



**Chateau Chantal**  
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NV

## Cerise

Distilled: Cherry Dessert Wine

### *Technical Data*

Blend (if any)	100% Cherry
Sugar at Harvest	Made from Drier Juice Concentrate
pH at Harvest:	Made from Drier Juice Concentrate
Total Acid at Harvest	Made from Drier Juice Concentrate
Bottling Date	11/08/05
Cases Produced	291
Appellation	Michigan
Residual Sugar	178 g/l
Alcohol at Bottling	15%
Total Acid at Bottling	8.2 g/l
pH at bottling	3.78
Oak usage	None
Bottle Size	500 ml

### *Tasting Notes*

*Made in the traditional Port Wine method. We added yeast to fresh cherry juice and fermented to 8.5%, then stopped fermentation by the addition of cherry Eau de Vie bringing the alcohol content to 19.2%*

### *Pairing Suggestions*

*Chocolates, Cerise brownies (soak dried cherries in Cerise and use in baking)*

### *Medals*

*Gold-2004 Great Lakes Wine Competition*

### *Suggested Retail Price*

*24.99*