



## IPO WINES

**COUNTRY**  
France

**REGION**  
Alsace

**APPELLATION**  
Alsace

**SOIL TYPE**  
Granite

**VARIETAL(S)**  
100% Pinot Gris

**FARMING**  
Organic

**WINEMAKER**  
Jean Boxler



# 2016 Albert Boxler Pinot Gris Grand Cru "Brand"

IMPORTED BY Kermit Lynch

### ABOUT THE PRODUCER

Jean Boxler, many generations removed from his ancestor of the same name that moved here from Switzerland in 1673, currently rules the roost at this humble yet incredibly exciting domaine. Intense and serious about his land, his craft, and his wine, Jean is the genius behind what are certainly some of the finest white wines in Alsace (and the world).

World War II brought Jean's grandfather Albert back to Niedermorschwihr from Montana, where he was busy enjoying the natural gifts of big sky country. After the war Albert returned to the family domaine in time to harvest the 1946 crop. He became the first generation to bottle the family's production himself and commercialize it under a family label. The wine still wears a label drawn by his cousin in 1946. Albert's son Jean-Marc continued the tradition for several decades until passing the baton to his son Jean in 1996.

The family's holdings are centered around the ancient village of Niedermorschwihr in the Haut-Rhin, dominated by the imposing granite hillside grand cru, Sommerberg. Jean vinifies microparcels within this cru separately, declassifying some into his Réserve wines and producing multiple bottlings of Sommerberg from the different lieux-dits depending on the vintage. Sommerberg gives racy, intensely structured, very long-lived wines. Riesling, Pinot Gris, and Pinot Blanc are the specialties of the domaine, Jean also produces one of Alsace's best Crémants (and Edelzwickers), an incredible Gewurztraminer grown in limestone, and some of the most hauntingly pure Vendanges Tardives and SGNs in all of Alsace. If that weren't enough, the Boxlers also own land in the powerful grand cru Brand, the ultimate counterpart to their holdings in Sommerberg.

The Sommerberg hillside terminates in Jean's driveway, making it easy to basically live in the vineyards, ensuring exceptionally healthy fruit year after year. After harvest, the wines are vinified and aged in old foudres in a small cellar underneath the family home until bottling. Not much has changed over the centuries; not much has needed to. Tasting through the entire range of Boxler's wines is ample proof of the fact that Alsace, along with Burgundy, is the source of the world's most complex, exciting white wines, and will probably always be.

*Photos from vineyard taken by Anthony Lynch provided by Kermit Lynch Wine Merchant*

### WINE NOTES

All grapes are harvested by hand and no fining. After pressing, cold settling before fermentation begins and fermentation is all natural. Vinified in foudre.

Pinot Gris Grand Cru Brand offers a deep, clear, bright and intense bouquet with stony and smoky bacon aromas. The nose is fresh and pure, with even some lemon aromas.

"Boxler's regal Pinot Gris—in this case, sourced exclusively from his grand cru Brand holdings—captures the essence of Pinot Gris in all of its textural glory. It has a splendid richness that provides contrast to its well-defined, toned mineral structure. Reminiscent of Mirabelle plum and rainwater, this classy beauty is ready to go." - Kermit Lynch Wine Merchant