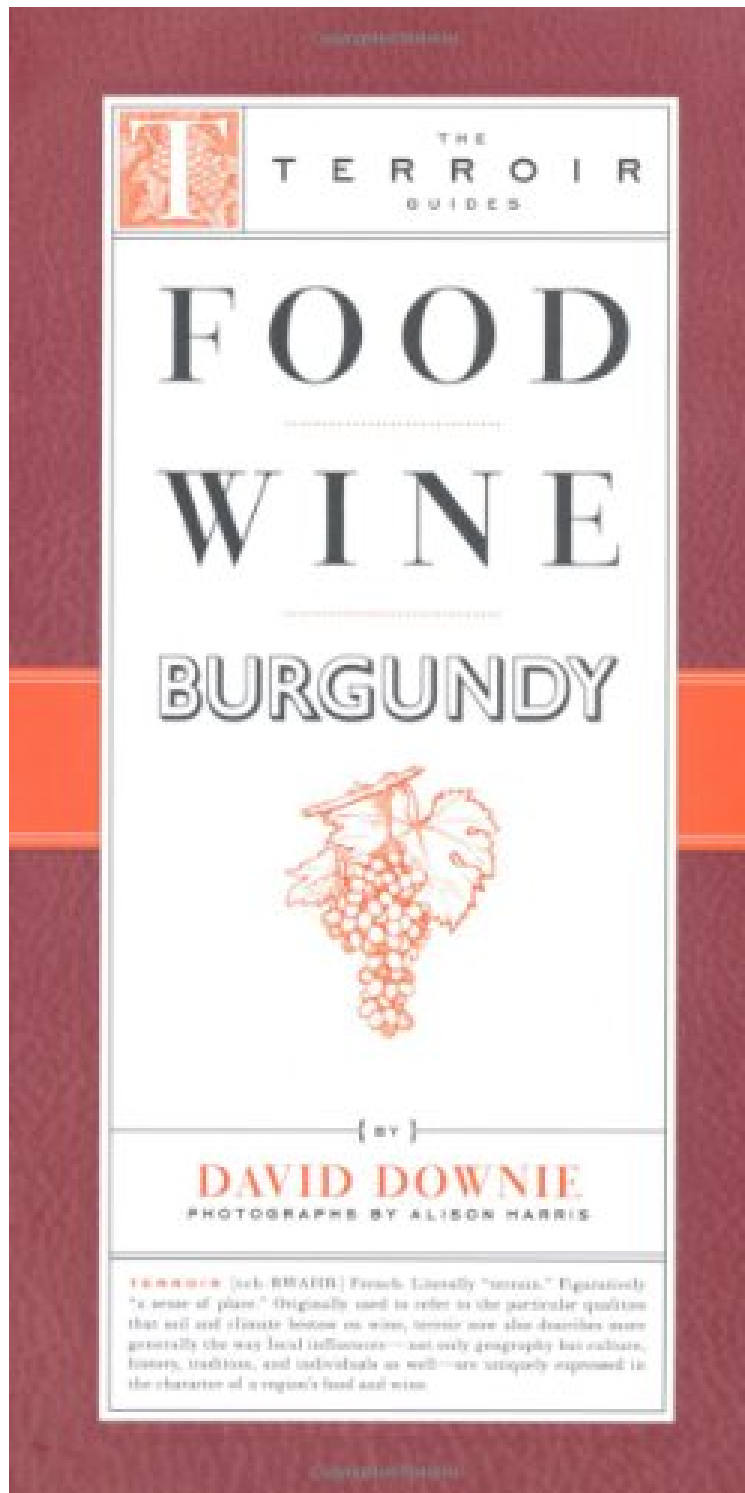


Food Wine Burgundy (The Terroir Guides)

David Downie

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David Downie : Food Wine Burgundy (The Terroir Guides) before purchasing it in order to gage whether or not it would be worth my time, and all praised Food Wine Burgundy (The Terroir Guides):

