



Taste the Limestone, Smell the Slate

A geologist wanders through the world of wine
Alex Maltman

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- 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

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).