

JUSTIN BOXLER

Alsace, France

PINOT NOIR “CROISÉE DES CHEMINS” 2021

VARIETY & TERROIR

100% Pinot Noir on Granite

VINEYARD AGE & YIELD

50+ year old vines & 12hl/ha

FARMING PRACTICES

Certified organic

VINIFICATION & AGING

100% Destemmed. Long and soft pressed. Cold settled before native fermentation in old barriques , aged on fine lees and bottled in August 2022.

TOTAL ACIDITY & RESIDUAL SUGAR

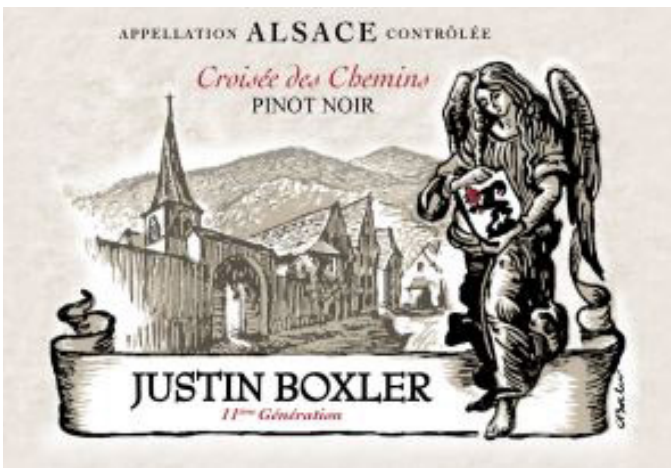
4 g/L & 1.55 g/L

ALCOHOL

13.87 %

PRODUCTION

177 cases



Croisée des Chemins is an expression of the granitic terroir whose only influence is the Alsatian microclimate. Located at the crossroads of Niedermorschwihr and Katzenthal, Boxler's Pinot Noir plots are vines planted beginning in the early 1970s. This very rainy vintage has experienced a lot of mildew and oidium, making it the only red produced on the domaine in 2021. Following manual harvesting with rigorous selection, the destemmed clusters undergo a natural fermentation with only indigenous yeasts during 12 days of maceration. The wine is aged on its lees for a year in Burgundy barrels and a demi-muid.