

# CHAMPAGNE JEAN-NOËL HATON

## BRUT RESERVE

### 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

35% Pinot Meunier - 35% Pinot Noir - 30% Chardonnay

### Terroir

Mostly clay soils

### Winemaking

Each grape varietal and plot is vinified separately in more than 100 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 : 10g/L

Aging for 3 years in bottles

### Tasting notes

Appearance : a straw yellow colour with a beautiful sparkle. Fine, abundant bubbles.

Bouquet : fresh and fragrant, developing the discreet floral aromas of white peaches, citrus fruit and orange blossom. With aeration, hazelnut and mild spice emerge to finish with a hint of liquorice.

Mouthfeel : full-bodied and generous in the mouth with a superb retro- olfaction of fresh fruit. A complex cuvée offering a finish with great persistence.

### Pairing suggestions

Enjoy it as an apéritif on its own or with a meal



### Press ratings

91 pts Wine Spectator

90 pts Burghound

89 pts Wine Enthusiast