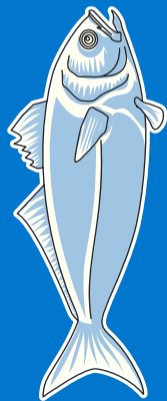
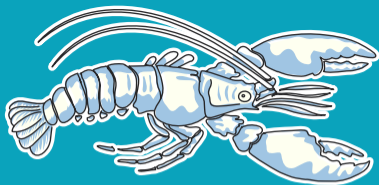


AOC Alsace, Alsace Grand Cru and Crémant d'Alsace wines are ideal with all seafood. Sylvaner with prawns, Pinot Blanc with scallops, Riesling with salmon, or Gewurztraminer with curried monkfish, these are just some of the many perfect matches that will captivate your tastebuds. Alsace has never been closer to the sea than it is on your table.



CIVA Réf. C11. GB



Alsace
wines
with
seafood



LES VINS D'ALSACE

LES GRANDS BLANCS



	SYLVANER	PINOT BLANC	RIESLING	MUSCAT D'ALSACE	TOKAY PINOT GRIS	GEWURZTRAMINER	PINOT NOIR	CRÉMANT D'ALSACE
Shellfish, oysters, mussels	•	•	•					
Crustaceans : prawns, crayfish, lobster	•	•	•					•
Scallops		•	•	•				•
Squid, fried or Provence-style	•	•	•				•	•
Dressed crab		•	•		•			
Marinated salmon, fish terrine		•	•	•			•	
Smoked salmon, pan-fried salmon		•	•		•			•
Grilled sardines, mackerel, whitebait	•	•	•				•	
Cod fillet, whiting, coley	•	•	•					
Sole, trout, grilled or dressed		•	•		•			•
Fish in cream or Riesling sauce		•	•		•			
Fish kebab	•	•	•				•	
Tuna, Provence-style		•				•	•	
Monkfish, curried or with saffron		•			•	•	•	
Exotic fish recipes (sweet & sour, spicy...)					•	•		
Bouillabaisse			•			•		