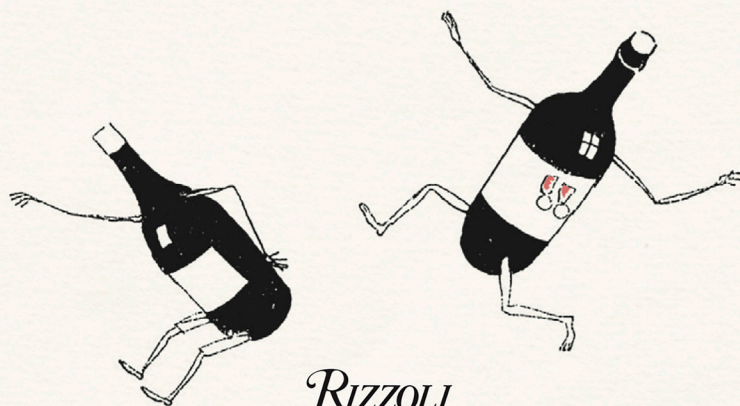


MONSEIGNEUR LE VIN



# The Art of Drinking Wine

(LIKE THE FRENCH DO)



*RIZZOLI*  
NEW YORK



## PREFACE

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### Opening

A proverb says: “When wine is opened, you must drink it.”

This maxim is deplorable.

Obviously, it cannot have been the product of a discerning mind with a discerning palate. A gourmand would have written: “When wine is opened, you must know how to drink it!”

# The Civilized Drinker

Here is an exceptionally important distinction: There is a marked difference between the banal drinker who gulps, guzzles, and swigs and the tasteful man who tenderly savors a masterpiece of the vineyard while also sharing with amateurs worthy of his trust the assessments and the comparisons that inform an important determination, all the while allowing the taste buds to be stimulated!



# Le buveur civilisé

\* *The Civilized Drinker*

# BOIRE



## CHAPTER V

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### Drinking Wine

#### The attitude

This is an important chapter, worthy of meditation.

It will reveal the essential difference between a simple ingurgitation and the art of drinking.

Connoisseurs distinguishes themselves via attitude . . . They possess a special upholding. M. Mathieu, the famous professor of oenology, described it in perfect terms. Here, I shall borrow several words from him (because one borrows only from the rich), and I'll summarize.

# Mental Preparation

Drinkers dedicate themselves to drinking. They concentrate all of their attentive faculties upon their drink.



# Préparation mentale

\* *Mental preparation*

## Pleasure of the Eyes

The glass is half full. The Drinker leans over in such a way to rejoice in the colors, by varying the layers of liquid. He admires the nuances that go from white, golden, pink, to ruby red, to onion peel, or even yellow straw, where certain plays of light sometimes add a ray of emerald.



# Plaisir des yeux

*\* Pleasure of the eyes*

## Pleasure of the Nose and Brain

*A.* — With the surface of wine being horizontal, one gently inhales to “smell the bouquets.” *B.* — By progressively rotating the liquid, the olfactory effect intensifies. This dance favors the manifestation of evaporative principles through agitation and contact with air.

For this gyratory movement, the law and its adherents recommend delicately taking the glass's bowl between the thumb and index finger, with the three other fingers free and slightly fanned out, and to then rotate it in a counterclockwise direction. This agitation transforms the wine's surface from horizontal to parabolic, and coats the free part of the glass with wine. Thus, the olfactory qualities expand via the variety of scents, some of them subtle, some of them strong. Furthermore, the connoisseur endeavors to recognize and characterize them, to compare them to previously detected bouquets. It's a delectable moment.



# Plaisir du nez

*\* Pleasure of the nose*

## Pleasures of the Mouth, Tongue, and Palate

Next, you drink delicately, in small sips, just as birds do. Each mouthful is taken in order to better analyze it; each area of the tongue has specialized sensitivities. You must know that the “beaches of the tongue each have specialized sensitivities.” The cultivated taster doesn’t miss out on this moment to make a “mixing bowl” of his mouth. They inhale a bit of air to mingle with the wine in the mouth. At this moment, a new series of scents and flavors rise from the glass to the superior regions of the intellect.



