



What's for dinner tonight?

Food & wine pairing ideas with the wines
from Alsace



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ENJOYING ALSACE WINES



ALL ALSACE WINES, AOC ALSACE, ALSACE GRAND CRU AND CRÉMANT d'Alsace, are just as perfectly suited to gastronomic occasions as they are to simple everyday meals and informal get-togethers.

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.

SERVING ALSACE WINES

Alsace wines should be served between 46 and 50°F. Over chilled, their delicate aromas cannot be fully expressed. It is best to use tall-stemmed glasses with a tapered bowl, which concentrates the aromas. Crémant d'Alsace should be served in tall flûte glass, between 41 to 45°F.

JUST ADD FOOD

With great fruit, freshness and a wonderfully balanced acidity, Alsace wines are perfect partners to a vast array of food, from traditional to exotic.



FOOD PAIRING

CRÉMANT D'ALSACE



- Asparagus dishes
- With all celebrations or for no reason in particular!
- Caviar
- Smoked salmon

RIESLING



- Sushi, shellfish and fish
- Poultry and pork dishes
- Charcuterie
- Goat cheese
- Citrus-based desserts such as lemon tart with Vendanges Tardives or Sélection de Grains Nobles

VENDANGES TARDIVES & SÉLECTION DE GRAINS NOBLES



- With desserts or as a dessert
- Aged Cheddar or Parmigiano Reggiano

SYLVANER



- Shellfish (oysters, scallops, clams), fish
- Cold meats
- Salads

MUSCAT D'ALSACE



- Vegetable dishes, cooked and raw
- As an aperitif
- Asparagus

GEWURZTRAMINER



- Blue cheese and strong cheeses
- Asian, Indian, and Moroccan cuisine
- Spare ribs
- Thanksgiving dinner

PINOT BLANC



- Egg-based dishes (egg Benedict, quiche)
- Light fish, poultry and pork dishes
- Mac and Cheese
- Salads

PINOT GRIS



- Mushroom and fall dishes
- Risotto, polenta
- Pork and poultry with richer sauces, roasts

MORE PAIRING IDEAS

For more wine pairing ideas led by the food type rather than the varietal, please explore the "Choosing the right wine" section of AlsaceWine.com

SPRING FOODS & ALSACE

ASPARAGUS, RAMPS, PEAS, BABY GREENS MAKE THEIR APPEARANCE, with the promise of longer days, warmer weather, and lots of fresh vegetables and fruit. Dry, aromatic and low-tannins, un-oaked Alsace wines are a great complement to spring cuisine.



CRÉMANT D'ALSACE

As an aperitif or an accompaniment to the entire meal, Crémant d'Alsace Brut or Brut Rosé give an additional reason to celebrate spring for their versatility and reasonable price.

PINOT BLANC

Mussels marinière with fresh herbs, Spring vegetable frittata and cold pea soup are perfect partners with delicate Pinot Blanc.

RIESLING

Dry yet aromatic Riesling complements penne with peas and pancetta, fried green tomato salad with goat cheese, and ricotta gnocchi with asparagus and ramps.

PINOT GRIS

The velvety fullness of Pinot Gris partners beautifully with a pork tenderloin with rhubarb compote, a side dish of morels simply sautéed in butter, or a baked fresh trout.

GEWURZTRAMINER

Nothing says spring like a rhubarb-strawberry pie or strawberry shortcake, which are delicious with Gewurztraminer's fragrant flower and fruit notes.

VENDANGES TARDIVES OR SÉLECTION DE GRAINS NOBLES

Although these luscious wines pair very well with dessert, they can also be savored on their own.

SUMMER FOODS & ALSACE

WITH SUMMER COMES THE PLEASURE OF GRILLING AND SPENDING time with guests outside, sipping a glass of wine while dinner gets ready. Alsace wines, with their beautiful aromas balanced by crisp acidity, are sure to please wine and beer lovers alike, and their affordable prices allow for buying them by the case, ensuring great entertainment all summer long.



CRÉMANT D'ALSACE

Greet guests with a glass of delightful Crémant d'Alsace Brut or Brut Rosé. Because Pinot Blanc and Pinot Gris are often blended in Crémant, this sparkling wine can accommodate most kinds of cocktail-hour food: shrimp, peanuts, cheese, raw vegetables with a dip, guacamole or smoked salmon.

