

The Widow Clicquot The Story Of A Champagne Empire And The Woman Who Ruled It

Sudden Widow, A True Story of Love, Grief, Recovery, and How Badly It Can Suck! is a book for widows/widowers and everyone in their lives, to help them make sense of an unbearable loss. It is refreshing, authentic, heartbreaking, and funny. Understanding for widows in a world where many people don't comprehend the lifelong grief and change after a loss of this magnitude. Reading this honest, heartfelt book, you feel seen, heard, and supported. The authenticity of powering through an inexplicable life event is evident on every page. Perhaps most importantly, you will feel understood and less alone.

Set against the backdrop of the Nazi occupation of World War II, The Hôtel on Place Vendôme is the captivating history of Paris's world-famous Hôtel Ritz—a breathtaking tale of glamour, opulence, and celebrity; dangerous liaisons, espionage, and resistance—from Tilar J. Mazzeo, the New York Times bestselling author of The Widow Clicquot and The Secret of Chanel No. 5. When France fell to the Germans in June 1940, the legendary Hôtel Ritz on the Place Vendôme—an icon of Paris frequented by film stars and celebrity writers, American heiresses and risqué flappers, playboys, and princes—was the only luxury hotel of its kind allowed in the occupied city by order of Adolf Hitler. Tilar J. Mazzeo traces the history of this cultural landmark from its opening in fin de siècle Paris. At its center, The Hotel on Place Vendôme is an extraordinary chronicle of life at the Ritz during wartime, when the Hôtel was simultaneously headquarters to the highest-ranking German officers, such as Reichsmarshal Hermann Göring, and home to exclusive patrons, including Coco Chanel. Mazzeo takes us into the grand palace's suites, bars, dining rooms, and wine cellars, revealing a hotbed of illicit affairs and deadly intrigue, as well as stunning acts of defiance and treachery. Rich in detail, illustrated with black-and-white photos, The Hotel on Place Vendôme is a remarkable look at this extraordinary crucible where the future of post-war France—and all of post-war Europe—was transformed.

The story of the visionary young widow who built a champagne empire, showed the world how to live with style, and emerged a legend Veuve Clicquot champagne epitomizes glamour, style, and luxury. But who was this young widow—the Veuve Clicquot—whose champagne sparkled at the courts of France, Britain, and Russia, and how did she rise to celebrity and fortune? In The Widow Clicquot, Tilar J. Mazzeo brings to life—for the first time—the fascinating woman behind the iconic yellow label: Barbe-Nicole Clicquot Ponsardin. A young witness to the dramatic events of the French Revolution and a new widow during the chaotic years of the Napoleonic Wars, Barbe-Nicole defied convention by assuming—after her husband's death—the reins of the fledgling wine business they had nurtured. Steering the company through dizzying political and financial reversals, she became one of the world's first great businesswomen and one of the richest women of her time. Although the Widow Clicquot is still a legend in her native France, her story has never been told in all its richness—until now. Painstakingly researched and elegantly written, The Widow Clicquot provides a glimpse into the life of a woman who arranged clandestine and perilous champagne deliveries to Russia one day and entertained Napoléon and Joséphine Bonaparte on another. She was a daring and determined entrepreneur, a bold risk taker, and an audacious and intelligent woman who took control of her own destiny when fate left her on the brink of financial ruin. Her legacy lives on today, not simply through the famous product that still bears her name, but now through Mazzeo's finely crafted book. As much a fascinating journey through the process of making this temperamental wine as a biography of a uniquely tempered woman, The Widow Clicquot is utterly intoxicating.

Journalists Don and Petie Kladstrup show how this sparkling wine, born of bloodshed, became a symbol of glamour, good times, and celebration. It's a story filled with larger-than-life characters: Dom Pérignon, the father of champagne, who, contrary to popular belief, worked his entire life to keep bubbles out of champagne; the Sun King, Louis XIV, who rarely drank anything but; and Charles-Camille Heidsieck, known as "Champagne Charlie," who popularized champagne in America and ended up being imprisoned as a spy during the Civil War. World War I would be Champagne's greatest test of all, a four-year nightmare in which German bombardment drove thousands of people underground to seek refuge in the huge cellars of the champagne houses, where among the bottles you would find schools, hospitals, shops, municipal offices, and troops.--From publisher description.

