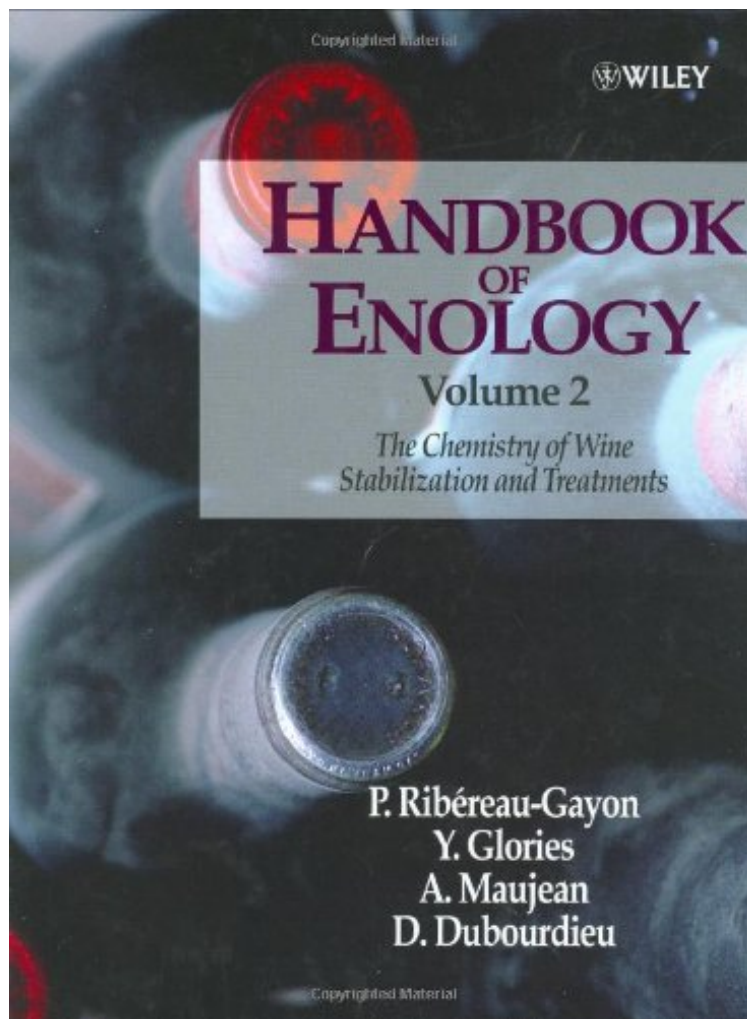


[Online library] The Handbook of Enology: Volume 2, The Chemistry of Wine Stabilisation and Treatments (Handbook of Enology: Microbiology of Wine)

The Handbook of Enology: Volume 2, The Chemistry of Wine Stabilisation and Treatments (Handbook of Enology: Microbiology of Wine)

Pascal Ribereau-Gayon, Y. Glories, A. Maujean, Denis Dubourdieu, Pascal Ribereau-Gayon, D. Dubourdieu, A. Maugean

**Download PDF | ePub | DOC | audiobook | ebooks*



DOWNLOAD



READ ONLINE

#3392219 in Books 2000-01-15Original language:EnglishPDF # 1 9.88 x 1.15 x 7.72l, .0 #File Name: 0471973637404 pages | File size: 62.Mb

Pascal Ribereau-Gayon, Y. Glories, A. Maujean, Denis Dubourdieu, Pascal Ribereau-Gayon, D. Dubourdieu, A. Maugean : The Handbook of Enology: Volume 2, The Chemistry of Wine Stabilisation and Treatments (Handbook of Enology: Microbiology of Wine) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Handbook of Enology: Volume 2, The Chemistry of Wine Stabilisation and Treatments (Handbook of Enology: Microbiology of Wine):

20 of 20 people found the following review helpful. Science and winemaking combined
By A Customer
I am currently working as an enologist in a wine producing company. I am actively involved every day with winemaking as well as wine research. To know the latest research being done on wine is thus very important to me. This book presents the latest research and facts in a scientific way, which should be helpful for both the scientist, winemaker as well as the novice. The wealth of enological knowledge which the French acquired over many years is now also available to the non-French speaking wine community through this book. The different chapters in this book cover a wide field of enology and I can recommend it.
3 of 3 people found the following review helpful. Best book on the subject
By Ulf Sjodin
This is a standard reference that everyone involved in winemaking should own. If more wine journalists bought and read these volumes we would not have to see so many myths and misunderstandings in print. My only objection is the high price, making it almost impossible to buy for the amateur wine enthusiast that is interested in wine chemistry.

The transformation of grapes into wine has been the focus of much scientific research for centuries. It was not until the nineteenth century that the role of yeasts in alcoholic fermentation was discovered. Since this discovery the findings of chemists, biochemists and microbiologists have led to controlled conditions in winemaking, producing more varied and higher quality wines. The Handbook of Enology Volume 2: The Chemistry of Wine Stabilization and Treatments uniquely combines chemical theory with the descriptions of day-to-day work in the latter stages of winemaking from clarification and stabilization treatments to ageing processes in vats and barrels. This book discusses the scientific basics and technological problems of winemaking and the resulting consequences for the practitioner, providing an authoritative and complete reference manual for both the winemaker and the student. This text will be invaluable to winemakers, students of enology or vinification and chemists interested in winemaking.

"French chemists...continue their account of chemical processes in winemaking..." (SciTech Book News, Vol. 25, No. 4, December 2001)
From the Back Cover
The transformation of grapes into wine has been the focus of much scientific research for centuries. It was not until the nineteenth century that the role of yeasts in alcoholic fermentation was discovered. Since this discovery the findings of chemists, biochemists and microbiologists have led to controlled conditions in winemaking, producing more varied and higher quality wines. The Handbook of Enology Volume 2: The Chemistry of Wine Stabilization and Treatments uniquely combines chemical theory with the descriptions of day-to-day work in the latter stages of winemaking from clarification and stabilization treatments to ageing processes in vats and barrels. This book discusses the scientific basics and technological problems of winemaking and the resulting consequences for the practitioner, providing an authoritative and complete reference manual for both the winemaker and the student. This text will be invaluable to winemakers, students of enology or vinification and chemists interested in winemaking.
About the Author
P. Ribeaucourt; reau-Gayon, Y. Glories, D. Dubourdieu, Faculte d'Oenologie, Universiteacutec; Victor Segalen Bordeaux 2, France
A. Maujean Laboratoire d'Oenologie de l'Universiteacutec; de Reims-Champagne-Ardennes