



It is easy to forget that charcuterie, white meats and tripe are at their best when served with dry and subtly aromatic white wines like those from Alsace.

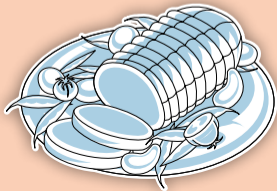


Riesling or Crémant d'Alsace suit dishes in a cream sauce (escalopes, blanquette), while Pinot Gris and even Gewurztraminer match richer, deeper flavours (liver, kidneys, Asian dishes). One tasty moment can lead to many more. . .  
[www.alsacewine.com](http://www.alsacewine.com)

12.08 / © GB



## Alsace wines & meat



# ALSACE WINES



Salted cold meats and charcuterie

Smoked cold meats and charcuterie

Foie Gras

Terrines, cold or warm patés

Cold white meats

Roast poultry, veal, pork

Blanquette / veal, pork  
and poultry in cream sauce

Asian style white meat / sweet-and-sour

Red meats (beef, lamb)

Game

Duck, quail, pheasant

Tripe, sweetbreads, brains

Liver, kidneys

SYLVANER

PINOT BLANC

RIESLING

PINOT GRIS

GEWURZTRAMINER

PINOT NOIR

CRÉMANT D'ALSACE

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