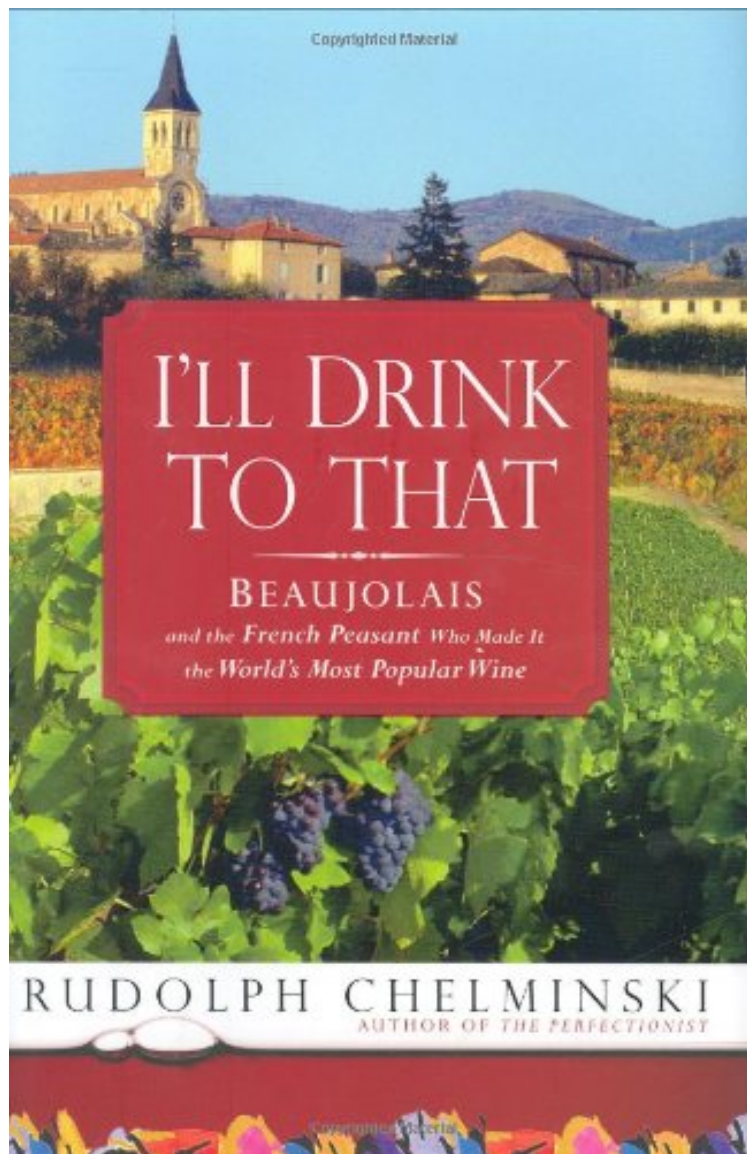


[Download free pdf] I'll Drink to That: Beaujolais and the French Peasant Who Made It the World's Most Popular Wine

I'll Drink to That: Beaujolais and the French Peasant Who Made It the World's Most Popular Wine

Rudolph Chelminski

*ePub | *DOC | audiobook | ebooks | Download PDF*



[Download](#)

[Read Online](#)

#130312 in Books 2007-10-18 2007-10-18 Original language: English PDF # 1 1.06 x 6.34 x 9.301, #File Name: 1592403204320 pages | File size: 38.Mb

Rudolph Chelminski : I'll Drink to That: Beaujolais and the French Peasant Who Made It the World's Most Popular Wine before purchasing it in order to gage whether or not it would be worth my time, and all praised I'll Drink to That: Beaujolais and the French Peasant Who Made It the World's Most Popular Wine:

4 of 4 people found the following review helpful. Remember Beaujolais?By Karen SeijasThis is a "must" book for wine lovers, the complete history of the Beaujolais region and the Gamay wine that made it famous. It is told in a wonderful style that blends the facts with funny and illustrative anecdotes. The author was there for the modern part and hobnobbed with all the central characters. I never understood that Georges Deboef was such a pivotal force, the Robert Mondavi of Beaujolais, until I read this book. It makes you want to go out and buy some of the wine (which I did) and remember the Beaujolais fads that swept America. Read it, you will laugh out loud and learn a great deal along the way.1 of 2 people found the following review helpful. Cheers!By CustomerThis was a wonderful read... especially if you are a lover of red wines. The journey through the Beaujolais area of France was educational and entertaining. There is so much to learn about the small villages of France and the art of wine-making. I loved it.1 of 3 people found the following review helpful. Excellent bookBy Eugene SchochThis is a very well written book about the history of Beaujolais wine country in France, the peasants who planted the gamay grapes and the man who made the wine famous throughout the world, Georges Dubouef. Highly recommend this book, and the Beaujolais wine.

