



## IPO WINES

### COUNTRY

France

### REGION

Alsace

### APPELLATION

Alsace

### SOIL TYPE

Granite

### VARIETAL(S)

100% Gewürztraminer

### FARMING

Organic

### WINEMAKER

Jean Boxler



## 2021 Albert Boxler Gewürztraminer "Brand" Grand Cru

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 stainless steel.

"Foie gras, blue cheese, spicy food, curries. This is what Alsatian vignerons typically recommend serving with their Gewurztraminers. Of course, Alsace is not exactly teeming with Thai or Indian joints, but it certainly inspires some mouthwatering imagery—these wines' exotic perfume of tropical fruits, blossoming flowers, and spices, plus a gentle touch of sweetness, works wonders with dishes originating far from northeast France. How a wine can be so boldly scented, yet simultaneously so delicate, remains a total mystery, but Boxler's Brand exudes pure class, and is worth a swirl no matter what you choose to serve it with." - Kermit Lynch Wine Merchants