

CHAMPAGNE JEAN-NOËL HATON

EXTRA VINTAGE 2005

CHAMPAGNE

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

60% Chardonnay, 60% Pinot Noir

Terroir

Mostly clay soils

Winemaking

Plot selection in Premier Cru and Grand Cru

Fermentation in small volume tanks. Malolactic fermentation. 15% of the wine (Chardonnay) is aged in oak barrels (225L)

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

Dosage : 6g/L

Aging for 8 years (minimum) in bottles

Tasting notes

Color : bright yellow with fine bubbles

Nose : aromas of ripe fruits (quince), fruit paste and spices (ginger, cinnamon)

Palate. Round and silky. Vinous and balanced with a persisting and fresh length.

Pairing suggestions

To be enjoyed as an aperitif or to be paired with a lobster navarin with baby vegetables, a John Dory carpaccio, or a chicken with crayfish

