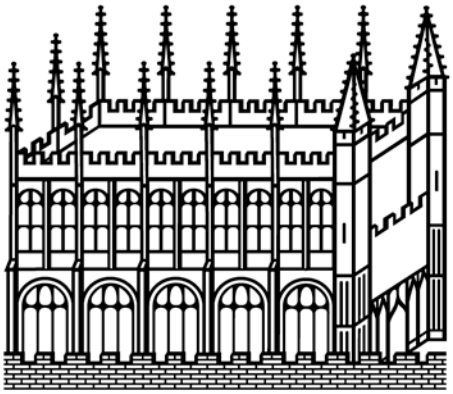


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BUTLER.

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EVERY MAN

HIS OWN BUTLER.

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INTRODUCTION.

"GET up a word of advice upon wine," said a bibliopolist to the author; "something not exceeding in price a bottle of sherry: it will prevent the cunning ones of our trade from making such a book out of your 'History of Modern Wines.' "

"I have not patience to set about robbing myself of my own dullness; besides I am but an amateur."

"Who but an amateur should do it? The wine dealers will not let out their mysteries. Call it 'Every Man his Own Butler,' and let it give honest counsel."

Such was the hint of the merchant of books, full of shrewd worldly-mindedness, with some sagacity. Here is the fruit, introduced to the reader by the Hermit of Tain and his Friend, with the hill of Bessas behind; where, while he pondered St. Thomas Aquinas in his mind, he planted vines among the rocks, that as his fare was simple and mortifying to the flesh, he might make up for it to the spirit in the superiority of his potables.

But enough; this little volume is designed for everybody who buys wine, and has patience to make himself acquainted with what is essential merely to the animal part of the subject; for him to whom the natural history of the vine and the grape are a dead letter, and even the

must is "weary, flat, stale, and unprofitable;" for him to whom even the first year or two after the vintage is the embryo state of the fluid's history; for him to whom the introduction of the cask into his cellar, redolent of anticipated convivialities, pregnant with rich fancies, and coloured with sunset glories, is the birthday moment of his treasure.

It may be objected that the remarks on fermentation and on the treatment of wine under various disarrangements are superfluous, because England is not a wine-making country. The chapter on fermentation, it is replied, is necessary to be thoroughly understood by every one who keeps wine in his cellar. The dealer in wine can be no master of his calling if he do not understand it, since the secondary as well as the acetous fermentation takes place much too frequently in the cellars of this country. Moreover, this little book is designed for all parts of the British dominions, in several of which wine is made, and with too little regard to system. From America and New Holland the author has had communications respecting his "History of Wines," and he is naturally desirous that, if aught he could say on the subject can be of worth either to the interested or curious, it should be as applicable in New York or in Sidney as at home; nor can he insult the understanding of the humblest reader so much as to suppose the chapter on fermentation too abstruse for his comprehension.

A few maxims, original, or condensed from accidental rencontre in examining the subject, have been added at the conclusion, together with a list of wines most likely to be met with by Englishmen, and yet known here in

the cellar but little if at all. Private persons who are careful of their wine will appreciate the author's design; the merchant and dealer may find something new even to them, but, if not altogether new, concentrated in a small focus. It is with a view to practical good that these hints are compiled.

The experience of the inhabitants of countries in which wines are grown is of great moment in furnishing rules for the management of those which have quitted the hands of the grower and passed into those of the merchant. Here the French may be consulted with the best effect, and the author has drawn from them much information. He had been struck, too, with the difference observable in the case of wines of a delicate kind abroad and in England, particularly in private cellars, and it has very forcibly impressed his mind, that often, where expense has not been spared, the arrangements were bad, and would prove destructive to many species not of a very full character, or defended by the English panacea of brandy against the accidents of their situation.

Some may think that a few remarks on the art of drinking wine should have been appended, and there certainly is as much difference between the mode in which a horse drinks from the crystal pond and the hog from his trough, as between the mode in which a gentleman of refinement and education uses his wine and a cockney alderman swills his punch at a turtle-feast. But he who sits down frequently with a party never "less than the Graces, nor more than the Muses" in number, and is the occasional sharer in a debauch of the vulgar, will naturally see the gifts of heaven used very

differently, since the one partakes in a gratification merely animal, and the other in that which is social and refined; with the one wine is the sauce merely,—with the other it makes the great end and object of the occasion.

Nations differ in the mode of using wine. The French take theirs at dinner; the Germans sit late and early; the Russians are only a little more moderate than the Germans. The two last are boisterous in their cups; the first takes just enough to make his conversation sparkle like his own wines, among the ladies, with whom he rises from the table. The Englishman, in respect to the quantity he takes, formerly adopted the French and German modes combined; he took wine with dinner and much afterwards. In this respect he has of late years wonderfully improved; inebriety is very happily gone out of fashion in good society. Still the national characteristic of the grave effect of wine on the Englishman remains, owing to the strong species in which he delights; for, just as old Froissart describes, he still "gets drunk very sorrowfully."

In the better circles of society, and where expense is of no moment, the purer wines are generally taken; but great care is necessary in going into company, as to the quality of the wine a guest may find before him. If he have any apprehension, it is better he select one kind which is sound and take no other. Madeira, sherry, or Bucellas of tolerable quality are safer than any red wine of bad quality and spirituous strength. A light French white wine is very far better. The acid of a wine with little spirit will speedily give way to a spoonful of mag-

nesia, should it by accident happen to disagree from ill quality, but if it be a strong brandied wine, the effect of only half a dozen glasses is quite enough to make them long remembered. At public dinners, with six-sevenths of tavern wine, great hazards are run. In a large company, where the individual is thrown off his guard by speeches, toasts, and claptraps of all kinds, it is far better to order, if it agree with the individual, a decanter of weak, cold punch, or very weak brandy and water, and pass the wine-bottles as they come round. Many would this way escape a fearful headache. A decanter of sherry and water half-and-half, if it can be obtained, or even lemonade, may be thus substituted. It is at public dinners that bad wines are got off, just as bad champagne and genuine gooseberry pass unnoticed at balls and places of public resort, where dancing and exercise, or the heat of the rooms, make any liquid grateful to the palate.

With the foregoing caution as to public dinners, or parties where "mine host" is not conversant with good wine, and scarcely knows sherry from Cape, a good look-out must be kept: this is easily done, for, if there is a variety, no doubt something tolerable may turn up. At tables of consideration in society there will always be good wine of some kind, if there be any one species bad at all. It is not a good rule to drink of too many kinds of wine at dinner. A glass of full-bodied strong white wine should always follow the soup. Good sherry is perhaps the best, and then Madeira may be taken until the soup or first course is removed; then the light wines may be introduced with effect, except champagne, which should be drunk when the things

are removing for the dessert. The still kind is the best, then the creaming, and last of all the more effervescent.

In fashionable life there are always three, four, or more kinds of white wine on the table during dinner, besides port on the sideboard. It is not common to take any red wine with dinner, as with some dishes it very ill comports. The French commonly begin with white wine of some kind, as they frequently take oysters first, with which red wines do not harmonize. The sweet wines and liqueurs should come after the ices. There is a method or fitness in all these matters. In the middling class of society in England, where expensive wines are often given, the correct order of things is reversed, and no regard is paid to the course of the dishes in which at the moment of taking wine the guests may be participating.

A Frenchman will take oysters and a glass of Pontac or Chablis. Then his soup is followed by a glass of good ordinary red wine, such as Macon. With the other wines he follows his inclination; sometimes Burgundy, hermitage, or white growths, except that, after the first course is taken off, he pours out a very small glass of Madeira, rum, or something similar. The French never decant their finest wines, such as Romanée, Chambertin, or Lafitte, and they take them out of very thin glasses. Champagne is drunk just before the dessert, and the ices are followed by liqueurs, sweet wines, or a glass of punch *à la Romaine*. The wines are never demanded but under the name of the particular growth. At private dinners *à la Russe* the wines are placed upon the table, but no dishes. The guests help themselves to wine according to their fancy. The

dishes are on side tables, the guests being presented with a card of a variety ready for that day, so that each may order the servants to bring what most pleases his fancy. The centre of the table is commonly decorated with an ornament, near which the wines are placed, when the table happens to be circular. Sometimes the servants pour out the wines. In most other countries of Europe, in good society, the French mode is imitated pretty closely in the variety of wines, time and mode of taking them. Rhenish wines of all kinds are taken out of green or coloured glasses, after the manner of the country. Always ice white wines in summer if the weather be hot; but with red wines this must not be regarded, as a great degree of cold is apt to affect their flavour. If the cellar be of the requisite degree of coldness, say 52° or 53°, and the thermometer stand at 70°, the wine is full cold enough to be grateful; and, brought directly from the cellar to the guest, which it should always be at that season, the outside of the decanter will be clouded, a sure test that the wine is sufficiently cold. Where ice is not obtainable the white wine decanter may be hung up in a flannel bag, previously well soaked in water in the full glare of the sun's rays, where there is also a strong draft of air. The consequent evaporation keeps the bag dripping wet, and will cool the wine almost to the freezing point. The water of a covered well or spring drawn fresh, in which a pound or two of salt is thrown, in a cool cellar, will lower the temperature of all wine to a very low and agreeable point. Perhaps the old Italian custom of lowering the wine for dinner in a well, an hour or two before use, renders it cool enough. Lastly, if expense

be no object, freezing mixtures may be used. Eleven parts of sal ammoniac, dry and powdered; ten of nitre; sixteen of Glauber salts; and thirty-two of water, will cool wine sufficiently in any climate,—observing that the operation should be carried on in the coldest place possible.

In winter, when a bottle of wine instead of being bright looks clouded, which is the effect of atmospheric cold below the cellar temperature, it may be placed in a room where there is a good fire for an hour or two before dinner. The strong white wines, such as sherry or Madeira, may in winter be decanted two or three hours before dinner with advantage, and the stoppers of the decanter left out, if they are deposited in the dinner room in the interim. This should never be done with light or delicate French wines, either red or white, because their bouquet and freshness are thereby affected. It is for this reason that such wines are best drunk out of the bottle the moment they are drawn, and without decanting. As to wine-coolers,—they are ornamental luxuries; nothing more; unless, indeed, they contain ice and water, and then the wet bottle is no very pleasant thing to hand round over the snowy damask, which, in the best society, is never taken off the table until the guests have departed from the dining-room. Wine that deposits should be strained into the decanter, if the owner be very particular about its brightness. The common silver funnel, perforated, used for this purpose, by some called a strainer, is of very little use, and does its office ill. A funnel of the inverted cone shape, having a little way down within, a wire, round which is fastened a muslin bag, like those

used for coffee, is by far the best strainer. It may be made of silver, with a bent beak and tolerably large orifice. The cork being carefully drawn, shaking the bottle as little as possible, the wine should be poured in with a uniform stream, the orifice of the bottle being previously cleared of every particle of dust or wax, or cork that may hang upon it. For a steady extraction of the cork with the bottle in a state of perfect rest, the patent spiral corkscrew is the best, as it not only permits the bottle to remain without chance of motion while it is used, but it prevents the danger of fracture in the bottle if it be cracked or made of very thin glass, an accident attended with much danger to the hands. It is to guard against this danger that waiters in taverns are frequently seen to strike the bottle before drawing the cork, that they may find if it be sound, and then to wrap a cloth around it. There is some little attention required in using the patent screw; that is all. If the operator is not perfect master of his art with that instrument, the old way and a common screw are best. To prevent accident a napkin must be bound round that hand which grasps the bottle, though even then the inside of the thighs, above the knees, is by no means free from danger; while, if the bottle be broke at all, the wine is lost. No hazard of either kind is incurred by a correct use of the patent screw. What is called the bees-wing in port will not render the wine turbid, though few like to see any substance floating in it. Some wines have a deposit like mud, which, once set in motion, will render the wine highly turbid for a time, and no strainer will cure it. Such wine must be very carefully managed in decanting, particularly in keeping the same

side of the bottle up that was uppermost in the bin, while the liquid is poured, and not emptied out too near the dregs.

The art of taking wine is the science of exciting agreeable conversation and eliciting brilliant thoughts for an idle hour between the repast and the dining-room. Wine makes some men dull; such persons should on no account drink the strong brandied wines of the south, but confine themselves to the light red French growths, or to the white, pregnant with carbonic gas. If these fail to promote cheerfulness; if with the light Burgundy, with Lafitte, or the etherial sparkle of champagne, a man continue unmoved, he may depend the innocent use of wine cannot be his. He may excite himself by the stronger kinds, and half intoxicate himself to raise a leaven of agreeability which is altogether artificial;—he may woo mirth "sorrowfully," but he will only injure his stomach and cloud his brain. Oftentimes do Englishmen drink themselves into taciturnity below-stairs, and, ascending to the drawing-room, sit silent and solemn as so many quakers, among the fair sex. Such are past the stage of innocent excitement by a rational quantity of the juice of the grape. They take it because the effect is a temporary indifference, an agreeable suspense from pleasure and from pain. Such are not the true enjoyers of wine in its legitimate use; and they should always rise and retire with the ladies, for the effect upon them is that of a narcotic.

The true enjoyer of wine finds it exhilarate the spirits, increase the memory, promote cheerfulness; if he be something of a wit, it draws out his hoarded stores of good sayings and lively repartees, during the moment

of relaxation from thought, at the hour when it is good "to sit awhile." This cheerful glass calls into action his better natural qualities, as with the ruby liquid he swallows "a sunbeam of the sky." He makes his wine secondary to his conversation, and when he finds the latter at what he thinks its keenest edge and brightest polish, he leaves the table to mingle with beauty, and exchange the wine for a sparkle of more attractive and higher character, perhaps to bask in "the purple light of love." He who would destroy good wine, by taking it when its flavour is no longer fresh to the palate, is a drunkard; he knows nothing of the refinement in animal enjoyment, which consists in taking rather less than enough. Always to rise from the feast with an appetite is a maxim which, however gourmands and sensualists may despise it, is the course for a rational being, as well as that which yields the richest enjoyment. By this we preserve the freshness of the first taste, the full flavour of the first sip: as the odour of the rose deadens upon the sense after the first exhalation, so is it with wine and with all our enjoyments. Thus we learn how we may, in the truest and most refined sense, enjoy the pleasures by which the benevolence of Him who has given us the things enjoyed is best repaid by our enjoying wisely.

Many who are of the earth, earthy, imagine as long as they get wine into the stomach it is no matter how the thing is done. Such persons may be styled "stomach-drinkers," and may as well attain the lodgment of the fluid in the part desired by means of a forcing pump and a tube as any other mode. The palate to them is secondary to the warmth of this general maga-

zine of liquids and solids. One of true oinographical taste must feel a horror at association over wine with such persons. A refinement even in our sins is better than the grossness of the coarser natures of mankind in animal vices. How much does this tell in innocent enjoyment. As Chesterfield felt when his son licked the plate at table, despite all his instructions in good breeding, it may be imagined how the man of refinement feels in the company of coarse, vulgar companions over wine. One half our pleasures are relative or conventional, and therefore this alloy in any mode turns them to pain.

All delicate wines should be taken out of thin glasses. The reason why wines of this class drink better out of such glasses it is impossible to say. The greatest objection, except to the opulent, is the ease with which such glasses are broken by servants, which renders them expensive. Their form may be adapted to the fancy or to the reigning fashion. To a man of taste in such matters, Romanée and Lafitte would lose half their flavour in heavy coarse glass, though to the thick oily wines *de liqueur* or to sweet wines, the said rule of adaptation does not seem to apply. The glass and the specific gravity of the wine should harmonize. The ancients had a passion for particular wine-cups. The rich murrhine cup, out of which the emperors and patricians drank their Falernian wine, the Surrentine, the cups or vases of Saguntum in Spain, and so on. The murrhine cup was the great luxury, because it imparted a perfume to the wine drunk out of it. The modern preference of thin glasses for the first-class wines has therefore the merit of a species of prece-

dent. If we could divide a soap bubble in half while floating on the zephyr, we should have a perfect bowl out of which to quaff Romanée, Lafitte, or Sillery.

In all cases wine-glass coolers, with the coldest water, should be laid on the table and the glasses reversed in them. No one should pour out more wine with his dinner than he intends to take at one sip, and then immediately reverse his glass. For this purpose glasses without feet are sometimes used, so that the reversing them in the water it is impossible to omit.

The chief thing in the art of drinking wine, is to keep within those salutary limits which mark the beneficial from the pernicious. In good society, in the present day, this line is well defined; but a man must mingle in this distempered life, with every class, and the difficulty is to keep the mean in those cases, where others have no regard to it. This is best done by studying self-respect, and the art of saying "no," when the necessity for saying "no" is strongly felt. The courage to do this, and that absence of all fear of being accounted singular—which it is a man's duty to cultivate, if he wish to be thought worthy of his species, will prevent his suffering in stomach or moral character from that table-complaisance which the too pliant force upon themselves contrary to better feelings.

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EVERY MAN HIS OWN BUTLER.

BUYING WINE.

NOTWITHSTANDING all which has been said upon this subject, and the advice given by some and pronounced of no importance by others, every one seeks to please his own palate in the first place, and in the second to secure a good sound keeping quality, as near to the flavour which he buys as possible. All depends upon the judgment of the consumer. A new wine may be sound and good, and not please the palate of the purchaser when it is matured by age. There is no standard by which the quality and flavour of the wines most in use can be judged of by the stranger, after their changes from youth to age. The experienced dealer acquires this knowledge from habit, and is generally able to guess pretty accurately, from the taste of a young wine, what it will become at a more advanced period. The amateur purchaser can do

no more than suit his palate, bearing in mind that some change must occur; that port, for example, harsh on the palate when bought, will become softer by keeping. In pure unbrandied wines of the first growths, generally sold in bottle, the difference one from another is rather that of the seasons or vintage, than any other cause. Brandied wines will differ in quality from their mode of treatment, and the greater or less quantity of alcohol artificially added to them; and this again, will operate upon the term of keeping before they are ripe for the table, besides materially affecting their flavour.

Wines coloured artificially, flavours imparted in the same mode, and mischiefs of a similar kind, cannot be detected but by individuals of experience. It is always best therefore to purchase the wines of Spain, Portugal, and Madeira, from houses of large dealings, known to be connected with the trade in the ports from whence the wine comes, especially if they have branches of their own houses in such places. It is necessary also to pay a good price for all matured wines. New wines may be bought at a cheap rate in wine countries, but it will be found that they increase seriously in price every year they remain in the

growers or merchant's hands, because they require incessant attention up to a certain age, and the interest of money and other expenses are to be taken additionally into consideration.

In tasting wine, the purchaser should try it more than once, or at two different times; suppose at the interval of a day or so. The state of the stomach, the food last taken, a natural defect in the palate, especially if the purchaser has been in the habit of drinking strong ale or spirits, will prevent a correct appreciation of wine. Some persons have no taste at all, and yet scarcely know their own deficiency. Sir Walter Scott was one of these, being singularly insensible to tastes and odours. A perfect palate is a much rarer gift of nature than is commonly suspected; the mere power of discriminating between one obvious flavour and another is much more common. Some persons take cheese, bread, or biscuit before they taste wine; but these are artificial resources. Let the mouth be rinsed with pure water, and the stomach neither empty nor full; the taste will then be found at its best; though some say the morning before breakfast, after taking a glass of water, is still better. Fruit, sweetmeats, spices, seasoned dishes, however grateful wine may seem

after taking them, tend to prevent an accurate sensation being received of the precise shade of taste in what is thus imbibed.

A Frenchman will distinguish the minutest difference in the taste of wine, which few English palates would discover at all. He will tell from the taste of brandy where the grape grew from which it was made; or more correctly, perhaps, in what part of France the wine was made from which it was distilled. A healthy palate comes from a healthy digestion, and is the best gift for judging the existing flavour of wine; but even that will not apply to the discovery of its varying future changes, in the progress of maturing, of which experience only can convey the knowledge. The best plan, always supposing the dealer to be a first class tradesman, is to choose for the purchaser's own taste, and rely upon the dealer for the future state of the wine, remembering that age will increase or diminish those qualities which the consumer may most value in the stock of his cellar. He will thus add the merchant's experience to his own choice.

Some new wines drink well, and, when old, deteriorate very much; and old wines, of excellent quality and flavour, have often been a

puzzle to the dealer when new, as to how they would turn out. It must be borne in mind that pure wines, — that is, such as are not mingled with brandy, but remain the product of the unadulterated fermentation of the grape,—may be characterised by the smell or bouquet, as well as by the taste. No one who is acquainted with the champagne of Aï, need taste it; the bouquet, or smell, alone, will prove the genuineness of the wine with all right organs tolerably acquainted with the real thing. Burgundy and the highest Bordeaux wines have a very peculiar bouquet, not to be imitated: for though in some wines of secondary quality the bouquet is introduced artificially, the detection is still not difficult.

Buy no wines for their low prices, let the species be what it may, whether generally denominated a cheap or an expensive growth. This rule admits of no reservation if the seller be a regular dealer, because he must know that good wines will always bring good prices. Very good wine may be bought by chance reasonably enough at the sales of the cellar contents of private individuals; but purchases made this way have no relation to the stock of dealers or merchants, which is more immediately in view here.

Wine is not genuine from being purchased in the docks, as many imagine it must be, by reason of its having come from the vessel direct into the cellars there. Oporto wines as they are rated there may have come from Spain, the Channel Islands, or Hamburgh, never having been in Portugal at all. Being entered by the Customs' papers as wines of Oporto, they may still have been an imitative growth from another country. No intelligent merchant or purchaser will buy them except as Hamburgh or Guernsey wines, and yet they have been introduced and imposed in large quantities on the uninitiated. It is incredible the quantity of wine which has been got off this way from the docks. No wine being so easy to imitate as port, none has been more tampered with. A couple of pipes of benicarlo and one of port, mingled, have frequently come into England for genuine port, and passed muster very well. Dealing with honest merchants is the only security against this evil.

Always learn for certain, if possible, the vintage or year when the wine you purchase was made, that you may drink it quite mature. The time of maturity will depend upon the nature of the vintage season, and the body of the wine. This

is a difficult thing with some wines. At Oporto, particularly where the new or green wines are mingled with older growths in the vat, and only a part of the pretended year's vintage comes over in the pipe, the old wines being made newer and the new wines made older, and yet passing for the vintage of the given year.

In purchasing wine as well as in its management, a knowledge of its constituent parts is necessary. Wine-coopers, cellarmen, and others, familiar enough with the management of the wines commonly drunk, and well aware of the steps to be taken upon particular appearances which such wines may put on, are at a loss when they perceive new and delicate wines, especially if they come young into their hands, exhibit unknown changes. The reason is not that such changes are beyond their capacity to comprehend, but only that they do not understand that all wines are combined of the same principles, simply differing in their proportions. There is but one system of treatment for all wines in all cases. The difference in remedying any defect being dependent solely on the nature of the wine, as to its age, body, delicacy, lightness, and peculiar character. Under the head of fermentation, hereafter, these principles are fully explained.

