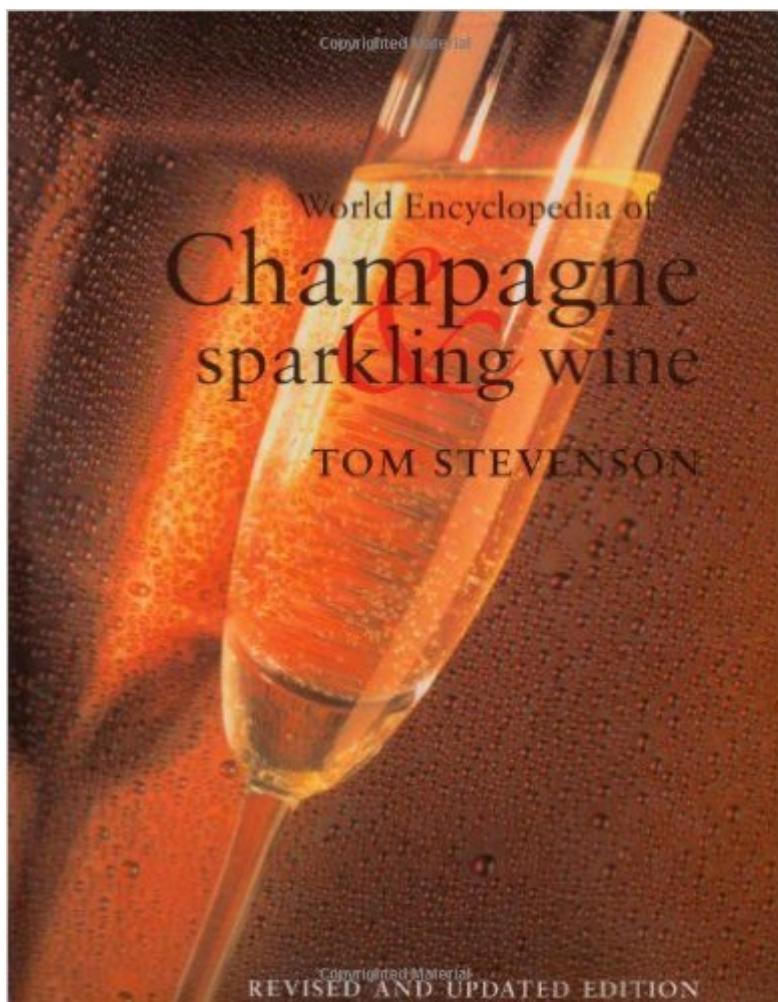


The book was found

World Encyclopedia Of Champagne And Sparkling Wine, Revised And Updated Edition



Synopsis

The first in-depth guide to sparkling wines of the world from champagne to California, Italy to Australia and beyond. A fascinating first section describes the history of sparkling wine and proves beyond any doubt that it was the English rather than the French who first produced a fizzy wine. The main body of the encyclopedia is devoted to profiles of the world's sparkling wine produces accompanied by tasting notes, recommendations for drinking and good value for young money. Another section lists the author's personal selection of sparkling wines to drink for the Millennium. Beautifully illustrated and designed with over 600 full color photographs and illustrations, this is the ultimate book for those who love the good things in life and who want to discover the best was to welcome in the new year. Tom Stevenson is the world's leading authority on Champagne. He is the author of 14 books and winner of 21 literary awards, including 13 for his works on Champagne. He has been voted Wine Writer of the Year three times!

Book Information

Hardcover: 352 pages

Publisher: Wine Appreciation Guild (August 10, 2003)

Language: English

ISBN-10: 1891267612

ISBN-13: 978-1891267611

Product Dimensions: 11.3 x 8.7 x 0.9 inches

Shipping Weight: 3 pounds

Average Customer Review: 3.6 out of 5 stars See all reviews (7 customer reviews)

Best Sellers Rank: #2,953,588 in Books (See Top 100 in Books) #48 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Champagne #2395 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine #2452 in Books > Reference > Encyclopedias & Subject Guides > Cooking

Customer Reviews

In 1986 Tom Stevenson released his "Champagne" and established himself as a premier expert in bubbly wines. In this volume, he expands his range beyond the French region and considers other fizzy grape juice, both in France, and worldwide. This is a welcome release by an author who is thoughtful and makes positive contributions to wine scholarship, criticism, and appreciation. Critics of Stevenson often take issue with minor errors and typos in his trade paperback books (pocket buying guides). My observation is Stevenson's bookshelf reference works have all the careful editing you

would expect for a premium product. I still find myself frequently reading his original tasting notes and information in his now 20 year old "Champagne." Stevenson's critics often take issue with his palate, selections, and emphasis. My own view is these critics are unfair. A serious wine drinker, who reads and thinks about wine, should keep first and foremost in mind their own preferences, while also developing ability to distinguish grapes and terroir. These objective skills, then coupled with self knowledge, let one understand and appreciate another wine critic's points of emphasis and preference. Almost anyone understands that Robert Parker's early views were heavily emphasized by a preference for sweet fruit, low acid, and his abiding love of stickies. Only after years have Parker's criticisms of dryer and more tannic wines become more balanced. Stevenson deserves similar sympathy and respect. A fundamental question then is: is this book worth it? For those who both like to drink, read, and think about wine, the answer is an unreserved yes. In addition, even for the casual consumer this work can help you save money on purchases.

