



Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Pinot Noir Tzaly

AOC Valais · Vintage 2025

THE WINE

Country: Switzerland
Appellation: AOC Valais
Grape varieties: Pinot Noir 100%

Region: Valais
Colour: red

VITICULTURE

Farming method: integrated production
Soil type (terroir): clay-limestone
Age of the vines: 40 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% vol.
Residual sugar: –

MATURITY & AGING POTENTIAL

Estimated peak: 5 years
Estimated cellaring life: 10 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

Made from berries harvested at perfect ripeness, this Pinot Noir shows a medium-hued robe with garnet glints. The nose opens with notes of just-ripe red fruit. The palate confirms that impression, with aromas of wild strawberry and freshly picked morello cherry. Acidity gives the whole an ideal, refreshing balance. Serve slightly cool, within the next 8 years, with air-dried meats or our alpine cheeses.

