



# M. CHAPOUTIER

## Invitare Condrieu

[www.chapoutier.com](http://www.chapoutier.com)



VARIETALS	100% Viognier
VINTAGE	2017
REGION	Condrieu, Rhône Valley, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Deep gold, golden yellow with green lights.
NOSE	Very fruity and exotic nose of pineapple, lychee, apricot, peach and acacia blossom.
PALATE	Round, full, good length in the mouth with a final of vanilla.
AGEING	Short ageing on the lees of around 8 months to preserve freshness. Ageing is carried out in wood to give the wine complexity. 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	93pts  92pts <b>JEB DUNNUCK</b> 16.5/20 
ORDER CODE	FR408