



Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Pinot Noir Champfleuri

AOC Valais · Vintage 2024

THE WINE

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

Region: Valais
Colour: red

VITICULTURE

Single-vineyard wine
Farming method: integrated production
Soil type (terroir): clay-limestone
Age of the vines: 30 years

WINEMAKING & AGING

Pre-fermentation maceration: yes
Fermentation: second/third-fill barriques + stainless-steel tanks
Aging: 8 months in barrels, then 2 months in stainless-steel tanks
Vessel type: barrels + 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: 16–17 °C

PACKAGING & PRESENTATION

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



TASTING NOTES & FOOD PAIRING

Grown exclusively on the left-bank hillsides, the vines reach optimal ripeness without losing freshness. The glass nevertheless reveals fine concentration, offering a bouquet of fully ripe cherry and clove. The attack is lively and juicy, giving way to fine substance and a spicy thread reminiscent of garrigue. A Pinot of character, at its best with saddle of venison or slow-cooked lamb. Its robust structure allows effortless cellaring for 8 to 10 years. Drunk young, serve at cellar temperature; slightly warmer after a few years.

