



## IPO WINES

### COUNTRY

France

### REGION

Alsace

### APPELLATION

Alsace

### SOIL TYPE

Granite

### VARIETAL(S)

100% Sylvaner

### FARMING

Organic

### WINEMAKER

Jean Boxler



# 2020 Albert Boxler Sylvaner

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 foudre.

This is high energy Sylvaner with amazing lime and lemon character plus hints of stones. Peppery too. Full body, bright acidity and layers of fruit and spice. Really impressive. From organically grown grapes.

"The recycling bin outside the average Alsatian household likely contains more empty bottles of Sylvaner than of "noble" Riesling, Pinot Gris, Muscat, and Gewurztraminer combined. It comes as no surprise: with unrivaled versatility at table and guaranteed mouthwatering abilities, the grape brings something new and fresh to the table. André Ostertag's fine old-vine rendition, for example, provides utter satisfaction vintage after vintage, and Sylvaner has even achieved grand cru recognition in the Zotzenberg vineyard, a site more than capable of yielding long-lived whites that bear a rich complexity. Jean Boxler is another accomplished ambassador of the variety, and the remarkable finesse of his sleek, stony, apple blossom-scented 2016 suggests that Sylvaner possesses some noble DNA of its own." - Kermit Lynch Wine Merchant