

# CHAMPAGNE JEAN-NOËL HATON

## INTENSE EXTRA GRAND CRU 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 major village 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 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 (own vineyards)

### Vineyard Information

Grape varieties : 50% Chardonnay, 50% Pinot noir

Plot selection GRAND CRUS : Bouzy, Ambonnay, 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 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 tanks / 1-2 months at 20°C
- Aging : 6 months minimum in temperature controlled stainless steel tank and 10% in seasoned oak barrels of 225l, 228l, 500l

Then in the bottle 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 : 6-7g/l Use of natural grape-sugar (MCR)
- SO2 Total : <50ppm                      Vegan : Yes

### Tasting notes

Elegant and complex nose revealing notes of fresh fruit (redcurrant, peach, apricot) and citrus (grapefruit, orange), with spices and a touch of dried flowers. Fresh and generous palate with a lively and elegant finish, suggesting a discreet dosage that does not disturb the natural balance of the wine.



WE 92 pts

DECANTER DWWA 91 pts

Huon HOOKE 97 pts

Gault et Millau 16,5/20 remarquable