

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. Short ageing on the lees last for around 8 months to preserve freshness and the varietal character of the grape. Ageing is then carried out in oak to give the wine complexity and magnitude. 15% of the wine is aged in new barrels to preserve the freshness and minerality of the fruit. The remaining 85% are aged in demi-muids previously used for one to two vintages, which gives the wine consistency, power and aromatic complexity.

TASTING NOTES

Deep gold, golden yellow with a greenish tint. Very fruity on the nose with exotic fruit (pineapple, lychee), acacia blossom 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.

"The 2016 Condrieu Invitare is fresh, clean and balanced, avoiding any of the oiliness that can sometimes creep into Viognier. Lightly floral on the nose, it shows honeydew and apricot flavors, medium to full body, and hints of white pepper and tannin on the long finish. It should drink well for several years. 93 points"

JOE CZERWINSKI, WINE ADVOCATE, 29TH DECEMBER 2017
CONDRIEU, INVITARE 2016

www.chapoutier.com

VINTAGE
2016
STYLE
White
BLEND OF GRAPES
100% Viognier
WINEMAKER
Michel Chapoutier
ALCOHOL
13.5%

