Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Cornalin

AOC Valais · Vintage 2024

THE WINE

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

VITICULTURE

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

WINEMAKING & AGING

Pre-fermentation maceration: yes
Fermentation: stainless-steel tanks
Aging: 10 months in oak barrels
Vessel type: oak barrels
New oak: one-third new barrels, two-thirds second-fill barrels

cornalin
AOC Valais
JEAN-LOUIS MATHIEU SA
DOMAINE MATHIEU
Propriétaire
Chalais / Sierre

ANALYTICAL DATA

Alcohol: 13% vol.
Residual sugar: –

MATURITY & AGING POTENTIAL

Estimated peak: 5 years
Estimated cellaring life: 10 years

SERVING

Serving temperature: 17–18 °C
Aeration (carafe): strongly recommended, ideally half an hour before serving

PACKAGING & PRESENTATION

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

TASTING NOTES & FOOD PAIRING

The robe is a vivid, medium-deep garnet. While the nose is delicately perfumed, the palate is complex and round, with a powerful structure supporting the fruit and lovely freshness on the finish. There are the tell-tale cherry aromas and, on the finish, wild nuances recalling maquis herbs. A wine of character and identity, a perfect match for furred game and grilled or braised meats. Drink now, though it will age superbly until 2037.

Domaine Mathieu – Jean-Louis Mathieu SA · Rue du Téléphérique 26 · 3966 Chalais · Switzerland
Tel. +41 79 220 24 09 · jean-louis@mathieu-vins.ch · www.mathieu-vins.ch