



**IPO WINES**

## 2018 Albert Boxler Pinot Gris Sélection de Grains Nobles Brand

IMPORTED BY Kermit Lynch

**COUNTRY**  
France

**REGION**  
Alsace

**APPELLATION**  
Alsace

**SOIL TYPE**  
Granite

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

**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

The Albert Boxler estate cultivates 14 hectares on the most beautiful plots of land in Niedermorschwihr. Known to be one of the references among Alsace winegrowers, Jean Boxler vinifies his wines with extreme precision and is inspired by organic culture, while refusing certification. All the vinifications are done without any input, with indigenous yeasts and without stirring for 11 months. The wines, matured in old tuns, reflect the terroir in all its purity and elegance. This is a great sweet wine that develops notes of dried fruit and baked apple. On the palate, it keeps a beautiful vinous and balanced structure. Velvety, this wine ends on a generous and persistent finish.