A generous master, who keeps a hospitable table, deserves to be well served in the matter of wine, and should never grudge the labour of tasting and examining for himself, dealing personally with the merchant. The last, if a trader of opulence, high character, and up to his business, will quickly discover the kind of wine that fits his customer's taste, and will afterwards save him the trouble of coming to his cellars to taste again, so that the first or second treatment with a purchaser includes all the pains he need take. Instead of this, the butler, as though the master's using his own common sense in his own behalf were *infra dig.*, is entrusted with the affair, and most commonly knows nothing about it. He frequently receives wine in excellent condition, and stows it away ill. Sometimes finding a little disarrangement of the more delicate sorts, he has no knowledge of the cause, and imagines good wine undergoing accidental derangement is spoiled, and sets it aside to his master's cost. This menial is often a footman, elevated to the post he holds from some idle predilection. Nine times out of ten, he knows no more than that such a wine is placed in such a bin. He is frequently better versed in the art of accepting a ten or twenty pound

note from the merchant who supplies his master's cellar, and who must make up such a tax, by sending in wine of an inferior quality or charging the master a higher price. The merchant knows that if he does not make such a present, some rival will do it. The master suffers not only in pocket but in judgment among those who partake of his hospitality. The fortunes of many families are injured by servants to an incredible extent. The dealers in all sorts of commodities imagine, and very justly too, that it is in the power of domestics, when they have an object in it, to throw in a word to their disadvantage with the masters, and therefore take care "to keep in with them," as the phrase is; and short weights, short measures, bad goods, and high bills are alike overlooked. Now, the author thinks that every gentleman ought to be his own butler sufficiently to choose his own wine-merchant; one of integrity on whom he can rely; and to order his own wine himself, or make his steward order it of the individual he has ascertained to be honourable, so as in all events to suffer no dealings through inferior servants. If there are any men of rank and fortune above doing this, from being too idle in habit and feeble in mind, they may continue to

give their friends bad wine or submit to be cheated themselves, and they deserve it. It is incredible how men of fortune are plundered in this way. The strong minded man will sift such things to the bottom, and, finding out the truth, pack off the menial. There are, no doubt, many exceptions, and honourable ones too, among servants; but the majority in the families of gentlemen of fortune in England, are the greatest rascals on the face of the earth, not excepting the lawyers' clerks of the metropolis.

Never deal with a perfect stranger for wine to any amount of moment, unless he come well recommended from a known quarter where reliance can be placed; for it must be again repeated, that the secret of getting good wine is to pay a good price to honourable and opulent men of business, who are placed above fraud or deception of any kind by their long standing and extent of dealing. If a low priced wine is wanted, the same merchant will supply it, with the advantage of delivering it for what it really is, and not under a false designation.

The wine-merchants have various words applying to peculiarities in wine, which are obvious enough, such as "green," for new wine; "stalky,"

for wine affected with the astringency and flavour of the vine wood. The phrases used by the French are rather more difficult of comprehension, such are *bouquet* for a peculiar odour, not of one distinct character, but of many combined. *Velouté* means what our merchants call velvetty on the tongue, smooth, or soft, as all good wine should be when fit for drinking. Wines of much strength they style *fumeux; montant* is applied to those which affect the head by carbonic gas,—the first from their alcohol. *Dur* means harsh wine. *Ferme*, durable, not likely to change. *Event* means dead, *vino morto* with the Italians. Wines which are said *finir bien* are applied to those that are past probability of change, and will drink out well. *Pâteux* is thick clammy wine. *Plat* means flat. *Sève* applies to the flavour on tasting, as *bouquet* does to the perfume.

PORT-WINE.

PORT is the Englishman's wine, forced upon him at first by a minimum of duty, drank until it became a habit and perpetuated exclusively, because, with honest John, habits, bad or good,

always grow to prejudices. For more than a century it has become second nature to him, and he accordingly judges of every wine by the standard of Portugal. The Scotch gentleman may be fonder of his claret, and so may the Irishman, and both may qualify "the chill," as John Bull styles it, with a glass of "mountain dew:" but honest John sticks to his brandied port; talks of its age, flavour, strength, colour, and bee's-wing, with affectionate attachment; declares there is no other wine in the world fit to be drunk, and deems Oporto the most beneficent of cities, and most glorious of wine depôts that ever the earth beheld, unconscious whether Portugal, Spain, or France produced it: he bought it for port, that is enough. All happiness is comparative: "that is the best wine which is drank at another man's expense," is a hackneyed apopthegm, and why should not that be second best which best pleases a man's own palate? Burgundy is physic to him who does not like it, and so is champagne or sherry. After all, that which gives pleasure to us, in the natural course of reasoning we prefer, without regard to anything but our self-satisfaction.

The long use of port-wine, and its growth, or

rather export from one locality, together with the monopoly enjoyed by a Company in its management, caused at one time, quantity to be preferred to quality in the manufacture. Of whatever quality port-wine may be, it undergoes a treatment in Portugal which, after exportation, renders useless in England those cares in its future management which it is essential to bestow upon the wines of other countries, or very nearly so. The treatment of port-wine, after its arrival in England, is very simple and straightforward, nor can it perhaps be mended to advantage, considering that the experiences of no short period have pointed out the artificial process.

Port-wine, after receiving a second allotment of brandy, is shipped for England at Oporto about twelve months after the vintage. The command of capital which the merchants of Oporto possess, makes them secure the wine in pipes of the best quality; and there is little to be done afterwards but to cellar it in wood for some years, with the commonest precautions against accident, that it may ameliorate and get into a fit state for the bottle. This is done to an extent more or less in the cellars of merchants in England, mostly connected with Oporto houses.

The wine, after being fermented, is poured into large vats, holding twenty-five pipes, but mingled with wine of the last year's vintage, and if wanted for the market immediately, with old wine, of which a stock is kept at Oporto on purpose. By this means and the addition of a large quantity of brandy, there is always wine of a saleable quality on hand. The wine of this or that vintage in Portugal means nothing more than wine of the last mixture in this way. The colour of new port is an inky purple, austere in taste, astringent and bitterish-sweet, and tainted strongly with brandy. To perfect this wine, age is absolutely necessary; eight, or ten, or fifteen years must be suffered to elapse, according to circumstances, to bring down the fiery character of the spirituous compound. A crust is produced by deposition, the substance of which differs from that of every other wine, and to obtain which the vinous quality of the wine is frequently lost. This deposit consists of a compound, in which the coloring by natural or artificial means mingles, as well as the tartar and albumen. Elderberries, logwood, and whatever may be held in suspension, fall in adulterated wines in the same manner, and at length they become mellowed, and light or even tawny in

colour. Hence it may be judged, that the crust is no sign of good port any more than bad, for they deposit alike.

There is no end to the different flavours of port-wine offered to purchasers. Two classes are common, the strong-bodied and the light. One exceedingly hot, being fully brandied, the other produced probably by a mixture of a good deal of secondary with the strongest growth in the country. The port that meets the purchaser's taste is therefore the best to select, subject to the judgment of the experienced merchant how time may operate in altering its existing flavour. This should be particularly attended to, or the merchant may be accused of that afterwards which is not his fault.

It is extremely probable that the dissolution of the Port-wine Company's monopoly and a reduction in some degree of the consumption of port may tend to improve the quality of the wines in future, by making the merchants and growers attend more to the quality and less to the quantity of the wine produced; the last, when the wines were in very large demand, was the main object of the merchant, and hence good varieties were lowered, and bad ones mingled with good and with

additional quantities of brandy, to create a large stock of middling quality. The effect of recent changes will be to alter this for the better, and to bring into the home market better wines than has been customary. This recently was a cheering prospect for the port-wine drinker, but it would seem to be eluded by the ignorance or stupidity of the Portuguese themselves. Calling to mind past times, and the revenue they extorted from John Bull under the Oporto Company, and contrasting it with the present declining state of the trade, they suppose the dissolution of the Company the cause, and some members of the Cortes talk of the "peculiar and precious wine of the Douro," as if port were really a fine and not a coarse wine. The monopoly, however, was a "peculiar and precious" blunder on our side, and ruined the finest of the Portuguese wines. The Portuguese talk of restoring the Company's privileges, the monopoly of brandy, and limiting the quantity sent to England again. This will materially injure, instead of serve the trade.

There is little to do in the private cellar, after a pipe of wine has come from the merchant in the common way, within no great distance of the proper time for bottling. It is not to be recommended

that a private person should occupy his cellar, for several years, with that which is to be obtained equally perfect in a more advanced state.

In respect to prices, the highest rather than the lowest should be paid. This is an infallible rule in purchasing wine of the merchant of integrity.

A few years ago the range in value of port-wine was from 110*l.* to 60*l.* per pipe, ready for bottling. From forty to fifty pounds per pipe has been often the price at Oporto for the best and oldest, down to twenty. This is very nearly the present range, and is much too high; but a fall may be expected, or has rather arrived; to what extent it may go, it is impossible to say; it has probably far from reached its lowest limit.

Where prices have so varied, quality of same kind must also vary, independently of greater or less age, and to these points the buyer should direct his attention. First he should have the age; secondly, quality; thirdly, suit his own fancy in the flavour, and lastly settle the price. As to buying port-wine of anybody, there is nothing more hazardous. No wine is so easy of adulteration, none so much adulterated, and none, which by mere flavour, from the natural coarseness of the wine in its first stages, it is so difficult

to detect. Hence, the character of the merchant must be used as a precaution by the purchaser.

Choose port-wine which runs smooth on the palate, and free from all heat and harshness. It should be soft as velvet, if for immediate consumption, and have none of that astringency which somewhat resembles Peruvian bark. In wines new from the country this taste is sure to be perceptible; but, if after due care and keeping it be found to remain on bottling, the wine is bad. Medical men have sometimes recommended port-wine for this very quality, but it is a defect in the wine, and will not remedy by age. Some call it stalkiness. Flavours are not easily defined in their gradations by language,—richness of flavour bordering upon sweetness; brightness of colour, hue neither purple nor reddish, nor too deep; generous in taste, and what wine-merchants call fruitiness, are essential qualities, and what may be called oiliness rather than dryness. Take care, too, of incipient tartness, which soon settles into downright acidity. It is wrong to put up with anything in the wine the purchaser may find not exactly suiting his wishes upon every point, because, in the port-wine market, from fine to coarse, from the prime to the worst, from rich to

poor, in every degree and kind of fancy, the palate of the purchaser may be fitted, the stock being so large. Care must be taken that the wines purchased in bottle are of the right age, neither too green nor too slight. They should be clear and bright, supposing the crust or deposit undisturbed. The bee's-wing is not of the moment which ignorant people attach to it. It is a natural deposition, in which potash prevails; and may be produced at any time in new and immature port by simply putting the bottles into warm water, raising the water just to the boiling point, and then placing them in the cellar. Apply to a good merchant, and be certain your port comes direct from Oporto, — that no Guernsey, or what were once called Southampton ports, are imposed upon you for the real thing. These are often French wines "doctored" to imitate port, and passed off for it. There are adulterations called French port, and others: these came some time ago, before the duties were altered, *via* Spain. The glory of French wine is, that it be the pure juice of the grape, not brandy wine, nor mixture of any kind, much less imitations of port-wine from Cette.

As to the quantity of wine to be kept, and whether in wood or bottle, or whether the purchase

should be made in the first or second state, a man is the best judge of what stock his finances will allow him to keep. If a good stock for a private cellar be wanted, buy in wood and manage it yourself; if a still larger stock be kept, the same rule applies; if but little, buy in the bottle. To the last mode there is the objection, that port-wine similar in flavour and other qualities can rarely be had twice, at any considerable interval of time, from the same merchant, as his stock must naturally be exhausting.

BUCELLAS.

THIS is a very good white wine of Portugal, when the finest can be procured. The great thing to be guarded against is the fieryness which destroys the flavour of the wine, caused by the practice of mingling so much brandy with it, which is more destructive to white than to other wines. Adulterators doctor up a fictitious and worthless wine of this name with Lisbon of meagre quality and other ingredients. The character of the dealer is here, as in other cases, the only security.

COLARES-PORT, grown near Lisbon, is a clarety

wine of excellent flavour, drunk in the country, but rarely brought into the British market without the admixture of spirit.

SETUVAL is a white wine, very good for the table when not made too hot by brandy, which must be carefully tested by the purchaser. CARCAVELLOS, and the sweet wines of the south of Portugal, are not much drank in England. All these may be styled Lisbon wines.

The Oporto houses in London are numerous: we may name among some of the most respectable, Croft & Co; Offley, Forester, Webber, & Co; Lambert, Kingstons, & Egan, &c., &c., none of whom import less than a thousand pipes from Oporto annually.

SHERRY.

No one who fears the prevalence of malic acid in wines will drink any other than sherry when it is to be obtained good. Gypsum is sprinked over the grapes in the vat to saturate this acid as much as possible. Sherry will therefore agree with those who can drink but few other qualities of wine. Whether it be purchased pale or brown is

of little moment in respect to quality, provided it be the pure wine. Brown sherry is merely pale, coloured by the admixture of a quantity of the wine, boiled down to desiccation. If the purchaser prefer one to the other, he may safely indulge his fancy.

It is necessary in buying sherry to be careful that it be not Malaga, brought to Cadiz for export, or the common qualities of Xeres. The quantity of prime wines exported is not great, compared to the demand. The whole export is but about 34,000 butts of every kind. Of which, in 1835, —31,810 came to England, generally blended with more or less of brandy, artificially mingled. The maturity may be best proved by the taste, after the wine has lain a reasonable period; for it must be recalled to mind that maturity, and not age, is the point to be regarded in commencing the use of the stock of any species of wine.

Amontillado, if genuine, is drier than common sherry wine, and is much purer; nor will it bear such an addition of brandy. The price too is greater. It should remain at least four years in wood, and is in its prime at sixteen.

The nutty flavour is much prized in sherry, with a very slight bitterness.

The prices of sherry vary much, according to quality. If the purchaser desires any small quantities by the dozen, let him, as in other cases, find a good bottling merchant, who must be paid a good price. In fact, the price of the best class of wines shows that cheap sherries and cheap Madeiras, must be bad sherries and bad Madeiras. —(For prices see the end of the volume.)

Sherry should be chosen of a good body, and be kept in a cellar rather inclining to a warm than a cold temperature. If good, it is a very enduring wine, and more healthy than any other southern wine, in which respect it may perhaps precede Madeira. This only relates to the best kinds, which are perfectly well flavoured, and do not possess any peculiar taste, having their own pure smack on the palate. In buying, above all things, avoid heat and harshness.

PAXARETE.

This is a malmsey of considerable repute, with much of the quality of sherry in its composition, and made near the sherry vineyards. It is exceedingly pleasant to the taste; though in Eng-

land, except by the fair sex, sweet wines are not held in the esteem they merit. A small quantity should on this account be in every good cellar.

Importers of wine from the Xeres vineyards, who may be depended upon as not introducing for them the sherries of Malaga, and imitation wines, are the well-known house of Peter Domeq, of Xeres and London; Gordon and Co., who have both most extensive vineyards, and reside on the spot; the houses of Beigbeder and Co., J. Osborne, who each import more than a thousand butts of sherry per annum; there are other large houses connected with the Xeres trade. The consumption of Spanish wine rather increases.

MADEIRA.

This wine has got into unmerited disrepute, owing to the tricks of dealers in substituting low-priced bad wines, liable to turn acid, for the best wines of the island, while the demand for it ran high. A preference given to sherry by George the Fourth, seems also to have caused this fine wine to get almost wholly out of fashion. The finest

East India Madeira is a white wine which has scarcely an equal, nor have the best kinds of Madeira any tendency to acidity. To be secure from fraud, deal with a leading merchant connected with the island. There may be considered five or six known classes of Madeira down to 20*l.* a pipe. The first and second qualities alone are worthy of purchase for a good cellar. No purchases should be made at sales in the docks; false marks are become very disgracefully common in the present day, either to impose wine as from the stock of a good dealer, or to pass off bad wine. All merchants of the highest respectability, as importers, should have their names branded on the *inside* of their casks, by which means an external brand differing would lead to exposure, when the wine was bottled off. The wine should be guaranteed unmixed on the purchase. It should be kept in a warm rather than a cold cellar, and is in its best state for drinking at twenty years old. The growth ought to be from a vineyard on the southern side of the island; the bad Madeira of low price has generally been that of the northern, which is very little valued. These have been sometimes passed off for genuine Madeira of the first class, but, as well as mingled wines put forth

with a false name, are deceptions originating with persons no better than swindlers. Such doings, when Madeira was high in demand, tended more than anything to fling the wine out of the market. Unless the merchants look to it, the bad sherries in the market will play the same game by-and-bye with this wine.

Madeira should have an East India voyage; some are satisfied with a West India one. There are also artificial modes of ameliorating this wine; but an assured East India voyage takes precedence of all. The agitation of the wine, as well as the changes of climate, seems essential to its perfect maturity. The additional price of a pipe of Madeira, taken from the island to India, is from three pounds ten to six guineas; to the West Indies, two pounds; and to Brazil, three guineas per pipe, beyond the selling price: such a sum additional is no object to obtain complete excellence.

Brandy is too often added to Madeira, on exportation, which greatly deteriorates the wine, however small the quantity. This was done to make the bad and good keep equally well at sea; to raise one quality and depress another, as with port. Thus acid wines in tendency were got easily

into the market to assimilate with the purer kinds. The first-class Madeiras want no such addition; they have spirit and body enough. By the mixing practice, on the demand being great, there was a re-action in the consumption, which fell so as to reduce the importation from 450,000 gallons, in 1824, to 162,042, in 1834. Notwithstanding all this, good old East India Madeira, of the first class, is without an equal, standing alone in character. By paying the very best price, say 70*l.* or 80*l.* per pipe, in the country, wine of the very best quality may be put into the cellar. Madeira is sometimes sold by the butt. It is necessary in purchasing this wine to deal with merchants of large capital and high reputation, connected with the place of growth. Kier, Stoddart & Co., Robert Wallas, Gould, Roupe & Co., John Blondy, are all respectable houses that have establishments on the island, and will sell the wine, from the best to the lowest class, only for what it really is, in the proper gradation of prices.

Madeira is a sound, healthy, dry wine, with a nutty but peculiar taste, and endowed with the quality of very great durability. Madeira wines, (except that called Tinta) when young, are white

wines, some sweet as well as dry. The malmsey is very rich, and brings a high price. Sercial is from the Rhine grape, and brings a price equal to the malmsey. The island also produced a wine formerly called Verdona, a sweet vintage, but known to dealers as green malmsey. Some good Madeiras it must be remembered are pale when young, and take a brown hue by age, while in others it is just the reverse. The wine must not, therefore, be judged of from colour alone. Madeira mellowed in the country is too often done artificially, and therefore imperfectly.

TENERIFFE, VIDONIA.

MANY persons have supposed, that the wines of Teneriffe are imported into Madeira, and passed off as low wines of the island. This is not true, as the merchants and growers there, would soon detect a practice ruinous to them. There are inferior growths enough in Madeira to supply all the trash that ever comes to the market under the false appellation of first-class wines. Teneriffe is an agreeable wine, inferior in strength and body to Madeira, and the flavour very distinguishable.

The wine formerly called Verdona, or Green Malmsey, is no longer made in these islands; but Palma produces a rich malmsey. Only about six thousand gallons of these wines are imported, and the merchants will readily accommodate the buyer who finds them to his taste — they are reasonable in price. Vidonia, so well known in England, is a Teneriffe wine, and is often adulterated here, and sold for Madeira; but this is only done by retail dealers, with bitter almonds and clarified sugar. Genuine Vidonia is a good, pleasant, wholesome wine for the table, and reasonable in price; but even to get this wine good, we must repeat, buy only of merchants of reputation, and pay a good price. Very leading houses in the island, are those of Bruce and Pasley. The importation into England has very much diminished. As Sherry has cut up Madeira, so Marsala has acted upon the Teneriffe produce, or Canary as it was formerly called.

VAL DE PEÑAS.

This wine, which is grown in so remote a part of Spain, at Manzanares, that it can only be con-

veyed away in pitched skins, which impart to it an insufferable taste of the resin, is publicly advertised in London. That it is the real wine nobody can credit; but what has been substituted for it, is a matter difficult to say. It is wise therefore to have nothing to do with a wine which cannot be deemed genuine. Could casks be got to Manzanares, and thence to the coast, the case would be different. It is rather unlucky that Spain has not been quiet enough for a long time, to render the transport of the real wine possible.

BENI-CARLO.

VERY often denominated black-strap; a couple of pipes mingled with one of port, have often been brought into England as three pipes of port of good quality, and as it is very cheap, it paid well for the trouble of commingling. Its name indicates its place of growth. Figueras red wines have often been used for the same end.

MALAGA.

A good deal of the dry wine of Malaga finds its way here as sherry of second-rate quality, for which purpose it is grown. Some of it is tolerable, though not equal to good sherry. The best wine of Malaga is sweet, denominated lagrimas. The kind most known in the English cellar is called mountain. There is but a small quantity imported at present. It is a boiled wine of great sweetness. The house of Heradia at Malaga, is one of the principal for supplying the foreign markets, and is well known in England, so is that of Langan & Co.

TENT.

TENT is a sweet wine, originally imported from Alicant, though much of what is now brought in, comes from Rota in Andalusia, where it is styled Tinta di Rota. It is consumed principally as sacramental wine in the church. A good deal of what is sold for such purposes, is an adulteration in this country. It may be had genuine of the Xeres wine houses in London. It is well to have

it in the cellar, its qualities being considered restorative. It appears that some time ago, a clergyman who furnished the sacramental table himself, was detected in mixing a compound called British tent with port-wine; information of it was conveyed to the excise, and the stock was seized by the sacrilegious guagers, and the owner heavily fined.

TOKAY.

This is a wine of the three better kinds of which a bottle very rarely visits England, though every dealer pretends to have it in pint bottles, at thirty-six shillings a dozen! This is a very rare species, and fetches, when of the superior quality, as much as half-a-guinea the pint bottle in Vienna. The bottles should be placed upright in the cellar. It is a wine few Englishmen would do more than taste; the colour is a reddish brown, or rather yellow; it is thick, a little sharp, and has a taste resembling no other known wine. Both this, Syracuse, Lachryma Christi, Cyprus, and Constantia, are all imitated by unprincipled dealers, out of sweet Sicilian, and similar wines. The purchaser must be careful of whom he buys.

The primest tokay is the Essence, which is rarely tasted but by the Imperial family at Vienna and a few opulent nobles, the whole belonging to the crown. The tokay-ausbruch, is a wine pressed from the grape, with a proportion of Essence added. The Maslas vineyards supply a third quality; twelve pounds sterling a dozen is the price of tokay-ausbruch in the Austrian capital; it will keep well for a century. A small quantity in the cellar of a wealthy individual will add to variety, and furnish a taste to guests. A little bladder is tied over the neck of the bottles, beneath which a small space is left, in case of fermentation, for which reason they are to be cellared in an upright position.

MARSALA.

This wine, when it is obtained genuine, of mature age, and not too fiery, is a very excellent table potable. Warm as the wine is by nature, too many importers add a considerable quantity of brandy, which is wholly unnecessary. It grows upon one of the spurs of Mount Etna in Sicily. It has the merit of being reasonable in price, of

good flavour, and will keep well. Mazzara, Bronte, Etna, &c., are all Sicilian wines, which will be found, when genuine, not amiss for those who discover they are adapted to their taste; but marsala is the more worthy. Woodhouse is the largest and most extensive dealer in marsala in this country, and therefore, one of the best of whom to make purchases.

