M. Chapoutier

M. Chapoutier Condrieu Invitare is a stunning Viognier, showcasing the aromatic richness and elegance of the Condrieu appellation, with notes of exotic fruits, white flowers, and a delicate minerality.

Condrieu Invitare 2023

Northern Rhône, France

Alcohol :13,00 %

Composition: 100% Viognier

Region and Vineyards

The **Condrieu Invitare** is produced in the **Condrieu appellation**, located in the Northern Rhône, where the vineyards are among the steepest, rivalling those of Côte-Rôtie. The south and southeast-facing parcels are primarily situated in the communes of **Condrieu**, **Chavanay**, and **Limony**, ensuring maximum sunlight and ideal growing conditions for Viognier.

The soils are a mix of **schist and altered granite**, contributing to the wine's **aromatic power, freshness, and minerality**. These challenging terrains demand careful vineyard management and hand-harvesting, ensuring only the finest grapes are selected.

Winemaking

The Viognier grapes are **hand-harvested** at optimal maturity. After pressing, the must undergoes **cold settling for 48 hours**, ensuring clarity and purity before fermentation. The **alcoholic fermentation** is conducted at controlled temperatures of **16–18°C**, with a portion fermented in oak barrels.

The wine is aged for **8 months on lees**, preserving freshness while enhancing the wine's complexity. Approximately **15% of the wine is aged in new barrels**, adding subtle oak influence, while the remaining **85% is aged in demi-muids previously used for one to two vintages**, providing consistency, depth, and aromatic complexity.

Tasting Notes

- **Color**: Deep gold with golden-yellow highlights and subtle green reflections.
- **Aroma**: A fragrant bouquet of **exotic fruits** such as pineapple and lychee, combined with notes of **acacia blossom**, **apricot**, and **white peach**.
- **Palate**: Round and full-bodied, with a smooth, creamy texture. The vibrant fruit flavors are complemented by a touch of vanilla, leading to a long, elegant finish.

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Did you know?

The name **Invitare** derives from the Latin word for "to invite," symbolizing the wine's intention to create a convivial and pleasurable experience. This wine represents not only the heritage of Condrieu but also M. Chapoutier's dedication to celebrating the unique characteristics of Viognier.

Wine Pairing Ideas

- **Seared Scallops with Lemon Butter Sauce**: The wine's exotic fruit notes and creamy texture pair beautifully with the richness of scallops.
- **Chicken Tagine with Apricots and Almonds**: The aromatic complexity of the wine enhances the sweet and savory flavors of the dish.
- **Goat Cheese Salad with Honey and Walnuts**: The wine's freshness and floral notes balance the tangy and nutty elements.
- **Peach Tart with Almond Cream**: The fruity and vanilla finish complements the dessert's sweet, buttery flavors.

Robert Parker (RP) : 93 Points (2021)

The 2021 Condrieu Invitare showcases the appellation's typical floral aromas, with just a hint of ginger and some fresh apricot flavors. Medium-bodied, this isn't a huge, blowsy wine but a refined, elegant and somewhat understated Condrieu that drinks well now, with a long and silky finish. It's Chapoutier's view that Viognier needs some oxygen during its élevage to help resolve the variety's bitterness, so this is largely matured in demi-muids but with virtually no new oak.

Wine Enthusiast (WE) : 93 Points (2021)

This wine is intensely aromatic with ripe white peach, Meyer lemon, apricot and a squeeze of pineapple and acacia honey. The palate is bold and refreshing, revealing balanced flavors of citrus, lemongrass, and white tea which is carried by its long brisk finish. Light on its toes, this wine can be enjoyed now.

James Suckling (JS) : 93 Points (2021)

An excellent Condrieu with a very appealing interplay of stone fruit aromas, lively acidity and a touch of creaminess on the medium- to full-body. Just a hint of toastiness. Restrained tannins at the long finish. Drink or hold.