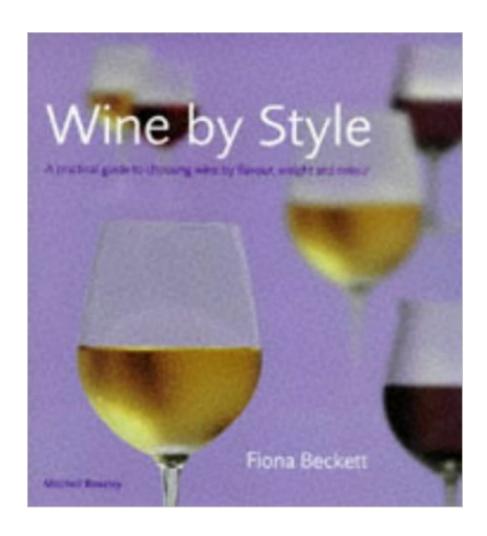
## The book was found

# Wine By Style





### **Synopsis**

A new way of tackling the world of wine using a flavour-led approach in which the major factors affecting a wine's flavour are explained. Includes a series of wine categories which outline the specific flavour characteristics with a list of wines in that style. For those who already know what type of wine they like but wish to explore further.

#### **Book Information**

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Average Customer Review: 4.3 out of 5 stars Â See all reviews (3 customer reviews)

Best Sellers Rank: #674,003 in Books (See Top 100 in Books) #52 in Books > Cookbooks, Food

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Wine > Beverages & Wine > Wine & Spirits > Wine #772 in Books > Reference > Encyclopedias

& Subject Guides > Cooking

#### **Customer Reviews**

I have really enjoyed having this book. It's a joy to read and doesn't require me to go from cover to cover. It's not an exhaustive study, but rather has enough information to get me started in understanding a particular style. The book is divided into sections on each style (medium-bodied reds, full-bodied reds, rarities, dessert wines, etc) and in each section she provides an informative listing of the better-known wines in that style. The book itself is of very high quality and has lovely photos so it's fun to flip through.

The author has divided the wine world into a manageable number of intuitive categories. There is also sufficient detailto distinguish wines within a category. Try some of thewines in each classification. When you find some you likeyou'll have discovered many more you will likely enjoy. Beyond the author's clever taxonomy is good introductorymaterial on the basics and beyond. A great reference anda fun roadmap!

A quick summary: a wine-flavoured white, red or rose weighing around 750 grammes net is better than any amount of "yellow wine". Other helpful suggestions include how to chill wines (the fridge is my preferred mechanism) and how to drink them (from the bottle is considered poor form in the enclosures on Royal Day at Ascot, as I found to my cost.)

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