



CHAMPAGNE
PAUL MICHEL

TERROIR DE CUIS

Blanc de Blancs - Premier Cru - Extra Brut

Blend: 100% Chardonnay

Dosage: 5 g/l

Serving temperature: 10°C



Appearance

On pouring, the mousse is generous and lively, then quickly settles into a delicate ring of fine bubbles. The golden hue shines with beautiful brightness.



Nose

The first impression is discreet, opening gradually to notes of white fruit — pear and baked apple — followed by hints of dried apricot and lime zest. A subtle mineral touch brings freshness and balance.



Palate

Smooth and supple on the palate, with a creamy balance that carries the wine beautifully. Subtle notes of citrus peel and mirabelle tart add detail and charm. The finish is long and refined.



Pairing

Perfect as an aperitif, or served with fish, shellfish, or white meat.



CHAMPAGNE
PAUL MICHEL

Champagne PAUL MICHEL
5 rue du Général Leclerc - 51530 CUIS - France
By phone: +33 3 26 59 59 77
www.champagne-paul-michel.fr