

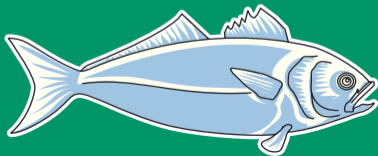
Alsace wines (*AOC Alsace, Alsace Grand Cru, Crémant d'Alsace*), are just as perfect on gastronomic occasions as they are with everyday get-togethers. Apart from the classic matches (*like Riesling with seafood*) they harmonise astonishingly well with poultry, white meats, exotic recipes, cheese and desserts, not forgetting the apéritif.



CIVA Réf. C10 GB



Alsace
wines
with
food



LES VINS D'ALSACE

LES GRANDS BLANCS



	SYLVANER	PINOT BLANC	RIESLING	MUSCAT D'ALSACE	TOKAY PINOT GRIS	GEWURZTRAMINER	PINOT NOIR	CRÉMANT D'ALSACE	VENDANGES TARDIVES	SÉLECTION GRAINS NOBLES
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						•		•	•	•