RHENISH WINES.

These wines are a remarkable species on many accounts. Their durability is well known, and the better class of them are the most pure and wholesome in the world. The term Rhenish may be applied to many varieties; but those drank in England are from the Rhine and Moselle almost exclusively, and are white. A glass of Assmanshäusen coming now and then into England, does not alter the general rule. Hock is now drunk as soon as it arrives at maturity, formerly, age was deemed the criterion of its excellence, and the capacity of bearing the cellar for a century unchanged, was taken as the standard of age for drinking it. This enduring quality arises from the

exact balance of the constituent parts. In hock there is neither too much sugar, tartar, nor leaven; but the quantities of each being pretty equal, the affinity is strong, and a prejudicial fermentation is with greater difficulty created. This will be understood, by bearing in mind the constituent parts of wine described in this little work. Hock of good quality and mature age, is the least acid of wines. Rhine wines of bad quality, are very susceptible of acidity. The same may be said of low Moselle wines. The better qualities are excellent summer drinking, and come very reasonable in price; it is necessary, however, to beware of those who advertise cheap German wine, and to bear in mind that there are cheap and bad wines to be passed off for good in every country of the vine; where, however, they are always sold for the class to which they belong. Thus Stein inferior wine, though agreeable and excellent drinking when of the best quality, is constantly advertised by the cheap wine sellers. Now good Schloss, or Castle Johannisberg of the growths of 1779, 1806, and 1811, fetches from 35*l.* to 75*l.* the awm of thirty imperial gallons. Stein wine of 1748 and 1766, from 55*l.* to 70*l.* Hockheim of 1766 and 1775, from 42*l.* to 50*l.* sterling the awm. Steinberg of

1811 and 1822, from 55*l.* to 70*l.*, and all the other prime wines proportionably. Messrs. Mumm, of Cologne, or Mappes of Mayence, are houses to be relied upon for German wines. The Moselle wines are cheap and pleasant drinking, but they will not keep long.

The genuine German wines, have a bouquet like the French, which is indeed the mark of a pure growth. The sparkling hocks and moselles are not worth purchasing, nor are the muscadines. The muscadine grape cannot be ripened so far to the north, and this fact at once shews that such wines are to a certain extent factitious coming from the Moselle. Imitations of Rhenish wines are constantly imported; these must be carefully guarded against, as they are of no value abroad, and are brought here and sold at a large profit. The real golden wine of the Rhine, is not to be matched by any imitation: it is excellent, and very wholesome, when genuine and mature. It enlivens without inebriating, cheers without too much stimulus, and strengthens while it warms the stomach. "Good hock," the Germans say, "keeps off the doctor," and there is little doubt of this being true.

BURGUNDY.

THE wines of Burgundy are the first red wines in the world; for delicacy, flavour, perfume, richness, and purity, there are no others in any country which approach them. They are numerous in variety, and in average years as to temperature, abundant in quantity, if two or three very superior kinds be excepted, which are the produce of peculiar and limited vineyards. It is very possible to import a good Burgundy into England at a moderate price, which shall yet bear little resemblance to the prime growths. Eight times out of ten, the Burgundies of inferior quality are exported for the first. Independently of the value set on the highest growths, and their consequent high price, the quantity grown is not more than the opulent among the French can consume themselves, and second growths are therefore put forward instead: excellent wines, but yet not what they are denominated by dealers. Of Romanée Conti, the first-growth of Burgundy, and in fact the first red wine in the world, the vineyard is only about six acres and a half, and it is natural to suppose none genuine is exported; Romanée St. Vivant, an excellent wine, but inferior, is substituted for it.

The second growth of Burgundy is Bonaparte's favourite wine, chambertin. The vineyard producing the first growth is very small, and the wine is in great repute in Paris. The Richebourg growth, the St. George's, an excellent wine, and some others, approach chambertin in goodness, but still are inferior to it. The wines of Clos Vougeot, Nuits, Corton, Beaune, Pomard, Volnay, and numerous others are very fine. Some of the cheaper kinds of Burgundy would be found good drinking in England, did not the duty approximate so nearly to the cost.

The white wines of Burgundy are some of them too in just repute. The celebrated Mont Rachet is a delicious wine of this growth; but there are three kinds, one being only one-half the value of the first, and the third but two-thirds the value of the second. Hence it may be judged how difficult it is to secure the best, without dealing with persons of integrity, and paying a high price. Meursalt is a very good white Burgundy, so is wine styled of the Goutte d'or. There is an effervescing Burgundy, called sparkling chambertin, well known in England. This wine is spirituous, fresh, and agreeable, but it lacks the rich and peculiar flavour which makes good champagne unrivalled.

The perfume too is wanting; and the bouquet on opening the bottle, without tasting, will at once detect the difference. With those who drink spirit, or the strong brandied wines of the south of Europe, the delicate flavour of champagne is lost, and by such the carbonic gas and freshness of chambertin-cremant will be found agreeable; but the man of real taste, cannot hesitate a moment in discriminating the difference, and as he will pay for it the same price, or nearly so, as for prime champagne, he will not hesitate a moment in his preference.

Prime Burgundy supports a sea voyage with due care and packing in the country. The prices are high: genuine Romanee-Conti, cannot be had under 5*s.* or 6*s.* the bottle from the grower, and two or three of the first-class wines are never otherwise parted with than in bottle. There are, however, second class and very delicious wines to be had in the wood at the vintage; all classes varying in price, from 1400 to 500 francs, or from 58*l.* to 20*l.* the quene of 114 English gallons.

Burgundy increases in value considerably every year it remains in the growers or merchant's hands after the vintage. The wine is generally bottled at the end of fifteen months in wood, and should be drank before it reaches the age of sixteen years,

after which age it never improves. From the second year in bottle, or three and a half from the vintage, Burgundy is in full perfection. The common Burgundies lose their goodness after two or three years in bottle.

Among the white wines of Burgundy, Chablis must not be omitted; a favourite wine of the French, taken with oysters on commencing dinner. It is a wine of a flinty taste but agreeable flavour. The white wines of Pouilly and Fuissey, near Mâcon, differ little from it.

The red wine of Mâcon, very agreeable summer drinking, might be imported cheap into England; the price of the best enduring, would not be more than the sum paid as duty. There are many French wines of this character which would be found grateful in England, were it not for the rate of duty, and yet it would be exceedingly difficult, if not impossible, to form one upon the value of the article. For on wines little used in England, except by persons of the best taste, impositions are more easily practised, and are least amenable to detection.

Burgundies will do well in England in cool cellars. Many persons find Burgundy heating, but this is generally when the wine is new to them.

Burgundy should be bought only of merchants above all suspicion, who have intimate connexions with first-rate French houses. These wines, if of the better classes, are always exported from France in bottle. In the importation of the wine the prevalence of mildly cold weather is preferable, unless the wine be packed in salt. All good Burgundy has a fine bouquet and an agreeable freshness on the palate.

HERMITAGE.

The first class of this wine is rarely if ever obtained genuine in England, the second being almost always substituted for it. The wines of France, though very varied and numerous, are most accurately classed in the country, and reason points out that the best, being small in quantity, are not likely to be obtained, unless the price be very much higher than can be got at home. First-class hermitage, is one of the best French red wines. It is necessary to inquire the age of this wine, if bought in wood, which, with the first-class hermitage is not commonly the case even in France. The wine should be five years in wood before

bottling. The first class brings, at that age, four francs, or 3*s.* 4*d.* a bottle to the merchant. The colour in hermitage, is an exceedingly rich dark purple. It will keep good and without change about twenty years; only sixty thousand gallons of all kinds are made. Much of the second class is used for giving strength and body to claret wines at Bordeaux. White Hermitage is a still more precious wine, between the dry and sweet wines in taste. It will keep to a considerable age, some say to a hundred years. It is considered the finest white wine of France; it takes an amber colour by age, and should be kept from the air to the last moment before drinking. As only about a hundred and twenty pieces are made annually, it is necessary to be particular in securing the real growth. This is a very choice quality, and deserves its reputation. There is a very scarce luscious sweet wine of the same district, called Straw Hermitage; but it is not to be had genuine out of the country; as little is made, the price is high, and the French set much value upon it and keep it for home consumption. What the French call bouquet or perfume, is found in perfection in hermitage; it is a delicate wine, and full flavoured. The hermitage vineyards are on

the Rhine below Lyons. Hermitage of the first quality, is less liable to change than most French wines, but it is necessary to keep it as quiet as possible, for it bears motion indifferently. It never has a bouquet of the raspberry as some pretend, and if this be perceived in the wine it has been added artificially. Its colour should be straw yellow, and its perfume agreeable, but like that of no other known wine. It is mellow and rich to the palate.

The house of Richard & Son, of Tournon on the Rhine, is the largest dealer in hermitage in the country. Of the three qualities, even the second and third are sparingly imported into England, and often are not in the market at all.

CÔTE-RÔTIE.

This wine comes from the neighbourhood of Lyons, near Ampuis, in the department of Vienne. The quantity of the genuine first class made, is not more than seven thousand gallons. Body, clearness, and a perfume savouring somewhat of the odour of the violet, is discoverable on drawing the cork. It has strength and a slightly bitter taste, and will bear the sea well. This wine is usually

kept in wood for five years before bottling. It will remain in good condition in bottle for thirty years, while in the wood it must be annually racked. Côte-rôtie wine is well adapted to the English palate, though in some qualities it does not come up to the hermitage. There are two or three different growths, much resembling each other. The cellar possessing hermitage, would hardly need a wine of a growth so near it, in this country. There are white wines of Côte Rôtie, but they do not call for remark; they are both sweet and dry.

COTEAU BRULE.

This is a dry red wine of tolerable quality, grown near Avignon; it is agreeable drinking. Châteauneuf and Tavel are wines of the same neighbourhood, little differing in quality.

CLARET.

As the human frame of which the temperament is sensitive, is generally that of genius, so the more

susceptible of external impressions it is, the more unadulterated and delicate is wine. Clarets should be kept in a cellar of the best and cleanest description, perfectly quiet and cool. Of all French wines, these in England are consumed in the largest quantity. The wine should be imported from Bordeaux, neither in hot nor cold weather, and be bottled at the proper moment, which is ascertainable by its age in the first place, and secondly by its progress towards maturity. All the better class of French wines have more or less of *bouquet*, or odour: the Bordeaux wines, for English consumption, generally savour of the violet. A freedom from purple or brickdust hue, when old, is a recommendation of claret, the colour of which, notwithstanding, should be deep. It is fit for bottling when it has lost its hardness to the palate, and drinks soft and milky, with an agreeable flavour. In wood the casks must be carefully examined and kept full, for if space be allowed for air, the wine will run the hazard of getting pricked.

The Bordeaux wines which are sent to England are not pure, but mixed with second-class hermitage, and sometimes beni-carlo, with a little spirit of wine. The red hue is a defect apt to appear

when they get aged, owing to this mingling. The inferior wines are often treated with various substances, to pass them off for the best class: this treatment is by no means a close imitation of the natural wine. Clarets are classed, in value, by regular brokers; the best come to England under the first class, and, indeed, no more than the three first classes now attract the notice of the connoisseur claret drinker, because, when these wines fall low in price, they come too near the price of the duty, and are not of lasting quality. The Lafitte, Latour, Château-margaux, and Haut-brion, bring, in good years, 125*l.* a ton; in bad, they sell for little more than 17*l.* This is the vintage price; after four years' keeping the charge would be 170*l.* per ton, or 85*l.* per pipe. The next best class of clarets brings 70*l.* per pipe and upwards, in good years; inferior sorts to these bring 40*l.* at the vintage, and from 50*l.* to 60*l.* on exportation. From hence may be judged the expense of the higher class of the Bordeaux wines, the necessity of paying a good price to have them of the best quality, and the natural consequence, when prices are so high, of the buyer being exposed to imposition in purchasing the cheaper products, in place of the good. This is not all; adulterations and

imitations of claret are common; bad claret is physicked to pass off for good, during a short time, until the cash is received for it. Sometimes the most inferior wine advertised as the finest in the docks, consists of very inferior Bordeaux, brought in to cheat the buyer, and injure the merchant of integrity.

As the temptation to impose is great, the purchaser should be wary, and go always to the best dealers, even if inferior wine is wanted. Good claret has a remarkable freshness of taste and smell. Much of what is imported by the merchants is a secondary growth, but still good; a bottle of pure Lafitte fetches in Paris six shillings, and Margaux, sixpence less only. There are many wines approaching these in goodness, such as those of Gorce, Léorille, Larose, Branne Mouton, and others, which are fit for any table; St. Emilion is a most admirable wine. The great object is to get these genuine, which a discriminating palate in the buyer or integrity in the seller will alone secure. The principal claret growths will be found named in the sequel.

The clarets in the market among the better class of merchants run up to four or five varieties, from 50*l.* the hogshead, down to sixteen; and there

are wines that may come under the head *ordinaire*, or common, lower than this. There is therefore a great choice in every sense of the term, and additional care should be displayed in selecting them. Good houses at Bordeaux for the export trade are Nat. Johnston & Sons, and that of Barton; none understand the English market better.

MASDEU.

This is a French red wine of only a short standing in England, of a very full and pure character. It comes from the vicinity of Perpignan, and from a vineyard formerly belonging to the Knights Templars, and afterwards to the Hospitallers. It is mentioned by name in a Latin work as long ago as 1273, when the estate was sold by the monastic house of St. Salvador de Cira.* The buildings of the Templars are now converted to the purposes of agriculture, and contain the cellars

* Masdeu was a vineyard that year. The transfer runs "et generaliter omnes alios mansos et bordas, et mansuarios, et terras, et campos, ac vineas quos, et quos habemus et habere, &c., &c." So that Masdeu has been a vineyard for 500 years certain. A curious fact to discover in the history of a wine new to England, in 1838.

where this wine is deposited. The shipments take place from Port Vendres, close to Cape Creux, on the very line of limit between France and Spain. The whole estate is the property of Messrs. Durands, bankers, of Perpignan. This wine must be carefully discriminated from the imitations of port-wine shipped at Cette and Marseilles, as French ports and superior Oporto, Port-Vendre port, and the like. It is the pure growth, known in France formerly, and more recently as Rousillon, which is now the department of the Pyrenees Orientales. We see that M. Thiers, in his history just published, gives these vineyards as the spot which the French and Spanish forces occupied in 1793. It is much drunk in the north of Europe. Inglis, in his travels in Norway, says of Rousillon, "By-the-bye, it more resembles port, and is far more wholesome than the red liquid sold by that name in London." Port, when not very good, abounds in a peculiar acid, of which, indeed, it has always some portion: from this acid masdeu is free, while the flavour is very similar; the colour deep but bright, and the taste soft on the palate.

Even this wine, from the large quantity imported in the last twelve months, has been proffered for

sale in spurious imitations, of which the purchaser must be very cautious, or he will receive a very bad wine instead of a very good one. Age alone is the requisite to make this wine a very superior one. It will keep a century well. Those, therefore, who cannot drink port, but have left that wine for sherry, will find masdeu a good red substitute for the former, as it does not seem to contain the like quantity of gallic or malic acid which port does. It has the merit of being sold at a reasonable price, and on being kept a year or two in a cellar such as suits port, it will be found equal to anything said in its favour by those who have drunk it.

The country near the masdeu vineyards is noted in the history of the vine; it is a land of vineyards and honey. The famous white muscadine of Rivisaltes is a Rousillon wine, coming from the same neighbourhood as masdeu, and esteemed as one of the best in France. The introduction of this wine into England is a very great improvement, and adds a good moderate priced red to our stock of wines. In France, masdeu or Rousillon is not bottled until ten years in wood, and afterwards it will deposit in bottle for a long time, so fine is its character.

Masdeu of five or six years from the vintage may be purchased safely and of the right kind, of Messrs. Selby & Co., Burleigh-street, Strand, the only importing house. It is well worthy of the English table after being a year or two in the cellar. In the lists of wines handed about the trade, masdeu is not yet observable, it is to be presumed from the fear of its touching upon the monopoly of port. This seems very idle, as the greater the variety of genuine wines coming into England, the more will be purchased, and the larger the number who will profit.

CHAMPAGNE.

THERE are three kinds of white champagne, the still, called by the French non-mousseux; the creaming, or demi-mousseux; and the grand-mousseux, or fully effervescent. Of the still wine the best is Sillery, which carries a high price, has a fine *bouquet*, and rich flavour. It is an enduring wine, generally bottled after being in wood three years. The *vin du roi* of this kind is a very fine wine.

The next in quality is the *vin crêmant d'Aï*,

or creaming champagne of Aï. It is sweetish, with a taste of the pine apple. Its *bouquet* is very exquisite, having in perfection that peculiar flavour in which the wines of Champagne resemble no others. In fact a common judge of Champagne may always try the genuine wine by the *bouquet.* Effervescing hock or Rhenish or sparkling Moselle, are all deficient in that rich flavour which distinguishes Champagne, and are only commendable for their effervescence, just as gooseberry or perry are in England. The creaming wine of Aï on being drawn sends up bubbles of carbonic acid gas to the surface, but never froths. It is a fine, clear, brilliant wine, matchless in quality, and is preferred before wines that froth on being poured out. The last, or third class have the same *bouquet* and much of the flavour, but a good deal of the strength of the wine evaporates in the gas. Persons of refined taste prefer the creaming wine. Of this last there are species from five shillings, in the country, down to tenpence the bottle. The cheap Champagnes are very injurious to the stomach, and have none of the qualities of the better classes. The appearance of effervescence is no test in respect to the quality of this wine. A knowledge of the true taste and *bouquet* of Champagne, in its genuine state, is

absolutely necessary to the purchaser; and these qualities are so marked in the wine, that a taste by no means first-rate in goodness may easily detect the wine which is deficient in them. The effervescing chambertins, Arbois, St. Peray, and numerous other French wines, all want the peculiar, grateful, and unrivalled flavour and smell of real Champagne. There is no criterion in the ebullition of the gas rising in the form of a star to the surface, when poured out, as some pretend: carbonic acid gas causes this appearance, without reference to the quality or flavour of the liquid from which it is evolved, regard being had to its specific gravity. He who cannot discover the real wine of Champagne by the *bouquet* and flavour may as well drink any other species of effervescent liquid. The aroma, *bouquet*, and flavour of Champagne have never yet been imitated with success.

These wines may be purchased at Epernay or Rheims, of the finest qualites. Great caution is necessary in buying Champagne in England, unless of respectable houses: there is no other security for the buyer but the merchants of character, and avoiding like a pestilence the advertisers of cheap Champagne. The qualities of Champagne are sometimes classed in the country

by the merchants' price:—first quality, 2*s.* 6*d.* to 3*s.* 4*d.* a bottle; second, from 2*s.* 1*d.* to 2*s.* 6*d.*; third, or inferior, from 1*s.* 8*d.* to 2*s.* 1*d.* The best from the merchant in the country is on the average 3*s.* the bottle; the duty is 5*s.* 6*d.* the gallon; then there are the carriage to the sea, freight, interest of money, bottles, and profit in England to be added. M. Moët, at Epernay, and M. Ruissart, of Rheims, possessor of some of the rich vineyards of Aï, are dealers of great integrity and large transactions, resident on the spot. Some imagine buying in the docks is a security; nothing can be more fallacious. Champagne, or any other wine, worth only a shilling a bottle, may be imported and stand in the docks as well as the best. Again, it must be urged, go to merchants of good standing and tried integrity, and pay a good price.

Sometimes, owing to cupidity and through designing dealers, the bad Champagne is often imported at a franc a bottle, and sold at balls and routes, after which the bottles are filled with a manufactured Champagne, from gooseberries and similar fruits. Those who are acquainted with the flavour and *bouquet* of real Champagne, however, will readily detect the cheat. Unfortunately these

are the persons least likely to suffer from the fraud. The *Literary Gazette* was a few years ago prosecuted for telling the truth, and nothing but the truth, on this matter, having had to pay 50*l.* for conferring a benefit on the public. What was still more singular, the judge, who knew nothing about the matter, stated on the trial that the *best* Champagne might be bought as it had been advertised! It is to be presumed his Lordship had been the dupe of some low dealer, and imagined a fourth-rate commodity was the *best*, for no one denied that Champagne of an inferior description might be had lower than the fraudulent advertisement stated. Here the judge was no judge.

Champagne should be kept in a cool cellar, and not be removed from the case until wanted for drinking, where the practice is not inconvenient. If kept out of the case, quartz sand is the best substance in which to imbed the bottles, which should still have laths between each tier. Sillery in bad cellars will sometimes take the effervescing quality. In this state the bottles should be put on their bottom for a time, and the wine be drunk in ice.

Rose-coloured Champagne will never be bought or drank by a good judge of this wine. The colour

too frequently does not arise from the skins, gently bruised, but from a tinge given with elderberries, or rather a few drops of a liquor prepared from them for that purpose. A faint blush is often natural in the best Champagne, but it is too slight to be mistaken for the rose-coloured wine.

A deposit will often be observed in champagne wines, when they have been placed in the cellar after purchase. Effervescing Champagne will lose that quality if the bottles are placed upright, and therefore they must be sedulously piled with the same sides downward as they have previously had. If the wine is not removed from the case and the proper side of the latter is kept up, all will be right. Still champagne wines becoming effervescent, lose their fine flavour to a certain extent, and acquire a sharp and a peculiar taste. When the effervescing wines lose that quality, which they will sometimes do suddenly, they are on the other hand often better in flavour, drank as still wine, than they were at first.

The deposit in Champagne highly effervescent, in the form of dry bright crystals, does not alter the taste of the wine, and is in fact nothing more than the natural crystals of the tartar precipitated, which shows its perfect state. White or yellow

depositions are considered dangerous; they are apt on the least motion, to mingle with the wine in the appearance either of dense clouds or flocculent masses, or in ropy filaments, which float about in every direction. These last show that the wine has lost its effervescence and flavour. Great heat or cold is unfavourable to keeping Champagne; cellars that want air, or those having a current equally injure it. The temperature should be carefully attended to in keeping it. The older it is, the less likelihood of spoiling. The best Champagne keeps well from twenty to thirty years, and some of a fine vintage has been known to reach forty. The sweetest wines, are those most apt to become thick, or ropy in bottle. Such wines will generally recover themselves in time, if kept in good cellars perfectly quiet. Six months will in some cases be sufficient, while three or four years are required in others.

When Champagne is received into the private cellar, and its place is once fixed, it should never be moved but for the table. Every new motion disturbs the particles which are precipitated, and tends to do no good, as the next precipitation will be increased in quantity. Champagne is not very liable to ropiness in bottle; and in wood it is not

received into this country. This disease is supposed to originate in the non-decomposition of the vegetable mucilage, one of the first important constituent parts in all wine. The want of a sufficiency of tartaric acid to neutralize this substance, has given rise to the use of cream of tartar and brown sugar. These have been added to provoke a new fermentation, and wholly decompose the vegetable extract, and the measure has been sometimes attended with success.

