

Cherry Eau de Vie



Tasting Notes

This cherry Eau de Vie is distilled from tart Michigan cherries, carefully selected for the delicate cherry flavor. Enjoy as an after dinner drink.

Usually served as a digestif (a postprandial alcoholic drink that aids digestion). The typical serving size is 1–2 ounces, owing to the high alcohol content of the spirit and to the fact that it is typically drunk after a meal during which wine, or some other alcoholic beverage, has already been served.

Suggested Retail Price

\$29.95

Process: cherries are harvested when ripe, fermented, crushed and then distilled. Eaux-de-vie are typically not aged in wooden casks, hence they are clear. The ripe fruit is fermented, distilled, and quickly bottled in order to preserve the freshness and aroma of the cherries.

Technical Data

Blend (if any)	100% Cherry
Cases Produced	
Appellation	Michigan
Residual Sugar	
Alcohol at Bottling	40
Total Acid at Bottling	g/l
Oak usage	
Bottle Size	375 ml

Chateau Chantal is a unique development that combines a winery, vineyards, bed and breakfast, residence, six private home sites, and winding roads, all of which combine to create a memorable experience. The 65 acre site sits high atop a ridge 12 miles north of Traverse City, Michigan on the beautiful and historic Old Mission Peninsula. Chateau Chantal crafts many styles of wine, allowing the grape to dictate the style. The location's unparalleled views and outstanding staff play host to B&B activities, cooking classes, wine education opportunities, Tapas Tours, conferences and meetings, small weddings, and friendly regional wine events.