

Domaine Johann Michel

The Cornas 'classique'



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: 'Patou' & 'les Cotes' with AOC Corvas and 'Saveaux'

Quantity produced: 12,000 bottles

Soil: Sandy, limestone and Granit.

Age of the vineyard: About 30/40 years old

Area: 3 hectares (4,400 to 6,000 vines/Ha)

Agricultural method: organic not certified

Harvest: Hand harvested

Vinification: Full destemming, indigenous yeasts, 21 days of vating with treading then pressing with a low pressure vertical press. Maturation about 2 to 5 years in 600 Liters barrels. No fining. Slight filtration before bottling.

Alcohol content: 13%

