



Chateau Chantal
15900 Rue de Vin
Traverse City, MI 49686
PHONE: 1.800.969.4009
EMAIL: wine@chateauchantal.com
WEB: www.chateauchantal.com

2002

Method Champagne

Dry Bubbly: Champagnes

Technical Data

Blend (if any)	33.3% Chardonnay, 33.3% Pinot Meunier, 33.3% Pinot Noir
Sugar at Harvest	20 Brix
pH at Harvest:	3.39
Total Acid at Harvest	11.0 g/l
Bottling Date	As Needed
Cases Produced	197
Appellation	Old Mission Peninsula
Residual Sugar	12 g/l
Alcohol at Bottling	12.0%
Total Acid at Bottling	8.3 g/l
pH at bottling	3.38
Oak usage	None
Bottle Size	750 ml

Tasting Notes

Made in the bottle in the same manner discovered by Dom Perignon at Abbey de Hautvillier in the 17th century. A blend of Pinot Noir, Meunier, and Chardonnay free run juice.

Pairing Suggestions

Rich cheeses, parmesan encrusted escargot, chocolates.

Medals

Bronze Medal- 2005 OCC Great Wine Competition

Suggested Retail Price

18.99