

CHAMPAGNE JEAN-NOËL HATON

GRAND CRU BRUT – « EXTRA » BLANC DE BLANCS

CHAMPAGNE

Story

Founded in 1920 by Octave Haton, this family-owned Champagne House is located in the Marne Valley, 7 kms from Epernay in the town of Damery. They currently own 25 ha of vineyards, manage 15 ha from viticulture to vinification and purchase grapes for a volume equal to 20 ha all over Champagne including Grands Crus and Premiers Crus. Today, they are part of the top 30 producers of Champagne in volume when there are over 5000 producers covering the appellation and the top 10 most important winegrowing families who still manage their own champagne house.

Farming philosophy : Sustainable (certified HVE 3 since 2021 only on their vineyard)

« Extra » is the Grand Cru range of Champagne Haton

Vineyard Information

Grape varieties : 100% Chardonnay

Plot selection : Avize, Menil-sur-Oger

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

- Training method : Chablis and Cordon
- No herbicides
- Cover crops
- Regular work of the soils
- Green harvesting depending on the year

Winemaking

- Hand picked grapes / Whole bunches with sorting
- Pneumatic press
- Alcoholic fermentation : Temperature controlled stainless steel tank and oak barrels / 15 days at 64°F
- Malolactic fermentation : Temperature controlled stainless steel tank and oak barrels / 1-2 months at 68°F
- Aging : 6 months min. in temperature controlled stainless steel tank and seasoned oak barrels / on lees
- 7 years minimum on slat
- Fined : No
- Filtration : yes
- Disgorgement : Yes
- Dosage : 6-7 g/l (Use of MCR (rectified concentrated grape must))
- SO2 Total : <50ppm Vegan : Yes

Tasting notes

Powerful yet subtle nose expressing fine and delicate floral aromas (acacia, linden) as well as notes of citrus (lemon) and resinous. A finesse revealed by a peppery and mentholated touch. A subtle combination of structure, length and vivacity on the palate... the minerality of a great Chardonnay.

