



Chateau Chantal

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2005

Celebrate!

Bubbly: Semi-Dry Sparkling

Technical Data

| | |
|------------------------|-------------------------------------|
| Blend (if any) | 90% Chardonnay, 10% Red Blend |
| Sugar at Harvest | 22.8 Brix |
| pH at Harvest: | 3.25 |
| Total Acid at Harvest | 8.0 g/l |
| Bottling Date | 4/1/06 |
| Cases Produced | 1000 (750ml) |
| Appellation | Old Mission Peninsula |
| Residual Sugar | 18 g/l |
| Alcohol at Bottling | 12.61% |
| Total Acid at Bottling | 6.70 g/l |
| pH at bottling | 3.41 |
| Oak usage | None |
| Bottle Size | 750 ml |

Tasting Notes

Semi-dry Champagne, made from Chardonnay and a splash of red wine. Don't wait for a special occasion, make one!

Pairing Suggestions

Strawberries, hot & spicy foods, fruits, popcorn

Medals

To be determined

Suggested Retail Price

11.99