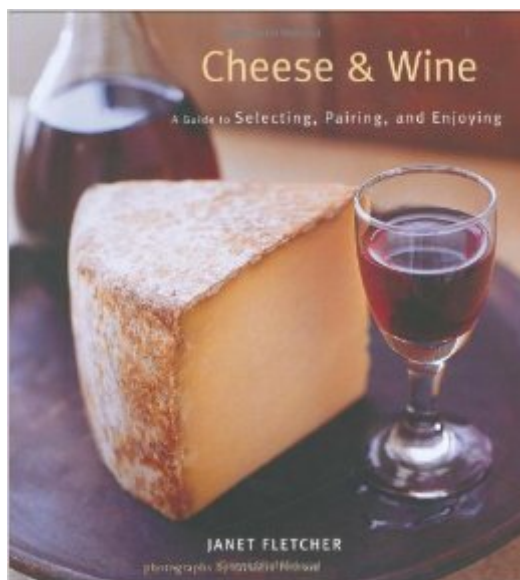


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Cheese & Wine: A Guide To Selecting, Pairing, And Enjoying



Synopsis

From the best-selling author of *The Cheese Course* comes a new guide to enjoying one of the most basic yet sophisticated culinary delights: cheese and wine. Janet Fletcher leads readers on an international tour of 70 cheeses, exploring the best wine pairings and serving suggestions. From Oregon's autumnal Rogue River Blue to aromatic Brind'Amour evocative of the Corsican countryside, cheese lovers will savor the range of textures, flavors, and colors. Featuring mouth-watering color photography and detailed, informative text, this collection of cheeses and the wines that go with them will inspire perfect pairings.

Book Information

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Average Customer Review: 4.5 out of 5 stars Â Â See all reviews Â (46 customer reviews)

Best Sellers Rank: #40,137 in Books (See Top 100 in Books) #12 in Â Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #13 in Â Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Buying Guides #20 in Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy

Customer Reviews

What I like about this book is that it's so approachable, and whenever I open it, I get ideas for new cheeses to try and ways for serving them. Other reviewers are right: this isn't a comprehensive guide, but that's fine -- those already exist. I go to Steven Jenkins' *CHEESE PRIMER* whenever I want to learn the history of a cheese, and I carry *MURRAY'S CHEESE HANDBOOK* in my jacket pocket whenever I go to the cheese counter, but I find that I pull out Janet Fletcher's book whenever I have people over or whenever I want ideas for hosting a tasting. The photos are stunning, and the prose is just as beautiful. I'm slowly working my way through the list of cheeses at the front of the book. *CHEESE & WINE* creates curiosity and reverence for cheese, and that, to me, is just as worthwhile as a book that offers pricing, thumbnail photos, and tasting notes. As a smartly written coffee table book designed to inspire, it accomplishes exactly what it should.

Janet Fletcher's "Cheese & Wine," is a decent compendium of the major Western European and American cheeses of the world but is somewhat lacking in basic information to make this is a must-buy. For starters, it is disappointing that only (approximately) half of the 70 cheeses listed in the book are accompanied by photographic images. For a book that purports itself to be a good starting point for cheese novices this lack of visual information is a serious mis-cue. Another point that was disappointing was the lack of any pricing info on the assortment of cheeses. Even the most cursory inclusion of the general pricing for each item would have been greatly welcome. That being said the photos that are included are all spectacular and it goes without saying that the overall construction and layout of this tome is extremely well-done and very handsome throughout.

This book has been instrumental in my personal mission to teach myself more about cheese! From the where and how it's developed to wine pairings, to ideas on putting together successful cheese plates, it's a must have for any at home cheesemonger!

I really wanted to like this book. It has a detailed analysis of each cheese but is severely lacking information on creating a cheese platter. It has an amazing amount of information on a cheese with a wine (but some entries directly contradict my cheese store's handouts). It just doesn't offer enough about what other pairings such as fruits, nuts and which cheeses go well together. Would have appreciated a type of board, layout guide, etc.

Great book for Cheese break-downs, Not for Wine Pairing though. I forgot i already have this exact book, but they dont spend much time on giving you specific wine pairings and that's what i bought it for. However, it arrived much sooner than estimated and was listed as "Like New", it appears to be Brand New with no visible markings/creases.

Found this gem of a book at a used bookstore for about \$5. Devoured half the book in one sitting. At work no less! There are so many wonderful cheeses in this book is is sad that most can't be imported into the USA. I find it a wonderful companion to The World Cheese Book. This will definitely come in handy next time my friend and I throw a cheese and wine party.

Wonderful guide to pairing cheeses and wines. The cheese narratives are thorough and interesting ... and the photography is simply stunning. The author also offers some very helpful suggestion lists

for combining wines and cheeses. Makes me want to throw a wine and cheese party!

Both cheese and wine are delicious and the combination is something out of Aladdin! Only improvement would be a larger section at the beginning of the book going into a bit more detail of what pairs well with what and why.

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