The author of the “engrossing” (People) international bestseller The Room on Rue Amélie returns with a moving story set amid the champagne vineyards of France during the darkest days of World War II, perfect for fans of Heather Morris's The Tattooist of Auschwitz. Champagne, 1940: Inès has just married Michel, the owner of storied champagne house Maison Chauveau, when the Germans invade. As the danger mounts, Michel turns his back on his marriage to begin hiding munitions for the Résistance. Inès fears they'll be exposed, but for Céline, the French-Jewish wife of Chauveau's chef de cave, the risk is even greater—rumors abound of Jews being shipped east to an unspeakable fate. When Céline recklessly follows her heart in one desperate bid for happiness, and Inès makes a dangerous mistake with a Nazi collaborator, they risk the lives of those they love—and the vineyard that ties them together. New York, 2019:

Recently divorced, Liv Kent is at rock bottom when her feisty, eccentric French grandmother shows up unannounced, insisting on a trip to France. But the older woman has an ulterior motive—and a tragic, decades-old story to share. When past and present finally collide, Liv finds herself on a road to salvation that leads right to the caves of the Maison Chauveau.

Anyone with half a taste bud knows the difference a good charcoal fire can make. There is no mistaking the effects of its woody aromas or the primordial satisfaction of grilling over crackling flames and glowing embers. Now Weber, the inventor of the first covered charcoal grill, presents the definitive book on this unique grilling style, which lately has been surging in popularity. Thoroughly researched and handsomely designed, Webers Charcoal Grilling cookbook holds the most captivating examples of charcoal grilling and authentic barbecue from around the globe. More than 100 triple-tested recipes take readers through the full range of a charcoal grills versatility, including seared steaks, roasted vegetables, smoked fish, barbecued ribs, wood-fired pizzas, and much more. The pages of Webers Charcoal Grilling cookbook dazzle with more than 150 color photographs, one for each recipe, plus many more for illustrating essential grilling techniques and barbecue secrets. Additional photos and stories document a culture woven together by unforgettable personalities, an amazing culinary history, and a passionate appreciation for cooking over a live fire.

This updated guide to the small and "secret" back-lane wineries and tasting rooms of Sonoma profiles over 70 hard-to-find, authentic boutique estates that feature world-class, artisanal wines revered by locals and critics. Of the hordes of tourists who visit Sonoma each year, many are becoming frustrated by the crowded tasting rooms, lack of variety, and corporate atmosphere of the popular wineries. In Back Lane Wineries of Sonoma, author Tilar Mazzeo uncovers hidden gems of the valley- wineries growing grapes and crafting exceptional wines that often only have

a local distribution and limited production. Amid these off-the-beaten-path wineries, many family-run by pioneers of sustainable and organic viticulture, is where oenophiles and beginning wine-lovers alike can relish in the laid-back atmosphere Sonoma has to offer. This pocket-sized travel guide is updated with new destinations, maps, and full-color photographs throughout, organized by area—including the charming Healdsburg, Dry Creek Valley, and Russian River Valley—and provides essentials like pricing and hours of operation. A resident of the valley, Mazzeo also adds insight on restaurants, attractions, and accommodations; wine-tasting etiquette; wine shipping services; and itinerary planning to ensure an unforgettable travel experience. Fifteen years after the Nationals took the Expos and started playing in Washington for the 2005 season, author and Expos fanatic Danny Gallagher delivers a compelling, revealing book of franchise memories from 1969-2004. Through vignettes, some long, some short, you get to inhale never-before-told stories. Through 94 interviews with former players and officials with the Expos and other teams, Gallagher gives you a knockout tome. If you are looking for a lot of nuggets and unlocked secrets, this is a must read. Accompanying the prose are 92 photos, many of them never seen before.

