



Alsace wines (AOC Alsace, Alsace Grand Cru, Crémant d'Alsace), are just as perfect on gastronomic occasions as they are with everyday get-togethers.

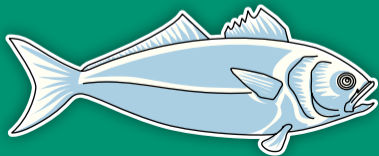
Apart from the classic matches (like Riesling with seafood) they harmonise astonishingly well with poultry, white meats, exotic recipes, cheese and desserts, not forgetting the apéritif.

www.alsacewine.com

1208 / C10GB



**Alsace
wines
with food**



ALSACE WINES



Apéritif

Seafood

Cold meats, salads

Foie gras

Grilled fish

Fish in sauce

Quiches, pies, soufflés

Choucroute

Asparagus

Poultry and white meat

Red meat and game

Exotic dishes

Mild cheeses

Goat cheeses

Strong cheeses

Dessert

SYLVANER

PINOT BLANC

RIESLING

MUSCAT D'ALSACE

PINOT GRIS

GEWURZTRAMINER

PINOT NOIR

CRÉMANT D'ALSACE

VENDANGES TARDIVES

SÉLECTION GRAINS NOBLES

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Recommended serving temperature : 8°C / Crémant : 5°C