PINOT BLANC

Pair grilled shrimp, lobster, scallops simply brushed with olive oil (garlic and herbs optional) with Alsace Pinot Blanc whose floral aromas and minerality will complement the slight sweetness of these seafood delicacies. Also try Pinot Blanc with grilled asparagus drizzled with a dressing of feta/lemon/olive oil.

RIESLING

Bone-dry Alsace Riesling will match a salmon grilled on the skin side, with a squeeze of lemon. It will also pair very well with oysters, clams (raw or grilled), or white fish.

PINOT GRIS

A whole chicken (or breasts/legs), slow roasted over applewood will pair with Alsace Pinot Gris, full-bodied, with smoky notes, and good minerality.

GEWURZTRAMINER

Pork Chops, with a rub of 1 tablespoon chipotle in adobo, 1 tablespoon tomato concentrate, and 1 tablespoon apple cider vinegar, will pair with Alsace Gewurztraminer. The slight sweetness of the wine will cool off the heat of the chipotle, while the acidity will keep one's mouth alive and ready for seconds. Gewurztraminer goes very well with an exotic salad of pineapple, jicama, avocado and a cilantro/olive oil dressing.

Vegetarians and vegans will enjoy slices of tofu grilled and served with a dressing of a dressing of miso-soy sauce paired with Alsace Pinot Gris or Blanc.

VENDANGES TARDIVES OR SÉLECTION DE GRAINS NOBLES

Add a few charcoals on the fire, and grill half-peaches or nectarines. Serve with vanilla ice-cream and a glass of VT or SGN and watch the stars twinkle in the summer sky.

FALL FOODS & ALSACE

INDIAN SUMMER LINGERS INTO PRE-HOLIDAY MOOD, THE LEAVES ARE turning red and yellow, and mushrooms and a multitude of pumpkins fill the supermarkets and greenmarkets alike. It is an inspiring season for the cook, as a large palette of earthy flavors and richer seasonings become available.



CRÉMANT D'ALSACE

Enjoy a Brut with mushroom for a lovely fall aperitif, or a Brut Rosé with canapés of smoked duck magret.

PINOT BLANC

Versatile Pinot Blanc is the perfect alternative to Chardonnay, and a subtle foil to fish, poultry and white meats. It is delicious with egg-based dishes such as omelets and soufflés, and is unbeatable with a dinner of mac & cheese for grown-ups, made with spaetzle and grated cheddar!

RIESLING

Chicken au Riesling, salmon with lemon-butter sauce, mashed celery root and potato find perfect harmony with Riesling. The elegant, dry wine will balance the richness of these fall dishes.

PINOT GRIS

Opulent, sometimes smoky, Pinot Gris is a great partner to fall cuisine: mushroom risotto, poultry with truffle sauce, heritage pork roast, mashed cauliflower, and game birds such as pheasant or quail will pair admirably with it.

GEWURZTRAMINER

Richly aromatic, Gewurztraminer complements the Thanksgiving dinner usually composed of turkey, cranberry sauce, and sweet potatoes. The wines' structure and aroma matches both the savory and sweet notes of a Thanksgiving supper.

VENDANGES TARDIVES OR SÉLECTION DE GRAINS NOBLES

Pair these elegant sweet wines with fall desserts such as caramelized quince with vanilla ice cream, pear cobbler or pumpkin pie. They also excel with blue cheese and other strong cheeses.

WINTER FOODS & ALSACE

WINTER BRINGS FAMILY AND FRIENDS AROUND CELEBRATORY MEALS and cocktail parties. Food-friendly and wallet-friendly, the wines of Alsace, whether sparkling or still, are the perfect choice for entertaining. Medium to full-bodied, they partner well with the substantial foods of winter, which require well-structured wines with crisp acidity to cut through the richness.



CRÉMANT D'ALSACE

The Holidays would not be festive without a flute of Crémant d'Alsace Brut Blanc de blancs, Blanc de noirs, or Rosé. Made according to the traditional method, these elegant, crisp sparklers will enliven the conversation and prepare the palates for a luxurious meal.

PINOT BLANC

Soft and subtle, Pinot Blanc is a winner with a Sunday supper of roast chicken with mashed potatoes. Any seafood finds a great partner in this wine, such as scallops, lobster, trout, cod, salmon, and crab.

