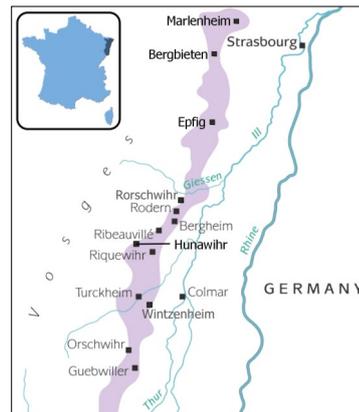


Alsace is one of the most beautiful parts of France, making some of the most impressive wines. Separated from Germany by the Rhine to the east and France's Vosges Mountains to the west, Alsace has a privileged microclimate with long, sunny autumns allowing for a slow ripening period. In the rain shadow of the mountains, Alsace is also one of the driest regions in France and the warm, dry weather makes the wines fuller and riper than might be expected and wonderfully suited to the rich food of the region. In fact gastronomy is deeply imbedded in the Alsatian culture, with a plethora of Michelin-starred restaurants and regional specialities such as foie gras, onion tart and smoked shoulder of pork. The unoaked, aromatic Alsatian wines pair wonderfully with these dishes, but are also very versatile and make great accompaniments to Asian-fusion style food.

The wines are generally dry – all those listed here are dry or nearly so – though the tall 'Alsace Flute' bottles can be reminiscent of sweet German wines. Uniquely in France, Alsace AC states that each wine must be made from one grape variety only, so while a vineyard can include Gewurztraminer, Riesling and Pinot Gris vines, each has to be bottled on its own. This means that each Alsace AC wine offers a pure expression of the varietal and terroir.

Enjoy trying some of the great new additions to our list and with **free delivery** when you include six bottles of the featured wines below as part of a twelve-bottle order.



SL42976 Pfaffenheim Pinot Blanc 2011, Alsace AC 12.5% £8.95

Crisp, fresh Pinot Blanc from the Pfaffenheim co-operative to the south of Colmar. Precise fresh citrus fruit, very linear and long with good acidity encouraging the fruit through the length of the palate. Enjoy now to 2016.

Food match: A lovely aperitif or delicious paired with fish pie or quiche Lorraine.

SL44490 Michel Leon Riesling 2013, Alsace AC 12.5% £9.95

Steely and dry with mineral aromas and notes of mango and orange blossom. Medium to full-bodied with elements of lime and stone fruits and vibrant acidity that comes through on the finish. Rich yet refreshing in a typical Alsace style. Good youthful character to enjoy now or keep for more complexity. Enjoy now to 2018.

Food match: This zesty Riesling is perfect paired with Lemon Sole or fresh crab.

Gold Medal - Riesling du Monde 2014

SL44548 Pfaffenheim Riesling 2012, Alsace AC 12% £9.95

An aromatic style of dry Alsace Riesling. Pale yellow in colour with aromas of grapefruit, lime and orange. Fresh and clean on the palate with notes of white flowers and lime with good acidity and a long and fairly complex finish. Enjoy now to 2017.

Food match: A refreshing style, this Riesling is delicious with seafood salads or try with Japanese fish dishes such as sushi.

Decanter Recommended

SL44491 Michel Leon Muscat 2012, Alsace AC 11.5% £9.95

This dry Muscat comes from the foot of the Vosges Mountains and is intensely fruity and floral with notes of green grapes, blossom and fresh acidity. With a relatively low ABV of just 11.5%, the wine has great finesse and a long pleasant finish. Enjoy to 2017.

Food match: Enjoy as an aperitif or this dry Muscat pairs particularly well with asparagus or smoked cheeses.



SL44550 Cave Kientzheim-Kayserberg Gewurztraminer 2012, Alsace AC 12.5% £11.95

In the heart of the Kayserberg Valley, the Kientzheim-Kayserberg co-operative makes expressive and beautifully defined wines. This has all the quality and character you would want from Alsace Gewurztraminer. Lovely gold colour with hints of flowers and aromas of white peach and lychee. Medium bodied and well-balanced on the palate with notes of rose petal and Turkish delight. Good intensity, purity and freshness with a beautifully fresh finish. Enjoy now to 2017.

Food match: This versatile wine pairs beautifully with Asian-fusion dishes, creamy cheeses, smoked salmon or fresh fruit tart.

SL44551 Cave Kientzheim-Kayserberg Pinot Gris 2011, Alsace AC 12.5% £11.95

Another impressive wine from this over-achieving co-op. Light straw colour and perfumed aromas of citrus fruits, rose petal and musk. Ripe and full-bodied in the mouth with good concentration of stone fruits, passion fruit, mango and spicy hints. Full bodied with a rich, almost oily texture balanced by a refreshing seam of acidity and a well-defined, dry finish. Enjoy to 2016.

Food match: Pair with white meats in a creamy sauce, pâté or mushrooms on toast.

SL44488 Signature de Colmar Gewurztraminer Alsace Grand Cru Pfingstberg 2012 13.5% £14.95

The Pfingstberg hills, cultivated in terraces, lie along the valley that shelters the village of Orschwihr, near Colmar. This medium-dry Grand Cru Gewurztraminer offers a rich, aromatic roundness marked by rose and fresh spice. The palate is full of tropical fruit and rose petal, the mouthfeel is soft and the finish is long and lingering. Great value wine to enjoy now, but will continue to develop for 8+ years.

Food match: Ideal partner to any dish with spice or chilli, blue cheeses or even lemon pie!

SL44487 Signature de Colmar Pinot Gris Alsace Grand Cru Hengst 2011 16% £15.95

This Pinot Gris is from the appellation Alsace Grand Cru Hengst. The vineyard, which is located on a sunny hillside, produces wines that are varietally expressive and harmonious. A golden yellow colour, this off-dry white displays candied fruit and spiced aromas and is full-bodied with great structure, an elegant palate with a long, lingering finish. Tremendous value for Grand Cru quality. Enjoy now, but this wonderful wine will certainly develop for the next 10+ years.

Food match: Great partner for duck breast or foie gras.

