

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

CONDRIEU 'INVITARE'



DETAILS OF PRODUCTION

The slopes of this appellation are as steep as those of the Côte-Rôtie Appellation. Soils, exposed to South and South-East, consist of granite arena and alluvial deposits of same nature. Grapes are hand-harvesting at optimal maturity. After pressing, the must is cold-settling for 48 hours. Alcoholic fermentation occurs at temperatures between 16 and 18°C with a part ageing in oak casks. The ageing is short, about 8 months, on lees in order to preserve the freshness and the varietal character of the grape variety.

TASTING NOTES

Deep gold, golden yellow with a greenish tint. Very fruity on the nose with exotic fruit (pineapple, lichee) and acacia flower and a hint of smoke brought by the oak. The palate is very well balanced, full, with a nice freshness which gives a great elegance to this wine.

HOW TO SERVE

An excellent aperitive. Works well with soft goat's cheese and also with oriental and asian foods.

VINTAGE

2015

STYLE

White

BLEND OF GRAPES

100% Viognier

WINEMAKER

Michel Chapoutier

ALCOHOL

13,5%

