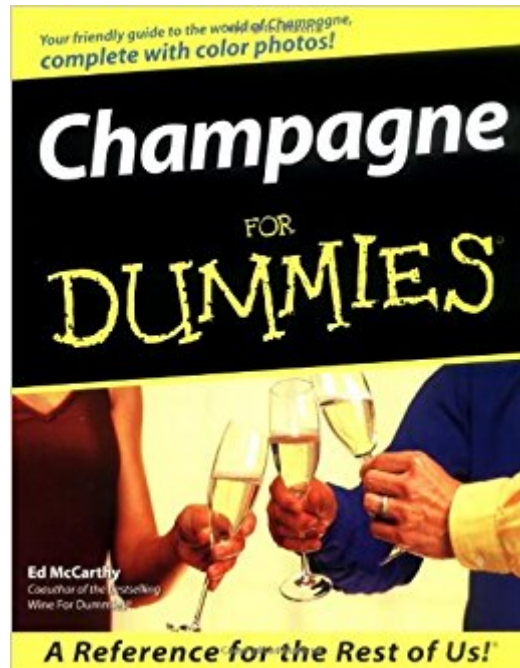




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Champagne For Dummies



Synopsis

Champagne may be the most misunderstood category of wine in the world. The major reason for all the confusion is the use of the term “Champagne” appearing on labels of sparkling wines that come from places other than the province of Champagne in northeastern France. But true champagne can only be born in an environment that combines the essential elements of chalky soil, a cool climate, and the Chardonnay, Pinot Noir, and Pinot Meunier grape varieties. These are the crucial elements informing the unique flavor profile found only in wines from that corner of the world. Without them, any wine—even a very good one—calling itself champagne, is just an imposter. Baffled by bubbly? Let wine expert Ed McCarthy clear away the confusion. If you find shopping for champagne a challenge, try this fun, friendly guide and discover just how easy it is to select the perfect bottle and:

- Appreciate various champagne styles
- Enjoy the author’s favorite champagnes
- Store and serve champagne
- Pair champagne with food
- Evaluate sparkling wines from the US and other countries
- What’s the difference between brut and extra dry?
- Is Vintage Champagne worth the extra money?

You’ll get the answers to these and all your questions about that effervescent wonder. And in the process you’ll discover: How champagne is made, what grape varieties are used, where the major grape-growing areas are, and how those tiny bubbles get into champagne

The difference between vintage and non-vintage champagne and champagne specialties, such as blancs and rosés

Champagnes The meanings of terms used to describe the dryness/sweetness levels of champagne, such as brut, extra-dry and semi-sec

All about the great champagne houses, including in-depth coverage of the author’s 25 favorites

Everything you need to know about buying and storing champagne

The best ways to serve champagne, including the best glasses, the best foods to eat with it and more

Like most good things in life, the better you understand champagne, the more you enjoy it. This friendly guide will help you make your enjoyment of the most glamorous beverage on the planet complete.

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Customer Reviews

Praise for Champagne For Dummies "A spiritual man, lover and devotee of Champagne, and one who expresses this passion with great talent. Magical words, effervescent phrases, and fizzy formulas celebrate a wine bubbling with crazy ideas. I raise my glass to Ed McCarthy to thank him for evoking his ebullience for Champagne with such humor." #151; Christian Pol-Roger, Director General, Pol Roger & Cie. Complete coverage of 25 great Champagne houses Baffled by bubbly? Let wine expert Ed McCarthy clear away any confusion. What's the difference between brut and extra dry? Is Vintage Champagne worth the extra money? How good are Champagne-style sparkling wines from California? If you find shopping for Champagne a challenge, try this fun and friendly guide #151; and discover just how easy it is to select the perfect bottle of bubbly. Discover how to: Appreciate various Champagne styles Enjoy the author's favorite Champagnes Store and serve Champagne Pair Champagne with food Evaluate sparkling wines from the United States and other countries Get smart! www.dummies.com Register to win cool prizes Browse exclusive articles and excerpts Get a free Dummies Daily#153; e-mail newsletter Chat with authors and preview other books Talk to us, ask questions, get answers

Ed McCarthy is a Certified Wine Educator, a regular contributor to Wine Enthusiast and The Wine Journal, and the coauthor of four previous For Dummies?? wine books.

I am biased (I wrote the book). I think it's a great introduction to the complex subject of Champagne.

Excellent

Time for a new edition, incredibly outdated

This book ain't just for dummies! It's a rather comprehensive overview of champagne--how and

where it's made and different styles and price ranges, with good information on serving and food pairing. I continue to reference this book before I give champagne tastings, and continue to come away with something new. A lot of information for the price, without any snobbery. Highly Recommended!

Very good, if in need of a new edition

Very informative.

Let me start by confessing that I have read everything written by the author and his wife and I find their wine books, mostly printed in the Dummies series, to be highly informative and excellent guides to the world of wines. This book is no exception, although Ed McCarthy wrote this one alone (so maybe he doesn't need adult supervision). While there are half-dozen or so books on Champagne, this one is a great starting point for anyone seeking to learn about Champagne and sparkling wines in general. The author provides a good overview of the history of Champagne, how it is made, and the leading Champagne Houses (covered in two chapters that have a 2-3 pages each on each of the top 26 Houses, indicating their styles and champagne products. My only disappointment is the book was written prior to 2000 or so, therefore the comments on specific champagnes (which really only cover up to 1999 releases of non-Vintage champagne mostly) are slightly dated. Still, Champagne styles tend to be remarkably consistent with a rare exception, so the comments on non-vintage champagnes probably remain relevant. Easy to read, well organized, and covering all the basics, I'd highly recommend this book as the starting point for anyone with a desire to learn about the wonderful world of bubbly.

Although the book gives a good overview about 'le' and 'la' Champagne, I think it's a little bit too focused on the US market (hence the title of my review). I think it's certainly interesting to give an impression about the US market (and others!) but I would have preferred it in a separate chapter. Also, I definitely consider the storage temperature indicated in the concerning chapter on storing and serving champagne to be too high!. For non-vintage champagnes this might not be that relevant, but storing a more expensive (and complex!) prestige cuvee at 59 F can (and will probably) destroy many of the delicious aromas of the wine (FYI: for prolonged storage champagne should be stored between 50F/10C and 54F/12C). This kind of critical information SHOULD be correct!!! I would also have preferred some more outspoken opinions and personal tastes, and less diplomatic

opinions (I know it helps when calling a big house for some tasting bottles but it is less interesting for the readers), in my opinion to many wines have been denominated as '... this is my preferred rose champagne!...' (how many preferred ones can you have?). For the starting and non-professional champagne devotees, I would more recommend the books by Tom Stevenson, Richard Juhlin and Maggie Mcnie. Although those books are more comprehensive, they all have a better introductory chapter on the history, production, area, grapes and ... storage conditions.

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