

# CHAMPAGNE JEAN-NOËL HATON

## BRUT HERITAGE

CHAMPAGNE

### Story

Founded in 1928 by cooper Octave Haton, Champagne Haton is located in the Marne Valley, 7 kms from Epernay in the village of Damery. An independent family owned Champagne house, they have a deep history in Champagne dating back to the 1610s as grape growers. Father & son Jean Noël and Sébastien (3rd & 4th generation), currently own 25ha of vineyards, manage an additional 15ha from viticulture to vinification and purchase grapes for a volume equal to 20ha across Champagne, including Grands Crus and Premiers Crus. Champagne Haton was one of the first RM « Recoltant Manipulant » producers and continues to be one of the top 10 most important winegrowing families still managing their own domain. Farming philosophy : Sustainable (certified HVE 3 since 2021 in their vineyards).

Favorite blend of the Haton family. One of the first premium cuvées of the winery.

### Vineyard Information

Grape varieties : 50% Chardonnay, 50% Pinot Noir  
Average age of the vines : 45-50 years  
South West facing  
Elevation : 90-300m (295-985 ft)  
Soils : Calcareous (chalk, sand and calcareous marl)

#### FARMING PRACTICES

- Pruning method : Chablis and Cordon de Royat
- No herbicides
- Cover crops
- Regular work of the soils, grass cover between the rows
- Green harvest depending on the year

### Winemaking

- Hand picked grapes / Whole bunches with sorting
- Pneumatic press in small batches
- Alcoholic fermentation : Temperature controlled stainless steel tank / 15 days at 64°F
- Malolactic fermentation : Temperature controlled stainless steel tank / 1-2 months at 68°F. No racking (soutirage) before the end of malo
- Aging : 6 months min. in temperature controlled stainless steel tank / on lees. Then in bottle 4 years minimum on slot / on lees for 2<sup>nd</sup> fermentation
- Fined : No
- Filtration : One light filtration, no centrifugation
- Disgorgement : Yes
- Dosage : 7-8 g/l Use of natural grape sugar, MCR
- SO2 Total : <50ppm
- Vegan : Yes

### Tasting notes

Complex and elegant bouquet, with great emphasis on stone fruits (white peaches), citrus fruits (grapefruits and lemons), a touch of brioche and hints of almond, roast hazelnut and orange peel. A well-balanced and full-bodied mouthfeel, revealing notes of quince jelly and candied apricots. Fresh and long finish.



### Press ratings

91 pts Wine Enthusiast

91 pts Burghound