

Grapes
100% Viognier

Region/Appellation
AOP Condrieu

Alcohol by volume
13.50%

Residual Sugar
less than 1 g/l

pH
3.62

Total Acidity
4.33 g/l

Drinking Window
2024 - 2032

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
06/07/2024

Condrieu Invitare 2021 6x75cl

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.

Vintage

The 2021 in the Rhône Valley was a year that the winegrowers are unlikely to forget in a hurry. Despite a growing season that never let up for an instant, the work of 'man' will have revealed a vintage that has brought us wine profiles that we had almost forgotten existed. The balance found in the white Hermitage already lends them great minerality and wonderful tension. The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristics of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. It follows in the footsteps of some of its glorious predecessors that possessed perfect maturity, great complexity and elegance.

Food match

Grilled and Roasted White Meats

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

