



CHAMPAGNE
PAUL MICHEL

TERROIR DE CHOUILLY MAGNUM

Blanc de Blancs – Grand Cru – Extra Brut

Blend: 100% Chardonnay

Dosage: 5 g/l

Serving temperature: 10°C



Appearance

The wine opens with a pale gold hue and green highlights, showing a crystalline brilliance. The effervescence is defined by fine, regular, and lively bubbles that form a persistent, creamy cordon.



Nose

Delicate at first, the bouquet reveals fresh citrus notes — particularly lemon and ginger. With aeration, it gains depth and complexity, unfolding aromas of toasted almond, gingerbread, and a subtle hint of forest floor. The whole expresses both the youthful freshness of the vintage and the depth characteristic of Chouilly's chalky terroirs, where the white chalk imparts floral and fruity nuances, along with the finesse and elegance typical of the great crus of the Côte des Blancs.



Palate

The attack is clean and precise, carried by beautiful mineral tension. The mid-palate is vibrant, dominated by crisp lime flavours, supported by a chalky texture that underscores the wine's vertical structure. Fine notes of brioche, hazelnut, and a touch of quince add a gourmand dimension, perfectly balancing the freshness. The finish is long, chiselled, and saline, leaving a refined impression.



Pairing

Ideal as a refined aperitif, this vintage pairs beautifully with pan-seared foie gras flavoured with Espelette pepper. With a few additional years of ageing, it will develop even greater roundness and maturity.



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