

# CHAMPAGNE JEAN-NOËL HATON

## BRUT BLANC DE BLANCS

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 a volume equal to 20 more ha all over Champagne including Grands Crus and Premiers Crus. Today, they are part of the 10 most important wine grower families who still manage their own champagne house (out of 5 000 producers covering the Champagne Appellation AOC)

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

### Vineyard Information

Grape varieties : 100% Chardonnay

Average age of the vines : 45-50 years

South East 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 4-6 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 : 7-8 g/l Use of natural grape-sugar (MCR)
- SO2 Total : <50ppm          Vegan : Yes

### Tasting notes

Fragrant, floral and refined nose, revealing aromas of rose and acacia blossom. With aeration, citrus fruits (mandarin-orange), cinnamon, a few notes of dried flowers, roasted coffee and a hint of toast. Fresh and creamy entry with a pleasing floral, honeyed retro-olfaction.



### Press ratings

91 pts Wine Enthusiast

92 pts Gault & Millau