



Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Chardonnay

AOC Valais · Vintage 2024

THE WINE

Country: Switzerland

Appellation: AOC Valais

Grape varieties: Chardonnay 100%

Region: Valais

Colour: white

VITICULTURE

Farming method: integrated production

Soil type (terroir): clay-limestone

Age of the vines: 30 years

WINEMAKING & AGING

Fermentation: stainless-steel tanks

Aging: 6–8 months in barriques

Vessel type: barriques

ANALYTICAL DATA

Alcohol: 12.9% vol.

Residual sugar: –

MATURITY & AGING POTENTIAL

Estimated peak: 2 years

Estimated cellaring life: 10 years

SERVING

Serving temperature: 10–12 °C

PACKAGING & PRESENTATION

Bottle size: 75 cl

Packaging: cartons of 6 × 75 cl bottles

Closure: technical cork



TASTING NOTES & FOOD PAIRING

This wine expresses a round, generous Chardonnay, aged in barrique for 6 to 8 months. The nose recalls quince and Williams pear, but also white peach. On the palate, that profile is underlined by a persistent creaminess that makes the fruit rich and intense. Barrel aging completes the picture with aromas of biscuit fresh from the oven. Such generosity lets it stand up to creamy dishes like chicken with morels or blanquette de veau. Enjoy now, or cellar for around ten years.

