



Boxler's vines © Gail Skoff

## 2019 GEWURZTRAMINER "RÉSERVE" ALBERT BOXLER \$57

Jean Boxler © Gail Skoff



*Foie gras, blue cheese, spicy food, curries.* This is what Alsatian vigneron typically recommend serving with their Gewurztraminers. Of course, Alsace is not exactly teeming with Thai or Indian joints, but it certainly inspires some mouthwatering imagery—these wines' exotic perfume of tropical fruits, blossoming flowers, and spices, plus a gentle touch of sweetness, works wonders with dishes originating far from northeast France. How a wine can be so boldly scented, yet simultaneously so delicate, remains a total mystery, but Boxler's exudes pure

class, and is worth a swirl no matter what you choose to serve it with.

When Jean Boxler came to New York City a few years ago, we were all excited to take him to a lunch with clients at a little dive Chinese restaurant for pork buns and other treats that seemed tailor-made for his Rieslings and Pinot Gris bottlings. But the most delicious was reserved for dessert: a chilled bowl of peeled lychee fruit along with, you guessed it. The rose petal perfume of this ravishing Gewurztraminer enveloped the entire table, and was the perfect way to end a perfect meal. From his vines planted in limestone (Boland and Heimbουργ *crus* of Turckheim), Boxler's Réserve bottling always has great acidity and an ethereal quality that makes it one of the most noble bottlings of this grape in the world.

*Pairs well with spicy pork and chicken dishes, strong cheeses, pâtés, and foie gras.*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

VIN DE FRANCE BRUT NATURE “ELLE EST PAS BULLE, LA VIE?”  
CATHERINE & PIERRE BRETON \$39







Based in Restigné, in the heart of the Bourgueil AOC, Catherine and Pierre Breton always dabbled in Vouvray, since Catherine’s family is based within the Chenin Blanc appellation about an hour’s drive upriver. Now the next generation of Bretons has come of age, and while daughter France holds down the fort in Cabernet Franc country, her brother Paul has chosen to focus entirely on white wines. He even set up his own little cellar in Vouvray, and has taken on new vineyards to increase the family’s production of *blanc*.

This festive pet-nat is new addition to the Breton lineup conceived and executed entirely by Paul. Old-vine fruit from flinty soils begins its fermentation in neutral barrels, then is bottled while some sugar still remains. It completes its fermentation in bottle, consuming all the sugars to yield this bone-dry expression of bubbly Chenin. Paul disgorges it to remove the sediment, but does not add any sulfur or dosage. This naturally sparkling Chenin is absolutely delicious.



Paul Breton © Catherine & Pierre Breton

*Pairs well with potato chips, cheeses, dips, toasted nuts, or charcuterie.*

					
2019 GEWURZTRAMINER “RÉSERVE” Albert Boxler Alsace	Gewurztraminer	40- to 67-year-old vines  Limestone	Serve cool 50–54° F  Decant optional	Rose petal, passion fruit, lychee, clove  Luscious, structured, saline, ravishing	Drink now through 2035
VIN DE FRANCE BRUT NATURE “ELLE EST PAS BULLE, LA VIE?” Catherine & Pierre Breton Loire	Chenin Blanc	Vines planted in 1960s  Siliceous clay	Serve cold 46–50° F  Do not decant	Meyer lemon, lime, stone fruit, flowers  Bright, zippy, playful, charming	Drink now