Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Sauvignon Blanc La Mine

AOC Valais · Vintage 2025

THE WINE

Country: Switzerland
Region: Valais
Appellation: AOC Valais
Colour: white
Grape varieties: Sauvignon Blanc 100%



VITICULTURE

Farming method: integrated production
Soil type (terroir): clay-limestone
Age of the vines: 20 years
La Mine is a sloping parcel with a north-west exposure, nestled on a former coal mine, a stone's throw from the Réchy waterfalls. A dark soil, naturally free-draining and rich in mineral elements.

WINEMAKING & AGING

Fermentation: stainless-steel tanks
Aging: 8 months in stainless-steel tanks
Vessel type: stainless-steel tanks

ANALYTICAL DATA

Alcohol: 13% vol.
Residual sugar: –

MATURITY & AGING POTENTIAL

Estimated peak: 3 years
Estimated cellaring life: more than 5 years

SERVING

Serving temperature: 8–10 °C
Aeration (carafe): –

PACKAGING & PRESENTATION

Bottle size: 75 cl
Packaging: cartons of 6 × 75 cl bottles
Closure: technical cork

TASTING NOTES & FOOD PAIRING

The Sauvignon shows a highly flattering nose from the moment it is opened, with notes of pink grapefruit, lemon zest and passion fruit. The palate confirms this exotic direction with mango aromas. Balance comes from acidity present from attack to finish, giving the wine its length and persistence. An exuberant wine that makes a first-class match for seafood and sushi, or simply for an aperitif. Delicious in its youth; to be enjoyed well chilled through 2032.

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