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Champagne Uncorked



Synopsis

An instant guide to the world of champagne and how to enjoy it, with cocktails with dinner, with recipes, and with quotes. Lots of sparkling information that will help you save and serve.

Book Information

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Customer Reviews

If you love champagne, collect champagne, etc. then it is a nice little keepsake of information. A very good friend of mine is a lover of champagne - even opens her bottles just like Napoleon did!!! A special gift : A bottle of champagne and this book, if you want to go all out.....add a couple champagne glasses. It would be good for Valentine's Day too - romantic write your own "toast" before you gift the champagne and book. (Accompany with strawberries, caviar, be creative you don't need to purchase a card - the book is so much more special!)

This book is a classic example of an essentially useless, overly fluffy, and largely vapid book that's suitable for adorning one's coffee table, but not much else. I own, and have reviewed (on various sites), a fairly substantial number of culinary books, and this one falls firmly in the bottom 10%, with regards to substance and usefulness. Weighing in at a paltry 128 pages, most of it the result of gratuitously large fonts, wasted white space, and pictures of wine, this lightweight offering gives readers a brief and mildly diverting overview of basic champagne terminology (none of it in depth), and then goes on to offer some breezy comments on how the authoress designs menus for parties and pairs them with assorted sparkling wines. Also included, almost as an after thought, is a small section of recipes by various 'celebrity' chefs (a few of them recognizable, mostly not) in which champagne is supposedly the star player, but when examined more closely, are just run of the mill

nouveaux recipes that can all be made with a dry bright white wine ... in short, most of them only include champagne in the recipe for the sake of including champagne in the name of the recipe - which in turn enables them to charge more for the dish when listing it on a menu by virtue of making it sound somehow more exciting and expensive. **BOTTOM LINE:** If you're a doctor or dentist who routinely keeps long lines of fidgeting patients waiting in your lobby, go ahead and buy this book. If you're a homeowner who's desperate for something to decorate your coffee table, my advice is to avoid this book and pick up a nice candy dish instead from a nearby yard sale - you'll get more use out of it, because this is the sort of book you'll only read once, in a single sitting, and then scratch your head looking for ways to get rid of it by giving it to someone else (while trying not to appear as vapid and insubstantial as the book itself, in the process). Not recommended.

What a fun book! This handy guide to the ins and outs of Champagne is a must for anyone throwing a Champagne tasting, or having a party where they want to talk about this drink of celebrations. First, the book is a pleasure to read. The lovely hand-drawn photos of grapes in baskets and vineyards go well with the calligraphy in the background. This is something to read by a window overlooking a garden, with of course a glass of Champagne in hand. Ms. Zraly is well versed in her subject. She worked with the various Champagne firms for over twelve years, and it shows. She first goes through the history of Champagne, explains how only wines from Champagne France should be given that name, and goes through how the 35,000 hectares of land are strictly watched over. The grapes in Champagne are typically Chardonnay, Pinot Noir, and Pinot Meunier. The book goes through vintages, cuvees, and other terms. It lists the typical progress of a Champagne vineyard month by month. There are vintage charts, label reading instructions, fun quotes. And then there's more! A series of delicious Champagne recipes help you further enjoy this fine bubbly, from the Champagne Lady's own files, from the owner of Spago, and many other luminaries. The book goes on to give party suggestions - how to plan a brunch, a cocktail party, a baby shower, you name it. It describes how to open Champagne, and how it should be opened for you in a restaurant. There is even information on which houses make the most Champagne and what to do with the empty bottles! A fine reference source and fun read for anyone interested Champagne - the sparkling wine that is present at most celebrations around the world.

Champagne is the premier beverage for parties, celebratory occasions, and truly elegant gourmet dining events. In *Champagne...Uncorked!: The Insider's Guide To Champagne!*, champagne expert Rosemary Zraly provides basic instructions on how to buy, serve, and save champagne. She also

provides invaluable information on how to organize a tasting, showcases champagne recipes for everyday meals from diverse famous Chefs, and offers a section dedicated to cocktail recipes. Enhanced with quotes, toasts, a glossary, and a reading list, Champagne...Uncorked is a specialized and highly recommended addition to aspiring wine connoisseur reading lists and family specialty cookbook collections.

"Champagne...Uncorked! The Insider's guide to Champagne is an incredible throve of fact and whimsy, recipes and toasts, and all kinds of information that can help anyone better enjoy a glass of the most magical drink in the world. Widely known as "The Champagne Lady," Rosemary Zraly is well qualified to lead readers on this practical journey. From how champagne is made to how to read a label, from the proper way to conduct a tasting through recipes from great chefs, this festive book has the answers."

"...contains practical information with a flair to help anyone get greater enjoyment out of a glass of champagne. This tells how to buy, serve and save champagne; read a label; and conduct a tasting. Also includes recipes from famous chefs, tidbits, quotes and toasts. Zraly demystifies bubbly, making it accessible to everyone. The colorful cover is by LeRoy Neiman, famous artist and a devotee of the grape."

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