



GQ

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Orlando Bloom > Chills Out

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HOW TO CRUSH THE OFFICE JERK

* REACH YOUR PEAK

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M Drink

Stock It Like It's 1979

If your home bar resembles a design-museum exhibit, look to the past—when bottles did their job and didn't make a fuss about it

→ Your bar—the one in your house, not on your corner—says a lot about you. Right now, mine is saying that I owe my parents an apology. For the past several years, I've stocked my apartment with the kind of liquor my mom and dad wouldn't know from. I've brought home vodka made from

grapes, "small-batch" bourbons of every variety, "premium" tequilas, and pretty much every other kind of booze whose etched-and-frosted bottles look like they belong in the MoMA store. But you know what? I drink to get drunk. (Not facedown necessarily, but enough to go to bed happy.) Sure, taste matters, but I don't need a vodka that's been distilled six times. And I don't need a Frank Gehry-designed bottle on my credenza. Give me J&B or Cutty Sark or Smirnoff or Old Grand-Dad. Last I checked, they're somewhere around

eighty or ninety proof. And as far as I can remember, my parents and their friends got pretty tanked drinking those brands at their cocktail parties back in the 70s. I'm sure they'd tell me otherwise, but what do they know? They were probably too buzzed to remember. —ADAM RAPAPORT



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5 Point Plan for November Raise Your Glass

→ A good red wine deserves a good red-wine glass. This isn't some wine-snob decree: The wine will truly taste better. For those who want to make the ultimate trade-up, there's the Sommeliers Burgundy Grand Cru glass by Riedel (riedel.com). It takes four glassblowers to handcraft each \$95 glass, an example of which resides in the permanent collection of the Museum of Modern Art. But if you have kids or clumsy hands, the R. Croft collection of stemware from Ravenscroft (ravenscroftcrystal.com) is perfect for your everyday needs. Dishwasher-safe and less fragile, this lead-free line retails at \$32 for four.

The Descending Wine Course

For more lessons, go to GQ.com/wine.



Lesson 31 > Red Burgundy

Red wines from the Burgundy region of France are almost all made from the Pinot Noir grape—one of the most delicate and finicky grapes to cultivate.

- More than any other wine in the world, Burgundy is dependent on vintage. Know the best: Among recent vintages, 1996 and 2002 are considered superior.
- Burgundy pairs well with a variety of foods. Low in tannins (unlike a Cabernet Sauvignon, for example), it's a smoother, softer wine that helps bridge the gap between white and red.
- * One exception: Beaujolais, a part of greater Burgundy, makes red wines using the Gamay grape. The best known version is Beaujolais Nouveau, released each November: it's light-bodied and easy to drink. —KRISTEN WOLFE BIELER

One to try | Domaine Leroy Bourgogne Rouge 1998, \$25