The rise and rise of a group of artisanal producers in Champagne over the last 20 years has challenged everything we thought we knew about this famous region. In *Bursting Bubbles*, Robert Walters takes us on a journey to visit these great growers. Along the way, he reveals a secret history of Champagne and dispels many of the myths that still persist about this celebrated wine style. Controversial and ground breaking, *Bursting Bubbles* will change the way you think about Champagne.

Born in a Russian village in 1831, Pyotr Smirnov relied on vodka to turn a life of scarcity and anonymity into one of immense wealth and international recognition. Starting from the back rooms and side streets of nineteenth-century Moscow, Smirnov exploited brilliant grassroots marketing strategies to popularize his products and ensconce his brand in the thirsts and imaginations of drinkers around the world. His vodka would be gulped in the taverns of Russia and Europe, be praised with accolades at world fairs, and become a staple on the tables of tsars. But his improbable ascent would be halted by the chaos of the Bolshevik Revolution, and only a bizarre set of coincidences—including an incredible prison escape by one of Smirnov's sons in 1919—would prevent Smirnov's legacy from fading into obscurity. Set against a backdrop of political and ideological currents that would determine the course of global events, *The King of Vodka* is much more than a biography of a humble serf who rose to create one of the most celebrated business empires the world has ever known. It is a work of sweeping narrative history on an epic scale.

The New York Times expert on Iran explores the beauty and contradiction underlying this enigmatic country.

With its rich golden hue, art deco-inspired bottle, and timeless, musky scent, Chanel No. 5 is the world's bestselling perfume and arguably the most coveted luxury product of the twentieth century. In *The Secret of Chanel No. 5*, Tilar J. Mazzeo offers a fascinating account of No. 5's creation, its rise to iconic status, and the legacy of its extraordinary success. Mazzeo delves deeply into the life of Coco Chanel, the brilliant, controversial, and steel-willed businesswoman at the heart of the fragrance. She walks the rose plantations and jasmine fields where the perfume's life begins, and travels to 31 Rue Cambon, the center of the Chanel empire. A blend of evocative history and thoughtful research, here is a glittering account of where art and sensuality mingle with dazzling entrepreneurship and desire: Chanel No. 5.

Veuve Clicquot Ponsardin has been pushing boundaries since creating rosé Champagne in 1775. Centuries later, the brand represents a complete lifestyle: Veuve Clicquot is the drink of choice in spring at Goodwood Circuit in the United Kingdom, in summer on the polo lawns of New York, and in winter on Carnival chariots in Rio. Partnerships with names like Ferrari, Andrée Putman, the Campana Brothers, and Tom Dixon have led to limited-edition Champagnes and products from pillows and handbags to kitchenware and sports equipment. The house even uses eco-friendly packaging made from the pulp of Champagne region grapes—a global first. Fine, authentic products and classic culture are truly the keys to life "à la Clicquot."

A daughter returns home to the Navajo reservation to retrace her mother's life in a memoir that is both a narrative and an archive of one family's troubled history. "In this transcendent story, Geller refuses to look away from the agonizing cycles of abuse and addiction, while also writing with deep compassion about the limitations of the people we love."—*Esquire* (One of the Best Books of the Year) When Danielle Geller's mother dies of alcohol withdrawal during an attempt to get sober, Geller returns to Florida and finds her mother's life packed into eight suitcases. Most were filled with clothes, except for the last one, which contained diaries, photos, and letters, a few undeveloped disposable cameras, dried sage, jewelry, and the bandana her mother wore on days she skipped a hair wash. Geller, an archivist and a writer, uses these pieces of her mother's life to try and understand her mother's relationship to home, and their shared need to leave it. Geller embarks on a journey where she confronts her family's history and the decisions that she herself had been forced to make while growing up, a journey that will end at her mother's home: the Navajo reservation. *Dog Flowers* is an arresting, photo-lingual memoir that masterfully weaves together images and text to examine mothers and mothering, sisters and caretaking, and colonized bodies. Exploring loss and inheritance, beauty and balance, Danielle Geller pays homage to our pasts, traditions, and heritage, to the families we are given and the families we choose.

