






M. CHAPOUTIER

Invitare Condrieu

www.chapoutier.com



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| VARIETALS | 100% Viognier |
| VINTAGE | 2023 |
| 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  93pts   4.0   |
| ORDER CODE | FR0408 |