

CHAMPAGNE JEAN-NOËL HATON

ROSÉ 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 Damery, one of the 10 biggest villages 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)

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

Vineyard Information

Grape varieties : 35% Pinot Meunier, 35% Pinot Noir (10% vinified in still red wine), 30% Chardonnay

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
 - Alcoholic fermentation : Temperature controlled stainless steel tank, 15 days at 18°C
 - No racking (soutirage) before the end of 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 3-4 years minimum on slat/on lees for the 2nd fermentation

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

Tasting notes

Very fragrant, delightfully revealing aromas of fresh red fruits. With aeration, stone fruit, sloes and orange zest emerge to finish on complex notes of pine resin and a slightly roasted flavour. A gourmet and distinguished attack on the palate and superb length.



Press ratings

- 91 pts Wine Spectator
- 90 pts Burghound
- Gold medal Drinks Business
- 92 pts Decanter DWWA
- 92 pts IWC
- 91 pts G.Penin