Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Gamaret

AOC Valais · Vintage 2024

THE WINE

Country: Switzerland
Region: Valais
Appellation: AOC Valais
Colour: red
Grape varieties: Gamaret 100%



VITICULTURE

Farming method: integrated production
Soil type (terroir): clay-limestone
Age of the vines: 25 years

WINEMAKING & AGING

Pre-fermentation maceration: yes
Fermentation: stainless-steel tanks
Aging: 8 months in stainless-steel tanks
Vessel type: stainless-steel tanks

ANALYTICAL DATA

Alcohol: 13.2% vol.
Residual sugar: –

MATURITY & AGING POTENTIAL

Estimated peak: 3 years
Estimated cellaring life: 5 years

SERVING

Serving temperature: 16–18 °C

PACKAGING & PRESENTATION

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

TASTING NOTES & FOOD PAIRING

Often prized for what it brings to blends, Gamaret reveals its singularity in sun-blessed vintages. That is the case here, with a deep robe. The nose confirms this first impression, with beautifully ripe black fruit. The palate echoes those black fruits, with notes of ripe fig and crushed raspberry. A spicy, smoky dimension lifts the whole and adds complexity. An ample wine that will pair wonderfully with herb-roasted pork or rabbit braised in beer. Enjoy from now and over the next 10 years.

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