





M. CHAPOUTIER

Invitare Condrieu

www.chapoutier.com



VARIETALS	100% Viognier
VINTAGE	2022
REGION	Condrieu, Rhône Valley, France
TECHNICAL DATA	Alcohol 13.5%
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.
READINESS FOR DRINKING	Drink now or for the next 5 years.
RATINGS	95pts JAMES SUCKLING.COM  93pts Antonio Galloni vinous  4.0  VIVINO 
ORDER CODE	FR408