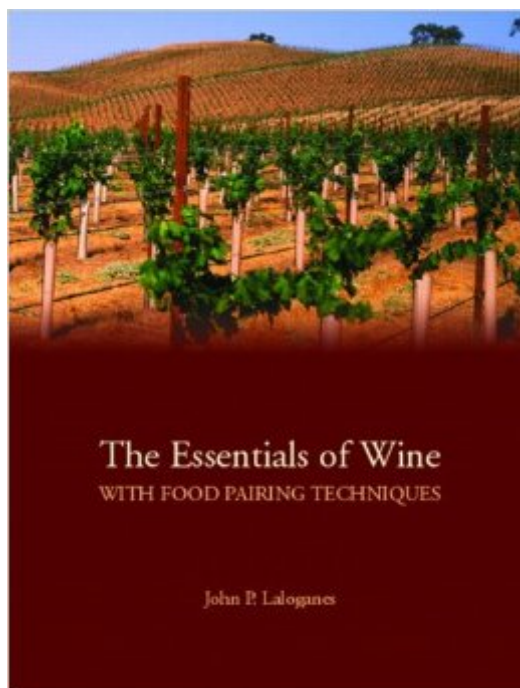


The book was found

The Essentials Of Wine With Food Pairing Techniques



Synopsis

Designed for a variety of audiences, this book combines a framework for understanding wine and making intelligent food pairing decisions. By emphasizing the basics of wine and the basics of food pairing techniques, it offers content that is relevant to novice and intermediate readers and restaurateurs. Thoroughly class-tested, it includes classic pairing combinations and principles that can be used with New World cuisine. Colorful maps, practice quizzes and pronunciation guides help demystify the subject and guide readers through the maze of wine information.

Book Information

Paperback: 336 pages

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Average Customer Review: 4.4 out of 5 stars See all reviews (5 customer reviews)

Best Sellers Rank: #254,972 in Books (See Top 100 in Books) #44 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #51 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting #179 in Books > Business & Money > Industries > Service

Customer Reviews

I can't believe how overpriced this book is. I blame academia. There is good information here for someone that is new to wine but holy price tag batman! There are plenty of other quality texts for half what you'd pay for this one.

I used this book for a wine tasting class and it was so helpful! Granted there is a lot of information and you have to sort through it, but I can definitely see myself using it in the future.

this was a textbook for my husband's food and wine pairing class - it worked great to go along with the course syllabus

I was fortunate enough to attend a class taught by Mr. Laloganes, where he of course used this as

the textbook. The class was an absolute delight, and the book has become my dog-eared go-to for all things wine, especially when I'm introducing wine to friends and family members. Though presented as a textbook, the language isn't terribly formal, and the information is presented in a very approachable manner. It's practical for the student, but comfortable enough to be read leisurely. John takes the time and care to make wine approachable, explaining the history, process, and technicalities of wine-making, as well as explaining the subtle nuances of how things such as time, location, and method really effect the end product (as well as the price tag). I enjoyed (and learned from) this book so much, I'm looking forward to purchasing his next book.

It explains a lot clearly and its easy to use the book has pretty pictures you can look at .Good choice the instructor made

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