RIESLING

Choucroute, braised pork, veal chops with sage-cream sauce and many winter gastronomic preparations with fish, poultry and pork pair well with this noble wine. This dry wine also complements rich seafood chowders, whether clam, lobster or fish.

PINOT GRIS

Pinot Gris adds elegance and harmony to a festive dinner such as poached salmon with truffle-cream sauce, goose with chestnut and brussels sprouts garnish, or seared foie-gras with pears.

GEWURZTRAMINER

The cold weather is often a motivator for ordering in: Thai, Szechuan and Indian are the best cuisines to spice up a winter dinner. The intense bouquet and rich aromas of fruit, flowers and spices of Gewurztraminer are a great match for these ethnic dishes. To end any meal on a triumphant note, pair Gewurztraminer with strong cheeses and desserts.

VENDANGES TARDIVES OR SÉLECTION DE GRAINS NOBLES

The long winter evenings call for a glass of these luxurious late harvest wines, by the fire, with friends, or with a good book. They pair well with the rich desserts of winter. The sweeter the dessert, the more it calls for a late-picked Vendanges Tardives or Sélection de Grains Nobles.

ALSACE WINES WITH FOOD

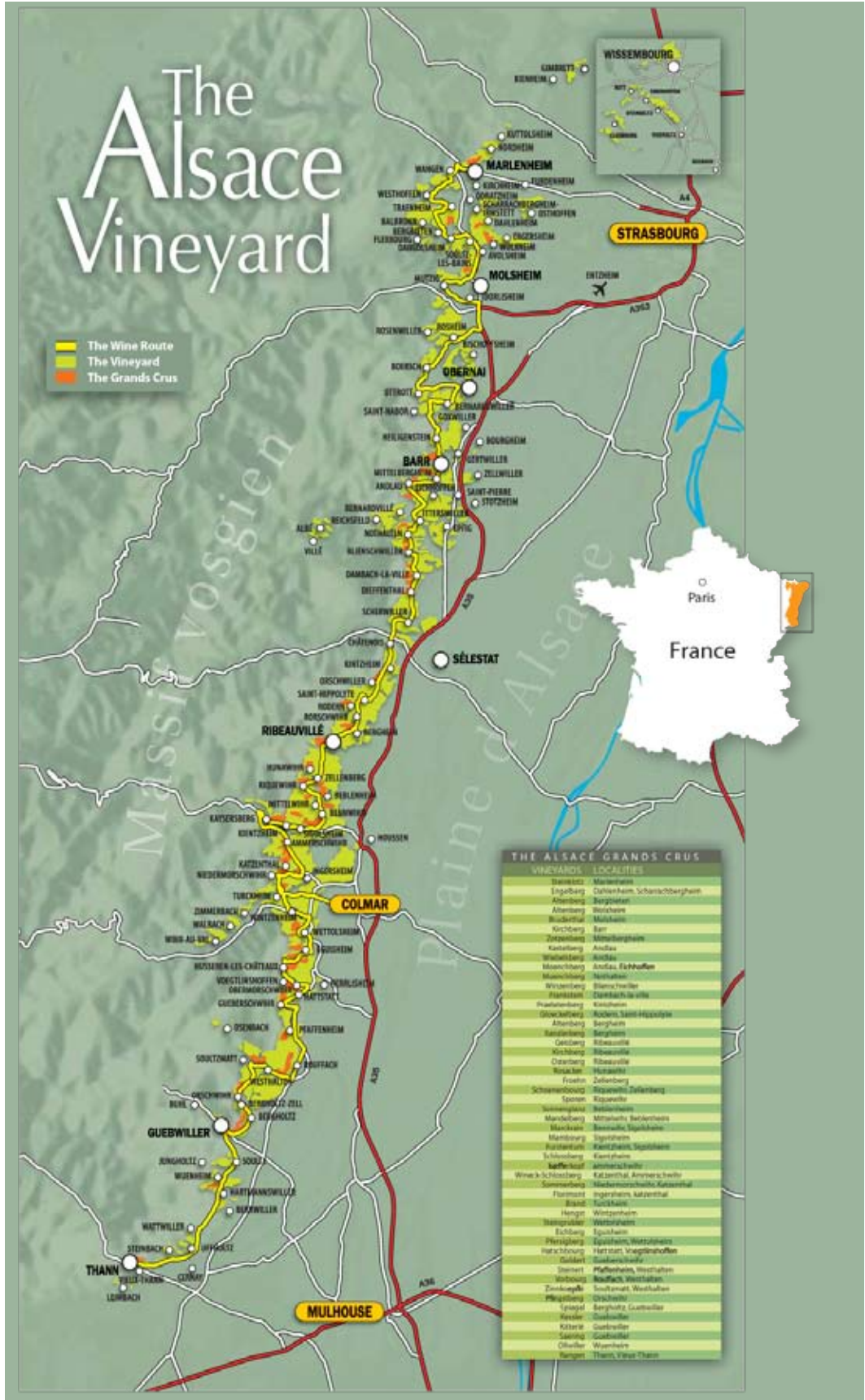
KNOW WHAT'S FOR DINNER, BUT STILL LOOKING FOR THE RIGHT WINE to pair your freshly cooked meal with? This chart provides a great overview on all wines that go well with certain dishes. Living up to their reputation as food-friendly wines, the wines of Alsace are perfect matches for more than one kind of meal. Poultry and white meat, for example, are equally delicious with Riesling, Pinot Blanc, Pinot Gris, Pinot Noir, and Crémant d'Alsace.

