

M. CHAPOUTIER

Invitare Condrieu

www.chapoutier.com



VARIETALS	100% Viognier
VINTAGE	2023
REGION	Condrieu, Rhône Valley, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Straw yellow with some greenish reflections.
NOSE	A very fruity bouquet with aromas of white fruit (pear and apricot) accompanied by smoky notes that underline its structured minerality.
PALATE	The fresh and balanced mouth is supported by a beautiful acidity which gives this wine an airy and elegant character.
AGEING	15% of the wine is aged in new barrels while the remaining 85% is aged in demi-muids used for one to two vintages.
PAIRING	Seafood of all types, sushi, sashimi, oysters, clams, and particularly lobster. Chicken, pork, veal, vegetables and all cheeses also make great pairings with Condrieu.
RATINGS	94pts JAMESSUCKLING.COM 4.1 93pts WINEENTHUSIAST 92pts Decanter
ORDER CODE	FR0408