



IPO WINES

2013 Albert Boxler Muscat Grand Cru "Brand"

IMPORTED BY Kermit Lynch

COUNTRY

France

REGION

Alsace

APPELLATION

Alsace

SOIL TYPE

Granite

VARIETAL(S)

50% Muscat Ottonel
50% Muscat d'Alsace

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 foudre.

"A fifty/fifty blend of Muscat Ottonel and Muscat d'Alsace, this is the first Muscat Brand that has been produced at Boxler since the 2008 vintage. It is a truly breathtaking creation. The aromas are pure, soft, and ethereal, with an understated class that comes from the Ottonel. The palate is layered with white fruits, slightly smoky hints, and a heavy dose of granite minerality. Much like his Pinot Blanc Réserve from Brand, it shows its terroir in striking fashion. Dry Muscat doesn't get any better than this (and, as I discovered with a 1959 the last time I was in the region, it is one of Alsace's greatest agers)." –Dixon Brooke

