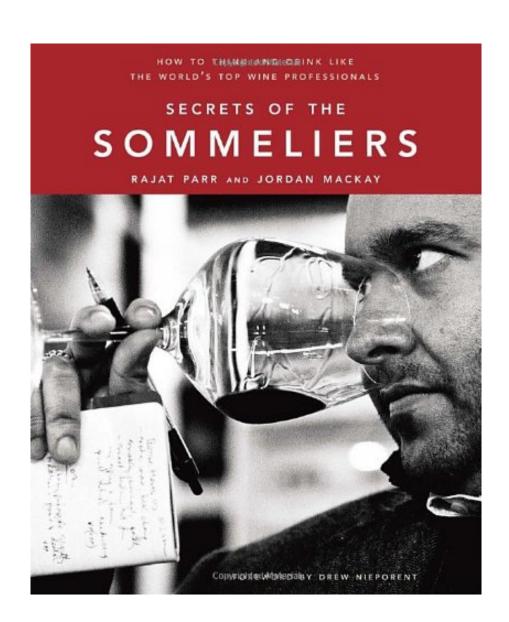


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A fascinating exploration of the inside world of sommeliers, sharing their unique perspectives, extensive expertise, and best stories.

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

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Original language: English

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• Used Book in Good Condition

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Most helpful customer reviews

72 of 77 people found the following review helpful.

Chock full of good advice

By Chambolle

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. If that emphasis doesn't trouble you, or if it might even be

a draw, as it is for me, then by all means pick up a copy.

It's a fun ride. Well worth reading. And apparently I'm not alone in that view - this just won a James Beard Foundation award for one of the best food and wine books of the year.

0 of 0 people found the following review helpful.

Read this bookbtonprepare for certified sommelier exam. Did not ...

By Umberto

Read this bookbtonprepare for certified sommelier exam. Did not help at all. Court of master sommelier not interested in forward thinking . They stick to their very rigid paradi of testing - walking with a try if glasses, pouring champagne, opening champagne bottle silently

32 of 34 people found the following review helpful.

Approachable book to an intriguing culture

By tiney928

A great book

Some of the other reviewers completely missed the point of this book. Yes, there's a strong focus on Burgundy and on fine wine in general, but that's what sommeliers do. It's not meant to be a book to teach how you to buy Shiraz at the grocery store, but rather how to blind taste, pair and shop for classic wines. There's no snobbery here, just a love of the truest, purest wines, something I want to know about, and the authors here deliver the goods. In addition, there's stuff here that never gets address, such how to properly serve wine to make your dinner parties better, how to pair with different kinds of fish, and how to recognize different varieties in a blind tasting. I learned so much from this book.

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