0 of 0 people found the following review helpful. Secondary Sources Abound; Dated in PartsBy James Ellsworth'Homage to Bird' is correct in his review about major inaccuracies and his examples are so true. For example, Lalou Bize-Leroi was old enough when she featured often in the Wine Spectator's pages about Romanee Conti (or however this iconic winery is spelled)fifteen years ago and was even then being forced out of a managerial role in the business. While this book reads very well (emphasis), it appears to rely on a lot of 'library' research (secondary sources of whatever kind.) I have had to work a bit to validate some information, only to find that some things are out-of-date. Our Michelin's Green Guide to Burgundy/Jura (from about 2 years ago)refutes Davies contention that most places in the region still close for the noon rest period. Aparently, only smaller places do so. If this basic information is out-of-date, what else is no longer true? We are planning a visit to Alsace, Champagne and Burgundy for Spring, 2013 and I would like to know what information to trust. In its details, I am no longer sure about Downie and Harris. I'm willing to bet that they have singled out some fine and lesser-known cities, towns and villages and I'm going to visit some of them. The architecture should not change, at least.One hopes that the local food purveyors and creators noted here are still in business. I have selected some places to visit based on this book's recommendations and I would be very disappointed to find that the owners had retired five years ago (when these authors should have picked up on the fact.) In any case, this book does not represent the 'paradigm' reached by (the now dated) Jacqueline Fredrich's book on the Loire, which we followed with wonderful results many years ago. It purports to offer a similar level of intimate information but these books do need updating and that work must be done 'on the ground' and not in the library.1 of 1 people found the following review helpful. Authoritative and very usefulBy Blue in WashingtonWe used this very substantive guide to plan a week's trip to Burgundy and it served us very well. Author David Downie knows the region and provides very comprehensive information about the hotel and restaurant possibilities even in the smallest of villages. He provides a lot of information about the substance of wine and cuisine that makes a good meal more interesting (and maybe more tasty for the knowledge of how it comes together, who's in the kitchen, etc. We found that his recommendations for restaurants in the smaller villages were spot on. Downie steps lightly--appropriately so--when talking about wines; there are many, many good ones in Burgundy, but how they go down is often a function of individual taste. For example, we sampled three labels of Saint Romain at one dinner, and only one bottle pleased all four of us equally. That's a bit into the weeds of the matter, but I liked Downies measured approach.The guide also has good info on historic places, local history and regional culture.The only drawback to this guide--if there is one at all--is the peculiar narrow shape of the book which makes it a bit hard to read and leads to some creasing of the cover and spine. But given the content, this isn't much to complain about. This is a fine guide to one of France's most interesting regions. Recommendation--read through this guide before you travel to get the most out of it.1 of 1 people found the following review helpful. Great, comprehensive guide to BurgundyBy Sharon DerhamDavid Downie's guide to Burgundy's food and wine is extraordinary. I have traveled frequently to Burgundy since the 90's, and now that I live in Provence, and Beaune is only 4 hours away, I go once or twice a year. Still I have lot to learn from this book. It is very well researched, and packed full of excellent information, in a convenient format to carry on trips. David includes most of the good eateries, both grand and simple, with many "insider's" secrets to the region. Since I know many of the places he includes, I know that he includes high quality spots, and makes me want to visit new towns to get of "taste" of his other recommendations.The breadth and depth of this book are admirable, with bistros, cafes, restaurants, cheese shops, butcher shops, markets, wine and cooking schools, coffee roasting companies. The book also helps the reader make sense of Burgundy vineyards, especially if one wants to visit; these can be incomprehensible to an outsider. If you are going to Burgundy and care about what you eat and drink, you need to get this book. And once you have the book you will definitely want to plan a trip soon.

For decades, David Downie and Alison Harris have been exploring Burgundydash;they walked clear across it in 2006dash;reporting on their finds for top magazines and newspapers worldwide. This is the third Terroir Guide they have collaborated on and perhaps the most detailed and personal of any so far. Burgundy is one of Francersquo;s great food and wine regions. Many of the worldrsquo;s most sought-after wines are produced there; so, too, are some of the most underrated, underpriced white wines in France. Each of Burgundyrquo;s five wine districts is thoroughly explored in this guide, with recommendations on which wines to buy and which wineries to visit. Wine terminology is explained in a way that anyone can understand. On the food side, Burgundy still has a surprising number of luxurious restaurants, as well as dozens of country auberges visitors dream of discovering. Downie leads you to just such places, as well as to specialty food shops where you can taste the regionrsquo;s terroir firsthand. Burgundyrquo;s lush scenery distills the essence of French terroir, and each of its subregions has a distinctive character where the

architecture and art reflect this storied diversity.

