

Domaine Johann Michel

Cuvée Jana



A self-taught winemaker, Johann Michel decided to create the domaine in 1997. With 4 and 1/2 ha, they produce in the AOC Saint Péray, AOC Cornas, as well as a confidential cuvée, the "Grain Noir", from Syrah planted in the Cornas AOC but with younger vines than the appellation requires.

Cornas is a complex terroir, with sandy soils Granit and limestone, perfect for Syrah.

Appellation: Cornas

Grape varietals: 100% Syrah

Location: Cornas lieux-dits "Chaillot" (200/250m above the sea level)

Quantity produced: 1,600 bottles

Soil: Granit soil.

Area: 0.3 hectares (8,000 vines/ Ha)

Exposure: South/ South East

Age of the vineyard: 14 years old

Agricultural method: organic not certified

Harvest: Hand harvested

Vinification: No pre cold fermentation. It is maceration with 100% all cluster. Around 20 days of maceration/fermentation. Then after racked and pressed, the blend goes for 16 months in new oak demi muids (600 liters barrel).

Alcohol content: 13%

