

Beat: Lifestyle

## **New Release of A BOOK -LES ACCORD METS ET VINS A LA PORTEE DE TOUS -**

### **Book Signing At ARTCURIAL**

PARIS, 28.10.2019, 09:50 Time

**USPA NEWS** - WINE and FOOD Matching is the Process of Pairing Food Dishes with Wine to enhance the Dining Experience. In many Cultures, wine has had a long History of being a staple at the Dinner Table and in some ways both the Winemaking and Culinary Traditions of a Region will have evolved together over the years. The Modern "Art" of Food Pairings is a relatively recent Phenomenon, fostering an Industry of Books and Media with Guidelines for Pairings of Particular Foods and Wine...

WINE and FOOD Matching is the Process of Pairing Food Dishes with Wine to enhance the Dining Experience. In many Cultures, wine has had a long History of being a staple at the Dinner Table and in some ways both the Winemaking and Culinary Traditions of a Region will have evolved together over the years. The Modern "Art" of Food Pairings is a relatively recent Phenomenon, fostering an Industry of Books and Media with Guidelines for Pairings of Particular Foods and Wine...

In the Restaurant Industry, Sommeliers are often present to make Food Pairing Recommendations for the Guest. The main Concept behind pairings is that certain Elements (such as Texture and Flavor) in both food and wine interact with each other, and thus finding the Right Combination of these elements will make the entire Dining Experience more enjoyable. However, Taste and Enjoyment are very Subjective.

In recent years, the Popularity and Interest in Food and Wine pairings have increased and taken on New Connotations. Industries have sprung up with Print Publications and Media dedicated to expounding on the Principles and Ideals of pairing the Perfect Wine with the Perfect Dish. In the Restaurant Industry, there is often a dedicated Individual or Staff of Sommeliers who are trained to recommend wine pairings with the Restaurant's Fare. The Origins of this Recent Phenomenon can be traced to the United States in the 1980s when the Wine Industry began to advertise Wine-Drinking as a Component of Dining rather than as just an Alcoholic Beverage meant for Consumption and Intoxication. Winemakers started to emphasize the kind of Food Dishes that their wines would go well with, some even printing pairing suggestions on back Wine Labels. Food Magazines began to suggest Particular Wines with Recipes and Restaurants would offer Multi-Course Dinners matched with a Specific Wine for Each Course.

"LES ACCORDS METS ET VINS : A LA PORTEE DE TOUS" (Food & Wine Pairing : For Everyone) by LUC DABADIE and LAURIE MATHESON (published by Apogée Editions - France). No other World Cuisine benefits from Food and Wine Pairing as much as French Food. The Heart of French Tradition is rooted in Savoring the Balance and Flavors of Food, both as Individual Ingredients and Complicated Dishes. A perfect French Wine Pairing only enhances the Food.... The Acidity, Body, Aromas, and Flavors of Wine are all Factors to consider when searching for one to match a Specific Dish. These Attributes mean different Thing to different Palates.

Matching the Food to Wine is easier than it sounds. Determine if it is Light, Spicy, Sweet, or Rich, and match it to your Dish. The Rule of Thumb is to pair wine with food that equals its Intensity. if you do not know where to start and you do not have a Method, the Challenge can easily become overwhelming.... It might seem obvious, but a lot of times the "What" is forgotten or not stressed enough. What are we eating? It is important to analyze the Different Components of the Food that we are trying to match with a Wine. What are the Flavors? What are the most prominent ones? What do you like most in the Dish?

This Book could be considered as "A Wine Pairing Guide For Amateurs & Beginners" to allow Everyone to become sort kind of "Expert" in such Activity. At a certain point in one's Life, there has been in a situation where one had to choose from a long Wine Menu List or select a wine from the Shelves in a Store. How do you pick? Each of France's Wine Regions has its own Climate, Terroir, Grapes and Local Food "" all adding up to amazing Pairing Possibilities... Sometimes when in doubt and it may seem too complicated the simplest way to a Good Pairing is to think about a Flexible Wine. The Book was written by Two Fine Wines & Spirits Experts (for Tasting, Cellaring or Investment) leading the Department at Artcurial (French Leader Auction House).

Source : Book Signing @ Artcurial Headquarters (Paris) of The Book "Les Accords Mets et Vins : A la portée de Tous" by the Authors Luc DABADIE & Laurie MATHESON  
Ruby BIRD  
<http://www.portfolio.uspa24.com/>

Yasmina BEDDOU  
<http://www.yasmina-beddou.uspa24.com/>

**Article online:**

<https://www.uspa24.com/bericht-16047/new-release-of-a-book-les-accord-mets-et-vins-a-la-portee-de-tous.html>

**Editorial office and responsibility:**

V.i.S.d.P. & Sect. 6 MDSiV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

**Exemption from liability:**

The publisher shall assume no liability for the accuracy or completeness of the published report and is merely providing space for the submission of and access to third-party content. Liability for the content of a report lies solely with the author of such report. Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

**Editorial program service of General News Agency:**

United Press Association, Inc.  
3651 Lindell Road, Suite D168  
Las Vegas, NV 89103, USA  
(702) 943.0321 Local  
(702) 943.0233 Facsimile  
[info@unitedpressassociation.org](mailto:info@unitedpressassociation.org)  
[info@gna24.com](mailto:info@gna24.com)  
[www.gna24.com](http://www.gna24.com)