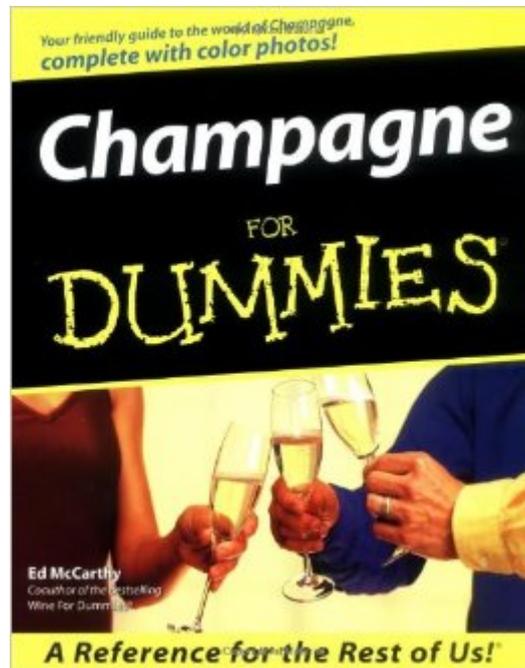


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# Champagne For Dummies



## 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.

## Book Information

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## Customer Reviews

The "Dummies" series is well known for its easy to read text, clear diagrams, and well marked tips. The "Champagne for Dummies" is a welcome addition to the group! The text and graphics help make the ins and outs of Champagne clear to anyone interested in this fun, bubbly drink. The book goes through a background of the drink, the history and legends, and then settles into the meaty material. It gives an overview of the four regions of Champagne - Montagne de Reims, Cote des Blancs, Vallee de la Marne, and the Aube (or Cote des Bar). It describes how the vineyards are classified by quality. Unlike some other regions, the last classification was done as recently as 1985. There are 17 Grand Cru vineyards and 40 Premiere Crus. Most wineries use grapes from a variety of vineyards; only the smaller wineries can typically claim to have grapes from only Grand Cru or Premiere Cru vineyards. "Champagne for Dummies" goes deeply into what Mr. McCarthy has selected as the top 25 Champagne houses. This section is so detailed that it is broken into two chapters. Each house is described fully, with notes on the history of the house, current situation, and best buys to watch for. The book describes what other growers, cooperatives, and organizations exist in the world of Champagne. It goes over the role each plays in getting the Champagne into the hands of the consumer. Then the all important hands-on information is given. Be sure to buy Champagne from a shop with quick sales, so you can get the wine fresh. This helps ensure it has not suffered heat problems while waiting for your purchase. Buy from a temperature controlled shop, and don't buy at the end of the summer, where the wine was delivered and held during the hotter months.

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