Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Merlot

AOC Valais · Vintage 2024

THE WINE

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



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

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

Harvested quite late, the colour is deep. The bouquet is expressive, with notes of blackberry and blackcurrant. The palate is silky from the attack, deliciously generous. This savouriness comes from aromas of blackberry jam and blueberry tart. Never overly sweet, the fruity thread is completed by a certain freshness that adds to the wine's roundness while keeping it supple. Enjoy it with slow-cooked dishes such as osso buco or beef pot-au-feu. Drink from now until 2037.

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