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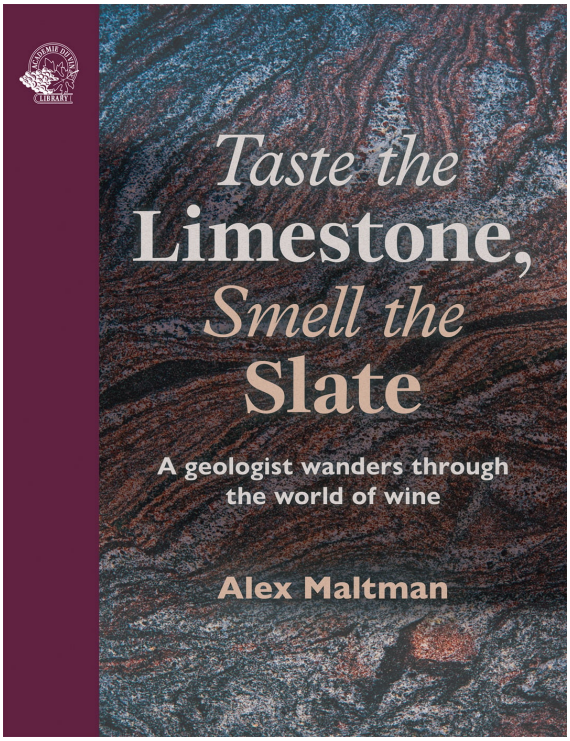


Taste the Limestone, Smell the Slate

A geologist wanders through the world of wine

Alex Maltman

ISBN	9781917084628
Publisher	Academie du Vin Library
Binding	Hardback
Territory	World excluding Australia
Size	246 mm x 189 mm
Pages	280 Pages
Illustrations	50 color
Price	£35.00

- A beautiful illustrated guide to some of the world's greatest wine regions, digging deep into the soil and schist
- Written by one of the world's leading experts on wine geology
- A great gift for any wine lover who cares where their wine comes from
- Myth-busting, engaging and full of debate

"It's such a good read…" — **Decanter**

"Rocks and soils haunt our thinking about wine. We see links, sniff origins, taste connections, digest differences. Is this cause and effect — or fantasy? Alex Maltman is ghostbuster-in-chief. This wide-ranging and clearly reasoned book shines a torch through the cobwebs." — **Andrew Jefford**

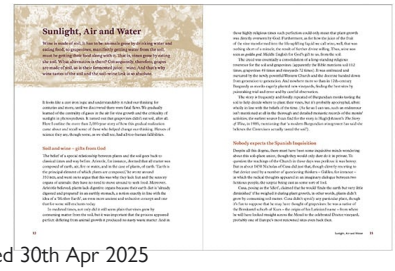
"Beautifully illustrated and written in clear, thoughtful prose, the book opens up the idea of terroir in a way that feels fresh and approachable." — **Forbes**

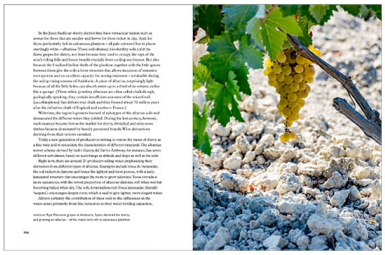
"A rich lode of knowledge, confronting lazy tropology. Maltman has a way of writing that snaps with authority, makes you pay attention …" — **Jancis Robinson**

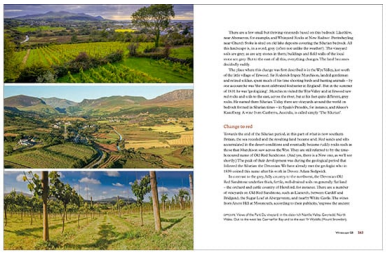
Burgundy thrives on the limestone remnants of a warm, shallow sea while Sancerre and Pouilly wrap their roots around flint. The finest Pomerols bloom in a 'button' of blue clay, and Beaujolais famously begins life in granite. Cabernet Sauvignon loves just about any sandstone and Champagne gets on gloriously with chalk. But is the secret to great port really schist? Alex Maltman, Emeritus Professor of earth sciences at Aberystwyth University, finds himself between a rock and a vineyard place as he explains how a wine's flavours relate to the geology at foot, and discovers that there is more to 'minerality' than mud, rocks and the earth's stark materials…

Terroir is as intrinsic to the quality of a wine as the grapes it comes from or the intentions of the wine maker. This beautifully produced and illustrated book looks at the many factors that influence, or don't, how a wine tastes. Professor Maltman poses lots of questions and answers, while busting some myths along the way.

Alex Maltman is Emeritus Professor of Earth sciences at Aberystwyth University, in Wales, UK, and the author of *Vineyards, Rocks and Soils: A Wine Lover's Guide to Geology* (Oxford, 2018).







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