



2021 'Invitare' Condrieu

Rhône Valley, AOP Condrieu

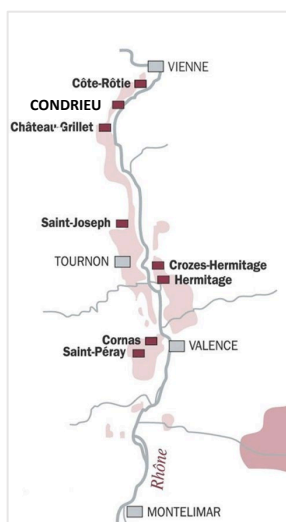
Grapes:

100% Viognier

Alcohol by Volume:

13.5%

Region:



Age of Vines:

80 years

Aging Potential:

5 years

Food Pairing:

Seafood of all types, white meats, sautéed vegetables, creamy pastas and a variety of cheeses.

Winemaker Notes

Invitare, with its aromas of fresh fruit, white peaches, nice taut acidity, hint of minerality and mouth full of finesse, displays the authentic character of the Condrieu appellation.

Vineyard

The south and southeast-facing parcels. 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.

Vintage

A relatively cool growing season and plenty of soil hydration made for a crop of wines with intensity, good acidity and balanced alcohol.

Harvest

Hand-harvested at optimal maturity

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.