# Plaisir de la bouche

*\* Pleasure of the mouth*

Now the majestic, religious, ideal, definitive moment begins, that of

## The Appreciation

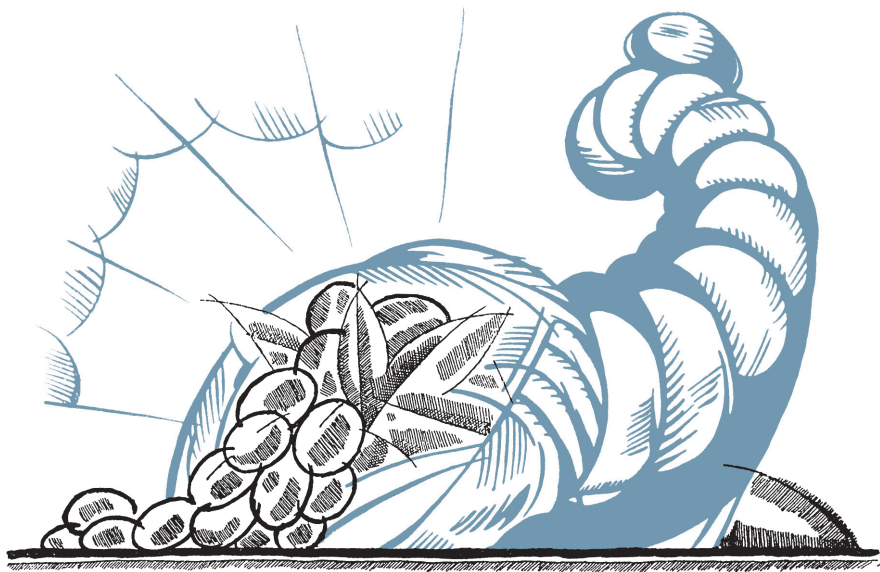
The head tilts, the face becomes serious, and, in the depths of their soul, collecting their memories, gathering via intelligence, remembered sensations, the drinker assumes the role of judge. Then, one discusses, one compares.

A prodigal expert, the tongue, the human organ possessing the most memory, remembers tastings from thirty, forty years ago. Through time, it sorts through tastes that were long thought forgotten; it classifies them, in the delicate manner of tapestry artists who discover the brotherly thread in the correct color through one thousand tangles.



# L'appréciation

\* *Appreciation*



## The Vocabulary

To describe a wine, there is room to consider:

1. *The general constitution:* the body, the fineness, the equilibrium;
2. *The vinosity;*
3. *The color, the hue;*
4. *The sweetness or the hardness* resulting from the content of sugar, acid, scale, tannins, etc.;
5. *The bouquet and the flavor:* the bouquet resulting from the essential ethers perceived by the sense of smell, the flavor resulting from the essential ethers perceived through taste.

## 1. THE GENERAL CONSTITUTION, THE BODY, THE FINENESS

### *Vocabulary of qualities*

A complete, enriched wine.

- Full-bodied.
- Fleshy, well-fleshed.
- Muscled.
- Husky, fleshed out.
- Full, nourished.
- Well seated.
- Robust, vigorous.
- Well-balanced.
- Has body.
- Has meat.
- Has consistency.
- Has base.
- Has depth.
- Has structure.
- Has support.

What a giant!

A wine that has stomach.

- Has a waistcoat.
- Has a blouse.

### *Vocabulary of faults*

Thin wine.

- Weakling.
- Skimpy.
- Thin, a breadboard.
- Badly balanced.
- Off color, badly constructed.
- Lanky.



QU'À DU CORSAGE

Fine, delicate wine.

— Loving, elegant.

— Serious, having manners.

— Has character.

— Has color.

A great Lord!

Impolite wine.

— Common.

— Frivolous, with bells and whistles.

A Plebian.

Boorish.

## 2. THE VINOSITY

Vigorous wine.

— Intoxicating.

— Strong.

— Generous.

— Has heat.

— Has fire.

— Close-grained.

Soft wine.

— Flat.

