

# CHAMPAGNE JEAN-NOËL HATON

## BRUT NOBLE VINTAGE

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).

### Vineyard Information

Grape varieties : 60% Chardonnay, 40% 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 5-6 years minimum on slat / 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

Open and fragrant nose revealing sweet, fruity aromas of peach, apricot and plum jam. With aeration, notes of dried fruits, figs, almonds and candied fruits, giving way to spices and a roasted touch. Intense, fruity and well-structured. Finish of great persistence.



### Press ratings

92 pts Cellar selection Wine Enthusiast-Vintage 2018

93 pts Wine Spectator-Vintage 2018

93 pts Wine Enthusiast – Vintage 2012