

# Bellula

Languedoc | IGP Pays d'Oc

Fresh, convivial wines of Southern France | Sourced from trusted vineyard partners

Bellula is a personal project inspired by the light and generosity of the Languedoc. A collaboration between Vianney Castan and JP Bourgeois, the wines draw their fruit from vineyards around Béziers within the IGP Pays d'Oc, where diverse soils and Mediterranean conditions shape vibrant, balanced wines.

Grounded in simplicity and common sense, Bellula reflects a close connection to the land and a respect for the growers who farm it. These are wines made without pretense, guided by experience, and designed to be shared.



## The Project

Bellula is a collaborative project built on long-term relationships with growers in the Languedoc. Rather than focusing on a single estate, the wines are sourced from carefully selected vineyard sites chosen for their quality, consistency, and expression of place. This approach allows the team to highlight the diversity of the region while maintaining a clear, approachable house style.

## The People

Bellula brings together the vision of Vianney Castan and winemaker Florencia Stoppini. Vianney approaches wine as a farmer first, guided by observation, adaptation, and a deep respect for living systems. His philosophy shapes every aspect of the project, from vineyard partnerships to the final wines.

Winemaker Florencia Stoppini, originally from Argentina, brings global experience from regions including the US, Spain, and Australia. Now based in the Languedoc, she focuses on precision, freshness, and drinkability, crafting wines that feel at home at the table.

## The Terroir

The vineyards for Bellula are located around Béziers, a region defined by Mediterranean light, open landscapes, and diverse soils.

Soils composed of clay-limestone, alluvial deposits, and limestone provide both structure and freshness, while warm days, cooling nighttime temperatures, and coastal influences help preserve balance and aromatic lift.

## Farming & Philosophy

Bellula only works with growers who farm with care and practical, experienced decision making. Work is guided by observation and adaptation rather than rigid ideology, with an emphasis on maintaining healthy vines and balanced fruit.

In the cellar, winemaking is straightforward and precise. Fermentations take place in stainless steel, with careful extraction and temperature control to preserve fruit purity, and freshness. The goal is simple: wines that are clear, expressive, and easy to enjoy.

**the wines** A focused range of wines designed for the table, emphasizing freshness, balance, and immediate drinkability.

### Bellula Chardonnay

A bright, expressive Chardonnay with ripe orchard fruit, citrus lift, and a soft, rounded texture balanced by freshness.

### Bellula Rosé

A pale, vibrant rosé combining Grenache and Syrah, offering floral aromatics, bright fruit, and a clean, refreshing finish.

### Bellula Pinot Noir

A fresh, supple Pinot Noir with red berry fruit, subtle spice, and soft tannins, shaped by cooler sites and gentle extraction.