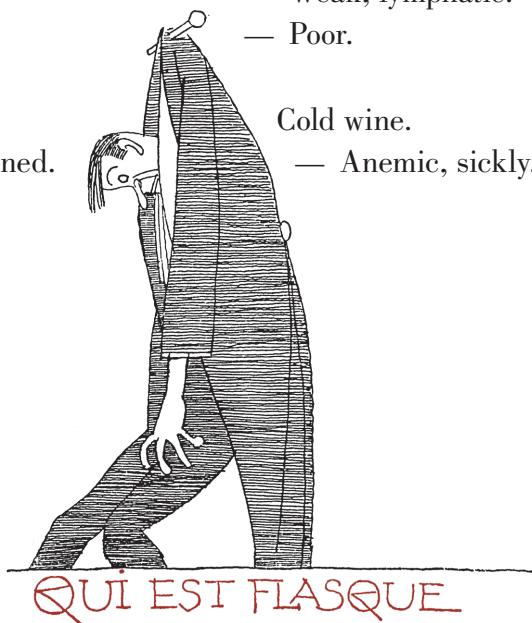
— Limp.

— Weak, lymphatic.

— Poor.

Cold wine.

— Anemic, sickly.



### 3. THE COLOR, THE HUE

Brilliant wine.

- Scintillating.
- Full of color.
- Amber.
- Ruby.
- Golden-brown.
- Tawny.
- Nude.
- Onion peel.
- Has a pretty color.
- Looks sharp.

Sordid wine.

- Broken.
- Drab.
- Weighted down.
- Having too much color.
- Overdressed.
- Having an ugly color.
- Badly dressed.

## 4. THE SOFTNESS, THE HARDNESS

A clear wine.

- |                              |                         |
|------------------------------|-------------------------|
| — Has bouquet.               | — Well-conserved, stays |
| — Has nose.                  | the course.             |
| — Scented.                   |                         |
| — Notes of truffle,          | — Fruity.               |
| raspberry, etc.              | — Flavorful.            |
| — Taste of nuts, peach, etc. | — Alive.                |
| — Thick texture,             | — Sharp.                |
| has lifeblood.               | — Brazen.               |
| — Very syrupy.               | — Perky.                |
|                              | — Alluring, bawdy.      |
|                              | — Debauched, ahoy!      |
|                              | — Ahoy!                 |
|                              | — Prolongs itself.      |
|                              | — Attractive.           |

A sickly, weak wine.

- Flat.
- Rancid.
- With the taste of a fox's tail.
- Tired, used.
- Old.
- Plunging.
- Past.
- Thin, scrawny.
- Dead.
- Wilted.
- Extinguished.
- Flattened.
- Doughy.
- Heavy.
- Thick, chewed.
- Drab.
- Bothersome.
- Finishes short.
- Dumb.



QUI A LE CHAPEAU  
SUR L'OREILLE.

Exciting wine.

- Seductive.
- Evocative.
- A go-getter.
- In love.
- Sensual.
- Voluptuous.
- Hot.
- Full of panache.
- Struts its stuff.
- Speaks well.
- Sings.
- Affluent, with a chic finish.

Insignificant wine.

- Without charm.
- Without attraction.
- Severe.
- Austere, sour.
- Mute.
- Disheveled, frilly.



# USAGE ACCORDING TO DIFFERENT DISHES

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## 1. Red Wine :

- a)* Light.
- b)* Full-bodied.

## 2. White Wine :

- a)* Dry.
- b)* Sweet or semi-dry.