Champagne wines receive a wonderful degree of care from the grower, as may be seen in the "History of Wines," under that head. They are generally kept by the grower for a year after bottling, and then are submitted to the operation of *degagement*, or clearing from their deposit, before they are sent away. In England, Champagne should never be uncorked but for use at table. Its delicacy is far beyond the management of any wine-coopers or dealers on this side the channel. The loss of the effervescing property may be recovered by changing the temperature, and if it do not return, it may be drank in ice as still Champagne. When too frothy, set the bottles on their bottoms twenty-four hours before using; and if Sillery should chance to shew effervescence, treat it in the same manner.

SAUTERNE.

This is a wine of the Gironde, and comes to England from Bordeaux. It is a white wine of considerable repute, grown in what is called the Graves district, whence also come the white wines called Barsac, Pontac, and others. Good wines of this class bring oftentimes 3000 francs, or 125*l.* the ton, at ten years old; 1000 francs, or 42*l.*, is frequently the vintage price, augmenting by age. These wines are procurable in perfection from all respectable Bordeaux merchants. They are bottled after being in wood seven or eight years, and are considered at a proper age, very excellent dinner wines. Carbonnieux, Preignac, and Bomms are growths of the same neighbourhood. It is necessary to secure the wines of the first quality, as some of the second frequently are substituted for them, though miserably inferior; these wines keep exceedingly well. Barsac of great age is to be met with in the country, but it is hard on the palate.

ST. PERAY.

This is a Rhone white wine, sometimes drunk in England. It sparkles, and is very pleasant drink-

ing; it is sweetish, and the true flavour should have a twang of the violet. It in no way resembles the wine of Champagne, except in the effervescing quality, but it is a delicate lively wine. There are three different qualities of this wine, which will not keep more than six or seven years, two of which it is generally preserved in wood. Some pretend that this wine comes from Vienne, but it is grown in reality near Tournon. The first quality alone should be procured for England; the price at the vintage is sixty francs the hectolitre or 26·4 gallons old measure; but no one would purchase it out of bottle for exportation under two years old, and of course in bottle the price is tripled, or quadrupled on the spot.

CAPE WINE.

THE wines of the Cape form three or four varieties; but they are held in little estimation, if we except the sweet Constantia, of which there are two kinds. The Cape wines are drunk by very few. The peculiar earthy taste which they possess, is a bar to their getting into use in Europe until they are considerably improved. The Cape produces

tolerable red wine, but little of it comes to England. Our colonial agriculturists there, are much wedded to old practices, and improvement proceeds slowly. Until some change has taken place, it is not to be recommended for any good cellar, unless cheapness be the object; those who are not particular about flavour may make trial of it, yet for every table purpose, of white wine, marsala is preferable, and equally cheap.

SWEET WINES.

Sweet wines, called by the French *de liqueur*, are not much drank in this country. Muscadines, malmseys, the Frontignac, and Lunel, of the south of France; Syracuse, Cyprus, Constantia, and such like, in small quantities, are very useful to keep, from the fair sex being partial to them. Care must be taken that imitations of them are not purchased for the genuine wine. Imitations are indeed less rare, because smaller quantities are sold. The most common fraud is the substitution of second-class wine for first class, as is now too frequently done with Lunel.

THE CHOICE OF A CELLAR.

ALL who purchase wine for their own consumption, should have a cellar to hold it, just as one who has taken to himself a wife, should get a suitable dwelling for her reception. Both in one case and the other, this matter is of great importance. Much wine is injured beyond recovery, from not being deposited in a situation adapted for its perfect preservation. Many think this a matter of little moment, and are ready if they purchase in bottle, to do as the bachelor of Gray's Inn did, "stow it under the bed because it would be drunk fast." This might do for a musty scribe in his chamber, whose taste was not remarkably acute, and whose purchase and consumption ran a neck and neck race together; but it would be very sorry advice for a man of taste, who kept a good stock of several varieties of wine, and valued the contents of his purse. An esquire in Devonshire, one of those who loved wine "best of all things but his horse," as Pope says, stowed his sherry and champagne alike in a most capacious corner cupboard. He very often abused his wine merchant for sending him mixed wine, some good and some bad. Then his bottles flew frequently, for there

was a large fire-place not far off, and its effects were obvious; but if the port did seem a little out of order, why his father had used the same receptacle before he succeeded to the estate, and therefore the situation must be eligible. Such was his reply to every remonstrance on the subject. A Scotchman, with the pride and niggardliness so frequently seen in his countrymen, used an attic for his wine-cellar, and there he deposited the only dozen he possessed, just before he intended to give a dinner to some "Southrons," not hackneyed in the fiery potations of the north. When evening was advanced, and his dozen drank out, of which he did not dream, he called his housekeeper and bade her bring a choice bottle of No. 5. Old Jeannie stared a moment, and, forgetting herself, said, "I wonder what ye mean; I ha' fetched down from the cock-loft the last bottle o' the dozen ye had in yesterday for your friends, and ye maun now go to the whisky."

This is a long digression, to illustrate the plain truth that wine-cellars must neither be bed-rooms, parlour cupboards, nor cock-lofts, but, as the critic would say, must consist of "the proper thing in the proper place;" in fact, that a cellar must be a cellar, in material, site, temperature, and solidity of construction.

There are some of the stronger wines which seem proof to bad cellarage for a long time, but these are only exceptions to the rule. Wine, if fit to drink of its kind, is an expensive luxury, especially when it counts a great age and has been matured in foreign climates; it should therefore rest well, before it be drunk, in the best adapted situation possible. Neither the perfect affinity of hock, nor the brandy infused into port, will prevent both from being affected in bad cellars; while the delicate first class French wines are completely spoiled, the red going in all cases quicker than the white.

It is incredible how soon the finer wines deteriorate in bad localities, while the southern do not appear to contract injury, and hence such fine wines, from their greater susceptibility of change, on the mischief being found to attach to them alone, are thought to be themselves in fault. But the better wines of Spain and Portugal, very fine Oporto in particular, too frequently exhibit symptoms of similar disarrangement from no obvious reason, and the guess applied is generally to any but the real cause. Turbidness, ropiness, the approach of putrefactive fermentations, vitiated flavours, may all arise from the defect of the

locality in which wines are stored up. No more need be said to show the necessity of attention to the following hints on this branch of the subject.

Choose your cellar, whenever it is possible, in the live rock beneath or close to your house, where the situation will admit of it; this, however, is not frequently the case. The French, who are the best authority on the subject, tell us that cellars under old uninhabited mansion houses have been found best of all, provided they have had no opening but to the north, and have lain as deep as the nature of the soil would permit without too much humidity, even to forty or fifty feet. These situations are only mentioned to enable the reader to make a comparison of what approximates nearest in his own case to the most desirable site.

In cities and towns good stone or brick cellars, solidly constructed, at such a depth as to secure an even temperature through the year, is all that can be reasonably expected in the generality of cases. Wherever and however cellars be constructed, the changes of the external atmosphere must not penetrate to their recesses. Double doors, one four or five feet within the other, so that one may be closed before the other is opened, are essentially needful. The temperature of 50°

of Fahrenheit's thermometer, or never rising above 52°, is the best that can be kept up throughout the year. The majority of wine-cellars in private houses in large cities are not at all adapted for expensive delicate wines. Hence people so often complain, after they have received wine in excellent condition from the merchant, that it does not drink as well as it did when it came home; that it is a wine which will not keep, and they have been imposed upon in the purchase; when the cellar alone has been in fault.

Cellars in private houses are rarely ventilated. Foul air is frequent in them, arising from fissures between the joints of the brickwork; the carriages passing above shake the street under which they are too often built, and communicate the tremor to the wine, than which nothing is more likely to cause it to become turbid. The back instead of the front of a town-house is the place for the wine-cellar. The merchant is often much distressed at times, in the metropolis, for proper cellar room in a situation that is adapted in every respect to his wishes, to secure his stock in a proper condition, because ground is so much in request. In other places, or in the country, the difficulty of finding a good locality is very much less.

Cellars should be well arched, and the arches should be dry enough to bear a coat of lime whitewash, and they should be of great thickness, especially if anything is to pass over them. If the floor of a wine cellar, and the walls, for a couple of feet in elevation, are moderately humid, it is fully sufficient to prevent the dryness which causes the wine to evaporate, the wood of the casks to shrink, and the corks in the bottled wines to contract. The apertures for the admission of air should not pass out in direct lines, so as to admit light, but should be made like those in powder magazines, in this form: ⌙, and only be opened occasionally, when the temperature is within and out alike. If the site be eligible for windows they should be of glass double, one about two inches within the other, hermetically closed, and shaded externally by projecting covers, so as to exclude every ray of sunshine; or they should be on the northern exposure, and the light admitted should be barely sufficient for faintly distinguishing the objects the cellar may contain. Where a large stock of various wines is kept there should be two cellars, one within another. One cellar should be kept at a lower temperature than the other, that those wines of the south may have con-

genial lodgment which are most benefitted by a warm atmosphere. All sweet wines, and those called by the French *de liqueur*, improve in a temperature which would be ruinous to the more delicate kinds. Madeira, Xeres, Teneriffe, Malaga, Paxarete, Cyprus, Syracuse, Alicant, and similar wines, are best kept in a temperature of 60° of Fahrenheit. The delicate and exquisitely flavoured wines of France will only keep well in a low temperature, hence the convenience of two cellars and two temperatures.

The humidity of a wine-cellar, as already observed, should be determined to particular objects. It should be just enough to prevent any drying quality in the air. When this requisite humidity is kept up, from the floor of the cellar being damp, the humidity will ascend and prevent the shrinking of the cask staves, and that evaporation of the wine certain to happen in too dry a locality. Many cellars run down with water; such are to be as much as possible avoided. The perfectly dry cellar will cause a loss, by evaporation, of a bottle from each cask, every three or four weeks, from the shrinking of the wood, while, in a moderately humid cellar, the loss of a wine-glassful is all that would happen in a like space of time.

The ascent and mingling of the particles deposited by the wine, from the rumbling of carriages, will also be caused, in shallow cellars, by thunder or the firing of artillery. How the fermentation and consequent destruction of the wine happens from this cause, will presently be shown, when vinous fermentation is considered. The re-suspension of the vinous deposit, if the wine escape acidity, will still do mischief. Let the cellar then be deep, even "to the centre," rather than be exposed to such dangers. There must not be even a rat's hole communicating with a sewer by which a taint may be admitted. No outer kitchen sink, no odours or vegetable matter in decay, or water in which vegetables have been boiled, must be suffered to corrupt the air near the entrance of a good wine-cellar, in the smallest possible degree. No current of air should be permitted to pass it, nor should the door be near any place whence effluvia from noisome or disagreeable trades can be carried in, or any obnoxious gasses percolate. A wine-cellar should contain no other liquor whatever but wine.

These directions some may think to be over nice, but they are not really so, as they form the standard for approximation in all cases.

where but few are so well situated as to realise them fully, it may not be unacceptable to such, to show how far they are able to proceed towards the desired object in the most correct manner. The individual who is building his mansion in town or country, may make his cellars in every respect as they should be made, but he who hires his house must rather seek to obviate existing inconveniences than lament over what he cannot amend.

In damp cellars the casks must be frequently examined, lest there be any decay of the hoops. Iron hoops are now very generally adopted where it is practicable; but unsound places will frequently discover themselves in the staves, and these require attention. The admission of air will diminish the dampness of a cellar, but this cannot be done without affecting the temperature, at least in such a manner as to lessen humidity. It is much easier to give a dry cellar the requisite degree of humidity than to dry one which is too damp. The numerous modes of effecting this end need not be particularized, as they must occur to every individual who finds himself necessitated to consider the subject. The floor of the cellar ought to be well rammed or beaten. Where the wine is piled within bins this is essential to

the arrangement of the bottles. There must be no wooden shelves; in a cellar stone must be adopted. No substances that ferment, nothing vegetable or animal, no acid or liquor of any kind, which is in a state of acetous fermentation, or likely to become in that state, should ever find admission; no decayed wood or sawdust, that favourite in the wine-cellars of London, should be allowed, because sawdust is apt to generate insects, and in decaying to evolve gasses injurious to delicate wines. Laths are the best rests for the bottles in the bins, and if it be considered desirable to imbed the bottles in any substance, good sand well washed in fresh water has an admirable effect in keeping wine fresh and cool, particularly sand in which quartz prevails to a considerable extent, as it keeps the wine fresh by its peculiar coolness.

When a cellar is made in a marshy soil, it should be constructed with great care. Vegetable decomposition is the basis of most marshy and swampy soils, and is highly detrimental to wine. Mere clay is not of course included in this description of site, however damp. A cellar excavated in a marshy soil should have two or three feet of clay in thickness beneath and behind the side walls, well rammed so as to exclude any

chance of communication between the soil first mentioned and the cellar. In some places of this kind, and near where stagnant ditches are excavated, or pools of standing green or moated water, wine is observed to imbibe in the cellar exposed to the gasses which exhale from such spots, taints, more or less slight, never again lost.

The casks ought to be placed parallel with the floor, so that a horizontal line, drawn through the heads by their centres, should be the guide in placing them. Whatever the wine may then deposit will fall into the bellying part of the staves, and be less liable to ascend upon a slight disturbance, besides admitting of closer drawing off in racking or bottling.

The casks should not touch the wall of the cellar, nor each other, but a small wedge of wood should be placed between each cask and the frame on which it rests. By this means no disturbance of any cask can take place on the removal of another. Casks should never be placed one upon another if it can be avoided, because some must be moved to come at those which are in the lowest tier, in case of any necessity existing for examining them, or if leakage occur. It is far better, where there is a

want of room, which will seldom be the case except in the cellars of the dealers or merchants, to have parallel beams or sleepers running in the same direction as the horse over the first tier, about six inches above their bungs, by which means any single cask in a tier may be moved without touching those above or below. The expense will not be found half as important as this plan will be discovered to minister to convenience.

Some of the most extensive cellars in Europe are those of M. Moet at Epernay, excavated in a species of chalk rock, thirty feet below the surface of the ground. The just equality of temperature is very accurately preserved in them. Private cellars are not unfrequently found in France in the gardens, under green sward, over which nothing heavy ever passes; steps lead directly down to a considerable depth, when a door not larger than is necessary for the admission of a pipe of wine, opens into an area of about six feet in length, and a second door enters the body of the cellar; the light is admitted at the opposite end, from the side of a sort of well, dug perpendicularly, and closed at the top by a grating. The author entered one of those which had been relieved of its contents

by the Russians in 1815, and was much struck by its excellent adaptation to its object, and, at the same time, its simple construction. The arch was of stone, about a foot thick, and eight or ten feet of earth intervened between the stone-work and the surface. It is probable the arch had been first covered with some kind of waterproof cement, as it was perfectly dry; the form was oblong, about thirty feet by twelve, and on the whole it formed a most excellent wine depository for a villa, or the house of a private gentleman in the country, although in our moist climate there would be some objection raised to the trouble of passing out of the house-door into the garden to fetch the wine. This might be easily obviated by steps being made to descend from the house itself, where access would be most convenient to a cellar thus constructed externally.

Cellar ceilings have been built in wine countries in the form of a dome, where light and air were admitted from a small aperture at the top; the various gasses generated in the cellar, such as carbonic from the wine itself, will disappear naturally ascending to where they pass away as they are formed. There is a loss of room in this figure, and the expense of construction is considerable.

Cellars must be kept scrupulously clean; all cobwebs must be swept away. The author remembers seeing, in a port-wine cellar at Bristol, long silky webs of a black colour, hanging three feet from the roof, evidently made by a very small red insect somewhat of the spider genus, which was generated there. It did not, it was said, produce any ill effect upon the wine that was perceivable, but the whole cellar above was black as soot with these singular webs. The character of strength in port-wine is no criterion for keeping from injury the more delicate species. Whitewash and cleanliness are indispensable where wine is kept, and sulphur should be now and then burned, if carbonic vapour is formed. The brilliancy of the finer wines should be most cautiously attended to as well as the flavour. The preservation of these depends more upon the neatness and perfection of the cellar than many persons are inclined to admit.

The temperature of a cellar is easily raised by artificial methods, but the union of artificial heat with dampness is apt to generate an atmosphere not congenial to the preservation of wine. It is only where wine is required to mellow that stoves can be used, and then all the wine but that it is

intended to benefit, should be excluded. The common method will ensure a temperature of 50° or 51° Fahrenheit, for the northern and more delicate wines. Those of the south may easily be kept, as already observed, in a second vault, and the temperature raised by a stove, the pipe of which must communicate with the atmosphere, or else the air will be rendered mephitic. An iron tube filled with steam is a better method still, conducted from a fire-place used for other purposes; the size of the pipe is very easily adapted to that of the space required to be heated and to the temperature desired. A very small sized bore will generally be found adequate to the purpose.

Cellars may be constructed above ground, in the centre of stone-built rooms, raising the inner walls a few inches within the outer, and keeping double doors, one to be closed before the other is opened; but such a plan is never advisable unless the place be a morass. A good thermometer or two, for indicating the temperature, will be necessary; one to be placed in the passages to the inner door, and a second within the body of the cellar itself. These should be carefully noted, whenever the cellar is entered; the temperature to be raised or depressed, as the case may happen. If

the external air be colder than the correct temperature of the cellar, every opening should be closed immediately that communicates with the external atmosphere, and the reverse should be practised if the cellar be too warm. An attention to these things requires very little trouble, and their good results are beyond general supposition. Mankind is very apt to undervalue trivial things when their effects are not immediately demonstrable to the senses, yet it is the aggregation of trivial things that make up the masses.

Let it be remembered that,

> A wine-cellar too hot or cold,
> Murders wine before it is old.

Lastly, cellars should not be built too lofty; it is enough if they hold a good body of air. The temperature of a large space is not so easily adjusted as that of a small one. In England atmospheric changes are so frequent that pure air cannot sometimes be admitted when the state of that in the cellar may require it. The best guide is a comparison of the external with the internal thermometer. When the two are at an even balance, which many times in the year a proper watchfulness will discover, then open the cellar door and let it have a beneficial airing, but let

the external thermometer be frequently examined while this is going on. A wine-cellar should be regarded with as much regard to atmospherical changes as an ice-house in a warm season.

Not only must a cellar be adapted to its proper purposes, but its contents must not be suffered to fall into confusion. A gentleman known to the author, who was fond of good wine, but had never been in his cellar three times in his life, once prepared to visit it, and both accordingly descended the stone stairs together, duly accompanied by Mr. John, the butler, a meazled-faced old man of sixty-seven. On the door being opened, the plain of Babylon with its jumble of ruins was seen imitated in miniature: its lettered bricks and unlettered bulrushes were presented in broken British tiles, fragments of bottles, and splintered laths,—a chaos of confusion. In one corner was a heap of decaying saw-dust, swarming with insect life; here were three or four tiers of bottles of some unrecollected wine piled in sand, upon which claret had stood in a more elevated position, the said unknown wine having for years formed the pedestal of the Gironde vintages; there the banks of the Maine and Mediterranean closely approximated; a perfect study for a geologist in

accounting for the stratification. Malaga fraternised in one place with Lyons, and the Rhine and Douro "held sweet counsel together." Vidonia, Lisbon, and sherry were mingled;—the official of Pharoah, attached to the household of the writer's friend, declaring he could distinguish what to every one else in the world was undistinguishable. One heap of bottles, put aside as rejected, was found to be pale sherry, of very great age, and, to the butler's taste, too weak to be good; while some other wine, having been tried while it was in a state of temporary disarrangement, was flung apart as good for nothing, though in reality of rare good quality. In fact, the Egyptian domestic was much better fitted for the brewhouse than the wine cellar; he judged of wine by good well-brandied red or white, and having a scorn of "thin potations," made his own taste the standard of excellence for his master, and held all the more delicate kinds in utter contempt. The author recommended to the master, in whose family the man had risen from superintending the fermentation of the stercoraceous refuse, to be lord of fermentation in the cellar, that he should be sent to old Vansittart, then Chancellor of the Exchequer, who, except himself, was the best hand at making a "confusatory"

of his business—not of the cellar, indeed, but of the national budget—that was ever known. Old Jack the butler, his master, however, praised for his honesty, though he might be minus every other quality beseeming a butler, and Jack kept his post to his death. His method was to declare that he knew where to find every kind of wine, and nobody else had any business to look for it. This defence became untenable, for, upon asking the old man for some mountain, of which a lady going to dine that day was very fond, he said it had all long ago been drank. Several dozens, however, were found, which the old butler, declared to be Lisbon. No matter; the honest servant of the good-natured master remained cupbearer until his death, as if the only requisite for a butler was common honesty.

Now, if gentle or simple people do not look into such matters as these, and remedy glaring evils in their own household, arising out of the incapacity of servants and the invariable consequences, a neglect of economy, they need not wonder at their disappointments, nor at finding their family expenses exceed their calculations.

It would not be easy to make such a butler understand the following remarks, and yet they

should be well impressed in the recollection of either butler, or of the master himself, who takes a pride in possessing a first-rate cellar of wine.

All changes in wine are to be ascribed to simple causes. There is a great prevalence of one constituent substance, and not enough of another; there is a balance somewhere to be restored, that amendment may be effected. The temperature is effecting changes,- -that must be altered; or it is spring, and the fermentation is renewing, the wine must be racked, and perhaps fined. All these things will occur to the mind of one who knows his business. They are of a very clear character, and are easily taught even to a domestic, who, in fact, ought to learn them before he takes charge of property which may, through ignorance of such matters, deteriorate to a serious amount. Most butlers should be ordered to send for an experienced person, upon observing changes in wines under their care, before they attempt anything with them on their own judgment, or suffer them to be laid aside. This may be enforced by the master's orders upon the servant, unless the former be one of the breed who complain of utterance being too laborious an effort for their gossamer organs of speech.

It will be proper, therefore, to give in the fullest manner, an idea of what are the constituent parts of every wine from the grape; a species of knowledge necessary to all who have any concern with wine, whether merchant, dealer, amateur, or the keeper of that master's cellar who is too obtuse by nature, or too idle from fortune, to take care of the matter for himself. Bad wine is the guests' horror and the host's disgrace; and it is the less excusable, because a little study of the nature of the thing will prevent such an accident. No man would suffer putrid meat to be set before his guests, and putrid wine must be in every respect as abhorrent to real hospitality.

THEORY OF FERMENTATION.

THE fermentation which happens in the vat, and changes the must into "wine," takes place in the hands of the grower, and is never so perfect, although the wine be repeatedly racked and fined before it is sold for consumption, but that it undergoes a second in the cellar, called by the accord of most individuals who have written upon the subject, the "secondary fermentation."

In order that this may be clearly understood it will not be amiss to make the reader understand the nature of fermentation itself. A thorough acquaintance with the principles of which will alone enable any one to comprehend the changes which so frequently occur in wines, and the mode of administering the proper remedies.

Fermentation is the process by which certain matters undergo changes, and are as it were newly combined under a different aspect. Certain substances are absolutely necessary to effect these changes, without which nature is inert and the process will not go on. These matters are five in number: for although art may detect small fractional parts of other substances, they do not appear to be essential, and only those which either are so, or are readily distinguished, need be enumerated now. The matters requisite to fermentation in grape wine are:

1. Grape sugar combined with more or less vegetable matter.
2. Vegetable matter, or mucilage in which azote is observed to be present.
3. Tartaric acid.
4. Malic acid.
5. Water.

