

CHAMPAGNE JEAN-NOËL HATON

EXTRA BRUT PURE

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

Each plot is vinified separately in stainless steel tanks before the final blending process.

Malolactic fermentation in tanks.

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

Dosage : 4 g/L

Aged for 4 years in bottles

Tasting notes

Appearance : a brilliant golden shade and a multitude of fine bubbles creating a fine halo of mousse.

Bouquet : complex and elegant, with great emphasis on stone fruits (white peaches) and citrus fruits (grapefruits and lemons) with a brioche finish and hints of almond, roast hazelnut and orange peel.

Mouthfeel : well-balanced and full-bodied with a fine consistency revealing notes of quince jelly and candied apricots. The finish is fresh and long.

Pairing suggestions

Enjoy it as an apéritif on its own, with a seafood plate...

