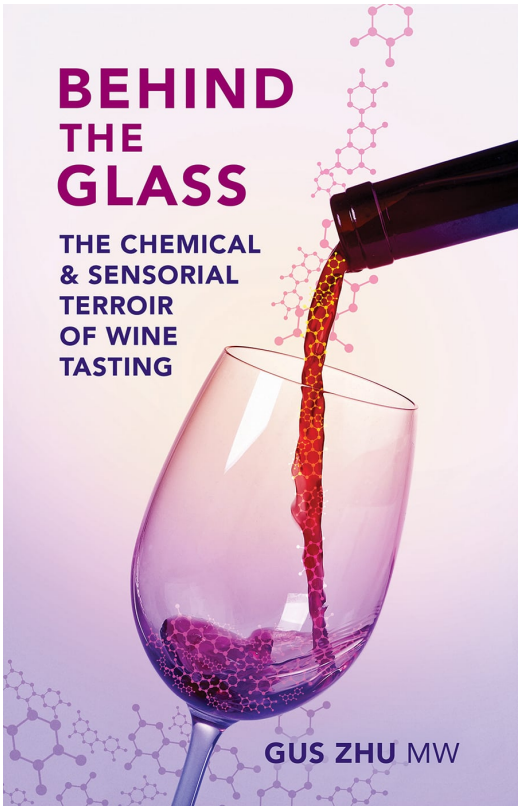
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Behind the Glass

The Chemical and Sensorial Terroir of Wine Tasting

Gus Zhu

ISBN	9781913141912
Publisher	Academie du Vin Library
Binding	Hardback
Territory	World excluding Australia
Size	216 mm x 135 mm
Pages	234 Pages
Illustrations	28 color
Price	£20.00

- A completely new approach to learning about wine and wine tasting
- Why do we taste the way we do? This book explores the science behind our sensory experiences, covering not just wine but a variety of foods and beverages
- Aimed at the general non-fiction science reader as well as all those with a passion for wine, and fans of Harold McGee
- Looks at the visual appreciation of wine, the taste of wine on the palate and the smell of wine, and explains the chemical and sensory aspects of each
- The text is illuminated by accompanying graphics
- Readers can put into practice what they've learned by tasting six pairs of wines

"Wine lovers who have pondered the answers to questions like "Why is red wine red?" and "Why do people perceive wines differently?" will appreciate this book." — **Wall Street Journal**

"…one of those rare books that will make you think differently next time you open a bottle of wine"— **Club O**

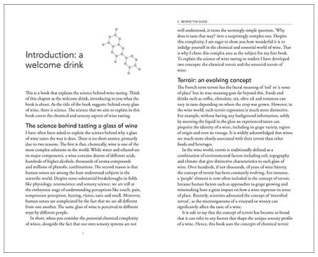
"… Gus Zhu MW has written a fascinating – and easy to follow – guide to the way in which chemistry, biology, physics, genetics and winemaking interact to not only create the great diversity seen in today's world of wine, but also shape our ability to taste, understand and appreciate these wines." — **Natasha Hughes MW, wine and food writer**

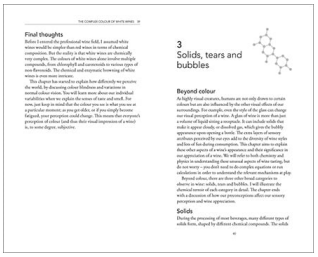
"A lively, readable exploration of the science behind the taste of wine… It's not easy bringing wine chemistry to life, but Gus knows his stuff and presents it in an easily digestible read." — **Dr Jamie Goode, author of Wine Science and Flawless**

"For those whose interest in wine has evolved beyond the simply sip phase, Behind the Glass would be a good first place to look for answers to some fundamental questions." — **The World of Fine Wine**

In ***Behind the Glass*** readers will discover the science involved in wine tasting and learn why wine tastes the way it does. Wine is chemically very complex, while sensory appreciation can be subjective, meaning that our perception of wine is multi-layered. ***Behind the Glass*** is aimed at the non-scientist curious wine lover or wine professional and uses flavour chemistry and sensory science to help readers understand what is going on when they taste a glass of wine. The book is divided into three sections, on the visual appreciation of wine, the taste of wine on the palate and the smell of wine, and explains the chemical and sensory aspects of each. The text is illuminated by accompanying graphics. The book concludes with six pairs of wines to taste, to allow readers to put into practice the ideas explored in the book. By understanding more fully the chemical and sensorial aspects of wine tasting readers will equip themselves to better appreciate each glass of wine they taste.

Gus Zhu is the first Chinese national to become a Master of Wine. He works as a research and development scientist at Harv 81 Group, specialising in chemical analysis and sensory studies of aroma compounds in wine, cork, and oak. Gus holds a Master of Science degree in Viticulture and Enology from UC Davis, earned in 2017, and achieved his MW qualification in 2019. In addition to his research in flavour chemistry and sensory science, Gus is a professional wine educator, offering tutorials to wine enthusiasts around the world.


Introduction: a welcome drink


3 Solids, tears and bubbles

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