From the New York Times bestselling author of *Irena's Children* comes a "vivid, compelling, and unputdownable new biography" (Christopher Andersen, #1 New York Times bestselling author) about the extraordinary life and times of Eliza Hamilton, the wife of founding father Alexander Hamilton, and a powerful, unsung hero in America's early days. Fans fell in love with Eliza Hamilton—Alexander Hamilton's devoted wife—in Lin-Manuel Miranda's phenomenal musical *Hamilton*. But they don't know her full story. A strong pioneer woman, a loving sister, a caring mother, and in her later years, a generous philanthropist, Eliza had many sides—and this fascinating biography brings her multi-faceted personality to vivid life. This "expertly told story" (Publishers Weekly) follows Eliza through her early years in New York, into the ups and downs of her married life with Alexander, beyond the aftermath of his tragic murder, and finally to her involvement in many projects that cemented her legacy as one of the unsung heroes of our nation's early days. This captivating account of the woman behind the famous man is perfect for fans of the works of Ron Chernow, Lisa McCubbin, and Nathaniel Philbrick.

A James Beard Award-winning critic for *The Washingtonian* presents a history of America's Norton grape that includes coverage of its cultivation in the mid-1800s, obscure use by bootleggers during Prohibition and modern revival by unique vintners throughout the country. Reprint.

Looking back at the crumbling house hidden away in the vineyards, the sound of her daughter's laughter carrying on the breeze, Nicole plucks a perfect red grape and is reminded her life will never be the same. With her husband gone, her troubles are hers alone... For heartbroken Nicole Clicquot, running the winery her husband left behind is the only chance she has to keep a roof over her head and provide a future for her little girl. She won't listen to the gossips who insist that the rolling fields of chalk soil are no place for a woman. But as the seasons change, bringing a spoiled harvest and bitter grapes, the vineyards are on the brink of collapse. Without her husband's oldest friend, travelling merchant Louis, she'd truly be lost. No one else would stay up all night to help count endless rows of green bottles deep in the cellars, or spread word far and wide that Nicole makes the finest champagne he's ever tasted. One magical night, as a shooting star illuminates their way under a velvet sky, Nicole gazes up at his warm smile and wonders if perhaps she doesn't need to be quite so alone... But when Louis shrinks from her touch after returning from a long trip abroad, Nicole fears something is terribly wrong. And as an old secret about her husband – that only Louis knew – spreads from the cobbled village streets all the way to the Paris salons, her heart and fragile reputation are shattered. Was she wrong to put her trust in another man? And with Napoleon's wars looming on the horizon, can she find a way to save her vineyards, her home, and her daughter from ruin? Fans of *Chocolat*, *Carnegie's Maid*, *Dinah Jeffries* and anyone longing to sip champagne under the stars will adore this stunning historical read, inspired by the true story of how Nicole Clicquot blazed her own path to build the world's greatest champagne house: *Veuve Clicquot*. Read what everyone's saying about *The French House*: 'Extraordinary. Outstanding... absolutely amazing... just wow!... this book is exquisite. Absolute perfection. A masterpiece. One of my favourite reads ever... one of the finest books out this year and one of the best historical fiction reads ever.' Renita D'Silva, ????? 'Wow! What a story... transports you... I was captivated... I found myself reading late into the night... extraordinary... so moving and totally enthralled me... will stay with me for a long time.' NetGalley Reviewer, ????? 'A fascinating book... very heartwarming... I found this book very hard to put down and I thoroughly enjoyed every page.' Goodreads reviewer, ????? 'Beautifully written, fascinating novel... comes alive on the pages... wonderful... extra special.' Angela Petch, ????? 'What a treat... emotional... An excellent read.' Goodreads Reviewer, ????? 'Instantly and completely immersed me in a beautiful romance, heartbreak and the passion of Madame Clicquot.... The author's ability to whisk me away to the vineyards of post-Revolutionary France and bring to life a feisty, determined heroine who blazed her own path in a man's world is extraordinary.' Goodreads reviewer, ????? 'Wow! An incredible historical novel... All the feels.' Chaos Happiness Book Mama, ????? 'Vivid and wonderful... a lovely book.' *The Writer's Workout*

A gourmand's guide to the slim life shares the principles of French gastronomy, the art of enjoying all edibles in proportion, arguing that the secret of being thin and happy lies in the ability to appreciate and balance pleasures, not in deprivation, in a guide that includes inspirational true-life stories, simple advice, and dozens of delectable recipes. Reprint.

