

Wine and food partnerships



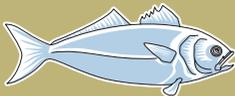
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Conserving and serving Alsace wines

■ Alsace wines do not need years of ageing to reveal their full character : from six months to five years is usually sufficient. ■ However, in the finest vintages, Grands Crus, Vendanges Tardives and Sélection de Grains Nobles wines will benefit from more bottle-age, preferably in a cellar that is neither too dry nor too damp. ■ Sometimes, certain wines show a slight pricking on the palate, having been bottled early to conserve their youthful freshness. ■ Alsace wines should always be stored on their sides, at an ambient temperature of 10-15°C. ■ The presence of a light deposit of tartrate crystals in the bottle is a purely natural phenomenon, and is usually the sign of an extremely fine wine. ■ Alsace wines should be served chilled but not iced. ■ The ideal serving temperature is 8-10°C for Alsace and Alsace Grand Cru wines, and 5-7°C for Crémant d'Alsace. ■ The flavour, elegance and bouquet of Alsace wines can best be appreciated if they are served in a long-stemmed tulip glass, or a tall, slim crystal flute for Crémant d'Alsace. ■ Their aroma will be better appreciated if the glass is not filled to the brim. ■

The aromas and flavours of every Alsace grape are enhanced by the terroir of each individual vineyard. Thanks to such great diversity, there is always an Alsace wine to accompany every occasion, from special gastronomic events, to simple family meals, or relaxing moments between friends. Alsace wines are delightful as an apéritif, and while they have always been closely associated with fish and seafood, they make an equally fine match with poultry, white meats, game, foie gras, exotic dishes, cheese and desserts.

WHICH ALSACE WINE TO CHOOSE ?

APÉRITIF		Crémant d'Alsace, Muscat d'Alsace, Gewurztraminer	
COLD STARTERS		Melon and parma ham, chargrilled vegetables with olive oil, gazpacho or cold courgette and mint soup	Pinot Blanc
		Smoked salmon and smoked trout	Riesling, Tokay Pinot Gris
		Salads with goat's cheese	Riesling
		Mozarella, tomato and basil salad	Pinot Noir, Gewurztraminer
HOT STARTERS		Soups (vegetable, carrot and coriander, quiches, curried parsnip...)	Pinot Blanc
		Asparagus (without vinaigrette sauce)	Pinot Blanc, Muscat d'Alsace
		Grilled prawns	Riesling
FISH		Grilled	Riesling, Pinot Blanc
		Cooked in sauce	Riesling, Tokay Pinot Gris
		Cooked with strong flavoured, and spicy ingredients (Thai, Chinese)	Tokay Pinot Gris, Gewurztraminer
		Sushis, Sashimis	Riesling
WHITE MEAT & POULTRY		Roast poultry	Pinot Blanc, Riesling, Pinot Noir
		Poultry cooked in sauce	Riesling, Tokay Pinot Gris
		Roast pork or veal	Tokay Pinot Gris, Pinot Blanc
		Duck	Tokay Pinot Gris
RED MEAT & BARBECUES		Ethnic dishes (spicy dishes, sweet and sour dishes, mild curry, Tandoori chicken)	Gewurztraminer
		Kebabs, grilled meats and vegetables	Pinot Noir (more reds than rosés)
GAME		Grouse, wild duck, venison	Tokay Pinot Gris or Pinot Noir
CHEESE		Young, mild cheeses, goats cheeses, mild cheddar	Pinot Blanc, Riesling
		Soft cheeses and washed rind cheeses (Munster, Pont l'Evêque, Maroilles, Epoisses), Roquefort, Stilton and blue cheeses	Gewurztraminer, Pinot Blanc
		Other cheeses	Pinot Noir
DESSERTS		Fruit pies and crumbles, puddings	Gewurztraminer and Vendanges Tardives wines
AFTER THE MEAL		Pastries, petits fours	Vendanges Tardives and Sélections de Grains Nobles wines (also to be enjoyed on their own)
RECEPTIONS			Crémant d'Alsace, Muscat d'Alsace, Gewurztraminer, Vendanges Tardives and Sélections de Grains Nobles wines