

# CHAMPAGNE JEAN-NOËL HATON

## BLANC DE BLANCS

### Story

This 4th generation family owned Estate is located in the Marne Valley, 7 kms from Epernay in the town of Damery. They currently own 20 hectares of vineyards and purchase grapes for a volume equal to 75 hectares all over Champagne including Grands Crus and Premiers Crus. They cover about 80 crus including 8 Crus from their own Estates.

Octave Haton founded the House in 1920 in difficult times when the Champagne sales were only performed by a handful of large houses. The turning point in the history of the house took place with the arrival of Jean-Noël. To cope with increased demand for Champagne Haton, the status of "négociant-manipulant" was then adopted in the 70's. Today, they are part of the top 30 producers of Champagne in volume when they are over 5000 producers covering the appellation.

### Grape variety

100% Chardonnay

### Terroir

Mostly clay soils

### Winemaking

Each plot is vinified separately in stainless steel tanks before the final blending process.

Malolactic fermentation in tanks.

Use of MCR (rectified concentrated grape must) for the dosage (instead of sugar cane or sugar beet) for an harmonious finish.

Dosage : 10g/L

Aged for 3 years in bottles.

### Tasting notes

Appearance : a pale golden colour with a wide, continual string of fine bubbles.

Bouquet : floral and refined, revealing aromas of rose and acacia blossom. With aeration, citrus fruits (mandarin- orange), cinnamon, a few notes of dried flowers, roasted coffee and a hint of toast illustrate the wine's perfect maturity.

Mouthfeel : the attack in the mouth is fresh and creamy, well balanced with a pleasing floral, honeyed retro- olfaction. A gentle and elegant finish.

### Pairing suggestions

Enjoy it as an apéritif on its own or with a very fine dish of seafood.



### Press rating

91pts Wine Enthusiast