



CHAMPAGNE
PAUL MICHEL

TERROIR DE CHOUILLY 2015

Blanc de Blancs - Grand Cru – Extra Brut

Blend: 100% Chardonnay

Dosage: 5 g/l

Serving temperature: 10°C



Appearance

When poured, the wine shows a bright, luminous green-gold hue, animated by creamy, lively bubbles.



Nose

The first impression is discreet, gradually opening to delicate aromas of lemon and ginger. With aeration, it gains depth, revealing the complexity of the vintage and the characteristic density of the Chouilly terroir. Notes of toasted almond, gingerbread, and forest floor create a warm, enveloping backdrop.



Palate

On tasting, the wine displays a firm, well-defined structure with a lively attack. The mid-palate is energetic, recalling the crispness of lime. Subtle notes of brioche, hazelnut, and a hint of quince elevate the wine's aromatic complexity. The palate is finely structured, carried by the chiselled chalky texture that defines this terroir.



Pairing

Ideal with a creamy spring asparagus risotto topped with Parmesan.



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