The remarkable saga of the wine and people of Beaujolais and Georges Dubouef, the peasant lad who brought both world recognition. Every third week of November, wine shops around the world announce "Le Beaujolais Nouveau est arrive"; and in a few short weeks, over seven million bottles are sold and drunk. Although often scorned by the wine world's snob set, the annual delivery of each year's new Beaujolais wine brings a welcome ray of sunshine to a morose November from New York to Tokyo. The surprising Cinderella tale behind the success of Beaujolais Nouveau captures not just the story of a wine but also the history of a fascinating region. At the heart of this fairy tale is the peasant wine grower named Georges Dubouef, whose rise as the undisputed king of Beaujolais reads like a combination of suspenseful biography and luscious armchair travel. "I Drink to That" transports us to the unique corner of France where medieval history still echoes and where the smallholder peasants who made Beaujolais wines on their farms battled against the contempt of the entrenched Burgundy and Bordeaux establishment. With two bottles of wine in his saddlebag, young Dubouef set out to revolutionize the stodgy wine business, becoming the richest and most famous individual wine dealer in France. But this is more than one man's success story. As *The Perfectionist* used Bernard Loiseau to tell the layered history of French haute cuisine, here Chelminski uses Dubouef's story to paint the portrait of the often endearing, sometimes maddening but always interesting inhabitants of a little-known corner of France, offering at the same time a witty, panoramic view of the history of French winemaking.

From Publishers WeeklyFrancophile Chelminski (*The Perfectionist*) offers up a feisty defense of Georges Dubouef, who singlehandedly put Beaujolais, the grape and the region, on the culinary map. Unlike the better established regions of Burgundy and Bordeaux, the small grape growers of Beaujolais—a ribbon of land between Lyon and Mâcon, its capital Beaujeu—held to the growing of the inferior gamay, which flourished in the region despite the attempts by the Romans to eradicate it. Surviving phylloxera and grafting from plants of American roots, the humble Beaujolais became a favorite wine of Lyon largely because of the excellence of its primeur, or new wine, which was available by St. Martin's Day, November 11. In Chelminski's circuitous path, enter young Dubouef, on his family winery at Chaintre, who decided by 1951 to circumvent the big dealers and set up his own wine-tasting cellar. Armed with two of his own bottles, he pedaled over to Paul Blanc's famous restaurant Le Chapon Fin down the road, and history was made: Dubouef Wines is the #1 exporter of French wines to the U.S. Chelminski offers a stylish history of French wine-making, and an unblushing tribute to Dubouef's achievements. (Oct.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.From BooklistIn the highly snobbish wine universe, Beaujolais lacks the cachet of many of its brother wines from France's Burgundy region. Product of a single grape, gamay, this is a wine best enjoyed in its youth, so Beaujolais finds itself too often dismissed as common. Yet no other wine attracts the exuberant anticipatory attention that accompanies the release of a new vintage every November. In detailed and good-humored prose, Chelminski traces the history of Beaujolais from the phylloxera devastation of French vineyards in the late nineteenth century through the food revolution inaugurated in part by neighboring Lyon's restaurateur Paul Bocuse a century later. Crediting Beaujolais' success to an enterprising French winemaker, Georges Dubouef, Chelminski's narrative uncovers how Dubouef's public-relations coup in promoting the release of the new vintage has paradoxically cheapened Beaujolais in the minds of some oenophiles. Wine-book collections will find this volume fills a notable gap. Knoblauch, MarkAbout the AuthorRudolph Chelminski is the author of *The Perfectionist: Life and Death in Haute Cuisine* (Gotham Books, 2005). His articles have appeared in numerous national magazines, ranging from *People* and *Time* to *The Atlantic Monthly*. He holds a degree from Harvard and has studied at the Institut d'Etudes Politiques. Raised in Connecticut, he began living in Europe more than thirty years ago, when *LIFE* magazine dispatched him to Paris.