The other qualities most obvious to the observer in wine, do not attach to fermentation; that is, they appear to be present in the must prior to that mysterious operation of nature, and may be altered, omitted, or destroyed at pleasure, and yet fermentation proceed uninterruptedly. Such are colour, flavour, and the astringent taste communicated by tannin from the bruised stems or pips of the fruit.

First, then, sugar is a great ingredient in fermentation, making the larger part of the produce of the matured grape. This substance exists pure in the fruit, and also combined with a vegetable matter which is supposed by experienced chemists to be the great fermentative agent, having a near resemblance to albumen, or the glutinous matter observed in wheat, in which the substance called azote has been discovered. It is to the quantity of sugar in the grape that the alcohol, or, as it shall in future for distinctness sake be called, the brandy, has relation in quantity, and consequently the body or strength of the wine. In fermentation the sugar is decomposed and the brandy formed. In order, however, to make the process effective the sugar must be combined with another agent, which is the leaven or fermenting principle;

this is the subject just mentioned, and enumerated on the other side by the title of, secondly, "Vegetable matter," which acts in the process of vegetable fermentation throughout every species of substance submitted to the operation. Azote is present in this substance, but whether it is essential to fermentation is undecided by chemists; most likely not. This extract is found in beer, cider, and in all fermenting liquors universally. Thirdly, Tartaric acid, or crude tartar. This is as essential as sugar in the manufacture of wine. In dry wines tartar is much more abundant than in sweet, where the sugar largely predominates. Wines grown in the south, and of highly matured fruit, cannot, from the want of tartar, be made dry, but are always sweet, because the proportions of sugar and tartar are out of due relation. Tartar, in a certain quantity, is necessary in the production of brandy or the alcohol of wine, but in what degree, no satisfactory experiment has yet decided. It is to the presence of tartar that wine owes its superiority over other fermented beverages. Tartar, however, must be connected with the last mentioned substance to proceed into fermentation.

The fourth ingredient discovered in wine is Malic acid, but not in a large quantity. It is to saturate

this acid, which is injurious to wine, that where it is discovered to abound, gypsum, or plaster-of-Paris, as it is vulgarly called in some places, is sprinkled over the grapes in the operation of treading, from the known affinity of this acid for that substance. It is injurious to wine in proportion to the quantity of it present.

The fifth ingredient in making wine is Water, in a due proportional quantity. Too much water impedes the progress of fermentation and renders the wine weak, and too little is equally prejudicial to the balance of the component parts of each substance, which gives good wine. There are modes to obviate the excess of the ingredients, in certain cases, which art and experience have rendered common in practice; but, as this chapter is not intended to refer but very generally to the "*primary*" fermentation, or that overlooked by the wine-grower, the mention of them may be omitted. The theory of fermentation here described is only to enable the reader to comprehend better the cellar, or "*secondary*," fermentation, which comes more immediately within the object of this little work; for without knowing the general principles of the one, the other would be very ill comprehended.

If the sugar, vegetable mucilage, and tartar were evenly balanced, or in exact proportions, the fermentation would be perfect, the union of the component parts being close, and the wine in consequence very enduring. The affinities of the constituent parts in hock, for example, are so closely connected, that the wine will keep to a great age; in other words, the proportion of the ingredients more nearly approaches to a perfect state of union than in many other wines. It is thus very easy to gather, that when there is a vintage furnishing a must deficient in any of the principles enumerated as essential to making a perfect wine in fermentation, there will be a reigning defect in such wine afterwards in the cellar. A superabundance of sugar, for example, furnished in a very hot season, will act in the opposite way—furnishing a strong wine—if the other principles are in tolerable proportion; but if, as is rarely the case where the sugar is abundant, any other great principle is wanting in a proportional degree, particularly a deficiency in tartar, the result will be a sweet wine. Nature sometimes gives too great a quantity of water when a season has been humid and cold, and the wine produced, being weakened, is very apt to

become ascescent very far beyond that of the same species of wine made from the same vines in genial years. Notwithstanding the more complete fermentation during the first process of the vintage, fermentation follows in the cask and bottle for a very long period, and generally arises from the sugar not being wholly decomposed. Thus it is observed that wines of the south, containing much saccharine matter, deposit for a very long time,—while those of the north, which are generally less supplied with this principle, from the want of a more powerful sun, deposit for a much shorter period. To this part of the subject it will be proper to revert again.

Fermentation takes place only in a particular temperature, at least in that degree which is desirable to bring it to a satisfactory conclusion. If the cold or heat be in excess it will not take place at all. About 60° of Fahrenheit is the degree best adapted to promote its successful completion. In the process, heat to between 90° and 100° of Fahrenheit is evolved, and carbonic acid gas is also disengaged, mingled with a slight proportion of alcohol.

As the vintage process never occurs in England, it is needless to describe more minutely the course

of vinous fermentation; it is enough here if the general principles be understood. Everything that will tend to lessen the violence of secondary fermentation is practised by the grower and repeated by the merchant. Wines are racked and fined, and if they are of full body are commonly retained sometime in the hands of the proprietor, to mellow and assimilate their principles, before they are parted with to the dealer and consumer; with which period, for the most part, and their subsequent progress in the cellar, these pages are more immediately connected.

It may be as well to mention that what are called "effervescing wines" are those in which the fermentation is not perfected, by reason that a considerable portion of carbonic acid gas is retained in the wine, evolved during that process thus communicating the principle which distinguishes this class of wine from all others. The sharpness and briskness of these wines is caused by this gas, which is the result of the changes by which the sugar is turned into alcohol, or brandy, during its action with the tartar and other constituent substances. It is supposed to be formed principally by the carbon of the sugar and oxygen, being one of the

certain effects of the combination of these principles when producing the fermentation.

The curious will find an account of the process by which these wines are made in the "History of Modern Wines:" what is now said is sufficient to guide into the right path the owner of wines purchased as brilliant and clear as possible, yet retaining undecomposed particles, so that he may understand the operations demanded during the secondary fermentation, in which state alone he will have to deal with them. There are various modes of checking this fermentation, or of directing it to a satisfactory crisis, and preventing its change into the acetous stage, or into what some call a state of acetous fermentation, vulgarly termed "turning sour." The particles of sugar which have not been decomposed in the first fermentation, are generally the cause of the second by renewing the action. When they have undergone the change to which they tend, and have disappeared, the vegetable mucilage not finding all the substances which it customarily acts upon in union, operates upon the principles still left in the wine, and commences what is called, in opposition to the spirituous and to the secondary, this acetous fermentation; and from thence the

wine passes into the state of putrefaction or utter decay. The causes of the renewal of the fermentative action will be seen presently.

Fermentation is still a mysterious natural process, of which little but the more prominent component agents, and the progress of the action, are understood. In the secondary process the tartar and lees being disturbed, hurry it on; for in the lees the leaven has lain inert for a time, from want of an exciting cause. The disturbance may arise at one time from the heat of the weather, at another from moving the casks, the admission of air, the presence of fermenting substances near the barrels, thunder, the rolling of carriages, and similar causes; but most frequently of all these, the disturbance of the deposit by motion will be found to be the reason of this action. Hence the wine often imbibes a bad taste when the cause is not observed, although no other ill effect may follow. The foregoing are easy to be understood as the motive causes, which, in new wines, produce a natural effect, but when in wines progressing to ripeness, are followed by certain degeneracy.

The secondary fermentation, when caused by the non-dissolution of the particles of sugar left

from the first, is not injurious to the quality of the wine, provided it proceed no further than a certain limit. To guard against a too violent action of this kind it is that wines in wood are racked before the vernal equinox, and the ullage carefully examined by every cellar-keeper who understands his duty. The fermentation may be easily perceived by a peculiar odour throughout the vault, and the tendency of the wine to ooze out through the slightest aperture in the cask, or when it is tried by a small gimlet hole. A species of fungus often appears round the bung, tending to this state, upon the appearance of which no time should be lost in an examination of the liquid within. The carbonic acid gas must be suffered to escape at all risks, or there will be danger incurred by the bursting of the cask.

The secondary fermentation is most active at the period of the equinoxes, particularly at the vernal, when the sap rises in the vine, as if there were a mysterious sympathy between the tree and its produce. It differs in many respects from the fermentation of the fruit in the vat, for it does not like that require air to aid its progress, nor does it give out heat in the same manner. On the other hand, carbonic acid gas is evolved as in the first

fermentation. That it should be thus awakened with renewed energy, is a mystery of nature which naturalists have vainly tried to explore. It might be supposed that having passed out of the natural state, the sympathy, or rather affinity of the substances composing the wine, for the unknown source of vegetable vitality or spring-time resuscitation, would have been lost. The subtle fluid which Sir Isaac Newton supposed to pervade all nature, and which, it is probable, is some modification of the electric, acting with more intensity in one part of the year than another, as the solar heat increases, may direct by some fixed unknown law of creation, the curious predisposition which is the cause of this phenomenon. It may be resisted by several substances, as will presently be shown, particularly by sulphuric acid and sulphate of lime; but how these specifically act in producing their effect it is impossible to say.

The formation of the carbonic acid gas is quickly discernible on the surface of the wine in the cask, to which it rises in bubbles. When the lees are disturbed during this state, especially if the wine be old, it is apt to contract a taint: in new wines this is not so likely to happen. Air getting into the cask and causing the evaporation of the alco-

hol, may occasion a vicious tendency in the fluid; for though the late Dr. Maculloch was inclined to think that brandy was not a guard against ascescency, the Oporto merchants are of a different opinion. The neighbourhood of substances in a fermented state will often cause the fermentation of old wine in bottles. The presence of individuals labouring under particular disorders, will frequently affect delicate wines with putrid fermentation so rapidly, that there is no time to apply a remedy for their recovery, and they become utterly useless. This is particularly the case in spring, and might be thought incredible did not men of science and experience vouch for the fact.

To guard against any ill effects from the secondary fermentation of wine, as well as its getting into the ascescent or putrefactive states, it must be carefully racked before the equinox; the casks must be kept full, and the cellar be aired, cleaned, and, above all things, well whitewashed. The wines of Portugal, which are mingled with brandy, are hardy enough to resist, from this cause, many of the common agents, which would otherwise expose them to changes to which delicate wines are particularly liable; but it becomes no one

to be too secure of his stock, nor to neglect the frequent inspection of what wine he may have in wood. The fermentation that comes on in spring is in this case, with new wines, generally that of the vat rekindled; and, if the wine has been carefully racked, will most commonly subside without injury to the quality. Watchfulness must be preserved, notwithstanding, and the wine be tasted from time to time, to judge of its state. A hole should be bored and a spigot placed in it, which should be withdrawn two or three times a day that the gas may escape. If the wine be forced out by the action of the gas, and the fermentation be violent, a few bottles should be drawn off, and the hole be left open for the escape of the gas, lest the barrel burst, if it be not very strong and iron-hooped. The fermentation may be further checked by burning sulphur in the cellar, and even by racking the wine into a sulphured cask, in case of the fermentation becoming very violent. Sulphur burned in the cask deprives the air of its oxygen, and thereby impedes the fermentation or stops it when it has begun. The effect of sulphur burned in casks not quite full is to secure the wine beneath, but the operation must be renewed every five or six days, in

cold weather, and in warm every two or three: how this is best done is shown hereafter.

When wine is found to contract the acetous fermentation, and is in the first step towards ruin, or when a change is apprehended which will deteriorate its quality by fermentation produced from accidental causes, it must be immediately sulphured: the mode of making the matches is hereinafter explained. White wines having a taste of acidity should be racked into a cask well-cleaned and sulphured. When about a dozen quarts of wine are drawn into it, close the bung well, and let the cask be well shaken for four or five minutes. Draw the bung at arm's length, for the gas will project itself with great force when loosened, and, adding as much wine as before, repeat the operation until the cask is too full to permit the treatment again, when it must be completely filled up from wine operated upon the same way, out of another cask. A few gallons of this wine mingled with another wine that is on the point of fermenting, will render it sweet and stop the fermentation, while there will be no taste of sulphur imparted to the wine. There is considerable judgment required in apportioning the quantity of sulphuring to the state of the wine, for which pur-

pose the state it is in should be accurately ascertained.

During that secondary fermentation which is little more than the maturing of the wine, as it commonly occurs, it will have an acid taste, which must not be confounded with acetous fermentation, as it arises solely from the carbonic acid gas. Here care is necessary to distinguish between the two species of fermentation, as the application in the one case to the extent required in the other would be productive of very great mischief.

The secondary fermentation which brings young dry wines to perfection, by converting their existing sugar into alcohol, is in old wines prejudicial, and must be stopped whenever it appears in them, and that at any risk, or they will speedily take the acetous fermentation, and be utterly ruined.

New and old wines should be placed far apart in the same cellar, if they cannot be separated into two cellars. Sulphur should then be frequently burned near the older vintages. On the least appearance of fermentation in the older wines they should be racked into sulphured casks, and removed as quickly as possible into any other situation, even into a room subject to the admission of atmospheric air on the common level of the country.

These remarks belong only to dry wines. The sweet, ferment in the same accidental way. In case of any apprehension respecting them, a little spirit of wine burned in the barrels into which they are racked, will answer every end. A piece of linen should be dipped in spirits of wine and suspended on a wire in the cask until the spirit is burned. This should be repeated three or four times.

The common wines drank in England are generally so much mingled with brandy that they are less susceptible of the mischiefs to which the more delicate kinds are exposed. But port-wine, when of tolerable quality, is liable to be affected by the changes to which certain situations and accidents expose it, equally with every other species, and requires the same treatment in the same circumstances. This wine, however, is so guarded by the introduction of brandy before importation, to prevent trouble on its arrival to the merchant, that it rarely causes much anxiety. The wine comes into England the year of its vintage, nor unmingled with wine of preceding vintages, and it necessarily undergoes a part of its secondary stage of fermentation before it arrives here: still these observations will too frequently be found

applicable to this energetic favourite of English wine-drinkers.

It is necessary in all cases, except immediately after the wine has left the vat, that ullage should be carefully attended to. During fermentation, a couple of inches below the bung of the cask may be left unfilled, for the volume of the liquid is augmented during that period; but it must afterwards be kept full: the evaporation in some cellars, too, is very considerable, which leaves a proportional vacancy over the surface of the liquid.

When this operation is neglected, and the space between the wine and the bung is considerable, there will be reason to fear that the wine is injured. A white substance, called by some the "flower," covers the surface of the wine. This should be instantly remedied by first filling the vacancy with the vapour of sulphur, if the space will admit the burning of a match, and then restoring the wine wanting in the cask with wine of the same quality, striking the bottom gently to force up air bubbles and carry over the bung-hole the entire of the "flower" that may have formed in it. If the wine is destined to remain long in wood it should be racked through fine gauze into

another barrel. If a cask is left only partially filled from necessity, sulphur matches should be burned in the vacant space every fourth or fifth day.

Wines should be racked before the equinox; generally the first week in March, when there is a northerly wind and a frost. By this means the secondary fermentation is rendered less tumultuous. The clearness of liquids in this state of the weather is observable in rivers and in the sea. The substances which did not combine in the first fermentation remaining ready for the spring-tide action to begin the second, are, in the grosser parts at least, got rid of by the process, and less action in the wine is a natural consequence. A clean sulphured cask should receive the wine on racking, to secure it from any effect arising from the particles deposited in the old one ascending and mingling with the wine when it happens to be moved or shaken.

The wines generally consumed in any considerable quantity in England have received much of that care and treatment during their youth which they would otherwise have to undergo here. Claret is generally imported of at least four years' growth, and the watchfulness of the merchant who pur-

chases his wines at the vintage has been exercised over it during the foregoing term. There is no reason, however, why wines should not be purchased and brought to England at a much earlier period, particularly those of France. This part of the present treatise, therefore, in a certain degree presupposes that the wines leave the cellar of the grower the March after the vintage, and declares the treatment to be adopted in every subsequent stage. It is said that the loss from wine on the lees is too great for the merchant here to encounter, visited with custom-house and dock regulations, where the costs are also heavy. The Dutch do it, and any private purchaser might follow the example. It is proper here, therefore, to include all cases.

Fermentation is vulgarly said to fix the colour by the heat it evolves during the time the skins are in the vat. Yet some very deep-coloured wines do not ferment in presence of the murk at all, which is first abstracted after the treading, pressed and thrown aside. The colour will depend upon the nature of the species of grape, the colouring matter the skins give out, and the degree of bruising they receive when trod or beaten.

The tannin, or astringent principle, in red wines

depends upon the stems being left in the vat bruised, and on the crushing of the pips. Oftentimes the grapes are plucked from the stones, or what the French call *egrappage*, is used; and then the astringency, a quality little to be desired, is not discoverable.

The flavour of wine, or that fine character denominated *bouquet* is unknown in port or Spanish wines, and is found to perfection only in the French and German wines of the first class; from their delicate treatment during fermentation; and from the peculiar qualities in the soil, it is rarely perceived until the wines are mature. Flavour, as commonly understood among wine-dealers, is the taste any particular wine possesses, treated artificially or not, and will depend on the mode of management in the vat. It is not affected by the addition of brandy, which on the contrary may be the imparting cause in some cases. *Bouquet* is never present but in the purest wine; any mixture would destroy it, and thus port, sherry, and Madeira have little or no *bouquet*.

It is only to imagine the deposit which is found in all bottled wines to be set in action in the same way as the lees in the cask, and precisely the same effect follows. It is very curious to note

how long some wines will continue to deposit, particularly those of the south, though racking and fining would seem to clear them as far as art can do it, of any extraneous particles. Champagne wines are uncorked and cleared perhaps for the third time before they are delivered to the merchant or consumer. There are red wines which, if decanted into clean bottles twelve or fifteen years after their leaving the wood, will still be found to afford a sediment, although they appeared as transparent as art can make them.

Thus, the leading principles of fermentation in wine being known, there is a key to its treatment. Wines may differ in the amount of the component parts, but those parts are always of the same character.

It is too obvious to be repeated, that if at any time it be necessary to bring on a fermentation in wine again, in order to complete as much as possible the decomposition of the constituent parts, a vigorous agitation of the cask by disturbing the lees will again set it in action. It has been known that one constituent substance has prevailed too largely in the wine of a particular vintage, and another has been deficient. In this case the sugar or tartar, or whatever may be wanting, is some-

times added, by artificial means, in a small degree, so as to restore the due balance. It is observed that where the vegetable leaven is undecomposed in excess, the wine is most apt to become acid. The spirit formed by its exciting aid, is thought to be composed almost wholly of the natural sugar and tartar; hence there is a clue to the increase of its spirituous strength, by artificially affording to the leaven the substances which it may convert.

By arresting the fermentation for making effervescent wines, the carbonic gas is retained. What becomes of the gas in wines that lose their effervescing quality is not cleared up. The gas cannot return again to its pristine or inert state: perhaps it is decomposed. Carbonic gas is retained in no wines of great power of endurance, such as those in which the balance of the constituent parts being in due proportion, the whole are equally acted upon. When sugar alone prevails in the wine unchanged, it is a principle of preservation by its change into alcohol, though not equal to a due balance of the parts; but spirit alone does not appear to be so, unless there is sugar remaining undecomposed continually augmenting it. If the sugar in wine be all decomposed, and the other constituent parts are in excess,

acetous fermentation will ensue, and the wine will be what is called pricked. The most important object in preserving wines on the point of such a change, is to get rid of the leaven or vegetable extract remaining in its active state, or to destroy its activity by sulphur.

Some persons who will not take the pains to study the subject, will say that this wine has too much sugar, and that too much tartar, and therefore it is apt to spoil. This is not correct; it is the excess of one principle only that sets fermentation in action, and causes the mischief; that principle is the vegetable extract. Too much sugar or tartar might impart a peculiarity to the wine, but would not change it by any kind of fermentation, because they are subordinate agents to the moving principle. To get rid of the gluten or vegetable extract, which sets the constituent parts in motion, must be and is, by racking and fining, the main object, or to render inert and inactive the gluten principle, as by sulphuring. Let it therefore be borne in mind that this is the point to be achieved, and to this alone, for the preservation of the wine, must all efforts be directed. It is possible, though denied by some, that large additions of alcohol stay this action; but there is no pure first-class wine that can be so treated, and not be

utterly ruined. Perhaps chemists may by-and-by discover some mode of killing the action of the vegetable extract by a new and less troublesome mode than that of sulphur; but at present sulphur alone is used to achieve the end desired.

The writer hopes this chapter is made intelligible to the reader least disposed to study it closely. Upon what it contains depends every principle on which wine-keeping as well as making is sustained. Two or three readings, to ground it well in the memory, will not, to those desirous of mastering the subject, be misapplied; as a right understanding of its contents is a key to everything connected with wine, from the vintage to the palate.

It might be supposed, from the analyzation of the substances of which wine consists, that by using these substances artificially, wine might be made equal to the natural product. This is correct only to a certain point. How nature combines so delicately and mysteriously the substances we discover upon analyzation, we do not know. We are well aware that the diamond and carbon or charcoal are alike, but we cannot embody the jewel notwithstanding, although we possess its constituent parts. Wines have been made artificially, which are near in resemblance to natural

wine, but they are only approximative. Something is wanting to the natural process art cannot supply. Fabbroni took 864 pounds of sugar, 24 of gum arabic, 3 of tartaric acid, 1728 of water, 24 of tartar, and 36 of the gluten or vegetable extract in wheat, and he made a wine agreeable in itself, but not equal to that of nature. A Frenchman made wine still better, with 72 pounds of elder flowers, 307 of water, 216 of sugar, and 9 of crystals of tartar, and it drank like muscadine. Nature, however, will not be thus outdone; her products are still unequalled, and the stomach of the drinker of artificial wine pays the penalty of the fabrication.

But the advantage of being acquainted with the composition of wine consists mainly in being master of the treatment necessary to make, preserve, and administer a remedy to the changes and accidents to which so expensive a luxury in England is always liable. This is the reason why every one who has the care of wine should be perfectly well versed in its constituent parts, and exercise his judgment, and carry the result of his conviction into effect accordingly. It is an idle waste of time to make wines which can only cheat the ignorant.

OF WINE VESSELS.

THE unlimited command of capital with which the British merchant carries on his operations ensures him the best material, in all circumstances, which may be required for his purposes, let them be what they may. The pipes and casks used for port-wine are good and hooped with iron. Into these he may rack his purchases at the earliest period out of the foreign cask, generally hooped with wood, and the staves frequently of materials by no means commendable. The French are fond of using beech-wood from the taste it imparts to the wine; with us oak is preferred; but let the species of wood be what it may, it is liable to accidents arising from decay, or bad places in otherwise sound staves, which impart a noxious taste to wine. Too frequently these arise after the wine is in the cask, and do considerable mischief before they are perceived, notwithstanding a careful examination by the cooper, in the first instance, who is not to blame for deteriorations occurring which baffle all foresight.