The Widow Clicquot: The Story of a Champagne Empire and the Woman Who Ruled It Harper Collins

The "extraordinary and gripping account of Irena Sendler--the "female Oskar Schindler"--who took staggering risks to save 2,500 children from death and deportation in Nazi-occupied Poland during World War II"--Dust jacket.

Beneath the cover of France's most exquisite vineyards, a city of women defy an army during World War I, from the New York Times bestselling author of *The Lost Carousel of Provence*.... Deep within the labyrinth of caves that lies below the lush, rolling vineyards of the Champagne region, an underground city of women and children hums with life. Forced to take shelter from the unrelenting onslaught of German shellfire above, the bravest and most defiant women venture out to pluck sweet grapes for the harvest. But wine is not the only secret preserved in the cool, dark cellars... In present day, Rosalyn Acosta travels to Champagne to select vintages for her Napa-based employer. Rosalyn doesn't much care for champagne--or France, for that matter. Since the untimely death of her young husband, Rosalyn finds it a challenge to enjoy anything at all. But as she reads through a precious cache of WWI letters and retraces the lives lived in the limestone tunnels, Rosalyn will unravel a mystery hidden for decades...and find a way to savor her own life again.

Lift your spirits--cocktails that take bourbon to the next level If you're a bourbon aficionado--or an aspiring one--you hold in your hands the essential guide to plenty of inventive and exciting ways to savor an American classic. From a traditional Old Fashioned to a Churchill Downs Crusta, explore 100 cocktails that incorporate flavors from a variety of bourbons, regions, and time periods. From a solo nightcap, to pre-dinner drinks for two and cocktails for a crowd, you'll learn to whip up the perfect bourbon drink for every occasion. Taste trendy new flavors created exclusively for this book, and long-forgotten recipes from the Prohibition era. *The Big Book of Bourbon Cocktails* offers: Bow down to bourbon--Every cocktail is catalogued based on flavor profile, including savory, tart, hot, frosty, fruity, decadent, and even party punches. Better than a bartender--Impress your guests by making your own grenadines and syrups from scratch. Peek inside the barrel--Learn about how bourbon is made, what makes it great, the correct terminology, and some of its fascinating history. Mix things up with a complete book of classic and creative cocktails for bourbon lovers.

This book includes broad content on wines from around the world, including Old World and New World wines, as well as beer, other fermented beverages such as mead and sake, and every type of spirit available.

Part memoir of life in Taiwan, part love story—a beautifully told account of China's brilliant cuisines...with recipes. *At the Chinese Table* describes in vivid detail how, during the 1970s and '80s, celebrated cookbook writer and illustrator Carolyn Phillips crosses China's endless cultural and linguistic chasms and falls in love. During her second year in Taipei, she meets scholar and epicurean J. H. Huang, who nourishes her intellectually over luscious meals from every part of China. And then, before she knows it, Carolyn finds

herself the unwelcome candidate for eldest daughter-in-law in a traditional Chinese family. This warm, refreshingly candid memoir is a coming-of-age story set against a background of the Chinese diaspora and a family whose ancestry is intricately intertwined with that of their native land. Carolyn's reticent father-in-law—a World War II fighter pilot and hero—eventually embraces her presence by showing her how to re-create centuries-old Hakka dishes from family recipes. In the meantime, she brushes up on the classic cuisines of the North in an attempt to win over J. H.'s imperious mother, whose father had been a warlord's lieutenant. Fortunately for J. H. and Carolyn, the tense early days of their relationship blossom into another kind of cultural and historical education as Carolyn masters both the language and many of China's extraordinary cuisines. With illustrations and twenty-two recipes, *At the Chinese Table* is a culinary adventure like no other that captures the diversity of China's cuisines, from the pen of a world-class scholar and gourmet.