	SYLVANER	PINOT BLANC	RIESLING	MUSCAT D'ALSACE	PINOT GRIS	GEWURZTRAMINER	PINOT NOIR	CRÉMANT D'ALSACE	VENDANGES TARDIVES	SÉLECTION GRAINS NOBLES
Apéritif				●		●		●	●	
Shellfish and seafood	●	●	●					●		
Cold cuts, salads	●	●					●			
Foie gras					●	●			●	
Grilled fish	●	●	●					●		
Fish in creamy sauce		●	●		●			●		
Quiches, soufflés and mac & cheese	●	●								
Choucroute			●					●		
Asparagus		●		●						
Poultry and white meat		●	●		●		●	●		
Red meat and game					●		●			
Asian and Moroccan dishes					●	●				
Mild cheeses	●	●					●			
Goat cheese			●							
Strong cheese						●	●			
Dessert						●		●	●	●

RECOMMENDED SERVING TEMPERATURE: 46.6 °F / CRÉMANT: 41 °F

The Alsace Vineyard

■ The Wine Route
■ The Vineyard
■ The Grands Crus



THE ALSACE GRANDS CRUS	
VINEYARDS	LOCALITIES
Blancstein	Marlenheim
Engelberg	Colmar, Scharrachbergheim
Altenberg	Bergheim
Budertal	Mulhouse
Kirchberg	Barr
Zinnberg	Mittelbergheim
Kaeltberg	Andlau
Waltersberg	Andlau
Muennichberg	Andlau, Felsbühlchen
Muennichberg	Neuf-Brisach
Wintzenberg	Stanczweiler
Frankstein	Dambach-la-Ville
Haut-Riesling	Kintzheim
Obereckberg	Ricken, Saint-Hippolyte
Altenberg	Bergheim
Sandberg	Bergheim
Geisberg	Ribeauvillé
Kirchberg	Ribeauvillé
Oranberg	Ribeauvillé
Riesling	Haut-Riesling
Froehn	Zellenberg
Schmiedberg	Riquewihr, Zellenberg
Eponnaz	Riquewihr
Sonnenberg	Baldersheim
Mandelberg	Mittelberg, Bergheim
Mandelberg	Berncastel, Bergheim
Mandelberg	Eggenheim
Baldersheim	Kaeltberg, Bergheim
Schmiedberg	Kaeltberg
Kaeltberg	Ammerschwihr
Wine & Schlossberg	Kaeltberg, Ammerschwihr
Sonnenberg	Mandelberg, Kaeltberg
Furmoir	Ingersheim, Kaeltberg
Brand	Tunckstein
Hengst	Wintzenheim
Stansmühl	Wintzenheim
Eckberg	Eggenheim
Persberg	Eggenheim, Wintzenheim
Hortberg	Hortberg, Wintzenheim
Guldert	Guldert
Stern	Mittelberg, Bergheim
Stadelberg	Mittelberg, Bergheim
Zinnberg	Stanczweiler, Bergheim
Mittelberg	Stanczweiler
Triegel	Bergheim, Lunelstein
Keller	Stanczweiler
Keller	Stanczweiler
Saering	Stanczweiler
Obereck	Wintzenheim
Berg	Thann, Vieux-Thann