



CHAMPAGNE
PAUL MICHEL

BLANC DE BLANCS 2012

Blanc de Blancs - Grand Cru - Extra Brut

Blend: 100% Chardonnay

Dosage: 5 g/l

Serving temperature: 10°C



Appearance

This Champagne displays an intense golden hue with green reflections. The effervescence is lively, precise, and persistent.



Nose

The bouquet is rich and generous, built around aromas of gingerbread and toasted notes. Peach, quince paste, and subtle floral hints of lily and mirabelle plum intertwine, creating a layered aromatic profile.



Palate

Full-bodied and mature on the palate, with a beautiful texture and sense of completeness. Flavours of dried apricot, quince, and honey unfold, lifted by refined bitters and a long finish marked by bergamot and lemon zest.



Pairing

Enjoy with white fish such as John Dory served with Champagne lentils, or a gently spiced chicken curry.



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