The memoir of a young diplomat's wife who must reinvent her dream of living in Paris—one dish at a time When journalist Ann Mah's diplomat husband is given a three-year assignment in Paris, Ann is overjoyed. A lifelong foodie and Francophile, she immediately begins plotting gastronomic adventures à deux. Then her husband is called away to Iraq on a year-long post—alone. Suddenly, Ann's vision of a romantic sojourn in the City of Light is turned upside down. So, not unlike another diplomatic wife, Julia Child, Ann must find a life for herself in a new city. Journeying through Paris and the surrounding regions of France, Ann combats her loneliness by seeking out the perfect pain au chocolat and learning the way the andouillette sausage is really made. She explores the history and taste of everything from boeuf Bourguignon to soupe au pistou to the crispiest of buckwheat crepes. And somewhere between Paris and the south of France, she uncovers a few of life's truths. Like Sarah Turnbull's *Almost French* and Julie Powell's New York Times bestseller *Julie and Julia*, *Mastering the Art of French Eating* is interwoven with the lively characters Ann meets and the traditional recipes she samples. Both funny and intelligent, this is a story about love—of food, family, and France.

The new edition of Nicholas Faith's landmark *The story of champagne* is written from the wine-makers' point of view. This masterpiece of storytelling and analysis that has for decades excited readers about the different types of champagne and the landscape, geology and climate that inspire them also contains an up-to-date evaluation of wines. The remarkable untold story of France's courageous, clever vintners who protected and rescued the country's most treasured commodity from German plunder during World War II. "To be a Frenchman means to fight for your country and its wine." —Claude Terrail, owner, Restaurant La Tour d'Argent In 1940, France fell to the Nazis and almost immediately the German army began a campaign of pillaging one of the assets the French hold most dear: their wine. Like others in the French Resistance, winemakers mobilized to oppose their occupiers, but the tale of their extraordinary efforts has remained largely unknown—until now. This is the thrilling and harrowing story of the French wine producers who undertook ingenious, daring measures to save their cherished crops and bottles as the Germans closed in on them. *Wine and War* illuminates a compelling, little-known chapter of history, and stands as a tribute to extraordinary individuals who waged a battle that, in a very real way, saved the spirit of France.

"The most complex of wines, the pop of a Champagne cork immediately symbolizes celebration and joy. Divided into four chapters--Spring, Summer, Fall, and Winter--The Seasons of Veuve Clicquot highlights centuries-old traditions and expertise of champagne making while chronicling events and recipes for each season's celebrations, take you from the Champagne vineyards in Reims to the chic social events of the world: polo tournaments in New York, Carnival in Rio de Janeiro, the ski slopes in Australia, and a vintage car race in the English countryside. Colorful cocktails for spring, poolside appetizers in summer, the harvest picnic for early fall, and the ultimate apres-ski party in the winter, *The Seasons of Veuve Clicquot* has numerous full menus customized by the world's leading chefs to make any event the perfect fete. Prestigious contributors make it a must-have cookbook for socialites and foodies alike"--Jacket flap.

Looks at an event held in 1976 in which French judges, during a blind taste-test, chose unknown California wines to be superior to France's best wines. Reprint. 50,000 first printing.

Announcing the completely revised and updated edition of *The Wine Bible*, the perennial bestselling wine book praised as "The most informative and entertaining book I've ever seen on the subject" (Danny Meyer), "A guide that has all the answers" (Bobby Flay), "Astounding" (Thomas Keller), and "A magnificent masterpiece of wine writing" (Kevin Zraly). Like a lively course from an expert teacher, *The Wine Bible* grounds the reader deeply in the fundamentals while layering on informative asides, tips, amusing anecdotes, definitions, glossaries, photos (all new for this edition), maps, labels, and recommended bottles. Karen MacNeil's information comes directly through primary research; for this second edition she has tasted more than 10,000 wines and visited dozens of wine regions around the world. New to the book are wines of China, Japan, Mexico, and Slovenia. And through it all the reader becomes ever more informed—and, because of the author's unique voice, always entertained: "In great years Pétrus is ravishing, elegant, and rich—Ingrid Bergman in red satin." Or, describing a Riesling: "A laser beam. A sheet of ice. A great crackling bolt of lightning."

