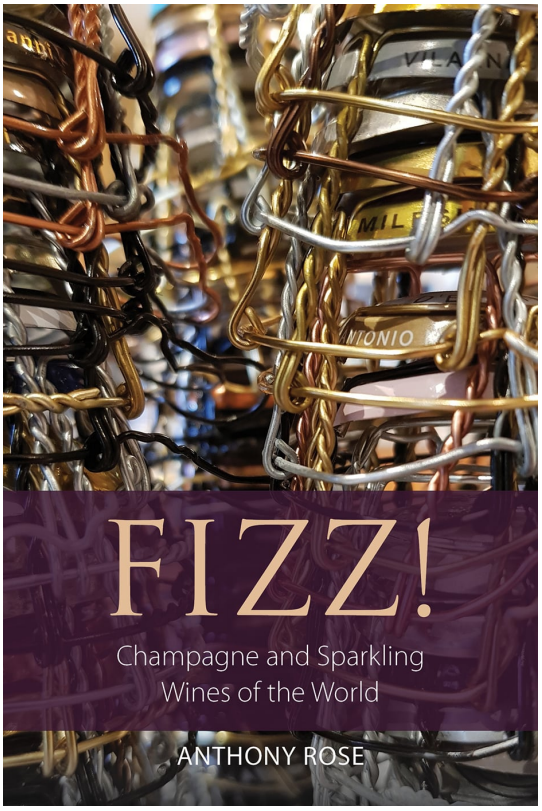
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Fizz!

Champagne and Sparkling Wines of the World

Anthony Rose

ISBN	9781913141776
Publisher	Academie du Vin Library
Binding	Paperback / softback
Territory	World excluding Australia
Size	234 mm x 156 mm
Pages	388 Pages
Illustrations	15 color, 30 b&w
Name of series	The Classic Wine Library
Price	£35.00

- An entertaining history as well as a comprehensive guide to sparkling winemaking techniques and the variety of wines produced
- Originating in Europe and made famous by Champagne, sparkling wine is enduringly popular and now made across the globe
- This book was a Finalist at the Guild of Food Writers Awards 2022

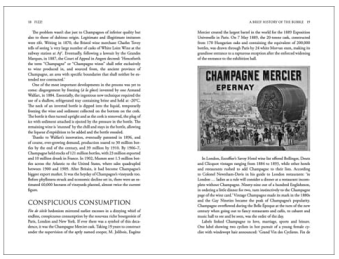
Sparkling wine has delighted humanity for nearly 500 years. It has become essential at celebratory meals, a toast to new marriages, new babies, new jobs, and is even used to launch ships, but there's more to it than the fizzy and festive. In ***Fizz!***, Anthony Rose takes an in-depth look at sparkling wines around the world, exploring how and where they are made, and why they are such a joy to drink.

The first part of ***Fizz!*** delves into the history of sparkling wine, including early accidents and experiments in sparkling winemaking, its nineteenth-century surge in popularity (and associated debauchery) and the breakthroughs in vineyard and cellar that ensured Champagne's place among the great wines of the world. Rose then goes on to detail fizz-making techniques, from the traditional method to pet nat, and explores the terroirs and grapes suited to producing the wines, from the Champagne trio of Chardonnay, Pinot Noir and Meunier to the native varieties producing compelling effervescence worldwide.

Following a look at the science behind the bubbles, Rose begins his global quest in search of sparkling wines. Travelling Europe, from Portugal to Moldova, he samples Cava from Spain, proves there's more to France than Champagne, finds out why southern England makes some of the world's best bubbles, discovers Sekt secrets of the Germans and explores Italy beyond the Prosecco that began the new fashion for fizz. Journeying further afield, Rose recommends the best fizz from California, Canada, Australia and New Zealand, tastes some of South Africa's Cap Classique and even finds sparklers of note in Japan and China.

This comprehensive celebration of sparkling wine is rounded off with thorough appendices, making it essential reading for wine lovers and students of wine.

Award-winning wine and sake critic **Anthony Rose** writes *for Decanter, The World of Fine Wine, Financial Times How to Spend It online* and *The Oxford Companion to Wine*. He is co-chair of the Australia panel at the Decanter World Wine Awards and the Sake International Challenge in Tokyo and teaches a sake consumer course at Sake No Hana in London. A founder of The Wine Gang (www.thewinegang.com), he was the wine correspondent of the print version of the *Independent* from start to finish (1986–2016).


CONSPICUOUS CONSUMPTION

CHAMPAGNE MERCIER
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IN THE VINEYARD
THE SPARKLING WINE SEASON



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