

Booze book: Mastering Wine for the Asian Palate

July 20, 2011



Following the success of her acclaimed first book, *Asian Palate*, Jeannie Cho Lee continues to offer a fresh approach to wine appreciation in *Mastering Wine for the Asian Palate* by layering an element of Asian cuisine on top of her technical knowledge as a Master of Wine.

The book provides an accessible guide to understanding wine, whether it is for personal enjoyment or to impress your friends with an enhanced vino vocabulary. Though the casual wine drinker might find his or her attention wandering by chapter four, real aficionados might find this to be a valuable lexicon that will enrich their knowledge. Lee begins with a comprehensive guide on all aspects of wine – from the joys of savouring a good bottle to the more practical processes of making it, then on to how wine is categorised and established methods of tasting and assessing it.

The hefty size might put some off, but there's a good reason for it. Vivid pictures accompany comprehensive (but compact)

guides to different types of grapes – from classic, well-known ones like Merlot and Chardonnay, to lesser known varieties such as Dolcetto and Marsanne. The attractive pictures go along with a vocabulary tailored to Asian cuisine. Lee substitutes Asian descriptors for more well-known ones, such as describing a wine's taste as being like young coconut rather than wood or vanilla, or like dried Chinese mushrooms rather than smoke or cedar. This new take on wine-tasting is one of the most attractive aspects of the book.

While reading *Mastering Wine for the Asian Palate* might not compare to actually having a sip, it is as close to the real experience as one can get. It is definitely a good place to start and a reliable reference point. Having read the book, you will certainly feel the desire to go out there and test your newfound knowledge.

Mastering Wine for the Asian Palate is available at select bookstores and at Galaxy Macau. For details, visit <u>www.asianpalate.com</u>.