



CHAMPAGNE
PAUL MICHEL

LE REVERS DE PLUME-COQ

Blanc de Blancs – Grand Cru – Extra Brut

Blend: 100% Chardonnay

Dosage: 3 g/l

Serving temperature: 10°C



Appearance

When poured, the wine reveals a luminous pale gold with green highlights, animated by an energetic yet creamy effervescence.



Nose

The first aromas suggest delicate notes of raisin bread and brioche over a base of ripe mirabelle plum. With further aeration, the bouquet deepens, revealing greater complexity — hazelnut and frangipane intertwine with subtle smoky nuances.



Palate

On the palate, the wine unfolds with breadth and power. The attack is generous yet balanced, leading to a long, composed finish. The mousse remains creamy throughout. Its backbone rests on bright lemon, while the mid-palate brings refined notes of mint, mirabelle, and sandalwood. The finish seals the wine's verticality with chalky and smoky accents, a signature of its Chouilly origin.



Pairing

A perfect match for free-range chicken with a cream sauce, or for aged, fruity Comté cheese.



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