

JUSTIN BOXLER

Alsace, France

SYLVANER 2022

VARIETY & TERROIR

100 % Sylvaner on 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

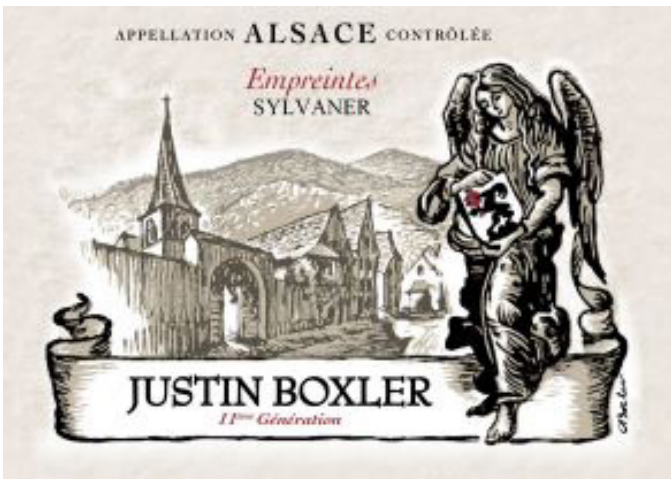
5.43 g/L & 1.33 g/L

ALCOHOL

12,7 %

PRODUCTION

2 712 bottles



This ancient relic of the Austrian Empire became widely-planted in Alsace after WWII, and over productions soon led to a ruined reputation and then disappearance en masse. Thanks to top Alsace Domaines like our dear friend André Ostertag, a focus on low yields from good vineyard sites has led to a Sylvaner revival, and since 2006 it now has recognition in Alsace Grand Cru.

The 50+ year-old vines of Sylvaner that Boxler has planted in the granite slopes of Niedermorschwihr produce a tiny crop of berries, but the pale yellowish-gren wine that comes from it is profoundly floral and racy.

Their 2022 vintage is an exercise in how amplitude and gras can magically coexist with freshness and tension.