Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Merops

AOC Valais · Vintage 2025

THE WINE

Country: Switzerland
Region: Valais
Appellation: AOC Valais
Colour: rosé
Grape varieties: Pinot Noir, Syrah, Cornalin, Merlot



VITICULTURE

Farming method: integrated production
Soil type (terroir): clay-limestone
Average age of the vines: 20 years

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: 2 years
Estimated cellaring life: 3 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 delights the eye from the moment it is opened, thanks to its lovely pale pink robe. Delicate on the nose, it recalls redcurrant and citrus. The palate is juicy, without bitterness, while offering generous appeal. Directly pressed Syrah in the blend adds a spicy touch of white pepper. Ideal for any occasion, or with a beautiful sushi platter — well chilled.

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