



Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Dôle

AOC Valais · Vintage 2024

THE WINE

Country: Switzerland
Appellation: AOC Valais
Grape varieties: Pinot Noir, Gamay

Region: Valais
Colour: red

VITICULTURE

Farming method: integrated production
Soil type (terroir): clay-limestone

WINEMAKING & AGING

Pre-fermentation maceration: yes
Fermentation: stainless-steel tanks
Aging: 9 months in stainless-steel tanks
Vessel type: stainless-steel tanks

ANALYTICAL DATA

Alcohol: 12% vol.
Residual sugar: –

MATURITY & AGING POTENTIAL

Estimated peak: 2 years
Estimated cellaring life: 5 years

SERVING

Serving temperature: 14–16 °C

PACKAGING & PRESENTATION

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

TASTING NOTES & FOOD PAIRING

A blend of Gamay and Pinot Noir, Dôle is vinified traditionally in tank, with gentle maceration. In the glass, the wine shows fine brilliance and a light colour. The bouquet is subtle, with notes of just-ripe fresh fruit. That freshness is immediate on the palate, where morello cherry aromas are supported by nuances of sweet spice. The finish is marked by supple tannins that keep everything juicy — perfect with platters of air-dried meat or hard cheeses. Uncork from now until 2030.

