

# CHAMPAGNE JEAN-NOËL HATON

## BRUT ROSÉ

### 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 "negociant-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 varieties

35% Pinot Meunier - 30% Chardonnay - 35% Pinot Noir

### Terroir

Mostly clay soils

### Winemaking

Each grape varietal and plot is vinified separately in more than 100 stainless steel tanks before the final blending process.

Malolactic fermentation

5 to 10% of the Pinot Noir is vinified as still red wine in egg 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

Aging for 3 years in bottles

### Tasting notes

Appearance : a raspberry-pink colour with attractive coppery highlights that sets off the creamy white foam.

Bouquet : very fragrant, delightfully revealing aromas of fresh red fruit (redcurrants and strawberries). With aeration, stone fruit, sloes and orange zest emerge to finish on complex notes of pine resin and a slightly roasted flavour.

Mouthfeel : supple and fruity, its finish is full-bodied and generous with an attractive length.

### Pairing suggestions

Ideal for a summery aperitif and fruit-based desserts



### Press ratings

91 pts Wine Spectator

90 pts Burghound