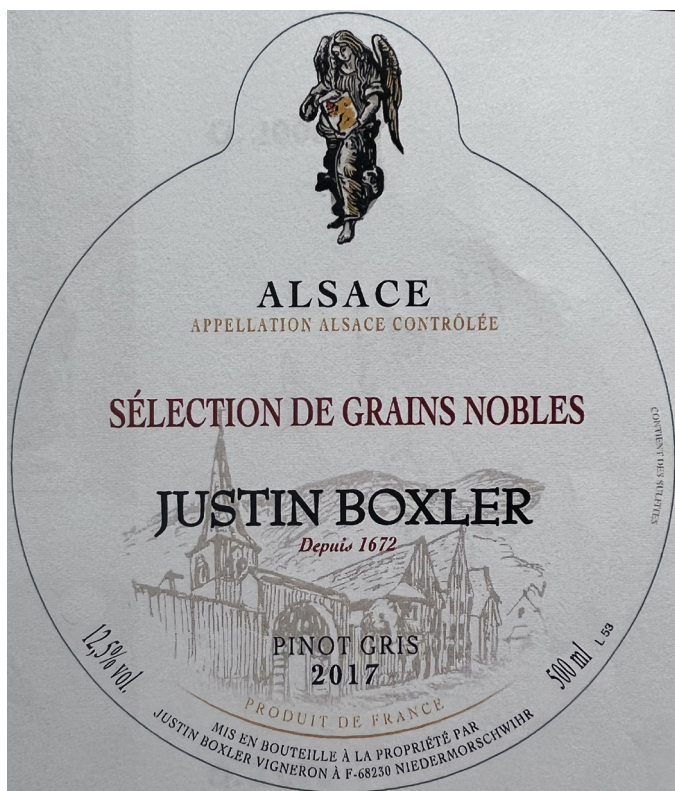


**Pinot Gris Sélection Grains Nobles 2017**



**VARIETY & TERROIR**

100% Pinot Gris on Marnes and limestone

**VINEYARD AGE & YIELD**

40+ year old vines & 18 hl/ha

**FARMING PRACTICES**

Traditional

**VINIFICATION & AGING**

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

**TOTAL ACIDITY & RESIDUAL SUGAR**

7.80 g/L & 155 g/L

**ALCOHOL**

12,2 %

**PRODUCTION**

650 bottles

2017 was an exceptional vintage in order to realise this sélection de grains nobles, a very sunny season with no rain, the ideal climate for the development of the noble rot. They harvested on October 19th, 2017. Boxler has only made Pinot Gris Selection Grains Nobles in 2015 and 2018 as well. There is a very small yield, the longer the clusters remain on the vine, as they days go by, the more berries loose their water content producing less juice but with a higher sugar content. This bottling, with 155 g/L of residual sugars, but 7.80 g/L in acidity makes for a remarkably balanced vintage.

Blessed with holdings in the Grand Crus Sommerberg, Brand and Wineck-Schlossberg, along with lieu-dit Pfoeller and other choice parcels in Niedermorschwihr. Vinification is done in century-old wooden foudres, and Florent and Charlotte seek a drier, more old-school style (recalling Léonard Humbrecht or Théo Faller in the 1970s) but still deeply-flavored, tightly-wound and indicative of serious time spent in the vines.