He has a thoroughly enjoyable writing style (especially the puns) with superb information. I use the book very frequently when purchasing. These errors are minor but the sheer quantity of them seems inexcusable, especially in an encyclopedia and in an edition that has been "fully revised and updated".*The book does not explain the difference between "organic" and "bio-diversity" and the glossary makes them seem to be the same.*He uses the term "stone-fruit" to describe flavours and/or aromas but does not break this down. Stone fruit can include cherries, chokecherries, peaches, apricots, plums, dates, nectarines, etc. (each being prevalent in some wines) - what does he mean?*He uses the term "foursquare" frequently in describing a wine but provides no definition. I realize it is probably a British phrase but the book is sold world-wide.*He alludes to bottle shape possibly having some influence on the development of a wine's character but does not develop this thought.*There is superb, poor and inconsistent punctuation throughout the book. There are incorrect verb tenses. There are hundreds of places where commas would clarify meaning and ease the reader's experience. There are many double spaces between words within a sentence. Any word processing program should have caught this, and most of the spelling and grammar ones.*In a few instances, he disparages plastic corks. Yet, in other instances, he laments that bad corks ruined some wonderful Champagnes he was sampling. Readers would benefit from a more detailed explanation.*Sometimes he harshly criticizes a label design but he doesn't reproduce it to illustrate his point. Since labels are important to his rating system, this would be instructive.

[Download to continue reading...](#)

WINE: Wine Lifestyle - Beginner to Expert Guide on: Wine Tasting, Wine Pairing, & Wine Selecting

(Wine History, Spirits, World Wine, Vino, Wine Bible, Wine Making, Grape, Wine Grapes Book 1) Wine Tasting: Secrets of Wine Tasting - The Ultimate Guide To Learn Everything About Wine Tasting & Wine Pairing (Wine Selecting, Wine Variety, Wine Making, Wine Education) World Encyclopedia of Champagne and Sparkling Wine, Revised and Updated Edition Wine Making: Beginner Wine Making! The Ultimate Guide to Making Delicious Wine at Home (Home Brew, Wine Making, Red Wine, White Wine, Wine Tasting, Cocktails, ... Vodka recipes, Jello Shots Beer Brewing) Christie's World Encyclopedia of Champagne & Sparkling Wine Wine Pairing: 7 Wine Secrets You Wish You Knew: How to Translate a Restaurants Wine List (France, Australia, California, New Zealand, Napa, Red, Champagne, ... you need to know about wine Book 1) Wine: The Best Guide To Wine Tasting, Wine Pairing And Wine Selecting To Find Your Personal Palate And Tips On Choosing The Perfect Wine For Every Occasion. How To Make Wine: 20 Tasty Homemade Wine Recipes Made Of Fruits And Vegetables From Your Garden!: (Dandelion Wine, Plum Wine, Wine Bottle Crafts) Wine: Everything You Need to Know About Wine From Beginner to Expert (Wine Tasting, Wine Pairing, Wine Lifestyle) Champagne and Sparkling Wine: Discovering Exploring Enjoying Tom Stevenson's Champagne & Sparkling Wine Guide Champagne & Sparkling Wine: grape goddess guides to good living Homemade Soda: 200 Recipes for Making & Using Fruit Sodas & Fizzy Juices, Sparkling Waters, Root Beers & Cola Brews, Herbal & Healing Waters, Sparkling ... & Floats, & Other Carbonated Concoctions Wine Guide: Learn everything you need to know about wine tasting & wine selecting - Includes tips and tricks (Wine Making and Tasting Books Book 1) Wine: The Ultimate Educational Resource Of Red Wine, Types And Origin, Red Wine Selecting & Food Pairing And Tips On Wine Occasion Matching Beginner's Guide to Wine: Wine History, Grapes and Types, Pairing with Food and Other Wine Secrets Revealed (Wine Guide & Spirits) Wine Making: 14 Amazing Recipes for Beginners - The Ultimate Guide to Making Delicious and Organic Wine at Home! (Home Brew, Wine Making, Wine Recipes) Tiny Bubbles: Fizzy Cocktails for Every Occasion, Using Champagne, Prosecco, and Other Sparkling Wines Destination Champagne: The Individual Traveller's Guide to Champagne - The Region and Its Wines The Champagne Guide 2016-2017: The Definitive Guide to Champagne

[Dmca](#)