New casks or pipes should be first washed with cold water, and then there should be thrown in a couple of quarts, if the measure be a pipe, of

boiling water in which two pounds of salt have been dissolved. Let the cask be bunged, well rolled and shaken about; then let it be emptied and suffered to dry. Repeat the same operation, with a bottle of sound wine flung in boiling hot. In this hot wine, where the more delicate wines are casked, they first infuse peach-flowers. In Burgundy new wine is always put into new casks, and boiling water with peach-flowers used for rinsing the casks. For old wine they prefer old casks. The care in preparing the casks for port-wine need not be so great; good firm staves, free from decay, and a rinsing of salt and water, thrown in hot, will be sufficient. Casks of very new wood are not good, as the timber contains vegetable extract, which may set the wine fermenting when in contact with the sugar and tartar it contains. It is proper to scrape the inside of old casks to remove the tartar, for which purpose the head should be taken out. The old tartar, having the leaven in a certain degree mingled with it, is almost sure to renew the fermentation. Casks which show marks of decay in any part had better be burned than used. The wine will be certain to get a flavour which will ruin its taste. It is often the case that a bad stave in a cask is replaced, but

this is by no means a wise course of proceeding, unless the stave be old and sound: it is better to abandon the cask to other purposes, or to destroy it. The best staves for pipes come from the Baltic, though America has recently supplied the market with large quantities. Dantzick and Hamburgh supply the best, although the Canada are now greatly used, being a third cheaper and easier worked, although less durable. Where the staves are of good substance iron is always best for hoops; but where they are thin, iron should be avoided, as its oxide rapidly corrodes the wood, acted on, perhaps, by the acid in the wine. Foreigners, and particularly the French, who are excellent coopers, have an idea that the chalybeate of the iron is apt to affect their delicate wines, and they therefore use wood very frequently where iron is cheap and accessible. It is the wine-cooper in London, that has the business of attending to the casks and to the bottling, and it is necessary to choose a person of confidence in the trade for this branch of the business,—one who well understands the treatment of wine in every stage of its progression after importation. His working man or butt-cooper should be a good workman, and have a ready eye to the failures of wood of every

description. The seasoning of staves and well-drying them previous to their finish is a most important part of a cooper's business, as upon it depends the security of a good portion of the liquid they contain. So great, however, has been the demand, and so ready is the British artisan to improve when he finds the stimulus in competition, that, for the purposes of containing the coarse wines generally drunk in England, there is the most perfect adaptation that art can supply, to be met with among the better class of mechanics in this line of business.

The French sometimes employ chestnut-wood, as well as beech, though commonly they use oak. The forms differ in different provinces as well as the capacities. The casks are mostly about four feet seven inches long; the form generally that of the English pipe, which is about five feet five inches long. In England, in wine casks, there is a difference of capacity understood.

	Gallons, Imp. Measure.
Hock, Rhenish, and Moselle, the ohm, ...	30
Claret and Bordeaux, the hogshead	46
Tent, ditto	52
Fayal, the pipe, ...	89
Madeira, ditto, ...	92
Sicilian, Marsala, ditto, ...	93

	Gallons, Imp. Measure.
Teneriffe, Vidonia, the pipe, ...	100
Malaga, ditto, ...	105
Port, Masdeu, ditto, ...	115
Lisbon, ditto, ...	117
Sherry, the butt, ...	108

These differences have arisen from the measures being foreign. In France they call the cask by different names, in different departments, as *queue*, *feuillette*, *poinçon*, *tonneau*, *pipe*, *botte*, *barrique*, etc.; and the capacities also differ, but not uniformly with the names.

The larger the cask the better the wine will mature, because the volume is greater. Why this is the case it is impossible to tell, but it is well known that fermentation cannot very frequently be produced in small quantities of liquid, when the very same constituent parts in a large mass will ferment with rapidity and violence.

Casks which are old should be inspected, as before observed, by removing the head immediately on their being emptied. The French have an instrument for previous inspection; they examine the interior carefully, by the bung-hole, introducing a light within for the purpose. If they find the crystals of the tartar bright and shining, they decide that the cask is in a good state. They

employ an iron chain, attached to a conical bung of wood, when rinsing casks in which there are lees; the links are square, and terminate in a square block of the same metal. They then introduce a few gallons of water, and, bunging up the cask, roll and agitate it, so that the angles of the chain striking the tartar, disengage from the wood as much as is needful to be removed, and it is withdrawn by repeated rinsings afterwards. If a good cask has been left empty but a few days, it should be sulphured. A cask, in which any whiteness appears overspreading the staves, and particularly if it assume a yellow tint, should be put aside as useless for any delicate wine. It would be wise if it were altogether rejected, as it shows that the wood is affected, and that a bad taste will certainly be imparted to whatever may be lodged in it. The timber is generally found to be black under the substance so covering it. There is a false economy sometimes, which amply avenges itself upon those who are seduced into its practice. The best mode, when a white appearance occurs in the interior, is to wash the cask well with lime water, in the proportion of a couple of pounds of quick lime to seven pints of water. It should be used while the

water is warm from the contact of the lime, or it will lose half its effect.

There is no doubt that vessels of glass, could they be made of a size sufficient and transported easily, would be far better than wood for maturing wine. The ancients made vessels of earth, which they varnished over, or coated, as is stated in the "History of Modern Wines," under the head of Cyprus. It is to be feared, however, that the substances used to prevent the porous nature of earthen vessels, from causing them to leak, would taint the wine: besides, the carriage is an insurmountable obstacle, in modern times, to the use of such vessels. The French, who best understand everything relative to the finest and best wines, have tried large bottles, holding from thirty to fifty quarts, and have found the wine answer their expectations, both in maturing and preservation, when carefully corked up. They experienced, however, a great difficulty in removing the wine into smaller bottles, without disturbing the deposit. This difficulty they appear to have overcome by an ingenious instrument, with a cock attached, which draws off the wine without disturbance. In England, where it is only at the tables of persons of taste that the first-rate wines

are consumed, the expense of the importation of wines in glass would never pay; nor would it meet the enormous expense, owing to the British duties, to transfer such wines to glass on their introduction. For sherry, port, and Madeira, wood will answer every purpose, and the expense may be spared. It is only in those wines which are purely vinous, having bouquet, briskness, and that natural freshness which does not belong to brandied wines, that the expensive improvement would be justifiable.

The expense incurred by the additional weight, in carriage, from Madeira, Portugal, or Spain, would be more than made up in the advantage of less evaporation and added security, by using pipe-staves of a greater thickness than are at present adopted. This would be highly advantageous during the period wines of a long term in maturing remain in the cellar, whither they should be removed, if possible, only in spring or autumn. In Burgundy they cover the entire cask with hoops, except the necessary room for the bung, and they run plaster-of-paris into the heads a quarter of an inch thick. When they remove the casks containing the finer wines, they cover all again, either with a wooden case, or

osier bands, or they case the cask in straw and wrap the whole in a coarse cloth. At Bordeaux they frequently put double heads to the casks, and secure them with iron hoops, and they enclose all in a case of fir. From these precautions, which also serve to guard against the abstraction of wines by carriers, an idea may be formed of the estimation in which pure wine of the first class, so very fine, dear, and *recherché*, is held.

Glazed jars have been used for containing wine, but it has been surmised that the lead in the substance employed for the glaze may be acted upon by the wine, and do considerable mischief. Marble vases are used in Hungary, but there is reason to fear that the lime they contain may have a bad effect on the dry wines, although not so likely to injure those of the thick, sweet, and luscious kind, for which they are used in that country. Wood and glass alone, therefore, seem to meet all objections. For the wines introduced into Great Britain, they answer every end. A legislative act, however, is required to settle the size of bottles. The consumer often expects, and justly, a wine quart where he only obtains a pint and a half. Fifteen bottles to the dozen is an abuse too gross to pass much longer without correction.

The finest wines, when matured, are generally sent in bottles, carefully packed. Every bottle of champagne is carefully wrapped in cartridge paper, and the case lined with the same substance. This wine should never be withdrawn from the case until it is wanted for use. Burgundy should be kept in the same manner. The cases being filled with salt, which cannot escape, will preserve the wine fresh even in India. The bottles, however, should be more than commonly thick when designed for a voyage so long.

The wines of the south of France, of Spain, Portugal, and Madeira, as well as the sweet or luscious, are not so susceptible of mischief as the wines of the north and middle of France, from neglect of ullage. This must be always borne in mind. The abundance of the saccharine principle and the firmness of southern wines, are the causes of this; but even these may be too much neglected until the evil effect has produced irremediable mischief. The management of port wine and of claret in England, is, in the main, well understood. Claret, however, as drank here, is a mixed wine, and even the best is not equal to its own growths, as brought to a French table; the bouquet and aroma are too often wanting,

although there is much of the freshness which singularly contrasts with the dull flavour of port. The treatment of these wines, therefore, must differ in some few points.

DISARRANGEMENTS OF WINE.

THE accidents to which wine is liable, besides the acetous fermentation and the putrefactive change, are generally well-known to those who have the management of the smallest cellar.

The wine of Oporto is supposed to be secured against some of these changes by the large quantity of brandy it contains, with the notion of preventing this very fermentation. It is evident, from chemical analysis, that brandy will not prevent acidity in wine, unless mingled with it during fermentation; indeed, a part of the brandy so added to port is mingled at that time. Its employment to so large an extent in port-wine has a motive different from that assigned by those who use it.

Port-wine, when first introduced into England and for many years afterwards, was as pure a growth as the wines of France. The Company at Oporto, who have since practised mingling brandy

with port so unsparingly, made it a charge against those who preceded them as wine-factors there, that they did mingle brandy with the wine. Hock, with scarcely ten per cent. of brandy, and sometimes only eight, will keep good for centuries. An eminent experimentalist says, that if brandy be introduced into vinegar during the acetous stage of fermentation, the process goes on, and the vinegar is only rendered stronger. The contrary is asserted by another experimentalist. Brandy, introduced into wine during the primary fermentation, will amalgamate with the alcohol of the wine, if the quantity be not too great, and may strengthen its energy in resisting change; but this will not happen if the brandy be added afterwards. The least quantity added is as separable as brandy mingled with water is separable by the process of distillation.

Its use, therefore, is a doubtful benefit at least, while its destruction of vinosity in the wine is too evident. Oporto merchants are getting sensible of their error, and are now diminishing the brandy. Another notion in England is, that brandy fixes colour, whereas wine kept till the alcoholic principle has evaporated, so as to make the drinking it a matter of safety to the stomach, has generally

begun to part with its colour. The wines of France keep their colour longer than port-wine with brandy; and it is very doubtful if port-wine would change so soon to tawny, were there no brandy added to its composition in the fermenting state. The only cure for wines losing their colour, is to mix them with those of a younger vintage. Yet, in port-wine, this would be difficult to do without introducing alcohol again in the uncombined state.

White wines putting on a yellow hue may be cured by returning the lees into the wine, and simply reversing the cask, bung downwards, if the quality of the wine be not injured. In a few days set the cask right, and let the wine be racked into a sulphured cask which has before contained wine of the same species, if an acetous change be apprehended. When the wine is but slightly affected, a pint of milk and of fish-glue to every hundred and fifty quarts, mingled first with a quart of wine, and blended well with it by beating-up, is then poured into the cask. At the expiration of a few days the wine may be racked off or bottled.

Wine treated in this manner, if French, must be speedily drank, for it will not keep. Gypsum or plaster-of-paris, very pure, is sometimes

used for the same purpose, in the proportion of a few ounces to a hogshead of wine. It must be agitated in the liquid for five or six minutes, when the cask must be filled up and carefully closed. When the wine seems inclined to turn ropy, it may be mingled with twenty or thirty pints of lees, and be racked into a well-sulphured cask.

Spanish wines have their colour restored by mixing two pounds of starch with eight pints of milk. Let them boil an hour. When cold add a handful of salt; stir it well in, and pour the whole into the cask; agitate the wine for some minutes very forcibly, and then fill and bung up the cask.

White wines disposed to be ropy, particularly those of France, when they are in bottle, will in time recover themselves. When this defect is perceived in wood, the wine is fined with isinglass and agitated with a stick. After a few days it is racked. If the disease is not cured, the operation is to be repeated, and about a quart of spirit of wine added to the isinglass. A twentieth part of fresh lees, from new wine where they can be procured, will soon overcome the defect, if added in addition to the fining. The wine, before it is bottled, should be racked and fined again. The

use of the lees is to create a new fermentation, which will cause all offending substances in solution in the wine to be deposited. Some cure this disease by mingling four ounces of salt, well powdered, with those of vine-branch ashes. Place them in a linen-bag fastened to the end of a stick, and continue to agitate the wine with it until the whole is dissolved. The wines should afterwards be fined with a double allowance of isinglass. Exposure to the sun and air is adopted by some persons, but the mode is hazardous.

The acetous fermentation in wines does not readily take place until the saccharine principle is wholly decomposed. Then it proceeds rapidly, and the wine becomes vinegar more or less strong, in proportion to the alcohol it contains. Though weak wines become sour soonest or more frequently, the vinegar formed from them is good for nothing. This disease may be stopped, but the wine can never be restored to its pristine state. The brandy or alcohol changed into the acid cannot be reconverted. Thus, in wines that are treated for their restoration, they are found to have diminished their alcohol in the proportion of the acid formed. Racking and fining, by removing all the particles of lees in the liquid tending to the

fermentation, will sometimes stop the mischief if it has not proceeded too far. The casks must be kept exactly filled afterwards, or there will be a new action.

It often happens that wines become tart from neglect of ullage and having omitted to fill the cask. In this case it frequently occurs that the wine is only in part touched, and that near the surface only, while all below remains in a perfect state. A very simple method will remedy this mischief, when a careful examination has verified it to be the real state of things. A bellows may be introduced at the bung, and the gas existing within be in this way entirely expelled. This may be known by introducing a sulphur match, which will not burn if the air remain foul. Then take the crumb of a loaf of bread hot from the oven, and press it tight on the bung so as accurately to close it. When the bread is perfectly cold it may be taken away, and the wine instantly racked into a cask lately emptied and well sulphured. The wine should be racked through gauze to prevent any acidulated substance floating on the surface from passing into the new cask. The operation with the bread should be repeated several times, as it is well known to attract the

acidity from the surface of the wine. It is observed to do the same when the wine has a taint of mouldiness.

Wine should never be removed in hot weather without racking it, as the smallest portion of lees will sometimes create fermentation; and even with this care it will frequently occur. The wine should be immediately placed in a very cold cellar and suffered to remain quiet, making a small hole in the bung for the carbonic gas to disengage itself, but keeping in a plug, which should be withdrawn, to let out the gas, morning and evening. If in a day or two no more appear to issue, the wine should be racked into a freshly-sulphured cask.

Wine slightly affected with acidity should be racked into a cask very strongly impregnated with sulphur, and fined at the same time with the whites of eggs. In five or six days it should be again fined, and racked into a sulphured cask, and this should be repeated until the wine has lost every trace of tartness, and is perfectly clear and limpid to the sight. It may then be left with the hope that it is re-established. If, on the other hand, the wine does not put on a limpid appearance, and the change seems still to proceed, the

wine itself must be sulphured in order to disengage the acidulous particles which are the cause of the mischief. The French oftentimes follow wine in this way to the last hope, and, proceeding one step further, submit them to what they call the operation *mutre*, completely mingling sulphur with the body of the wine.

Wines thus treated for their recovery will long keep the taste of sulphur. This disagreeable odour cannot be expelled but by mingling the wine with some other of a more genuine and fuller quality.

The French recover wine, pricked or just touched with acidity, in the following manner :— They mingle with it five or six ounces of lime, quenched in a quart of water, and add to them a liquor-glass of good brandy. Mingling wine thus affected with good new firm-bodied wine, or with fresh lees, or pouring them over the murk of a vat just emptied of the must will recover them. All these resources, however, are but so many delays of an ultimate evil. The wine should be drank as soon as possible afterwards, for there is too much reason to fear that the principle remains unchanged, and that the wine will revert into a deteriorating state.

Bitterness is often found to attack wine, and particularly port-wine, in this country. The wines of Burgundy are subject to the same disease, and in them it is supposed to owe its origin to an insensible fermentation, arising from particles of lees still in a state of decomposition. It is most commonly observed in wines when bottled, and the deposit, too, has been seen floating in the wine. In port-wine, however, no change has been observed in the clearness of the wine, and no substance that could be perceived has arisen from the deposit; yet the wine has been disagreeably and even intensely bitter. In wood, such wines are established by passing them over new lees, if in the country, or mingling with them new wines of the same vineyard. It is considered in Burgundy, however, that the wines never regain their primary bouquet when treated in this manner for recovery. Port-wine in bottle will generally recover itself after a considerable interval of time, in two or three years becoming tawny. In Burgundy they rack the wine into a cask just emptied, containing sound wine, in which they first burn three-fourths of a pint of spirits of wine. Bitterness in wine is by some supposed to arise from the change of the deposi-

tion, but the cause seems in reality to be very imperfectly known. Sugar has been tried as a corrective, but not with adequate success.

It is very desirable that some substance should be found which will neutralize the vegetable leaven, and not leave the taint which sulphur does if not very judiciously managed. Sulphate of potash was proposed for experiment in the place of sulphur, by the late Dr. Maculloch, but it has not yet been reported upon by any experimentalist.

When air gets into a bottle of mature wine or into a cask, but only in a limited degree, it sometimes, instead of turning acid, becomes flat, and tastes, as the vulgar say, "of old." If this happen to a bottle only, it should be flung away and done with at once. If in wood, and the infection be very slight, the wine may, where it is possible, be mingled with a third of a younger and stronger bodied quality. This affords the only chance of cure, even in a wine country.

Many persons are surprised at the appearance of some kind of depositions in wine, which have put on a novel appearance, and attribute it to substances wholly foreign, either adulterations or accidental mixtures. Such persons are in error.

The different soils in which the vine is grown, and the nature of the season, will sometimes cause a different appearance in the depositions. Sometimes it will adhere to the sides of the glass when poured out of the bottle; at others it will be observed suspended in the wine. In a case of this sort, where litharge was suspected as an adulteration, some of the deposit was tested on burning charcoal, when it emitted simply the smell of burning tartar. On examining the residue, after it was sometime exposed to the action of the fire, a white powder was perceived, which turned out to be pure potash.

Crystals frequently form in all wines, and particularly on the bottom of the cask with white wine, looking sometimes like sand, at others pellucid as glass. These are nothing more than tartar, and are by no means to be regarded as of moment, if the wine is to be drank directly from the cellar. If it is to be removed, the wine should be decanted with a siphon, so as not to agitate it. The appearance is rather a mark of the goodness than of ill quality in the wine.

New oak staves often impart a taste of their own peculiar flavour to wine; this is for want of care in putting it into the wood, and is sufficiently

obvious as to cause. In case of loss, it ought to fall upon the merchant. The staves, too, have been known to impart a musky flavour, which last may be got rid of by ventilation. For the first of these evils there is no remedy after importation into this country.

Those who find disarrangements in wine not mentioned here, and for which they cannot immediately account, should go back to wine in the state of must, and consider the various changes to which it is liable, and what parts are in excess and what are deficient,—they are reducible to a small number. By this means the remedy for the particular evil which is apprehended may be easily traced out. It must be borne in mind, as has been said already, that, although the process of fermentation is as yet one of the mysteries of nature, still enough is known of the substances which constitute its vehicle to prevent the mischiefs most likely to occur.

By many the sweetness of wine is considered a virtue, by some a defect. Wines which are young are generally sweet, and this, when desirable to alter it, is met by frequent rackings, so as to prevent as much as possible a protracted fermentation. The fine brisk taste of pure wine

is little regarded in England, but it is preserved with great care in countries where natural wines of a fine character are drank.

It is impossible that the finest champagne, hock, or romanèe can be justly valued by drinkers of coarse mingled wines. The assumed virtues which the coarse wines most drank in England have attached to themselves, are calculated to level every superior species, while the heat they give out makes such wines wholly those of artifice instead of a pure natural product, and their disarrangements differ accordingly.

RACKING WINES.

THE chapter on Fermentation has shown why racking is necessary to wine, by explaining the necessity of getting rid of the particles which, arising from the lees, revive fermentation. To this end it becomes needful to draw off the wine from the lees when it is in as quiet and clear a state as possible. This is best achieved during a frost, or clear northerly wind, in the month of February, because, in the spring, a commotion is always observed in wine at the time the sap

rises in the trees. Before wines are removed, also, they should be racked, although this may depend upon their quality and first time of racking. Good generous wines, kept perfectly quiet in the cellar, may remain three or four years on the lees, although, in England, such a state of quietude in new wine can hardly be expected. Wines that show the least disposition to run into fermentation should be instantly racked and removed to a colder cellar. The wines drunk most commonly in England have gone through preparations deemed necessary for their security, before their arrival, so that they are seldom in much danger with the commonest care. The wines of Bordeaux, sometimes, and those of France generally, are an exception to this rule, and it is therefore necessary to be watchful of them.

In racking, the cock should not be driven in, nor any blow inflicted, nor the least motion caused to the cask. If the slightest movement has taken place, time must be given for what lees may have become suspended to fall down again to the bottom. When the least apprehension of a change in wine exists, or the least turbidness is perceived, it should be racked anew into a sulphured cask.

These observations will apply to all wines in the wood, even to those denominated British wines: all alike are subject to changes from defective fermentation, or the excess of one constituent part over another.

FINING WINES.

When your wine is brought in, and there is reason to think that racking has not sufficiently cleared it of the particles held in suspension, above alluded to, the operation of fining must be performed. By this the aid of certain substances, calculated to force a deposition of the lees, is had recourse to. The substances commonly used are isinglass and the whites of eggs. The isinglass should be cut up and dissolved in wine, a small quantity of the same being carefully abstracted by the bung, and when it is a perfect jelly in appearance, it should be poured by a funnel at the bung into the cask. The wine should then be agitated backwards and forwards strongly with a forked stick, and left to settle. When the whites of eggs are used, which are on the whole preferable, they should be beat up in a quart or two of wine,

until well blended in a very clean vessel, and being flung into the cask, the whole should be agitated, as with the isinglass. The wine should then be suffered to settle for ten or fifteen days, and be racked off during a slight frost or cold northerly wind, if the time of the year admit; in all events the racking should take place on a day as cold and clear as the existing season may allow. Four or five eggs, perfectly fresh, are required for every twenty-eight gallons of high coloured red wine: the quantity should vary with the generous character of the wine. Eight eggs are used for a pipe of port in summer, and one or two more in winter. The substances used for the same purpose, besides those already mentioned, are various. Such are powdered gum-arabic, hartshorn, calcined fruit, rice, milk, and similar substances, but even the most delicate wines are best treated with whites of eggs or isinglass, varying the quantity according to circumstances. Some wines are observed to lose their sharpness where there is any tendency to acetous fermentation existing before this operation, and to acquire wonderful brilliancy by a well-timed fining. Wines grown on plains require fining oftener than hill wines.

The bung-hole must not be daubed with the

egg used in fining, but great care and cleanliness must be observed in the operation. New wines require more eggs or isinglass than those which are old. This rule must be recollected, or the colour of old wine will be deteriorated. The bung should be kept out five or six hours, and then driven close.

In three or four weeks the wine will be bright, but it will be better if left for five untouched. White wines take longer, and should be fined with isinglass only. The next thing is to ascertain, by drawing a sample through a peg-hole in the head of the cask about the centre, if it be clear. Let a little run into a vessel before a very clean wine-glass is filled from the stream as a test. Then stop up the hole with a peg, but be careful not to shake the cask. The worst judge of wine can see if the sample be perfectly translucent or not. If it be, bottling may commence.

