



Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Blanc de Merlot

AOC Valais · Vintage 2023

THE WINE

Country: Switzerland

Appellation: AOC Valais

Grape varieties: Merlot 100% (vinified as a white)

Region: Valais

Colour: white

VITICULTURE

Farming method: integrated production

Soil type (terroir): clay-limestone

Age of the vines: 15 years

WINEMAKING & AGING

White from red grapes: the grapes are pressed without maceration so as not to colour the wine. It is then made like a white wine, in temperature-controlled stainless-steel tanks.

Fermentation: stainless-steel tanks

Aging: 8 months in stainless-steel tanks

Vessel type: stainless-steel tanks

ANALYTICAL DATA

Alcohol: 13.2% vol.

Residual sugar: –

MATURITY & AGING POTENTIAL

Estimated peak: 2 years

Estimated cellaring life: 5 years

SERVING

Serving temperature: 8–10 °C

PACKAGING & PRESENTATION

Bottle size: 75 cl

Packaging: cartons of 6 × 75 cl bottles

Closure: technical cork



TASTING NOTES & FOOD PAIRING

In the style of Ticino whites, this wine is made from Merlot grapes pressed straight away. Pale yellow in colour with orange glints. Sun-blessed vines yield a wine with a subtle nose and refreshing fruit. The palate shows the same easy-drinking thread, with aromas of pear and blossom — a perfect match for crudités at aperitif time or fillets of perch.

