

CHAMPAGNE JEAN-NOËL HATON

BRUT INTENSE EXTRA

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

50% Chardonnay - 50% Pinot Noir

Terroir

Mostly clay soils

Winemaking

Plot selection in Premier Cru and Grand Cru

Fermentation in small volume tanks. Malolactic fermentation.

10% 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 : 8g/L

Aging for 6-7 years in bottles

Tasting notes

The foam is plentiful on pouring. The effervescence forms a delicate and persistent chain of fine bubbles. The colour is golden yellow with a beautiful brilliance.

The nose is elegant and fine, with notes of fresh fruit (redcurrant, peach and apricot) and citrus fruit (grapefruit and orange).

Complexity is added by spices and a touch of dried flowers.

The palate is fresh and generous. A well-balanced dosage endows it with good consistency. The lively, elegant finale gives it beautiful length.

Pairing suggestions

Enjoy it as an apéritif on its own or with desserts.



Press ratings

92 pts Wine Enthusiast

92 pts Burghound