stainless steel; 2 months bottle age



# 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

 **BELLULA**  
ROSE  
SOUTH OF FRANCE

2025

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



# 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

**SO<sub>2</sub>** 120 mg/L

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

**aging** Stainless steel