French wines will often become bright for bottling in fifteen or sixteen days. At Bordeaux the French use from nine to twelve whites of eggs *per barrique* of sixty-two gallons. If the wine be very deep-coloured, and if all be not satisfactory after one fining, the wine is racked and fined again. They also beat up the eggs in well,

and not in river water, instead of wine. Sometimes, if the wine is very new, they put in a pint of salt with the eggs, but never if it be old.

In using isinglass, two drachms of the best are to be chosen, and, being broken in pieces, are placed in a glazed vessel, with white wine enough to cover the whole. In six or seven hours the wine will be absorbed, when more should be added in the same proportion. In twenty-four hours the whole will be a perfect jelly. A little hot water should next be poured on this jelly, and the dissolution being made perfect, the whole should be strained through linen, and the mucilage well pressed out. White wine must then be added to the extent of three quarts, and the liquor is fit for use. It may be bottled, and kept for several months in a cool place unaltered. A couple of quarts of this, mingled with a bottle or two of white wine, and well beaten up, must be poured into the barrel, first taking care to subtract a quantity of wine equal to the mixture to be added, or somewhat more. The wine is afterwards to be treated as already indicated for red wines when white of egg is used.

The principle of fining, is to draw down with the fining particles to the bottom of the cask the

constituent particles of the wine in solution which render it turbid.

Muscadine wines, such as Malaga, Lunel, and Frontignac, are fined with isinglass, but must always be first racked, being much more difficult to clarify than dry wines.

BOTTLING.

THE size of bottles chosen for every cellar should be carefully ascertained, whether bought full or empty. A pipe of wine ought to fill five hundred and forty quart bottles, old measure; but full quarts are now never or very rarely used for wine. Thirteens and fourteens to the dozen are more in use. The cheap wine shops, however, go far beyond this; and while the respectable wine merchant and cooper rest here, they have bottles fifteen and sixteen to the dozen, numbering for the pipe 675 and 720. The latter give 180 bottles, screwed out of the consumer's pocket. The price being lowered by the trick, the public are cheated with the best wines at so much per dozen below the price of the honourable dealer, by a fraud in the bottles. Every gentleman who

keeps a good cellar should have his own bottles made of the imperial quart and the imperial half quart, having his name, arms, or cipher upon them. Sixteen wine bottles to the dozen, as the traders say, are just one third more than they should be. A bottle of wine as decanted and served up in a tavern is always sixteen or seventeen to the dozen. Now one of these last scanty bottles is not much more than an imperial pint, and the latter might pass for a bottle, accordingly, of the class to which we allude, and be a check on the pipe, say of port, which, containing 115 gallons imperial, should give 460 imperial quart bottles, or 920 pints, about a tavern bottle each. Other wine measures may be tested accordingly. Bottling should be always an operation of great care. Wines of full body, strong and generous, keep well in bottle, and improve the longer they remain, up to certain limits. Light delicate wines should not be kept long; they do not improve beyond a comparatively short term. All wine improves in bottle, and should finish there; but age in wine beyond the point of maturity is no virtue, although vulgarly supposed to be so. As in human beings, it does not mend the subject although it may be borne well.

There is too frequently much negligence in bottling wine. The simplicity of the operation is in some measure the cause of this. A bottle of wine is often accused of belonging to a sorry pipe, or found tart, when the fault arose out of inattention to putting it into glass. Even the bottles should be re-examined before filling. When a fine cask is to be bottled, a flask of Florence oil should be poured in at the bung, unless the whole can be bottled in a few hours. This should always be done in drinking wine from the wood. The oil may be preserved when the wine is all drawn off, which will be by this means preserved from acidity to the last drop, so well does oil coat the surface of the liquid, and keep off the air.

Bottles should be carefully selected of a size to arrange well in the bin. They should never be shotted, but cleaned, twenty-four hours before using them, with great care. Gravel of a proper size, or a small iron chain, is better than shot, which are apt to remain and injure the wine by its acid acting upon the lead. When well cleaned and rinsed, they should be reversed on a plank, with holes in it to receive the necks. If the wine they are to hold is very weak, they may be rinsed with a little brandy, although this is not to be

done with wines of a fine bouquet, which it would irretrievably injure.

In bottling wine choose the best corks, if two or three times the common ones in price be paid for them. Bottle early in March or late in October, in fine clear cold weather, first racking, and even fining, if necessary. South winds and humid or hot weather are always to be shunned. Take care that the wine is perfectly limpid and previously well mellowed in the wood, and in fining recollect to proportion the quantity of eggs or isinglass to the age of the wine, remembering again that eggs will diminish colour in old wine. There is no species of wine that should be drank within six months after bottling. The corks should be new, firm and round, and be so driven as to press equally on all sides of the neck of the bottle. Every cork with a bad surface, or brown and chinked, should be flung aside, and it need not be remarked that an old cork should never be used.

Keep wine bottles closely corked and waxed. The excess of vegetable extract in wines of slight quality particularly, tends strongly to the acetous fermentation. Close corks and a uniform temperature, are the best securities against pricked

wines, until age has cleared them of those particles by precipitation, to which acescency is attributable. Wine bottles, when filled, should have the corks and an inch of the neck of the bottle dipped in the preparation, a recipe for which is given hereafter. A seal merely on the surface of the cork is no security for the wine, though it may carry the merchant's or owner's name well enough.

Never attempt to bottle wine too new; it must have a certain degree of maturity in the wood which in the bottle it cannot acquire; in other words it must leave behind it those particles in deposition, so as to get rid of them altogether, which in the bottle would be very bad companions and ruin it. There are, to repeat what has been said in some respect before, these things to remember in bottling wine, viz.

1. Maturity in the wood before commencing.
2. Limpidity or brightness.
3. The choice of the time, governed by the atmosphere.
4. The cleanliness and goodness of the bottles.
5. The quality of the corks.
6. Carefulness in drawing off the wine.
7. The mode of arranging the bottles.
8. The securing the corks from insects and from decay.

Some of the higher class of French wines may be bottled in one clear twelvemonth from the vintage; others in three, four, or five. Bordeaux, Roussillon, Masdeu, or Rhone wines, in five, six, or eight years. The French white wines are bottled in eighteen months or two years. The wines of the south, Portugal, Spain, and Madeira, seven or eight years or longer. Sweet wines are generally bottled in eighteen months from the vintage.

The bottles being delicately clean, if new, are so much the better. The corks of the best quality, for one bottle of good wine spoiled will pay for many corks. Champagne corks in France are six times the price of the common. There must be none of the black burning upon them, not a particle or mark of decomposition; all must be hard and sound.

When you have introduced the bottling cock with due care not to impart the slightest motion to the cask, there should be placed under it a shallow wooden bucket to receive the wine, if any chance to run over from the bottles in filling. Many, from custom with a good supply of bottles, successively fill them without at all stopping the cock, but habit only can make any one successful in the operation. Some use a leather bag called a

boot, when corking, to guard against waste from the fracture of a bottle, which, however, will rarely happen if common care be exerted. The corks are driven home with a flat piece of wood like the battledore in form, made of hard heavy timber. The corks are in merchants' cellars compressed with a machine, but in private cellars this plan would not be worth the expense. They are driven dry in France, but carefully suited to the bottle's neck. They are in some cases dipped in wine before using them, and then, being compressed, are driven so as to close the aperture in the neck with more effect, by swelling a little over the glass mouth. In Burgundy the cork is cut off when driven home, and covered with composition, as well as a little of the neck of the bottle. In champagne the cork is pressed so as to form a collar on the top of the bottle, where it is held down by wire. This mode is easy to uncork, and is perfectly air-tight.

No more wine must be drawn from the cask than can be corked at one time. When the wine gets low, the cask should be gently raised, and the last dozen bottles drawn from it should be set aside by themselves. The next thing to be done is to seal the bottles with wax, which many

neglect to do. The French mode, already alluded to, is preferable, because a mere seal on the cork, unless it cover both cork and lip of the bottle as one surface, cannot secure the wine. If done at all, the following mode is of all others the best for adoption.

For three hundred bottles take two pounds of resin, with half that quantity of Burgundy-pitch, and one quarter of yellow wax, adding a little yellow mastic. These are to be heated over the fire, in an earthen vessel, until a froth appears, then taken off and stirred, and put on again until all is a combined mass. Some use tallow instead of yellow wax. All French and delicate wines bottled in this country should be thus treated. In fact it would be the best plan to secure every bottle of all kinds of wine in this way, at least in private cellars, for many a bottle would be saved by it. The cork is to be cut off the eighth of an inch above the bottle, and the neck dipped into the hot mixture to the depth of three quarters of an inch. The mixture may be easily coloured dark red by mingling dark ochre in the composition; Prussian-blue and orpiment might also be used, which would operate to distinguish the class of wine by the colour of the sealing.

Wine when bottled is taken to its rest and piled in bins, every row of bottles having a couple of laths to receive the tier above it, unless sand be used as a bed for them. The upper side of the bottles thus laid should be chalked to show that the deposit or crust is beneath, and prevent its being turned uppermost and mingling with the wine. All wine moved in bottle should remain a couple of months after removal undisturbed whenever it is possible.

It must be recollected as a rule that strong full-bodied wines improve in bottle for a long while after they are so placed; but that with tender, delicate, light wines, the reverse is the case, the latter quickly arriving at a perfect maturity.

In choosing wine it has been said that new wines are often not agreeable to the palate, but hard and austere. In port they are in colour like ink. Some have a fine violet tinge. Wines of this kind must be ameliorated in wood before bottling. If they drink soft and velvety, and are clear, they may be put in glass pretty soon after they arrive in the cellar; but otherwise they must remain in wood longer, until a proper state is acquired, to be discovered by tasting.

EFFECTS OF SULPHUR IN WINES.

The art of sulphuring casks, and wine itself, has been already mentioned. The object of this is to retard or wholly prevent fermentation by the aid of sulphuric acid gas, which is found to arrest that process. Sulphur-matches are the best mode of applying the gas. They are made of pieces of linen cloth, about eight inches long and twenty lines wide, which should be dipped in sulphur melted in a clean vessel over a moderate fire. The French sometimes mingle aromatic substances with the sulphur, such as powdered cinnamon, iris, dried thyme, or violets, with the view, somewhat fanciful, it must be allowed, of communicating sweetness to the wine, although it is not very likely that any odour of the kind could survive the intense power of the sulphur.

In common cases the sulphur used at one time, in casks not quite full, or over the surface of the wine, should only be as much as a match an inch square will supply, suspended at the end of an iron wire, taking care that it does not touch the surface of the liquid. If the object be to correct the effect of fermentation in the wine instead of preventing

it, the match should be several times renewed, the bung being closed upon the sulphuric gas.

Casks are sulphured by means of an iron hook, passed in through the bung, to which the match is affixed, when the bung must be closed until the match is burned out. It is to be remarked that for this operation the cask should be perfectly dry. A table-spoonful of water left and sulphured by the match will affect the wine. The sulphur deprives the air of the oxygen, which is necessary to fermentation at its commencement as well as during its progress. The operation should be several times renewed for the same cask. The wood of the cask being vegetable matter, when it comes into contact with the saccharine and tartaric principles undecomposed in the wine, will sometimes set them in action, unless the empty casks are well sulphured. This is a remarkable fact, first noticed by Dr. Maculloch. The oxygen in the pores of the wood being replaced with the sulphureous fumes, the impossibility of the effect being thus produced is evident.

The French have a wine which they call *muet*. It is used to mingle in small quantities with white wines which are observed to be putting on tartness. A sulphur-match is burned in a barrel

holding about a hundred and fifty bottles, and twenty or thirty pints of must are then thrown in. The cask is now bunged and well shaken until the gas is absorbed by the wine. This is repeated until the barrel is full, a fresh match and fresh wine being added two or three times. The wine is afterwards racked into a sulphured cask. The must thus used should be taken before it bears any sign of fermentation. It imparts sweetness to white wines, and checks any tendency to ascescency, but must be used with judgment, lest the wine imbibe the taste of sulphur.

Fermentation may be prevented by plunging the wine casks, well secured, a fathom deep in water, for a couple of months, after which there is no reason to dread its return. This operation, however, can only be practised on a small scale. French wines sent to Holland, of the white species, are valued for sweetness. Sugar is often added to increase this sweetness, and thus fermentation is caused, which is generally repressed by sulphur. This causes white wines, drunk in Holland, to contract too frequently the disagreeable taste of the match. All wine-casks should be washed out after sulphuring before they receive the wine, nor must the match in the act be allowed to touch the

wood of the cask, lest the place impart a bad taste to the liquid. Some wines grown on sulphurous soils carry that odour, which is alleviated by racking and fining a number of times in succession.

BRANDIED WINES.

Brandy mingled with wine not in a state of fermentation may be separated by means of carbonate of potash, hereafter stated, as it may from water. Brandy uniformly destroys the vinous qualities of wine, and its admixture is immediately productive of the loss of the flavour and freshness of natural wine. It is to brandied wines that liver complaints in England are often owing, which are unknown in countries where wine is drank pure. Dr. Maculloch is a strong authority, and not the only one, for these facts. The brandy added during natural fermentation, will, if not too great in quantity, blend with the wine, but that which is added afterwards never amalgamates, and renders the wine brandy and wine, in the same manner as, if added to water, it would be called brandy and water. In the vile mixtures which constitute the poorer classes of port wine and the

imitations of sherry rendered at low prices by venal advertisers, the brandy is the grand mask for concealing ill quality and base ingredient. Even in port wines the object of covering all defects is achieved by the same management. The Oporto vintages of one year are mingled with those which preceded, and sometimes a quantity of a much older vintage still reserved as a stock for that purpose, is added, so that the new wines are brought earlier by this means into the market.

On the wine being shipped, a second and considerable portion of brandy is added again. Besides colouring matter, indigenous to Portugal, put into the lower mixtures of port wine, logwood seems to be used occasionally. This suspicion is strengthened by the quantities of logwood sent from England to Oporto, as may be seen in the list of Custom-house exports. How this is to be detected is shown in a page or two hereafter. That port wine is always best, which at the same age has least of the flavour and heat of the brandy, may be considered a rule in no case admitting of an exception. Let no purchase be made of port wine that feels hot to the palate, or that smells of brandy. Port wine of the least alcoholic strength, the softest on the tongue, provided it be of a taste

suiting the palate of the purchaser, is that which is most likely to turn out well.

The alcohol in wines may be ascertained thus: Add one part of a concentrated solution of subacetate of lead to eight parts of the wine, by measurement. A precipitate will be formed. Shake the mixture for a minute or two, and pour the whole upon a filter, and then collect the fluid. This fluid contains the spirit and water in the wine with some of the lead. Add by little and little to this fluid, warm, dry, and *pure* subcarbonate of potash (not the salt of tartar and subcarbonate of potash, of commerce), which has been freed from water by heat. Do this until the last portion remain undissolved. The spirit contained in the fluid will then be separated, the potash abstracting all the water, and the spirit forming a stratum separating upon the salt. Make the experiment in a glass tube from half an inch to two inches in diameter graduated into 100 parts, and the quantity of spirit per cent. may be read off at once.

To detect colouring matter in red wine, acetate of lead is the best test, as with genuine and pure red wine it throws down a greenish grey precipitate. Elderberries, bilberries, and logwood give a deep blue precipitate with this test. Brazil wood,

red sanders, and beet are thrown down red. Wine coloured with beet loses its colour with lime water.

In England, among the fabricators and base makers of fictitious wines, sugar of lead or litharge has no doubt been used for clearing white wines quickly, because it has been so stated among themselves. In France, where they are good chemists, no use has ever been made of it that can be traced. There they insist, contrary to Dr. Watson in his chemical essays, that lead in wine cannot be of any service, and has not been used. A law of the seventeenth century prohibited its use, probably from finding natural deposits which were not then understood, but which resembled lead. In 1824, a member in the Chamber of Deputies wanted a law to make such a use penal; but it was refused on the ground that no instance of the use of this metal could be shown, and on the ground that the reports of adulterations drawn up by authority did not make any mention of such use, and that the usage would have none of the effects ascribed to it, and therefore no one was under any temptation to adopt it.

The Council of Health had appointed M. D'Arcot to analyse wines; he never met with an instance from 1770 to 1801, while he held the

office. Another officer, whose duty was directed to analyse every kind of wine seized upon suspicion of adulteration, declared that he had never found anything of the kind in his experience. Water, perry, syrup of raisins, fermented with water into a vinous fluid, were proved to be applied to this purpose, being mingled with very strong and generous wines, to enlarge the quantity; but no deleterious substance was ever discovered by the analysts, for fifty-five years, during the careful fulfilment of their duties. M. Jullien of Paris, tried three experiments with lead upon wines, and found it did not at all mend their tartness. Filtrating the wine, and dropping into it sulphuric acid, a white precipitate, in which sulphate of lead was found, was precipitated. This clever writer assumes as undeniable that lead will not remove acidity in wine; that it decomposes the wine itself if too much be added, and that in a small quantity it is very easily detected.

In England sugar of lead has no doubt been used by the wine fabricators, clearly showing they were ignorant that it was not of the smallest use, since it appears to have been combined with gypsum, which alone produced the effects they sought, namely, to clear the wine by saturating and preci-

pitating the acid particles. The wine would have been cleared by gypsum or fresh lime just as effectually were the lead omitted. Any suspicion of such an adulteration, however, may be easily set at rest by testing the wine.

No purchaser is safe in the quality of his wines because he happens to buy them in the docks. This is a very prevalent error. If the honour of the seller cannot be trusted, it is in vain to rely upon such a locality. Wines may be mixed in the docks; and while transhipping goes on out of England, security is vain, but in the honour of a respectable merchant, who can rely upon his foreign correspondents, and is able to freight his own vessels, or secure the transport of his wines in due integrity and with the right designations.

ADULTERATIONS.

This is a fertile subject, upon which a volume might be written in the way of caution. Here fraud organises its operations with impunity, and the most penetrating examination on the part of the uninitiated is vain to detect the grosser impositions. To such an extent is this system carried,

that books under the name of "Guides" are published for the purpose of aiding in these iniquitous doings, and are advertised and delivered at booksellers' shops without scruple, although directing how to defraud both revenue and consumer. Two of this class of works most common it would be wrong to particularize, because the injurious information they contain would thereby be spread wider.

One fertile source of fraud of another kind is to be discovered in the lower rate of duty in Cape wines. A large proportion of the wines imported are purchased for no other purpose than to mix with foreign white wines for the sake of an illicit profit, which is more or less, according to the class of wine intended for imposition on the customer. A large proportion of the tavern wine sold to travellers as sherry is one half Cape; and very frequently so easy is the earthy taste of the Cape distinguishable in the mixture, to a person of healthy palate, that it is only those who love strong drink, and are not very nice in their gustatory organs, who can continue to take it; although, in such cases, the wine is not merely mingled, certain ingredients besides are added to soften and refine it.

The wine of the Cape pays only two shillings and nine-pence duty the imperial gallon. All other wines pay five and sixpence.

The dishonest merchant takes a couple of butts of strong and full flavoured sherry, and mingles them with a couple of pipes of Cape, viz.

	£.	s.	d.
Two butts of sherry, 216 gallons, at 5*s.* 6*d.*	59	8	0
Two pipes of Cape, 186 gallons, at 2*s.* 9*d.*	25	6	0
Total duty	84	14	0
He now gets the drawback on two butts, which he exports . . .	59	8	0
	£ 25	6	0

He has still for his home customers two butts of sherry, which he sells with full charge of sherry duty, pocketing the difference between 25*l.* 6*s.* and 59*l.* 8*s.*, or in other words, making a profit, even on the duty, of 34*l.* 2*s.* To this must be added the profit on the original cost of the wine, being the profit upon Cape sold as sherry. Some idea may thus be formed of the illicit gain made in this mode by unprincipled men. There are modes of turning Cape wine into sherry by drugs,

so as to render the imitation good, though without a drop of sherry in the mixture.

The substitution of one kind of wine for another, by dishonest dealers, and even by those who ought to know better, is too common. Thus fictitious port, of a bad quality, or imported from Cette, never having been in an Oporto vineyard, is palmed off for Masdeu upon those who are supposed never to have tasted the real wine. Green grape wine and gooseberry of home manufacture, are sold at routs and balls as champagne; and it is difficult to say whether the frauds thus practised are most common with red or white wines. Shade of colour, taste, age, are all factitiously imitated. From this may be judged by those who purchase wine for themselves, the necessity of great caution, lest they empty their purses and ruin their stomachs at the same time. It is not the design of this little work to do more than give the reader an idea of the frauds which are practised, that he may be convinced of the justice of some part of the advice contained in it, and by it serve his own interest.

Avoid wine-dealers for "ready money only," particularly those who boast of large stocks being kept to assimilate, and sold at low profits; such

are generally the class that deals in mixtures, to prepare which they have a perfect apparatus. Such wines, the stock of an adept, are made to look and taste tolerably well, and, if drunk directly, may not themselves discover what they are, except through the head or stomach of the consumer. A little time in the cellar, however, will generally dissolve the charm, by separating the ingredients that conceal the fraud, and leaving a *caput mortuum*. Many of this class of dealers speculate on the same customer purchasing of them but once. If the wine be sold in bottle, the buyer will often get bottles of fifteen or sixteen to the dozen wine quarts, in addition to the adulterated wine. By these arts materials that cost only eighteen shillings a dozen are charged at thirty shillings per dozen, when the *cost* price of the very lowest sherry good for anything would be twenty-four shillings, not giving the dealer a farthing profit. The purchaser, therefore, should always calculate on the cost price of the real wine of the lowest drinkable quality, and compare it with what the dealer asks for it. It is obvious that genuine sherry, costing in its varieties from 55*l.* to 110*l.* per butt, cannot be sold at such

prices. It is as impossible as that the sun should shine in England at midnight.

East and West India Madeira are made out of of Madeira direct from the island; while "direct" Madeira is imitated by drugging Vidonia, and mingling certain quantities of other wine with it, so that cheats can undersell very considerably the merchant of integrity, and make larger profits.

Port wines are either mixtures, or consist wholly of ingredients adopted to deceive the buyer. One third Benecarlo or Figuera wine and two thirds port mingled, return a large profit to the fraudulent, and are not prejudicial to the stomach. But this cannot be said for the wine of Oporto manufactured in England, in which red Cape, sanders wood, elderberries, alcohol, sloes, gum-dragon, cider, salt of tartar, and other ingredients of a like character are mingled. A hogshead of very decent port has been made out of twelve gallons of Oporto, forty-two of cider, six of alcohol, and three of cognac! Port wine is perhaps of all others most easily imitated. Claret is also imitated with success in every respect, if drunk immediately; but as this wine is much higher in price and not so common in use as port, and consequently its demand more confined, it is

not so much a matter of facile return to the dealer. Cheap French wines of a franc a bottle are often imported as claret, and sold at claret prices.

Beware of any wines recommended publicly as of an "exceedingly fine description."

Beware of wine named after noted vintages, which is generally a clap-trap, the genuine wines being all long before secured in private stocks. If "comet wine" or any other noted vintage be offered, decline it, and nine times out of ten you will escape an imposition.

Beware of wines asserted to be made in England from imported grapes, as some cheats have pretended they succeed in doing. The grapes from which the best wines are made can scarcely be removed to the vat from the vineyard, in grape countries, from ripeness, much less bear a land journey and a voyage.