## 1. RED WINES

*a) Dishes with which LIGHT wines are preferred:*

|                             |                           |
|-----------------------------|---------------------------|
| Ham croustades with cheese. | Roast partridge.          |
| Kidney skewers with bacon.  | Roast pigeon.             |
| Lamb chops.                 | Roast guinea fowl.        |
| Leg of mutton.              | Roast chicken.            |
| Saddle of lamb.             | Chicken in a pot.         |
| Lamb Villeroy.              |                           |
| Roasted veal.               | Flageolet beans.          |
| Sweetbreads.                | Braised lettuce.          |
| Grilled mutton chops.       | Lentils.                  |
|                             | Peas.                     |
| Poultry giblets.            | “Maître d’hôtel” potatoes |
| Roast skylark.              | Potatoes with butter.     |
| Roast quail.                |                           |
| Roast turkey poult.         | Foie gras.                |
| Roast thrush.               | Pâtés of the above meats. |

*b) Dishes with which FULL-BODIED or vigorous wines are necessary:*

|   |                            |
|---|----------------------------|
| Leg of lamb with green beans.                         | Woodcock.                  |
| Mutton ragout.  | Snipe.                     |
| Saddle of mutton with mixed vegetables.               | Venison.                   |
|   | Pheasant.                  |
| beefsteak, Périgueux filet mignon,                    | Hare.                      |
| Beef filet and sirloin, rump steak,                   | Partridge with cabbage.    |
| grilled rounds of beef, Rossini                       | Wild boar.                 |
| rounds of beef.                                       | Duck.                      |
|   |                            |
| Duck roasted, Rouen-style, with olives, with turnips. | Artichoke thistle au jus.  |
|   | Braised or au jus celery.  |
| Goose cassoulet.                                      | Bordeaux ceps.             |
| Périgueux duck livers.                                | Cauliflower au gratin.     |
| Butterflied pigeon.                                   | Artichoke hearts.          |
|   | String beans with lardons. |
| Chicken hunter’s chicken,                             | Potatoes with lardons.     |
| Marengo.  |                            |
|   | Pâtés of the above meats.  |

## 2. WHITE WINES

### *a) Dishes with which DRY white wines are preferred:*

|   |                        |
|---|------------------------|
| Oysters, shellfish.                     | Roast lamb.            |
| Eggs.                                   |                        |
| Lobster or langoustine with mayonnaise. | Braised lettuce.       |
| Cold fish with mayonnaise.              | Braised celery.        |
| – grilled.                              | Braised endives.       |
| – fried.                                | Braised turnips.       |
|   | Cauliflower au gratin. |
| Roasted poultry.                        |                        |
|   | Crawfish.              |
| Duck with olives.                       | Galantine.             |
| – with turnips.                         | Ham.                   |
|   |                        |
|   | Iced cakes.            |

### *b) Dishes with which SWEET or semi-dry wines are preferred:*

|                        |                             |
|------------------------|-----------------------------|
| Puff pastries.         | Chicken with rice.          |
| Sweetbreads.           |                             |
| Timbales.              | Asparagus with white sauce. |
| Caen-style tripe.      | Artichoke thistle.          |
| Vol-au-vents.          | Flageolet beans.            |
|                        | Artichoke hearts.           |
| Bouillabaisse.         | Green beans.                |
| Lobster Armorican.     | Lentils.                    |
| Normandy sole.         | Noodles and macaroni.       |
| Fish with white sauce. | Peas.                       |
| – heavy or semi-heavy. | Potatoes.                   |
|                        |                             |
| Sautéed chicken.       | Foie gras.                  |
| – Marengo.             |                             |
| – Hunter's             | Desserts.                   |

# The Wine Service

|  | Service No. 1<br>with only<br>red<br>BORDEAUX | Service No. 2<br>with only<br>red<br>BOURGOGNE | Service No. 3<br>with only<br>white<br>BORDEAUX | Service No. 4<br>with only<br>white<br>BOURGOGNE |
|--|---|--|---|--|
| Appropriate<br>APPETIZER                   | Light MÉDOC<br>or GRAVES                      | BEAUJOLAIS                                     | Dry haut<br>BARSAC                              | CHABLIS or<br>POUILLY                            |
| Appropriate<br>ROASTS<br>and<br>VEGETABLES | Very rich<br>grand<br>MÉDOC or<br>GRAVES      | Light grand<br>BOURGOGNE                       |   | MEURSAULT  |
| Appropriate<br>COLD<br>DISH                |   | Full-bodied<br>grand<br>BOURGOGNE              | sweet<br>SAUTERNES                              | MONTRACHET                                       |
| Appropriate<br>CHEESE                      | very full-bodied<br>St.-ÉMILION<br>or POMEROL |  |   |  |
| DESSERT                                    | Forbidden                                     | No!  | Very fortified<br>grand<br>SAUTERNES            | Don't even<br>think about it                     |

