

2019 PINOT GRIS “RÉSERVE” ALBERT BOXLER \$57

Third-generation vigneron Jean Boxler makes his world-class wines in the immaculate, storybook village of Niedermorschwihr at the eastern base of the Massif des Vosges. It’s surprisingly sunny this far north, and quintessentially Germanic. Colorful, half-timbered houses are topped with pointy gabled roofs that slope as steeply as the surrounding vineyards. Cheerful and orderly, the place is unlike any other in

France, and Jean’s wines are similarly unique. He works with nine different grape varieties, all farmed organically in accordance with traditional Alsatian savoir faire. If you’re looking to spice up your wine routine, look no further than these wines.







Earthy Pinot Gris as dramatic and flinty as this, with a hint of residual sugar, demands an assertive pairing. Try it with smoked sausage and mustard, served with a wintry purée of parsnip and rutabaga to highlight its savory side. If there’s any wine left in the bottle, finish it off with some sticky Munster and ripe pears and you’ll never be happier you saved a drop. —*Jane Augustine*



Jean Boxler © Gail Skoff



Pairs well with tea-smoked duck, spicy sausages, daal, fish in cream sauce, chicken yakitori, or grilled pork chops.

					
2022 VÉZELAY “GALERNE” Domaine Montanet-Thoden Burgundy	Chardonnay	Vines planted mid-90s, early 2000s Clay, limestone	Serve cold 48–52° F Decant optional	Orchard fruit, citrus, oyster shells Chiseled,	Drink now through 2028
2019 PINOT GRIS “RÉSERVE” Albert Boxler Alsace	Pinot Gris	15- to 65-year-old vines Granite	Serve cool 50–54° F Decant optional	Aromatic, luscious, mineral	Drink now through 2030

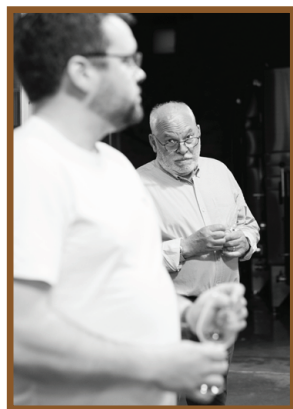
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The village of Vézelay © Jimmy Hayes

2022 VÉZELAY “GALERNE” DOMAINE MONTANET-THODEN \$38

The first of many words to come to mind when I think of the Montanets and their wines is unpretentious. In an era of unfortunate and rampant “luxurization” of Burgundy, here is a family that has achieved enormous success in France, as well as in export markets the world over, yet manages to keep a modest approach in all they do. Value, drinkability, organic farming, and noninterventionist winemaking are the pillars of all their wines. How often are those words associated with Burgundy anymore? We’ve been working with the Montanets for nearly two decades now, and it’s always been and remains a great pleasure. Jean and his son Valentin are ever smiling, ever optimistic, and quick to joke at their own expense. But don’t be fooled. Their wines are world-class, serious, and, most important, delicious Burgundies.



Jean and Valentin Montanet © Jimmy Hayes

The grapes for this bottling are grown on the ancient limestone soils that put Vézelay on the wine map. That limestone provides a Chablis-like precision, and the local northern wind (*galerie*) on this parcel keeps the grapes dry and ripe, giving ample body and character, too. Here’s a prime example of why Vézelay has its own appellation. —Chris Santini



*Pairs well with soft, funky cheeses like La Tur, oysters, mushroom risotto,
or pan-fried trout.*