



Spirits Distilled
With Cocktails Mixed by Michael Butt
Mark Ridgwell
Contributions by Michael Butt

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- This is about spirits and not drinks, about what's in the bottles and not about brands
- Gives people, whether in the spirits trade or consumers, a thorough knowledge of all spirits, how and where they're made and why they taste the way they do, invaluable for anybody studying, selling or making spirits
- Essential cocktail recipes for each major spirit provide clear cocktail-making instructions for both professional and amateur mixologists

Every bartender must know each and every ingredient behind the bar. The third edition of ***Spirits distilled***, by Mark Ridgwell, is a comprehensive guide to all of the major spirits categories. Taking the reader through the principles of distillation to an explanation on how to taste spirits, Ridgwell reveals the history and legends behind vodka, gin, tequila, genever, rum, brandies, liqueurs, eaux-de-vie, flavoured white spirits and the entire range of whiskies. Lovers of spirits will find this book to be an invaluable resource for understanding and appreciating the world of spirits from a qualitative rather than quantitative perspective. Professionals too will find the quizzes in ***Spirits distilled*** a particularly useful tool for understanding better the spirits they sell. This edition of ***Spirits distilled*** contains a new chapter on cocktails by drinks consultant Michael Butt, with a section at the end of each spirit chapter detailing the best cocktails featuring that spirit. An essential book that belongs on the reference shelf of everyone who works with or enjoys spirits, ***Spirits distilled*** is a classic in the making.

Mark Ridgwell worked with many of the world's leading spirit companies. The pinnacle of his corporate career was launching Maker's Mark outside the US. In 1999 Mark set up Taste & Flavour, a passionate network of speakers and spirit enthusiasts. A Musketeer of Armagnac, appointed Cognac Educator, Consul of Tequila and Wine and Spirit Education Trust Approved Programme Provider, Mark worked with WSET to create its Level 1 Award in Spirits, a unique vocational spirit and liqueur qualification. **Michael Butt** began his career working as a bartender at some of London's finest cocktail bars before setting up Soulshakers, a London-based drinks consultancy firm responsible for the drinks menus at some of the city's best bars and restaurants.