

# CHAMPAGNE JEAN-NOËL HATON

RICH DEMI-SEC

CHAMPAGNE

## 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 : 35g/L

Aging for 3 years in bottles

## Tasting notes

Appearance : a beautiful, luminous golden colour; the bubbles are fine with a generous collar of foam.

Bouquet : fruity and expressive revealing aromas of tangerine jam and liquorice. With aeration, touches of stewed fruits and roasted notes develop to finish on a hint of praline.

Mouthfeel : gentle, full-bodied and sweet, endowed with a fine structure and asserting a smooth, hearty finish.

## Pairing suggestions

This is a dessert Champagne that will be greatly appreciated with light cakes or macarons. It can also surprise you with foie gras for a touch of originality.

