



IPO WINES

COUNTRY

France

REGION

Alsace

APPELLATION

Alsace

SOIL TYPE

Granite

VARIETAL(S)

100% Riesling

FARMING

Organic

WINEMAKER

Jean Boxler



2016 Albert Boxler Riesling Grand Cru "Sommerberg Dudenstein" demi-sec

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

"Jean Boxler is somewhat of a perfectionist. If a wine doesn't meet his exacting standards—standards passed from one generation to the next and formed by the collective experience of decades of vintages—he'll sell it to the local winery co-op, so the fact that this particular bottling exists at all is a pretty good indication that it's something special. Boxler intended to make a vendange tardive, or late-harvest wine, which requires leaving grape bunches on the vine much longer than usual, but the conditions have to be just right. Unfortunately for him (and perhaps fortunately for us), an impending storm forced him to pick early. Though the fruit wasn't quite right for a vendange tardive, it was still of exceptional quality. It was from the coveted Dudenstein parcel in the heart of the grand cru Sommerberg vineyard to boot, so he decided to bottle it as a demi-sec—a French term meaning "half-dry"—instead. And after several years resting quietly in bottle, here it is. The first pour is dominated by the classic petrol notes of aged Riesling, but aromas of honey, beeswax, and golden apple soon emerge. The palate is round and silky, the finish long and lingering, yet lightened by Riesling's inherent freshness.

Each sip invites another, and another; it's a rare gift from an uncompromising domaine." - Kermit Lynch
Wine Merchant