**Story**

This 4th generation family owned Estate is located in the Marne Valley, 7 kms from Epernay in the town of Damery. They currently own 20 hectares of vineyards and purchase grapes for a volume equal to 75 hectares all over Champagne including Grands Crus and Premiers Crus. They cover about 80 crus including 8 Crus from their own Estates.

Octave Haton founded the House in 1920 in difficult times when the Champagne sales were only performed by a handful of large houses. The turning point in the history of the house took place with the arrival of Jean-Noël. To cope with increased demand for Champagne Haton, the status of “negociant-manipulant” was then adopted in the 70’s. Today, they are part of the top 30 producers of Champagne in volume when they are over 5000 producers covering the appellation.

**Grape varieties**
- 35% Pinot Meunier
- 30% Pinot Noir
- 30% Chardonnay
- 5% Pinot Noir made into red wine

**Terroir**

Clay soils.

**Winemaking**

Red wine produced in barrels, malolactic fermentation, manual riddling

**Tasting notes**

Beautiful, slightly rose-tinted foam on pouring. The continual effervescence creates a fine chain of bubbles. The luminous colour is salmon pink with a few coppery tints.

The nose is aromatic and powerful with notes of fresh and red fruit (raspberry, redcurrant). The finesse is highlighted by a touch of flowers and citrus fruit (mandarin), together with aromas of liquorice and cinnamon.

The palate is well-rounded, fruity and pleasant. The well-judged dosage gives it perfect balance.

The finale lingers delightfully.

**Food pairing suggestions**

Ideal as an aperitif, or with fruit desserts.