

CHAMPAGNE JEAN-NOËL HATON

GRAND CRU BRUT – « HERITAGE » BLANC DE BLANCS

Story

Champagne Haton was founded in 1928 by cooper Octave Haton, one of the first RM "Recoltant Manipulant" producers. Located in the Marne Valley, 7km 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 Hatons), 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 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). « Heritage » 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

- 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 and seasoned oak barrels (roughly 8%) / on lees. Then in bottle 6 years minimum on slat / on lees for 2nd fermentation
- Fined : No
- Filtration : One light filtration, no centrifugation
- Disgorgement : Yes
- Dosage : 6-7 g/l Use of natural grape sugar, MCR
- 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). A finesse revealed by a peppery and mentholated touch. A subtle combination of structure, length and vivacity and the minerality of a great Chardonnay.

