



Jean-Louis Mathieu SA
DOMAINE MATHIEU

TECHNICAL DATA SHEET

Syrah

AOC Valais · Vintage 2024

THE WINE

Country: Switzerland
Appellation: AOC Valais
Grape varieties: Syrah 100%

Region: Valais
Colour: red

VITICULTURE

Farming method: integrated production
Soil type (terroir): clay-limestone
Age of the vines: 30 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: 15 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

An emblematic Rhône Valley variety, this Syrah, with its dense violet robe, offers a powerful, complex and spicy nose. The palate carries the marks of a long maceration, with aromas of black pepper, violet and blackcurrant bud, together with mineral, graphite nuances. Its tannic power will let it stand the test of time in the cellar. A pedigreed wine with character — the ideal companion for a côte de bœuf or fondue chinoise.

