



## IPO WINES

# 2018 Albert Boxler Gewürztraminer "Réserve"

IMPORTED BY Kermit Lynch

### COUNTRY

France

### REGION

Alsace

### APPELLATION

Alsace

### SOIL TYPE

Granite, Limestone, Alluvial

### VARIETAL(S)

100% Gewürztraminer

### FARMING

Organic

### WINEMAKER

Jean Boxler

### 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 stainless steel. A blend from Heimbourog and Pfoeller (limestone terroir).

Its perfumed style is somewhat polarizing; fans adore its intense floral scent and sweet-spice flavors, while detractors lament its low acidity and lack of subtlety.

"When Jean Boxler came to New York City a few years ago, we were all excited to take him to a lunch with clients at a little dive Chinese restaurant for pork buns and other treats that seemed tailor-made for his Rieslings and Pinot Gris bottlings. The most delicious touch was reserved for dessert, however: a chilled bowl of peeled lychee fruit along with, you guessed it. The rose petal perfume of this ravishing Gewurztraminer enveloped the entire table, and was the perfect way to end a perfect meal. From his vines planted in limestone (Boland and Heimbourog crus of Turckheim), Boxler's Réserve bottling always has great acidity and an ethereal quality that makes it one of the most noble bottlings of this grape in the world." - Kermit Lynch Wine Merchant