A powerful exploration of grief and resilience following the death of the author's son that combines memoir, reportage, and lessons in how to heal Everyone deals with grief in their own way. Helen Macdonald found solace in training a wild goshawk. Cheryl Strayed found strength in hiking the Pacific Crest Trail. For Carol Smith, a Pulitzer Prize nominated journalist struggling with the sudden death of her seven-year-old son, Christopher, the way to cross the river of sorrow was through work. In *Crossing the River*, Smith recounts how she faced down her crippling loss through reporting a series of profiles of people coping with their own intense challenges, whether a life-altering accident, injury, or diagnosis. These were stories of survival and transformation, of people facing devastating situations that changed them in unexpected ways. Smith deftly mixes the stories of

these individuals and their families with her own account of how they helped her heal. General John Shalikashvili, once the most powerful member of the American military, taught Carol how to face fear with discipline and endurance. Seth, a young boy with a rare and incurable illness, shed light on the totality of her son's experiences, and in turn helps readers see that the value of a life is not measured in days. *Crossing the River* is a beautiful and profoundly moving book, an unforgettable journey through grief toward hope, and a valuable, illuminating read for anyone coping with loss.

Some of the best cocktails are the easiest to make, and author Kara Newman figured out the secret—using equal parts of the main ingredients and adding a dash of bitters or a splash of seltzer to gild the lily. Take the Cucumber Gimlet: Combine one part each vodka, lime juice, and lemonade; 2 cucumber slices; then garnish with a basil leaf! And beverages like this are a breeze to size up for parties—just double, triple, or quadruple the proportions. This book contains 40 simple recipes, from two-ingredient sips like the Bamboo Cocktail to timeless classics like the ever-popular Negroni, proving that great, artisanal cocktails don't have to come from a bar.

Describes the 1985 purchase of a bottle of 1787 Châteauneuf Lafite Bordeaux for \$156,000, the mysterious background of the wine, and the enigmatic wine collector who discovered the bottle, once supposedly owned by Thomas Jefferson, in a bricked-up Paris cellar.

Winner of the 2018 James Beard Foundation Cookbook Award in "Reference, History, Scholarship" Winner of the 2017 André Simon Drink Book Award Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Wine, Beer & Spirits" From Peter Liem, the lauded expert behind the top-rated online resource ChampagneGuide.net, comes this groundbreaking guide to the modern wines of Champagne—a region that in recent years has undergone one of the most dramatic transformations in the wine-growing world. This luxurious box set includes a pullout tray with a complete set of seven vintage vineyard maps by Louis Larmat, a rare and indispensable resource that beautifully documents the region's terroirs. With extensive grower and vintner profiles, as well as a fascinating look at Champagne's history and lore, *Champagne* explores this legendary wine as never before.

How can a small winery possibly compete with the marketing of massive wine companies? How can it hope to capture the over-stimulated mindshare of the modern consumer? By being strategic. This revised and updated edition to the bestselling book puts the vast bank of wine marketing knowledge within reach of industry novices, and fresh, practical, and powerful strategies into the hands of veteran brand managers and marketing professionals. With 100 pages of new and expanded material, this book addresses such topics as importing and exporting; logistical management; marketing your tasting room and wine region as a prime tourist destination; how to generate greater retail sales; and how to grab the benefits, while avoiding the dangers, of social networking and viral marketing.

Amazon Best Book of the Month, July 2014 Journalist Maximilian Potter uncovers a fascinating plot to destroy the vines of La Romanée-Conti, Burgundy's finest and most expensive wine. In January 2010, Aubert de Villaine, the famed proprietor of the Domaine de la Romanée-Conti, the tiny, storied vineyard that produces the most expensive, exquisite wines in the world, received an anonymous note threatening the destruction of his priceless vines by poison—a crime that in the world of high-end wine is akin to murder—unless he paid a one million euro ransom. Villaine believed it to be a sick joke, but that proved a fatal miscalculation and the crime shocked this fabled region of France. The sinister story that Vanity Fair journalist Maximilian Potter uncovered would lead to a sting operation by some of France's top detectives, the primary suspect's suicide, and a dramatic investigation. This botanical crime threatened to destroy the fiercely traditional culture surrounding the world's greatest wine. *SHADOWS IN THE VINEYARD* takes us deep into a captivating world full of fascinating characters, small-town French politics, an unforgettable narrative, and a local culture defined by the twinned veins of excess and vitality and the deep reverent attention to the land that runs through it.