"Downie...calls readers to arms by celebrating the terroir and how it, along with the particular climates, has created culinary jewels for millennia—snails, Charolais beef, chevre, honey, truffles, and grand cru pinot noirs and chardonnays. He easily demystifies the processes of wine making...succinctly maps and divides Burgundy into four regions, walking readers through each town and discussing lodgings, markets, artisans, and vintners. He also deconstructs restaurants' menus for their technique and signatures....Beautifully depicted, handily sized, and substantially sourced for contact info and seasonal hours. Not a stand-alone general guide, this book is a regional standard for oenophiles and the palatably enchanted traveler. Highly recommended." —Library Journal, 2/15/10, Starred PRAISE FOR THE TERROIR GUIDES: "Getting to the heart of regional cuisine can be a tall order, but The Terroir Guides ably examine the interplay between markets, local food artisans, winemakers, and chefs on a town-by-town basis, taking the reader from field to plate and making a great companion for any food-obsessed tourist...packed with local history, food lore, and useful translations." —Sherman's Travel "When I travel, food is naturally a primary focus, but most guidebooks provide minimal information in that realm. Thankfully, The Little Bookroom is publishing Terroir Guides, a series for the foodie traveler that focuses entirely on culinary delights." —Cravings "I love The Terroir Guides. They give me everything I want. They're a tactile pleasure, compact, meaty. They're lovely to look at, elegantly laid out, mutedly and tastefully colored...positively overflowing with the Who, What, Where and How even an intrepidly independent traveler should know...The Little Bookroom has a knack for putting guidebooks into print that are as useful as they are beautiful." —Wine News This marvelous book's content and photographs are lovely to look at but also full of substance... encourages readers to appreciate a slower, more meditative lifestyle based on a culture with deep roots that respects the soil and the seasons' turnings -- Chicago Tribune, Resourceful Traveler "an excellent companion for food-loving travellers, particularly as it also includes specialist food suppliers... full of insider tips and prettily illustrated with photographs..."; Destination France "Downie...calls readers to arms by celebrating the terroir and how it, along with the particular climates, has created culinary jewels for millennia—snails, Charolais beef, chevre, honey, truffles, and grand cru pinot noirs and chardonnays. He easily demystifies the processes of wine making...succinctly maps and divides Burgundy into four regions, walking readers through each town and discussing lodgings, markets, artisans, and vintners. He also deconstructs restaurants' menus for their technique and signatures....Beautifully depicted, handily sized, and substantially sourced for contact info and seasonal hours. Not a stand-alone general guide, this book is a regional standard for oenophiles and the palatably enchanted traveler. Highly recommended." —Library Journal, 2/15/10, Starred "For years now, The Little Bookroom has been publishing out-of-the-ordinary travel guides--books that encourage travelers to slow down, to appreciate details, to focus in a thoughtful way on what makes each destination unique. The publisher's new series, the Terroir Guides, applies these concepts to food and wine, focusing not on an entire country, but on specific regions or cities. The result is a real celebration of the sense of place, and the first volume on David Downie's Food Wine Burgundy, proves that the concept works beautifully...What follows is a feast of hearty Burgundian food and luscious wines, starting with a section on local specialties...The book is packed with insider's addresses, including small, family-run bistros, country inns, cheese shops and bakeries that seldom make it into other guidebooks. The descriptions, often enlivened by Downie's wry sense of humor, are delightful to read...Wine lovers will appreciate the invaluable information on wineries open to the public, especially those open without appointment...The volume is lavishly illustrated with Alison Harris's gorgeous color photographs...I wish I'd had Downie's guide with me on my past trips to Burgundy. And judging from the many margin marks, underlinings and stars that I penciled through the volume, it will certainly accompany me on the next." --Vivian Thomas, France Today PRAISE FOR THE TERROIR GUIDES: "Getting to the heart of regional cuisine can be a tall order, but The Terroir Guides ably examine the interplay between markets, local food artisans, winemakers, and chefs on a town-by-town basis, taking the reader from field to plate and making a great companion for any food-obsessed tourist...packed with local history, food lore, and useful translations." —Sherman's Travel "When I travel, food is naturally a primary focus, but most guidebooks provide minimal information in that realm. Thankfully, The Little Bookroom is publishing Terroir Guides, a series for the foodie traveler that focuses entirely on culinary delights." —Cravings "I love The Terroir Guides. They give me everything I want. They're a tactile pleasure, compact, meaty. 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