

JUSTIN BOXLER

Alsace, France

PINOT AUXERROIS 2022

VARIETY & TERROIR

100% Pinot Auxerrois on Marnes and Granite

VINEYARD AGE & YIELD

50+ year old vines & 43 hl/ha

FARMING PRACTICES

Certified organic

VINIFICATION & AGING

Long and soft pressed. Cold settled before native fermentation in old foudres & aged on the fine lees

TOTAL ACIDITY & RESIDUAL SUGAR

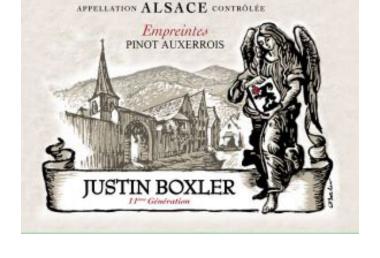
4.29 g/L & 6.56 g/L

ALCOHOL

13 %

PRODUCTION

241 cases



During a visit to Champagne this Spring, 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, and I am honored to finally announce their arrival to the US.

Rarely seen as a mono-varietally labelled wine, a shocking 15% of the vineyards in Alsace are planted to Pinot Auxerrois. Most of it gets labeled as "Pinot Blanc", used as the base of an "Edelzwicker" blend, or as the base in sparkling Crémant d'Alsace. An unforgiving grape in the cellar, the pure Pinot Auxerrois chez Boxler is proof of the first-rate farming that Charlotte and Florent are doing in the vines.