



Like the famous migrating storks from Alsace, all Alsace wines (AOC Alsace, Alsace Grand Cru and Crémant d'Alsace) love to explore exotic places.

These great white wines cross all gastronomic barriers and match every kind of cuisine, from Asian to Mediterranean, Indian or Mexican, thanks to each wine's distinct personality. Partnering Sylvaner with Sushi,

Riesling with Chinese fondue, or Gewurztraminer with Tacos, these are just the first few steps in a world-wide gastronomic wine and food odyssey.

www.alsacewine.com



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No frontier
for **Alsace**
wines !



ALSACE WINES



	SYLVANER	PINOT BLANC	RIESLING	MUSCAT D'ALSACE	PINOT GRIS	GEWURZTRAMINER	PINOT NOIR	CRÉMANT D'ALSACE	VENDANGES TARDIVES
Caviar			*					*	
Sushi	*	*	*					*	
Spring Rolls		*			*	*		*	
Chinese fondue		*	*					*	
Lacquered duck / Tandoori chicken					*	*			*
Dim Sum		*	*						
Tabouleh		*	*				*		
Couscous						*	*		
Lamb tadjine					*	*	*		
Indian Curry						*			
Assorted tapas	*	*	*					*	
Tex-mex tacos					*	*			
Mushroom risotto					*			*	
Cheese fondue, raclette	*	*	*						
Pineapple fritters						*			*
Banana flamed in rum						*			*

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