

THE 24-HOUR WINE EXPERT

RED, WHITE OR ROSÉ?

RED - The flesh of virtually all grapes is greenish-grey. Wine is red only if made in contact with dark-skinned grapes. The thicker the grape skins and the longer the juice is kept in contact with them, the deeper the colour of the wine.

ROSÉ - Most rosé is made pink by leaving the juice in contact with dark grape skins for only a few hours. Rosé is sometimes made from a mix of pale- and dark-skinned grapes, and occasionally from a blend of white wine with some red.

WHITE - Almost all white wine is made from pale-skinned grapes, although with very careful handling, avoiding contact with the skins, it's possible to make a white wine from dark-skinned grapes.

WHAT YOUR CHOICES SAY ABOUT YOU

Prosecco – fun, extrovert, unfussy

Champagne – hedonist, glamorous

Albariño, Rueda, Vermentino, Savagnin
– adventurous white wine lover

Fair Trade wines – compassionate

Wine in heavy bottles – marketing victim

English/Canadian wines – patriot

Red bordeaux – conservative, traditionalist

Natural wine, sherry – hipster

Burgundy – masochist (failure rate can be disappointingly high)

THE OBVIOUS CHOICE ~ THE CLEVER ALTERNATIVE (SOMETIMES CHEAPER, OFTEN MORE INTERESTING)

Prosecco	Crémant du Jura, Crémant de Limoux
Champagne	English sparkling wine
Big name champagne (NM in little letters on the label)	Grower's champagne (RM in little letters on the label)
Pinot Grigio	Austrian Grüner Veltliner
New Zealand Sauvignon Blanc	Chilean Sauvignon Blanc
Puligny-Montrachet	Chablis Premier Cru
Mâcon Blanc, Pouilly-Fuissé	Jura white
White burgundy	Galician Godello
Meursault	Fino or Manzanilla sherry
Beaujolais	New wave reds from Maule and Itata in southern Chile
Argentine Malbec	Côtes du Rhone or Swartland red
Rioja	Spanish Garnacha, Calatayud, Campo de Borja
Châteauneuf-du-Pape	Single-estate wines from Languedoc-Roussillon
Smart red bordeaux	Douro red

TOP 10 TIPS

- 1 Get to know your local independent wine retailer.
- 2 You only really need one shape and size of wine glass, whatever the colour of the wine, and even champagne and stronger 'fortified' wines can be enjoyed in your all-purpose wine glass.
- 3 Try not to fill a glass more than half full so that you can swirl the wine round and really enjoy the all-important aroma.
- 4 Temperature matters. Too cold and the wine won't taste of anything; too hot and it'll taste muddy.
- 5 Colour doesn't matter as much as weight when matching wines and food.
- 6 Wine comes in cases not crates. It's a corkscrew, not an opener.
- 7 Some very good wine is now stoppered with screwcaps because producers became so fed up with the taint associated with poorly treated cork.
- 8 There are some fabulous sweet wines - don't discount them. Top quality sweet white bordeaux is far better value than its red counterpart.
- 9 Some of the best-value wines in the world are those that have been unfashionable such as all but the most celebrated sherries and ports.
- 10 There are no rights or wrongs in wine appreciation. I can explain how to get the most out of a glass of wine but it's up to you, not your supposed 'wine expert' friend, to decide whether you like it or not.

From 'the world's most respected wine critic',
the essential guide to wine in sixty-four pages

RED, WHITE, ROSÉ, FIZZY, SCREWCAP v CORK
WINE MYTHS, OVERPRICED WINES
BOTTLES AS GIFTS, HOW TO CHOOSE
THE 24-HOUR DECODING LABELS
CROWD PLEASERS, WINE EXPERT
By the most respected wine
JANCIS critic in the world
OLD v NEW WORLD, ROBINSON
DECANTING, THE TASTING RITUAL
MATCHING FOOD AND WINE



THE 24-HOUR WINE EXPERT
Jancis Robinson

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COMMON MYTHS

*The more expensive the bottle
the better the wine*

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*The heavier the bottle,
the better the wine*

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*Old World wines will always be better
than New World wines*

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*You must drink red wine with meat
and white wine with fish*

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*Really good wines come in a bottle with
an indentation ('punt') in the base*

*

Red wine is stronger than white

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All wine improves with age

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*You're given a taste of the wine
you've ordered in a restaurant to see
whether you like it or not*

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*Pink wine and sweet wines
are for women*

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*All wine is improved by 'breathing'
between opening and pouring*