# The Wine Service

|                             | Service No. 5<br>with only<br>CHAMPAGNE | Service No. 6<br>with<br>TOURAINE<br>and ANJOU | Service No. 7<br>with only<br>white<br>ANJOU | Service No. 8<br>with red<br>BORDEAUX<br>and white<br>BORDEAUX |
|-----------------------------|---|--|--|--|
| Appropriate<br>APPETIZER    | dry<br>CHAMPAGNE                        | CHINON   | CHÂTEAU<br>DU BREUIL                         | MÉDOC,<br>GRAVES, or<br>St.-ÉMILION                            |
| Appropriate<br>ROASTS       |   | St.-NICOLAS<br>de<br>BOURGUEIL                 |  |  |
| Appropriate<br>COLD<br>DISH |   | CHAMPIGNY<br>(red wine from<br>the Saumurois)  | CHÂTEAU<br>D'ÉPIRÉ                           |  |
| Appropriate<br>CHEESE       | Sweet<br>CHAMPAGNE                      |  |  |  |
| DESSERT                     |   | VOUVRAY  | QUART DE<br>CHAUME                           | SAUTERNES<br>or BARSAC   |

# The Wine Service

|                             | Service No. 9<br>with white<br>BOURGOGNE<br>and red<br>BOURGOGNE | Service No. 10<br>CHAMPAGNE<br>and<br>BORDEAUX | Service No. 11<br>varied  | Service No. 12<br>varied                       |
|-----------------------------|--|--|---|--|
| Appropriate<br>APPETIZER    | CHABLIS,<br>POUILLY,<br>MEURSAULT,<br>or<br>MONTRACHET           | dry<br>CHAMPAGNE                               | dry<br>CHAMPAGNE,<br>MOSELLE,<br>CHABLIS,<br>POUILLY, or<br>MEURSAULT | red<br>TOURAINÉ<br>or light red<br>BORDEAUX    |
| Appropriate<br>ROAST        | light red<br>BOURGOGNE   | light<br>BORDEAUX                              | Grand red<br>BORDEAUX<br>or grand red<br>BOURGOGNE                    | Grand red<br>BOURGOGNE<br>or CÔTES du<br>RHÔNE |
| Appropriate<br>COLD<br>DISH |  | very rich<br>BORDEAUX                          |   |  |
| Appropriate<br>CHEESE       | Grand, full-<br>bodied red<br>BOURGOGNE                          | very rich<br>St.-ÉMILION                       |   |  |
| DESSERT                     | Nope   | Grand<br>SAUTERNES                             | Grand<br>MADEIRA or<br>PORTO  | sweet grand<br>ANJOU                           |

# The Wine Service

|                             | Service No. 13<br>varied   | Service No. 14<br>varied                     | Service No. 15<br>varied   | Service No. 16<br>varied   |
|-----------------------------|--|--|----------------------------|----------------------------|
| Appropriate<br>APPETIZER    | semi-dry<br>CHAMPAGNE<br>or JURANÇON<br>or a semi-dry<br>and light<br>BARSAC | dry<br>CHAMPAGNE<br>or MOSELLE<br>(Traminer) | POUILLY                    | dry<br>CHAMPAGNE           |
| Appropriate<br>ROAST        | Very rich<br>St.-ÉMILION   | red<br>BEAUJOLAIS                            |                            | semi-dry white<br>BORDEAUX |
| Appropriate<br>COLD<br>DISH |  | red<br>BOURGOGNE                             | Grand<br>MONTRACHET        | Grand red<br>BOURGOGNE     |
| Appropriate<br>CHEESE       |  |  |                            | Grand red<br>BORDEAUX      |
| DESSERT                     | Grand<br>MALVOISIE   | sweet grand<br>ANJOU                         | dry and iced<br>aged JEREZ | Grand<br>SAUTERNES         |