

(Read ebook) The Wine Bible

# The Wine Bible

Karen MacNeil

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"A dazzling, comprehensive, modern guide to wine, free of elitism and pedantry. This thoroughly successful work sets a new standard and makes wine more accessible and user-friendly than it has ever been before."

—ANTHONY DIAS BLUE,  
wine and spirits editor,  
*Bon Appétit*


**T**hink of this book as a lively course from an expert teacher, grounded deeply in the fundamentals and enriched with passionate asides, tips, anecdotes, definitions, glossaries, illustrations, maps, wine labels—everything, in fact, but the actual wine itself. By America's renowned wine teacher and authority.




**More than 500 photos, detailed maps, and charts**

The seductive, soulful wines of Châteauneuf-du-Pape eloquently speak of earth itself. page 248



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**Karen MacNeil : The Wine Bible** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Wine Bible:

2 of 2 people found the following review helpful. Love this resource.By JDEnergetic resource, educational, fun. The pages are a different texture than the last one, which is a little weird, but still enjoyable to read. I purchased one for myself, some as gifts, the online edition as well (as opposed to ripping out pages to travel, as I did the last edition). I read a few bad reviews about KM's style. NOTE: this is NOT Sotheby's Wine Encyclopedia, HJ's Wine Companion,

Broadbent's Great Vintage Wine Book, or Oxford's Companion, etc etc (all of which I love use). This IS infotainment. The first edition was a gift, which inspired me to research further become a Somm (meh, why not). It also informed me of a fun way to travel. I started going to the wineries she recommended having the food pairings as well. Traveling to Jerez and enjoying gambas al ajillo (garlic shrimp) with manzanilla while breathing the salty ocean air...I got that idea from this book, the retelling of it, helped me pass my last Exam. If you're boring, this book isn't the right pairing for you. But if you want the knowledge of the wine world to be as alive as the wine itself...If you're not sure, sample her blog. 65 of 69 people found the following review helpful. What is the superlative of amazing? By Trader Bill I bought the first edition of this incredible tome in 2015. As an ardent winelover for the past fifty years, I fully appreciate the dedication and passion that went into writing it. But MacNeil didn't just write it, she submitted the chapters to literally dozens of experts in their specialty for review. That is how it took TEN years to write! How good was it? Good enough to take a two pound book with me to the Basque Country of Spain! I own more than a dozen wine books, most of which gather dust on my bookshelf...not that one, it is a constant companion! Imagine, a book that took TEN years to write, TEN years ago, and is still valuable. Wait, isn't that a bible? If you read the reviews of it, you will find only two complaints: when will she write a new edition, and the weight. Oh, one more: why nothing on Temecula wines? Finally, ten years and 4,000 pages of manuscript later, we got our wish...and more, because of all the changes, THE most valuable is the Kindle edition! Portable, quick and easy to search, and dozens of other new features. As a wine advocate and aficionado who is a blogger and is working on a book project on wine, or more accurately the passion of the people who make them, this is a huge help to me. I have been asked what wines I would take if I was going to a deserted island. I cannot narrow the list down, but as for what wine book I would take, this is it! Oh, and even Temecula gets mentioned, as well as upcoming regions like Slovenia! Thank you, Karen! 1 of 1 people found the following review helpful. The "bible" is packed with useful information and the easy to read and filled with ... By David Howell The Wine bible is one our text books in a Stanford University on-line class: The geology and wines of California and France. The "bible" is packed with useful information and the easy to read and filled with cross references and back stories that enliven the topics. If you have any kind of a question about wine, vineyards, wine history, terroir, wine regions, wine making, tasting terms, and seemingly anything else about wine, you will find the answer and more in the MacNeil's thoroughly referenced book.

**THE MOST COMPLETE WINE BOOK EVER.** A must for anyone who loves wine, whether they are a pro or an amateur. Thorough, authoritative, and entertaining. (Robert Mondavi, founder and chairman emeritus of the Robert Mondavi Family of Wines) "The most informative and entertaining book I've ever seen on the subject." (Danny Meyer, co-author of The Union Square Cafe Cookbook) The essentials: The romance and intrigue of Burgundy of sauvignon blanc and the surprising elegance of Spain's top Riojas. Italy, one of wine's most enchanting and ancient homelands. What makes a great wine great? The reason behind Champagne's bubbles. The precise and food-friendly wines of Germany. California, wine's Camelot. The lip-smackingly good wines of Australia. The complexities of Port revealed. How a vineyard profoundly affects a wine's character. Plus, matching wine with food - and mood. The secrets of professional wine tasters and how to expand your wine-tasting vocabulary. And everything else you need to know to buy, store, serve, and enjoy the world's most captivating beverage. The shimmering elegance of Veuve Clicquot, affordable luxury in a glass, page 185. Ravishing, elegant, and rich, Petrus in Ingrid Bergman in red satin, page 156. Some wines are like people... they get better as they get older, pg. 64. Sherry, the world's most misunderstood and underappreciated wine, page 437.

.com Though it drinks deep of its subject, Karen MacNeil's Wine Bible deftly avoids two traps many wine books fall into: talking down to wine novices or talking up to more experienced enophiles. The book avoids these traps through MacNeil's obvious, and infectious, love of her subject, which comes out in almost every sentence of the book, and which lets her talk about wine in a way that combines the good teacher, the trusted friend, and the expert sommelier. As director of the wine program at the Culinary Institute of America in Napa Valley, California, MacNeil is one of the world's true experts on wine. After reading a chapter on the Burgenland, for example, you've learned about the region's sweet wines while feeling like you're actually there, toasting a glass of Cuvee Suss with the author. It is this passion that leads to describing an Italian riservas as "mesmerizing" and a Cabernet Sauvignon as having "texture like cashmere." The Wine Bible is broken into countries, hitting all of the major wine producers and most of the minor ones. Each section gives detailed descriptions of the country's wines (with chapters on individual regions when necessary), highlighting specific wine producers and individual wines, as well as talking about local foods, customs, and other tidbits that add to the reading experience. MacNeil begins her journey through the world's wine with an invaluable section on "Mastering Wine," which lets a reader get ready before uncorking separate sections. --A.J. Rathbun "A dazzling, comprehensive, modern guide to wine, free of elitism and pedantry. This thoroughly successful work sets a new standard and makes wine more accessible and user-friendly than it has ever been before." mdash;Anthony Dias Blue, wine and spirits editor, Bon Appeacute;tit