

JUSTIN BOXLER

Alsace, France

JARDIN DES VIGNES 2022

VARIETY & TERROIR

Chasselas, Sylvaner, Pinot Auxerrois, Muscat d'Alsace,
Muscat Ottonel on Marnes and Limestone

VINEYARD AGE & YIELD

50+ year old vines & 40 hl/ha

FARMING PRACTICES

Certified organic

VINIFICATION & AGING

Long and soft pressed. Co-fermentation, cold settled
before native fermentation in old foudres
& aged on the fine lees

TOTAL ACIDITY & RESIDUAL SUGAR

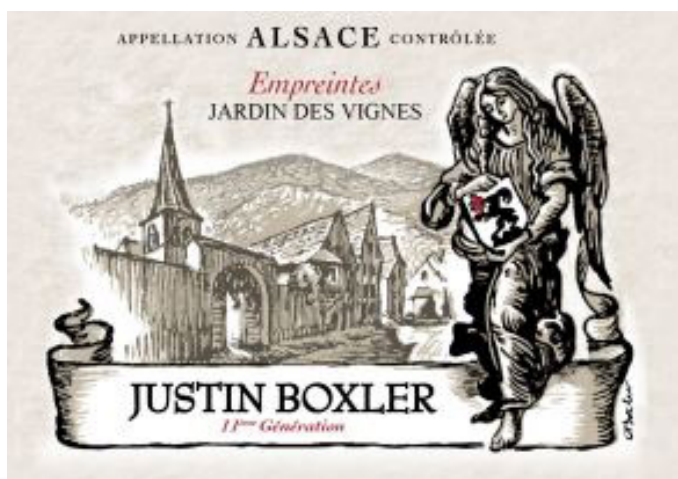
5.13 g/L & 4.43 g/L

ALCOHOL

12 %

PRODUCTION

217 cases



Since the Robert Chadderdon era, my knowledge of the fabled Boxler estate was through the wines that Jean Boxler is now producing under his grandfather's label, Domaine Albert Boxler. They have long been the standard-bearers for Alsace during these past decades, but now there is a new generation of the Boxler family who is taking this distinguished but often disregarded wine region back into the spotlight it deserves.

During a visit to Champagne, I fortuitously met Jean Boxler's cousins Charlotte and Florent, who are now farming their allotment of the family holdings (which date back to 1672), and making their own equally delicious, albeit drier-styled wines. Bottled under their grandfather's label, DOMAINE JUSTIN BOXLER (Albert's brother), their wines offer a fresh take on this legendary place.