



2019 JOHANN MICHEL CORNAS

France – Rhône Valley – Cornas AOC

ABOUT JOHANN MICHEL

Johann Michel is a self-taught winemaker who discovered his passion while tasting old bottles of wine with his grandfather. His first vintage was 1997. He works alongside his wife Emmanuelle, farming a little over 5 acres spread between three AOC's:

- 4 hectares are in Cornas AOC, all farmed under "culture raisonnée" (sustainable method), in the following lieux dits: Les Côtes, Bayonnet, Chaillot and Saveaux. AOC Cornas covers 346 acres and encompasses 74 producers.
- 0.37 hectares in Saint Joseph AOC, planted only with Syrah
- 0.5 hectares in Saint Peray, planted with Marsanne and Roussanne.

ABOUT THE WINE

This Cornas is a blend from 2 different vineyard sites:

- 60% of the final blend is from vineyards located on a hillside (16-year-old vines on the "coteau"), planted on sandy soils, decomposed granite and some rocks, giving the structure, spiciness and licorice flavors to the blend.
- 40% comes from the bottom of the slope (40-year-old vines on the "ped de coteau"), planted on sandy soils, bringing acidity and balance to the wine.

RATINGS

95+ pts – Jeb Dunnock

95 pts – Editors' Choice – Wine Enthusiast

94 pts – Wine Spectator

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| Appellation | Cornas AOC |
| Varietal(s) | 100% Syrah |
| Vinification | Manual harvest. 100% destemming, 3 weeks tank fermentation, daily remontage and pigeage. Malolactic fermentation in oak and aging on the lees for 12-18 months (2-4-year-old barrels). |
| Soil Type | sandy with decomposed granite & rock |
| Size | 12/750ml / 6/1.5L |
| UPC | 7 84585 01275 6 / 7 84585 02022 5 |

