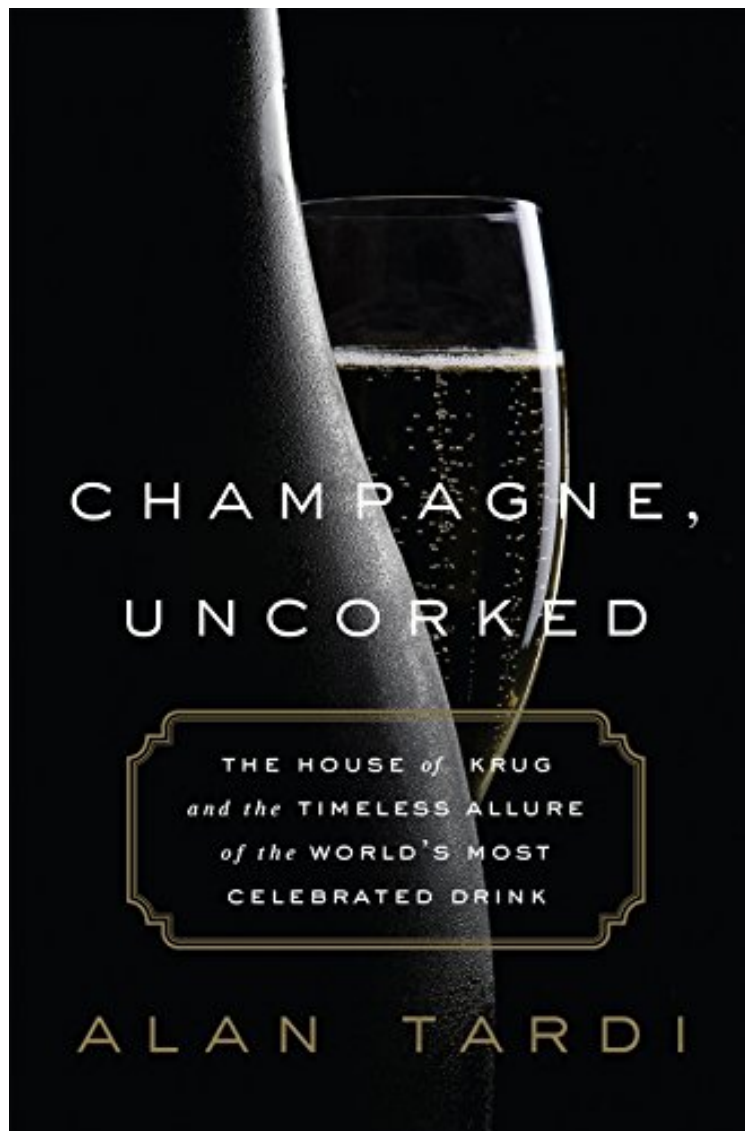


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Champagne, Uncorked: The House of Krug and the Timeless Allure of the World's Most Celebrated Drink

Alan Tardi

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Alan Tardi : Champagne, Uncorked: The House of Krug and the Timeless Allure of the World's Most Celebrated Drink before purchasing it in order to gauge whether or not it would be worth my time, and all praised Champagne, Uncorked: The House of Krug and the Timeless Allure of the World's Most Celebrated Drink:

2 of 2 people found the following review helpful. Valuable for a Krug LoverBy dghA great overview of Champagne itself, the history, process, complexities, as well as the land and people. The best and most useful part of this book - for

me - is the access that Mr. Tardi had to the team at Krug and their approach to making, in my opinion, some of the finest champagne in the world. This book helps a wonderful wine come alive. Mr. Tardi takes the reader to Champagne, into the tasting and blending process, into the cellars at Krug and makes the reading of this book 3% as pleasurable as drinking the cuvee itself. I enjoyed reading this book immensely. 2 of 2 people found the following review helpful. Enjoy read and very informative about the history of the ...By J. Michael Tierney Enjoy read and very informative about the history of the champagne region and the house of Krug. I like that the author gave a personal narrative throughout the book to make the textbooks like facts have more of a lively easy ready spirit. Worth the buy. 2 of 2 people found the following review helpful. Five Stars By Maggie A Very informative book

Champagne is the epitome of effervescence, the centerpiece of celebration, and a symbol of good fortune. It has become an icon, a symbol of luxury, an emblem of the "good life," and few are not attracted to its sparkle. Champagne, Uncorked is a journey into the heart of this beloved wine, anchored by the year the author spent inside the very secretive, prestigious Krug winery in Reims, France. It tells the dramatic story of the creation of the Grande Cuvee; e, one of the most distinctive and high quality champagnes in the world, from the growing of the grapes to the challenges of harvest, through fermentation in old wood barrels, to the extended process of tasting and analyzing the wines which eventually result in the determination of the all-important final blend. During the course of the narrative, Alan Tardi jumps backwards and forwards in time, telling a larger story about the history and cultural impact of champagne. He reveals how we came to use champagne to celebrate (hint: we can all thank Napoleon) and introduces Eugene Mercier of Dom Perignon, who in 1889 built the Cathedral of Champagne, rdquo; one of the first modern examples of brand marketing: the largest wine cask in the world, holding about 200,000 bottles' worth of bubbly, it debuted at the Paris World's Fair that year as the second most popular exhibit (the first being the unveiling of the Eiffel Tower). He also regales us with the story of Champagne Charlie, rdquo; the first person to bring champagne to America, who was paid for his champagne in embargoed cotton during the Civil War and who was thanked for his effervescent contribution with the deed to a little town called Denver, Colorado. In Champagne, Uncorked, Tardi is our guide, taking us into the fields of France to learn how finicky grapes in an unstable climate can lead to a nail-biting season for the vintners, and deep into the caves at Krug, where the delicate and painstaking process of blending takes place, all of which culminates in the glass we raise to toast in celebration of life's finer moments. You'll never raise a glass of champagne the same way again.

Knowledgeable and meticulously researched [Tardi] takes the reader through the whole process, from picking and pressing the grape the vendange through the storing, tasting and blending of the wine to its bottling and aging. A colorful history of Champagne. rdquo; Moira Hodgson, Wall Street Journal Sparkles with information about the beverage of celebration and specifically the making of Krug Grande Cuvee, a great Champagne from arguably the greatest producer. History, harvesting, tasting, blending, marketing, presented with easy going style. You'll want to make a pilgrimage to Le Mesnil-sur-Oger. rdquo; Peter Gianotti, Newsday In Tardi's fabulous new book, he explains the history of the Champagne region and why the land produces the grapes it does while weaving together a rich cultural overview of the sparkling elixir's wild rise to becoming the world's symbol of celebration. When people try [Krug] for the first time, they talk about it effusively like love-struck Romeos. Don't believe me? Try it for yourself. But first read Tardi's book. rdquo; San Antonio Express-News A book as effervescent and fascinating as the product it describes. Readers gain insight into a world as complex as the blending of a fine bottle of Champagne. rdquo; Galveston County Daily News