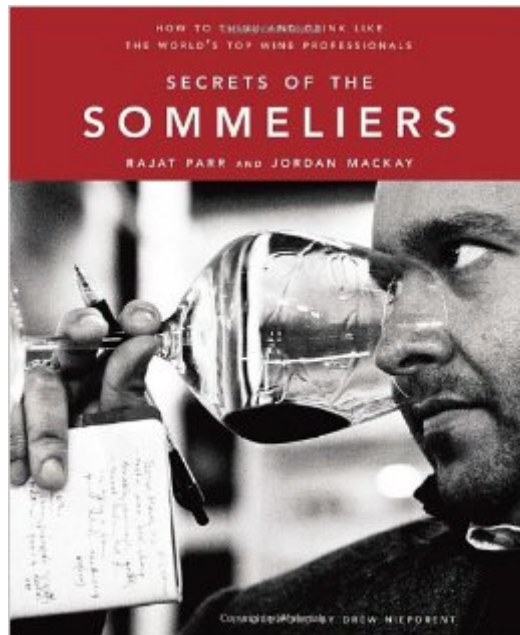


The book was found

Secrets Of The Sommeliers: How To Think And Drink Like The World's Top Wine Professionals



Synopsis

A fascinating exploration of the inside world of sommeliers, sharing their unique perspectives, extensive expertise, and best stories. Rajat Parr's profound knowledge of wines, deep relationships with producers, and renowned tasting abilities have made him a legend in the business. As wine director for the Mina Group, Parr presides over the lists at some of the country's top restaurants. In *Secrets of the Sommeliers*, Parr and journalist Jordan Mackay present a fascinating portrait of the world's top wine professionals and their trade. The authors interviewed the elite of the sommelier community, and their colleagues' insights, recommendations, and entertaining stories are woven throughout, along with Parr's own takes on his profession and favorite winemakers and wines. Along the way, the authors give an immersion course in tasting and serving wine; share strategies for securing hard-to-find bottles at a good price and identifying value sweetspots among the many regions; and teach readers how to make inspired food pairings. Winner - 2011 James Beard Cookbook Award - Beverage Category

Book Information

Hardcover: 240 pages

Publisher: Ten Speed Press; First Edition edition (October 19, 2010)

Language: English

ISBN-10: 158008298X

ISBN-13: 978-1580082983

Product Dimensions: 8.8 x 0.9 x 9.2 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (54 customer reviews)

Best Sellers Rank: #30,251 in Books (See Top 100 in Books) #10 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Buying Guides](#) #18 in [Books > Cookbooks, Food & Wine > Professional Cooking](#) #27 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine](#)

Customer Reviews

Let's start with the worst part of this book: the title. I had to hold my nose and buy it despite the horrible do it yourself, self improvement/self congratulatory vibe of that clumsy moniker. But don't let that keep you from buying this informative and entertaining book, whether you are in the wine trade, a serious amateur, or just a wanna be. Ed Anderson's excellent photography is one of the draws. There are some really stunning portraits of Dominique Lafon, Jean-Marc Roulot, Freddy Mugnier,

Etienne de Montille and others. Another plus is the collection of biographical sketches of a number of high profile sommeliers -- Larry Stone, Rajat Parr, Daniel Johnnes, Kevin Zraly and others. It's always interesting to read how other people found their true calling. But the most valuable part of the book is the common sense advice about buying wine, where to find it, and how to cellar and serve it; along with insights into the day to day joys, trials and tribulations of the folks who serve the stuff up in tony restaurants across the land. There are brief profiles of the great wine grapes and the best examples of each -- pinot noir, cabernet, merlot, cabernet franc, and so on. A discussion of the pros and cons of buying wine at auction, and how to find the best deals by avoiding the 'blue chip' names and vintages and using your wine knowledge to get value for money. A discussion of wine and food matching. How to pick your way through a restaurant wine list to find the hidden treasures to be found in just about every good list. A number of reviewers here appear offended that the book strongly emphasizes the wines of Burgundy. If that bothers you, I suppose you should stay away.

I have mixed feelings about this book. On one hand I respect the many of the folks mentioned in this book; on the other hand, Parr is portraying their 'clique' as a group of rock stars that have impeccable palates. The tone gets very cocky, though never really condescending.-----*(Update)*: I also looked into a few things. In the beginning of the book the authors (Mr. Parr being one of them - shame on him for using the third person!) speak of studying for the MS exams. Ironically Mr. Parr does not actually have an MS certification, though the tone and wording of this introduction suggest otherwise.-----For a better and much more humble (and better written) book by a wine industry professional check these out: *Red, White, and Drunk All Over: A Wine-Soaked Journey from Grape to Glass* *Reading between the Wines: With a New Preface* expected secrets of the sommeliers to be either: a) good look into what makes a good sommelier, or b) a look into the experience of becoming a sommelier. I did expect some funny stories, maybe some humor... But what the book needs a dose of humility. First Parr discusses his own rise to becoming a sommelier (in 3rd person mind you...), then he has short bios on other wine industry professionals, but this comes as more of a 'shout out' to his friends who have worked towards their MS (Master Sommelier) certification.

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

Secrets of the Sommeliers: How to Think and Drink Like the World's Top Wine Professionals 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) ACT LIKE A LADY, THINK LIKE A MAN:By Steve Harvey:Act Like a Lady, Think Like a Man: What Men Really Think About Love, Relationships, Intimacy, and Commitment [Hardcover] 1st 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) 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) Beginner's Guide to Wine: Wine History, Grapes and Types, Pairing with Food and Other Wine Secrets Revealed (Wine Guide & Spirits) 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) Act Like a Lady, Think Like a Man, Expanded Edition: What Men Really Think About Love, Relationships, Intimacy, and Commitment So You Think You Know Washington State Wine? (2016-17): Demystifying the Economics of Wine (Washington Wine Series) Cork Dork: A Wine-Fueled Adventure Among the Obsessive Sommeliers, Big Bottle Hunters, and Rogue Scientists Who Taught Me to Live for Taste 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 Wine Making: 14 Amazing Recipes for Beginners - The Ultimate Guide to Making Delicious and Organic Wine at Home! (Home Brew, Wine Making, Wine Recipes) Ways with Wine. The Paul Masson Wine Reader [On the Nature & Uses of Fine California Wines, Champagnes, Vermouths & Brandy]. A Drink Book & Cook Book Completely Revised 8th Edition With New Recipes Healthy Drink Recipes: All Natural Sugar-Free, Gluten-Free, Low-Carb, Paleo and Vegan Drink Recipes with Max. 5 Ingredients Best Halloween Drink Recipes: Spooktacularly Delicious Halloween Drink Recipes Act Like a Success, Think Like a Success: Discovering Your Gift and the Way to Life's Riches

[Dmca](#)