



Jean-Louis Mathieu SA  
DOMAINE MATHIEU

TECHNICAL DATA SHEET

## Ermitage

AOC Valais · Vintage 2022

### THE WINE

**Country:** Switzerland

**Appellation:** AOC Valais

**Grape varieties:** Marsanne (Ermitage) 100%

**Region:** Valais

**Colour:** white

### VITICULTURE

**Farming method:** integrated production

**Soil type (terroir):** clay-limestone

**Age of the vines:** 20 years

### WINEMAKING & AGING

**Fermentation:** second-fill barrels + stainless-steel tanks

**Aging:** first 10 months in barrels, then 3 months in stainless-steel tanks

**Vessel type:** stainless-steel tanks & barrels

### ANALYTICAL DATA

**Alcohol:** 14.4% vol.

**Residual sugar:** –

### MATURITY & AGING POTENTIAL

**Estimated peak:** 5 years

**Estimated cellaring life:** 15 years

### SERVING

**Serving temperature:** 11–13 °C

### PACKAGING & PRESENTATION

**Bottle size:** 75 cl

**Packaging:** cartons of 6 × 75 cl bottles

**Closure:** technical cork



### TASTING NOTES & FOOD PAIRING

A historic Rhône Valley variety, Ermitage — or Marsanne — has the makings of a great wine. Its golden robe is opulent, hinting at fine substance. The nose is accordingly powerful, with notes of Canada apple, candied lemon and fir honey. The palate follows suit: a round, smooth attack extending into aromas of fruit tart, licorice and confit. Perfectly ripe fruit allows a saline acidity to bring balance, with lovely persistence on the finish. Already open today, this wine will have no fear of long cellaring. Ermitage will reign at the table alongside mature cheeses, or with spiced dishes such as curries and sweet-and-sour cuisine. To enjoy the full aromatic palette, serve between 11 and 13 degrees.

