Johann Michel Saint Peray Blanc

Domaine Johann Michel

France - Rhone Valley - Saint-Peray AOC

The Saint Peray AOC is smaller in size, covering just 90 hectares (222 acres). In the past, Saint Peray was famous for producing mostly sparkling wine, made from Roussanne and Marsanne. 90% of the wines were sparkling and only 10% were still wines. Today, it is the opposite: 90% of the AOC is producing still wines and only 10% is turned into sparkling wine. There are about 35 vignerons making Saint Peray.

Johann Michel Saint Peray Blanc has a shining golden yellow color. The wine is aromatic with white flowers such as acacia and honeysuckle. In the mouth, you will find some lanolin flavors as well as apricot and yellow ripe peach. The finish is long, delicate and balanced. Reminiscent of White Burgundy.

Specifications	
Appellation	Saint-Peray AOC
Wine Type	White
Varietals	50% Marsanne and 50% Roussanne
Age of Vines	15 years
Agricultural Practices	Sustainable
Soil type	granite
Vinification	100% destemmed, soft pneumatic pressing, racking of the must in stainless steel tank; pigeage and remontage. Aged in French oak for 9 months.
Pairings	Great with fresh oysters, Grilled fish, Bresse Chicken cooked in a creamy sauce with morels



Codes, Weig	ghts and Measures
UPC	7 84585 02021 8
Units/Case	12
Unit Size	750 mL
Container	bottle
scc	1 07 84585 02021 5
Case Weight	39
Cases/Pallet	49
Layers/Pallet	7
ABV	13%
SRP	\$ 50.99 USD 750mL Bottle

Reviews and News

2021 Domaine Johann Michel Saint Peray Blanc - 94 PTS - JD

2021 Domaine Johann Michel Saint Peray Blanc - 92 PTS - DECANTER

2019 Domaine Johann Michel Saint Peray Blanc - 93 PTS - JD
2019 Domaine Johann Michel Saint Peray Blanc - 90 PTS - WE
2018 Domaine Johann Michel Saint Peray Blanc - 91 PTS - JD
2017 Domaine Johann Michel Saint Peray Blanc - 92 PTS - JD