

Condrieu Invitare 2022

6x75cl

Grapes

100% Viognier

Region/Appellation

AOP Condrieu

Alcohol by volume

13.5%

Residual Sugar

1.2 g/l

pH

3.51

Total Acidity

4.15 g/l

Drinking Window

2025 - 2028

Tasting Guide



Tasting note printed

02/05/2025

Winemaker Notes

Invitare' with its notes of white peaches, candied fruit and nice taut acidity, shows us the authentic character of the Condrieu appellation.

Vineyard

The soils are composed of schist and altered granites which come through in the wine as aromatic power and great complexity. This type of soil also gives the wine freshness and minerality. The slopes of this appellation are as steep as those of the Côte-Rôtie appellation, meaning hand-harvesting is required. The south and southeast-facing parcels are mainly located in the communes of Condrieu, Chavannay and Limony.

Winemaking

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Vintage

M. CHAPOUTIER had to "keep calm and carry on" throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Food match

Soft goat's cheese. Goes perfectly with oriental and Asian food, but is very pleasant on its own too!

