

# CHAMPAGNE JEAN-NOËL HATON

## RÉSERVE BRUT

CHAMPAGNE

### Story

House founded in 1928 by Octave Haton, the Haton family has always been grape grower since Nicolas Haton 1610-1672 ! This independent family-owned Champagne House is located in the Marne Valley, 7 kms from Epernay in the village of Damery, one of the 10 biggest area of Champagne production . They currently own 25 ha of vineyards, manage additional 15 ha from viticulture to vinification and purchase grapes for 60 more ha all over Champagne including Grands Crus and Premiers Crus. Today, they are part of the top 10 most important winegrowing families who still manage their own champagne house (out of 5 000 producers covering the Champagne Appellation AOC)

Emblematic cuvée selected with our best Reserve wines : at least 30% of the best Reserve wines from the previous harvests.

Farming philosophy : Sustainable, certified HVE 3 (on our own vineyards)

### Vineyard Information

Grape varieties : 35% Chardonnay, 35% pinot noir, 30% pinot meunier

Reserve wines : 25% minimum

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 herbicide
- Cover crops
- Regular work of the soils, , Grass roots between the rows
- Green harvesting 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 18°C
- No racking (soutirage) before the end of the Malolactic fermentation
- Malolactic fermentation : Temperature controlled stainless steel tank / 1-2 months at 20°C
- Aging : 6 months min. in temperature controlled stainless steel tank on lees

Then in the bottle 3 years minimum on slat/on lees for the 2<sup>nd</sup> fermentation

- Fined : No
- Filtration : yes, only one light filtration, no centrifugation
- Disgorgement : Yes
- Dosage : 8-9 g/l Use of natural grape-sugar (MCR)
- SO2 Total : <50ppm          Vegan : Yes

### Tasting notes

Delicate fragrances of white peaches, citrus fruit and orange blossom on the nose, followed by notes of hazelnuts and sweet spices. Full-bodied and generous palate with a superb retro-olfaction of fresh fruit. A complex cuvee offering a finish with great persistence.



### Press ratings

91 pts Wine Spectator

91 pts International Wine Challenge

90 pts Decanter WWA

90 pts Burghound