The Widow Clicquot is the New York Times bestselling business biography of the visionary young widow who built a champagne empire, became a legend in her tumultuous times, and showed the world how to live with style. Tilar J. Mazzeo brings to life the woman behind the label, Barbe-Nicole Clicquot Ponsardin, in this utterly intoxicating book that is as much a fascinating journey through the process of making this temperamental wine as a biography of a uniquely tempered and fascinating woman.

'A brilliant and appealing book. The story it tells is fascinating and compelling, leaving me thirsty to try some of the wines that are its subject' - Tim James, Wine Mag Once upon a time, the region of Champagne produced only still wines - wines that were not meant to sparkle. If a Champagne had bubbles in it, it was faulty, undrinkable, an abomination. How did Champagne go from vin du diable ('devil's wine') to Veuve Clicquot? And how did the rise of a group of artisanal producers in Champagne over the last twenty years challenge everything we thought we knew about this famous wine and region? In *Champagne: A secret history*, Robert Walters takes us on a journey to visit these great growers. Along the way, he reveals the clandestine history of the region and dispels many of the myths that persist about the world's most celebrated wine style. Controversial and ground-breaking, this book will change the way you think about Champagne. In the later 19th century, French-Canadian Roman Catholic immigrants from Quebec were deemed a threat to the United States, potential terrorists in service of the Pope. Books and newspapers floated the conspiracy theory that the immigrants seeking work in New England's burgeoning textile industry were actually plotting to annex parts of the United States to a newly independent Quebec. Vermette's groundbreaking study sets this neglected and poignant tale in the broader context of North American history. He traces individuals and families, from the textile barons who created a new industry to the poor farmers and laborers of Quebec who crowded into the mills in the post-Civil War period. Vermette discusses the murky reception these cross-border immigrants met in the USA, including dehumanizing conditions in mill towns and early-20th-century campaigns led by the Ku Klux Klan and the Eugenics movement. Vermette also discusses what occurred when the textile industry moved to the Deep South and brings the story of emigrants up to the present day. Vermette shows how this little-known episode in U.S. history prefigures events as recent as yesterday's news. His well documented narrative touches on the issues of cross-border immigration; the Nativists fear of the Other; the rise and fall of manufacturing in the U.S.; and the construction of race and ethnicity.

Throughout history women have caused wars, defied the rules, and brought men to their knees. The famous and the infamous, queens, divorcées, actresses, and outlaws have created a ruckus during their lifetimes—turning heads while making waves. *Scandalous Women* tells the stories of the risk takers who have flouted convention, beaten the odds, and determined the

course of world events. *When Cleopatra (69 BC-30 BC) wasn't bathing in asses' milk, the last pharaoh of the Ptolemaic dynasty ruled Egypt and forged an important political alliance with Rome against her enemies-until her dalliance with Marc Antony turned the empire against her. *Emilie du Châtelet (1706-1748), a mathematician, physicist, author, and paramour of one of the greatest minds in France, Voltaire, shocked society with her unorthodox lifestyle and intellectual prowess-and became a leader in the study of theoretical physics in France at a time when the sciences were ruled by men. *Long before Rosa Parks refused to give up her seat on the bus, Ida B. Wells-Barnett (1862-1928) fought to end discrimination and the terrible crime of lynching and helped found the NAACP, but became known as a difficult woman for her refusal to compromise and was largely lost in the annals of history. *Gertrude Bell (1868-1926) had a passion for archaeology and languages, and left her privileged world behind to become one of the foremost chroniclers of British imperialism in the Middle East, and one of the architects of the modern nation of Iraq.

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