



Cinq à Sept Oak Aged Brandy

Tasting Notes

The Brandy has been given the French name “**Cinq à Sept**” (**sank-ah-set**) literally, "five to seven," a French Canadian term for Happy Hour. In France, this phrase was originally used as a description of the time of day a Frenchman would visit his mistress, perhaps with a gift of Brandy in tow?

Distilled from a fermented Old Mission Peninsula grape blend on location at Chateau Chantal, this Brandy spent five years mellowing in a French oak barrel, gaining a golden color and rich caramel flavor.

Displaying notes of **honey, spice, and butterscotch**, this sipper is best served in a Brandy snifter, or other wide bottomed glass, to promote the release of the fine aromas.

Serve at room temperature or over ice to create your own delightful gathering. 750 ml, 40% alc.

Technical Data

Blend (if any)	Proprietary grape blend
Bottling Date	12/20/2016
Cases Produced	117.40
Appellation	Michigan
Residual Sugar	
Alcohol at Bottling	40
Total Acid at Bottling	
pH at bottling	
Oak usage	French, 5 years in oak
Bottle Size	750 ml

Suggested Retail Price

\$40.00

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.