



CHAMPAGNE
PAUL MICHEL

ROSÉ

Rosé d'assemblage - Premier Cru - Extra Brut

Blend: Chardonnay de Cuis avec 5 à 10% de vins rouge provenant des meilleurs crus de la Champagne.

Dosage: 5 g/l

Serving temperature: 10°C



Appearance

The wine shows a delicate pink hue with salmon reflections. The bubbles form a dense, persistent cordon. Visually, it promises a fresh, fruit-forward Champagne.



Nose

Fresh and subtle on the nose, it reveals notes of cherry, strawberry, and raspberry after aeration. The bouquet then deepens into richer aromas of stewed and compote-style fruit.



Palate

On the palate, the attack is enveloped by fine, creamy bubbles. The chalky minerality provides balance between the fruity character of the Pinots and the lemony freshness of the Chardonnay.



Pairing

Perfect as an aperitif with seafood canapés or fine smoked ham. Also ideal with a red fruit dessert.



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