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## 2023 PINOT BLANC “RÉSERVE” ALBERT BOXLER \$49

Jean Boxler currently rules the roost at this humble yet incredibly exciting domaine. Intense and serious about his land, his craft, and his wine, Jean is the genius behind what are certainly some of the finest white wines in Alsace (and the world). World War II brought Jean’s grandfather Albert back to Niedermorschwihr from Montana, where he was busy enjoying the natural gifts of Big Sky Country. He became the first generation to bottle the family’s production himself and commercialize it under a family label. Tasting through the entire range of Boxler’s wines leaves no doubt that Alsace, along with Burgundy, is the source of the world’s most complex, exciting white wines, and will probably always be.



Jean Boxler © Jimmy Hayes

Take this Pinot Blanc, for example. Planted in the granite of the great Brand vineyard, this parcel is always bottled separately from the rest of the Boxler Pinot Blanc holdings. It produces a wine with the type of consistency from year to year that is a hallmark of *grand cru* sites: seasonal excesses are smoothed. The result is an intensely stony, dry, regal Pinot Blanc that can age and improve alongside the domaine’s Sylvaner, Muscat, Riesling, and Pinot Gris bottlings. —*Dixon Brooke*



*Pairs well with grilled or baked fish, coq au vin blanc, or local favorite  
Flammekuechen—an Alsatian tart with onions and lardons.*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆







## 2022 VOUVRAY “LE PORTAIL” CHAMPALOU \$48

In addition to being extremely talented vigneron, the Champalous are quite skilled in the culinary arts. Ever the warm and generous hosts, they take pleasure in toiling away in the kitchen to create brilliant and often unexpected pairings for their wines. Upon placing a dish on the table, Didier likes to play a game. He’ll pour a glass of a mystery bottle brought up from the cellar and then let the guests guess its vintage and bottling. On a recent visit, he served oysters topped with foie gras, baked for several minutes until the whole reached a rich, tender, decadent apex. What wine could possibly accompany this sublime combination of briny and unctuous? One with a fresh spine of acidity and a texture voluptuous enough to stand up to foie gras—their Vouvray *sec*. Next, Catherine emerged from the kitchen carrying a Moroccan-style chicken tagine with olives, currants, and preserved lemons—perfect with their Les Fondraux, a refreshing, ever-so-slightly sweet Vouvray hinting at honey and candied citrus. Finally, to accompany a simple slab of aged comté, Didier poured a radiant liquid reminiscent of melted stone and black truffle. It prickled the palate with a gentle effervescence—surely this must be an aged *pétillant*? Didier flashed a devious smile as he brandished the crusty old bottle and announced triumphantly, “1986!”

Le Portail is the most serious and age-worthy of their dry wines, with depth and richness of flavor that allow it to shine alongside refined cuisine. Lobster or Loire goat cheeses are an easy match, but don’t hesitate to check out the Champalou website for additional gourmet ideas. —Anthony Lynch



*With their Le Portail, the Champalous recommend tuna and salmon chirashi or traditional tagine. You can find recipes for both of these dishes on their website: [champalou.com/en/tasty-pairing.html](http://champalou.com/en/tasty-pairing.html)*

					
<b>2023 PINOT BLANC “RÉSERVE”</b> Albert Boxler <i>Alsace</i>	Pinot Blanc	40-year-old vines Granite	Serve cold 48–52° F	Pear, wet stone, citrus blossom  Weightless, saline, lengthy	Drink now through 2030
<b>2022 VOUVRAY “LE PORTAIL”</b> Champalou <i>Loire</i>	Chenin Blanc	Vines planted in 1996 Clay	Serve cold 50–54° F	Hazelnut, white flowers, peach, honey  Classy, exuberant, tightly wound, chalky	Drink now through 2035

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