

Condrieu Invitare 2023

6x75cl

Grapes

100% Viognier

Region/Appellation

AOP Condrieu

Alcohol by volume

13%

Residual Sugar

1.3 g/l

pH

3.47

Total Acidity

2.83 g/l

Tasting Guide



Tasting note printed

31/08/2025

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

After pressing, the must is cold-settled for 48 hours. Alcoholic fermentation occurs at temperatures between 16 and 18°C with a part in oak casks. Short ageing on the lees of around 8 months to preserve freshness and the varietal character of the grape. Ageing is carried out in wood 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.

Food match

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

