

CHAMPAGNE JEAN-NOËL HATON

ZERO DOSAGE « PURE »

CHAMPAGNE

Story

Founded in 1928 by cooper Octave Haton, Champagne Haton is located in the Marne Valley, 7 kms 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), 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 was one of the first RM « Recoltant Manipulant » producers and 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).

« Pure » refers to the zero dosage of this Champagne.

Vineyard Information

Grape varieties : 50% Chardonnay, 50% Pinot Noir

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 / on lees. Then in bottle 5-6 years minimum on slat / on lees for 2nd fermentation
- Fined : No
- Filtration : One light filtration, no centrifugation
- Disgorgement : Yes
- Dosage : 0 g/l (<1g/L residual sugar)
- SO2 Total : <50ppm
- Vegan : Yes

Tasting notes

Complex and elegant with great emphasis on stone fruits (white peach) and citrus fruits (grapefruit & lemon), with a brioche finish and hints of almonds. Well-balanced and full bodied, with a fine bubble and lingering notes of quince jam and candied apricots.

