



VA VINS ALSACE

WINE	EFFECT ON DISHES	BEST TYPE OF CUISINE
SYLVANER	Lightens / Quenches thirst Refreshes	Flavourful and authentic
PINOT BLANC	Adapts / Balances	Simple and gourmet
RIESLING	Cuts through Lifts / Refines	Elaborate and sophisticated
MUSCAT	Whets appetite Quenches thirst	Light and natural
PINOT GRIS	Coats / Softens Intensifies	Creamy and rich
GEWURZTRAMINER	Captivates Envelops / Brightens	Exotic and spicy
PINOT NOIR red	Adapts / Heightens	Stewed and grilled
PINOT NOIR rosé	Refreshes	Light and summery
CRÉMANT	Reveals Brightens / Excites	From apertif to dessert
VENDANGES TARDIVES	Enchants	Enough just on their own

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Alsace wines with food

What to pair
them with



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V A VINS ALSACE

FRESH AND FRUITY

RICH AND POWERFUL

REDS

	Sylvaner d'Alsace	Pinot Blanc d'Alsace	Riesling d'Alsace	Muscat d'Alsace	Crémant d'Alsace	Pinot Gris d'Alsace	Gewurztraminer d'Alsace	Vendanges Tardives	Sélection de Grains Nobles	Pinot Noir d'Alsace rouge	Pinot Noir d'Alsace rose
Aperitif				■	♥		■	■			
Salad, crudités	♥										■
Steamed vegetables, asparagus				♥							
Omelette, quiche, gratin	■	♥									
Seafood, oysters, mussels	♥	■	■		■						
Scallops			♥		■						
Shellfish	■	■	♥		■						
Langoustine, lobster			♥		■						
Sushi, sashimi, ceviche	■	■	♥		■						
Grilled fish		■	♥		■						■
Fish in a creamy sauce		■	♥								
Caviar			♥		■						
Terrine, hot or cold pâté, charcuterie	■	■				■				♥	
Poultry and white meat		■	♥		■	♥				■	
Red meat and game						■				■	
Stew						■				♥	
Grilled meat, kebabs										■	♥
Sweetbreads						♥				■	
Foie gras						♥	■	■			
Sauerkraut	■		♥		■						
Sweet and sour dishes						■	♥				
Spicy food						■	♥				
Tagines						♥	■			■	
Raclette, fondue	♥	■									
Goat's and sheep's cheese			♥		■						
Comté, Gruyère, Beaufort						♥					
Camembert, Brie					♥					■	
Strong cheeses - blue, Munster, Epoisses							♥				
Fruit desserts, crème caramel, tarts, biscuits					■		■	■		■	

Recommended service temperature: Crémant: 5°C / Other wines: 8°C / Pinot Noir: room temperature