

PIERRICK HARANG LE PETIT BALTHAZAR BLANC

Sauvignon Blanc and Viognier. Pale yellow color with silver and green tints. Intense aromas of lime, grapefruit and exotic fruits. Crispy and fresh attack, balanced with roundness and acidity. Good fruity end. Fruity & full, as well as naturally light in alcohol. To be served chilled on its own or with shellfish, fish, white meat or goat's cheese.

The vines are irrigated and grown with a very large leaf area on chalk and clay soils. During winemaking the skin is macerated. Aging on lees with stirring, then in tanks with low temperatures.

Perrick Harang comes from a line of five generations of wine merchants and oenologists, all sharing the same drive to create the best. Pierrick graduated top of his class at the school of oenology in Montpellier back in 1998. He went on to become the wine buyer for a large cooperative in Roussillon, then started his own company in 2007. He has extensive knowledge and experience working with many different vineyards in the Languedoc-Roussillon region. He brings technical expertise and scientific mastery of winemaking and closely follows the evolution of wine, with a focus on emerging trends and demands. In this manner he operates under the idea that "a wine must belong to its time." Pierrick represents the "new generation" of wine makers in France. His wines garner top accolades from the world's wine media.

Today he is a consulting oenologist for many private estates in France and abroad, while making his own line of wines with one of the most respected coops in the south of France, Les Celliers Jean d'Alibert. He selects about 2% of the fruit available to make a line of fresh and vibrant reds and whites.



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Tasting Note:

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Shelf Talker:

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