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TECHNICAL DATA SHEET

Humagne Rouge

AOC Valais · Vintage 2024

THE WINE

Country: Switzerland
Appellation: AOC Valais
Grape varieties: Humagne Rouge 100%

Region: Valais
Colour: red

VITICULTURE

Farming method: integrated production
Soil type (terroir): clay-limestone
Age of the vines: 10 years

WINEMAKING & AGING

Pre-fermentation maceration: yes

ANALYTICAL DATA

Alcohol: 13% vol.
Residual sugar: –

MATURITY & AGING POTENTIAL

Estimated peak: 5 years
Estimated cellaring life: 15 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

A historic Valais variety, this Humagne Rouge offers a garnet robe with fine brilliance. The nose hints at a certain power and abundant red fruit, such as crushed raspberry and blueberry. Cocoa and herbal notes follow, carrying through to the palate. Though fruit-driven in its youth, aromas of leather and wild herbs can be sensed, and will no doubt open up after a few years in the cellar. The tannins are firm and will appreciate large glasses or decanting to temper their spirit. Perfect alongside game terrines or dry-aged grilled meats.