Beware of dock wines, exchange wines, and such like. The legislature would do well to force the importers of all wines to make an entry at the Custom-house, under very heavy penalties, of the true designation of all the wines they import. The wines of France may come to us from Oporto, and be declared port wines. Val de Peñas, so

advertised, may come from any other part of Spain, but from that place. Madeira and sherry are imitated in the French departments of the South, and may now easily pass for those wines here.

Beware of buying wines of a wet summer vintage, they are often adulterated after being purchased abroad cheaply. Port wine may be purchased too green, in which state it is sent over when the holders are pressed for money, but this can scarcely come under the present head.

Beware of buying wines the acid state of which is temporarily concealed by chalk or other substances used for that purpose. Here again the merchant of integrity is the only safeguard for the dealer, together with paying an honest price.

Beware in buying sweet wines that counterfeits are not purchased. It is true these are less in demand than dry wines, and therefore their adulteration is so much less an object. Tent, Cyprus, Syracuse, Lunel, Constantia, and similar wines, are all counterfeited, or second class wines are sold for first class. Water, elderberries, ginger, cloves, or bruised grapes, are boiled and fermented to imitate Cyprus wine, and similar frauds are practised with the other species.

There are several tests for detecting adulterations, but they are in general too complex, and require too much chemical knowledge to apply them for those who are not scientific persons.

Lead, if suspected to be mingled in wine, may be detected by calcining, in a white heat, equal parts of powdered oyster-shells and sulphur for a quarter of an hour, and mixing them when cold with an equal mass of cream of tartar. These should be put into a glass vessel with water, and boiled for an hour. When cold pour it into ounce phials for use, adding in each twenty-five drops of spirit of salts. Wherever lead or even copper is mingled, a black deposit, melting by the blow-pipe to pure metal, will be the result of testing with this liquid: else it remains pure.

Port wine is often adulterated with alum. Moderately strong lime-water freshly prepared, mingled with an equal quantity of wine, will detect this, if suffered to stand twenty-four hours. If there be alum in the wine a muddy precipitate follows. If the wine be pure, crystals will be given in its place. One measure of wine and two-thirds of lime-water depositing crystals, the alum to the wine can only be as 1 to 1152; if equal

measures deposit a proportion, *not* in crystals, more than 1 part in 400 consists of alum.

Port wine is said to be mingled in Oporto, at times, with different colouring matters, such as elderberry juice, already mentioned. In England there is no end to vegetable mixtures in cheap fabricated wines. Ammonia is a test of the natural colour of wine, never changing new wine but to one hue when mingled with it; that hue, in consequence, is the test for any other wine, which, changed to the same tint, is to be guessed pure in respect to colour. If the same hue be not shown, there is colouring matter in the wine. Potash added to a solution of alum will have a good effect as a test.

A crust is often made in bottles, by placing them in warm water and carrying them to the boiling point, and then removing them to the cellar, where in a month they have the appearance of wine ten years old. A hot solution of supertartrate of potash, coloured red, is frequently set to crystallize in bottles, for that purpose, and even corks are dyed. Hence again the advantage of bottling wine at home, and purchasing in the wood, from merchants of honour and character.

WINE MEASURES.

A tun of wine is 2 pipes; 3 puncheons; 4 hogsheads; 6 tierces; 252 old gallons; 1008 quarts; and 2016 pints. The pipe differs for different wines; thus:—

	Old Gallons.	New Gallons.
Pipe of Port	138	115
Pipe of Carcavallos, Lisbon, Bucellas	140	117
Pipe of Sicilian, Marsala	112	93
Pipe of Madeira	110	92
Of Vidonia or Teneriffe	120	100
A Butt of Malaga, Mountain	126	105
A Butt of Sherry	120	108
A Hogshead of Claret	57	46
A Hogshead of Tent	63	52
An Ohm of Rhenish	36	30
An Ohm of Fayal	107	89

It was in January, 1826, that the imperial gallon and the decimal system were adopted,—an admirable simplification after the old plan. By this mode every calculation is made in imperial gallon measure and its fractions. [See also, p. 111.]

To turn old gallons into imperial ones multiply the old gallons by 5 and divide by 6. Thus:—
Reduce 65 old wine gallons to new imp. measure.

5

6)325

54⅙ imperial gallons.

Reduce 120 imperial gallons to the old measure.

6

5)720

144 old gallons.

In exact decimal parts the new gallon to the old is as 1·20032 to ·83311.

The following decimal table will be useful, being equivalents from 1 to 100 old gallons with new.

1	0·83311	26	21·66088	51	42·48866	76	63·31643
2	1·66622	27	22·49399	52	43·32177	77	64·14954
3	2·49933	28	23·32711	53	44·15488	78	64·98265
4	3·33244	29	24·16022	54	44·98799	79	65·81576
5	4·16555	30	24·99333	55	45·82110	80	66·64887
6	4·99867	31	25·82644	56	46·65421	81	67·48198
7	5·83178	32	26·65955	57	47·48732	82	68·31509
8	6·66489	33	27·49266	58	48·32043	83	69·14820
9	7·49800	34	28·32577	59	49·15354	84	69·98152
10	8·33111	35	29·15888	60	49·98665	85	70·81443
11	9·16422	36	29·99199	61	50·11976	86	71·64754
12	9·99733	37	30·82510	62	51·65288	87	72·48065
13	10·83043	38	31·65821	63	52·48599	88	73·31376
14	11·66354	39	32·49133	64	53·31910	89	74·14687
15	12·49665	40	33·32444	65	54·15221	90	74·97998
16	13·32976	41	34·15755	66	54·98532	91	75·81309
17	14·16287	42	35·99066	67	55·81843	92	76·64620
18	14·99608	43	35·82377	68	56·65154	93	77·47931
19	15·82919	44	36·65688	69	57·48465	94	78·31242
20	16·66222	45	37·48999	70	58·31776	95	79·14554
21	17·49533	46	38·32310	71	59·15087	96	79·97865
22	18·32844	47	39·15626	72	59·98398	97	80·81176
23	19·16155	48	39·98932	73	60·81710	98	81·64487
24	19·99466	49	40·82243	74	61·65021	99	82·47798
25	20.82777	50	41·65555	75	62·48332	100	83·31109

Wine bottles, it has been already observed, are made with great irregularity.

Good port wine at 95*l.* the pipe will cost, in bottles of fifteen to the dozen, nearly 35*s.*; very fine port at 110*l.* per pipe will be 40*s.* per dozen. The commonest wine will be 60*l.* per pipe, and give a price of 22*s.* 3*d.* per dozen. Thus besides deceiving through bottles of fifteen or sixteen to the dozen, wine sold in irregular bottles may be adulterated or home-brewed, and as well sold under the lowest genuine port-wine price in the Docks, and so of all wines. An Act of Parliament would be useful, enacting that all wine bottles should be imperial quarts, pints, and half-pints. These may now be had at the glass-houses upon order. An enormous deal of imposition would be avoided by such an arrangement. The imperial pint would be nearly equal to the cheap wine dealers' bottles, and for the cellar of the private individual be much more convenient than the full quart, or the bottles, thirteen, fourteen, fifteen, or sixteen to the dozen, besides operating as a check upon the wood quantity much more conveniently than bottles of different sizes can do. Every individual who is curious about his cellar would do well, therefore, as already observed

under the head "bottling," to have pint imperial measures made for himself: the expense additional, compared with new bottles of the old kind, would be very trifling.

The French wine measures are the litre and hectolitre. The first contains 61·0280264 English cubic inches; the second 3·531714693 English cubic feet, or the litre is equal to 2·113 pints, old English wine measure, and the hectolitre to 26·4 old English gallons. Therefore the hectolitre is equal to 22 gallons imperial, or exactly 21·9941 imperial, and 4·543 litres make the English imperial gallon.

Imp. Gallons.	Litres.
1.	4·5432
2.	9·0864
3.	13·6296
4.	18·1728
5.	22·7160
6.	27·2592
7.	31·8024
8.	36·3456
9.	40·8888
10.	45·4320
20.	90·8640
40.	181·7280
100.	454·3200
A pipe of port contains	522·3680
A butt of sherry	490·6656
A hogshead of claret	208·9872
An ohm of Rhenish	136·2960

On purchasing wines in France, the different provincial measures, whatever they may be called, such as tonneau, muid, velte, bareile, queue, quartant, millerolle, barile, asnè, botte, are all resolved into litres, so that a stranger has no difficulty in forming a correct estimate of quantity, whatever name may be given to the measure. He may calculate that 100 litres make 22 imperial gallons, perhaps the shortest mode of computation. When he hears of a barrique of wine on the Rhone containing 120 litres, of which 100 make 22 gallons; a barrique in the Basse Pyrenees containing 300 litres, or thrice 22 gallons; at Bordeaux 229·937 litres; at Nantes, 240 and so on; all these measures have their contents given to the stranger in litres, directly upon his asking how many litres they contain, from that being the only legal standard of unity for measures of capacity.

Measures of the same name are not of the same capacity in different parts of Europe, nor even in one country. An ohm in Sweden is 139·019 litres, or 30·543 imperial wine gallons; while at Strasburgh 46·093 litres, or only 10·146 gallons, reckon to the ohm.

The following are the most common wine measures in SPAIN; viz. the arroba which in Valencia

contains 11·786 litres; in Malaga 15·850; in Spain and the Canaries generally, 16·073. The cantara of Alicant is 11·554 litres; of Arragon 10·313; of Oviedo, 19·236. The carga of Barcelona is 123·756. The gerra of Minorca is 12·063. The mayo of Gallicia, 161·991; the quartin of Majorca, 27·131 litres.

In Spain, *generally*, 16 arrobas make a mayo; 27 mayos a pipe; 30 pipes a botta: this last is equal to 127½ old English wine-gallons, or 106 imperial.

In Portugal the almude of Oporto is 25·430 litres; of Lisbon 16·541; 21 almudes of Oporto making a pipe; at Lisbon, 31. At Figueras the almude is 4·75 English imperial gallons; at Vienna 5·5; these are only used in the country, where they have also potes, canadas, quartilloes, barils, and tonneladas, which last is just 231 imperial gallons.

In Germany the ohm varies; at Hamburgh and at Hanover it is 32 imperial gallons, while on the Rhine it is 20 only. At Ratisbon they have the berg-eimer, about 19 imperial gallons; at Munich this measure is but 7½ gallons. In Vienna it is 10½ imperial gallons. It must be observed that the ohm used in Basil, Sweden, Dantzick, and Strasburg is a different measure from the German

ahm. At Strasburg it is 10 imperial gallons. The ahm is 31$\frac{2}{3}$ at the Cape of Good Hope.

The usual wine measure of the RUSSIANS is the vedro of 2·705 imperial gallons; 3 vedros make an anker; 6 ankers an oxhoft; 2 oxhofts a pipe, or 75·380 imperial gallons.

In HUNGARY they have the antheil of 11·125 imperial gallons. The great eimer and little eimer; the first is 16·140 imperial gallons, and the little eimer, 12·515.

In CYPRUS they have the cusa, 2·194 imperial gallons. At the vineyard the wine is sold by the load of sixteen jars; each of which holds five Florence bottles. Wine is exported in casks of 350 bottles. In Greece Proper, the oke is the measure by which wine is sold, each oke being 2 lb. 3 oz. 5 drachms avoirdupois. In Constantinople wine is sold by the alma of 1·150 the imperial gallon; in Zante by the barile of 14·687 imperial gallons.

In ITALY they have a great variety of wine measures, as the soma at Ancona, 18·915 imperial gallons; the mastello at Ferrara 12·191 imperial gallons. At Florence the barile is 10·035 imperial gallons; at Genoa, 16·341; at Leghorn the same as at Florence; at Rome, 12·444; with the

boccale 2·4122. The brenta at Milan 15·720; the same at Verona, 15·937; at Bergamo, 16·059 imperial gallons. At Bologna there is the corba, 16·244. At Turin and Nice they have the rubbio; the first 2·066, the second 1·730. At Venice they have the secchio, 2·377. At Messina the salma of 19·232 imperial gallons. The Italians have also the anfora of 114 imperial gallons. At Trieste they have the Orna, 12·451, and also a measure called boccale, as at Rome, but here 40 boccale make only 12·5 imperial gallons.

As foreign casks differ much in the quantities they contain, and any one travelling may wish to know the contents of such as he may be inclined to purchase by his own demonstration, he may discover it in the following mode, without gauging, rule, or anything more than an inch or foot measure, English. The duty being 5*s.* 6*d.* on all wine except Cape, which is 2*s.* 9*d.*, it is easy to tell the cost in England, where a comparison of the measures of the country with our own is not easily made.

The imperial wine gallon contains 277·274 cubic inches.

Measure the diameter of the cask at the head, suppose 18 inches.

The same at the bung, suppose 32 inches.

The length of the cask from head to head, suppose 40 inches.

Then multiply for this, as for any diameter, the decimal 0·7854 by the square of the diameter of the head, to find the area; which head, supposing 18 inches, as above, then say 18 times 18 makes 324; and multiplying 0·7854 by 324, the product is 254·4596.

Then multiply 0·7854 with the square of the diameter of the bung, to find the area at the bung. Say 32 times 32. The product will be 804·2396.

Take one third of 254·4596, the area at the head . . .	84·819
Take two thirds of 804·2396, the area at the bung	536·519
Added together	620·978
Multiply by the length	40
	24839·120

Divide this sum by the number of cubic inches in an imperial gallon, or 277·274. This will give 88·7891, or 88$\frac{2}{3}$ imperial gallons.

It is very proper for those who keep wine at

home to use themselves to gauging their casks when they are not full. The mode of doing this by table or rule is familiar to most persons, and is hardly in place here.

SPECIFIC GRAVITY OF WINE.

			dwts.	grains.	
Water being	1000	weighing	10	13·30	Troy.
Red Wine	993	weighs	10	11·42	
Proof Spirit	931		9	19·73	
Pure Alcohol	866		9	3·27	

The wine imperial gallon weighs 10 lbs. avoirdupois and 12·1527 troy, at a temperature of 62° Fahrenheit.

WINES FOR STORE IN AN ENGLISH CELLAR.

Spanish Wines, *White.*—Sherry; pale, brown, amontillado; Teneriffe or Vidonia; Malaga, mountain; Paxarete.

Portuguese Wines, *Red.*—Port, three flavours at least; Colares. *White.*—East India Madeira, West India; Bucellas, Lisbon.

French Wines.—*Burgundy,* red and white

Romanée, Chambertin, Beaune, Nuits; Chablis, Chambertin crêmant, Mont Rachet, Meursalt. *Bordeaux*, Margaux, Lafitte, Latour, La Rose, St. Emilion, St. Julien, Leoville, Sauterne, Pontac, Barsac, Graves. *Rhone*, hermitage, white and red; Côte-Rotie, Châteauneuf, Tavel, St. Peray, Condrieu, the Frontignan and Lunel of the department of the Herault, for sweet wines. *Rousillon*, Masdeu, Rivesaltes, Banyuls. *Champagne*, Verzenay, Aï crêmant, Epernay; mousseux; non-mousseux; Sillery, Bouzy.

German Wines.—Schloss Johannisberger; Claus de Johannisberger; Marcobrunner, Rudesheimer, Hockheimer, Steiner; *Moselle*, Grünhauser, Scharzberger.

Hungary.—Tokay Ausbruch, Méneser.

Sicilian.—Marsala, Mazzara, sweet Syracuse.

Greek.—Cyprus, Malvasia.

Cape of Good Hope.—Constantia.

All the foregoing wines, or a selection of them, are adapted for English consumption, more particularly to suit, as the English, French, or Russian mode of dining may be adopted.

Many wines in addition, individuals of fortune who are ambitious to keep the rare and curious, as well as the wines most in use, may add to their

stock, the total quantity of which can only be decided by the possessors themselves, according to their establishment and the extent of their hospitality. A list of the better class of wines for this purpose, will be found at the end of this volume. The Oppenheimer, Laubenheimer, the red Assmannshäuser, of Germany, and one or two of the Italian wines of the muscadine kind in the way of variety, not forgetting Lacryma or Monte Fiescone, may be added to the above named.

There should be two cellar-books kept for all cellars; one with a head-line and columns thus, quite plain.

When bought.	Quantity.	Description.	£.	s.	d.

The second book should be a long folio, ruled in the following form, extended to whatever number of bins the cellar may contain.

Quality - - - -	No. of Bin - - -	Quantity - - -	Added during the Week or Month	Total - - - -	In Wood - - -	Consumed during the Week - -	Stock in hand - -
Port, No. 1.	1	13 doz.	5 doz.	18 doz.	1 Pipe.	1 doz.	17 doz.
Port, No. 2.	8						
Port, No. 3.	3						
Bucellas.	5						
Madeira, E. I.	4						
Madeira, W. I.	7						
Sherry, Pale.	6						
Sherry, Brown.	2						
Sherry, No. 2.	9						
Paxarete.	12						
Vidonia.	10						
Latour.	11						
Margaux.	14						
Malaga.	13						
Lisbon.	15						
Marsala.	18						
La Rose.	16						
Masdeu.	20						
Hermitage.	22						
Port, No. 4.	21						

PRICES OF WINE.

MANY wish to know the prices of wine in the wine countries, under the idea that in buying of the grower at the vintage they can purchase wines cheaper than of the merchant. It is true that wines purchased of the foreign merchant in the country for exportation, may save the wine merchants' profit in England; but it must be remembered that competition keeps down the amount of this profit, and that the difference between the price paid to the foreign merchant for matured wine, and that paid to the merchant at home, is not gained. There is generally the charge and risk of carriage to the port of exportation; the freight, dock charges, cooperage, the home duty, and sedulous care of the article, as well as interest of money to be taken into account, and these constitute no light burden either in expense or attention. Still less is the purchase at the vintage a gain, unless the wine be left to mature with the grower. This is yet more hazardous, both as it relates to risk and outlay. Bordeaux wine may be bought at the vintage; first class Bordeaux, for example, at 96*l.* the tun. But the wine must be most carefully treated and watched in the wood

for four or five years, when it is rated at double the vintage value per tun, or 190*l*. It is then bottled, in which last state it will not be in perfection until it is six or eight years old from the vintage. During all this time the foreign merchant who has purchased of the grower, has the wine on his hands, takes the risk of accident or spoiling, gives it close attention, cheaper than any other individual can do, because it is his business not merely to watch a solitary pipe or hogshead, but some hundreds or more together. Thus the wine bought at the vintage for 96*l*. the tun, will, when mature, be worth perhaps seven or eight shillings the bottle, being always increased in value from fifty to sixty per cent. It may hence be judged, then, that for private individuals to purchase wine at the vintage abroad is by no means advisable. If any one choose to purchase wine in the country of its growth, it must be bought matured, except in respect of such wines as are always sold in bottle even by the grower. The purchase of other wines should be made of the merchant, and even of the wine in bottle, except the grower be also a merchant, as in the instance of some of the great champagne growers, such as M. Moet of Epernay.

Vintage price of first class Bordeaux, 90*l.* to 96*l.* per tun.

Export price at Bordeaux, 150*l.* to 180*l.* and 200*l.* per tun.

There are freight to England, dock-dues, custom-house duties, home cellarage, interest of money, and home merchant's profit to be added to this, which will bring the home-selling price of the very first class wine of Bordeaux to 280*l.* or 290*l.* and 300*l.* per tun, or from 70*l.* to 80*l.* the hogshead. There are gradations of wine, both in quality and price, down to 10*l.* a hogshead, at Bordeaux, export price, and even lower. The same rule will proportionably apply, except as respects age, to the low priced wines, which range much nearer to the vintage in the selling price, and do not increase in value but in a much less proportion by age, independently of not enduring anything like the same time in a perfect state. There are five or six classes of Bordeaux wine. The first and second alone should be bought. Some of the lower, which are not worth much more than the duty, may, it is true, be purchased for common use; but persons of refined taste will scarcely ever go as low as the third class, and lower, never.

Hermitage red or white of the *first* class, is

seldom in the English market, and when it is can only be had in bottle, the price of which on the Rhone, is from 3*s.* 6*d.* to 4*s.* and 5*s.* The second class hermitage is generally passed off here for the first, at 65*l.* or 70*l.* the hogshead.

The best sparkling champagne ranges in the country, from 3*s.* to 4*s.* in average seasons. In England from 3*l.* 12*s.* to 4*l.* 4*s.* per dozen, or 6*s.* to 7*s.* per bottle. There are prices down to 2*s.* in the country and even lower, but they are not to be recommended on any consideration, being pernicious to the stomach. Good still wine, as Sillery, cannot be imported under 5*s.* or 6*s.* a bottle, exclusive of freight and duty.

The Burgundy wines of the first class bring on the spot a high price; and whereas the best champagnes are exported from France, it is the reverse with the Burgundies, the worst only being sent to foreign countries. Romanée-Conti, the genuine first class wine, is wholly consumed in France, where it brings in the second year from the vintage, 5*s.* or 6*s.* the bottle. Clos Vougeot, 4*s.* or 5*s.* each bottle; the Chambertin, Premaux, Nuits, Romaneé St. Vivant, Richebourg, La Tache, and others, carry high prices, from 3*s.* 6*d.* to 4*s.* The growers of Romanée-Conti and Vou-

geot always sell their wines in bottles made on purpose, and the seals carry their own designation. There are good Burgundies to be had at moderate prices, that will bear exportation to England. Twelve or fourteen years may be considered the average keeping of some of the best.

Côte-Rotie is not often met with in the English market. The wine differs in price according to the season; the quantity of the first quality is small. The best brings about three francs the bottle, matured at the place of growth.

Sauterne and Barsac of the best quality, and no other should be purchased, bring in the country of growth, from 22*l.* to 27*l.* the hogshead, ready for exportation. There are several inferior qualities.

Roussillon, or rather that variety known as Masdeu in this country, brings 66*l.* the pipe from the merchant here. It is remarkable of the Roussillon wines, that they are often kept fifteen years in wood in the country before bottling. As they clarify best in wood, their value increases rapidly with their age, so that cheap at the vintage, they bring in the country from two to five francs, and very old six francs, or 1*s.* 8*d.*, 4*s.* 2*d.*, and 5*s.* per bottle, according to their age; for they

will endure to a century. This wine is rapidly gaining upon port, the dealers in which are jealous of it. The port imported for all purposes in 1837, was 2,693,365 gallons, yet the Oporto customs returned only 2,427,650 to England: difference 265,715 gallons—where the rest came from is unknown. It might have been factitious wine from Cette, where port and sherry are very exactly imitated. The vintage of 1834 is the best of later seasons for port.

The German wines are of all prices, depending upon age. Rhenish generally ranges from 2*l.* 2*s.* up to 5*l.* 10*s.* per dozen. Hockheimer of 1775 and 1766, sells at 42*l.* and 50*l.* the awm of 30 imperial gallons; Steinwein of 1766 and 1748, at 55*l.* and 70*l.*; Schloss Johannisberg of 1779 and 1811, 75*l.* to 26*l.*; Johannisberg of 1825, from 20*l.* to 50*l.*; Assmannshäuser, 20*l.* to 25*l.*; Marcobrunner of 1811 to 1822, from 30*l.* down to 20*l.*; Moselle wines, Braunnenberg of 1822, from 14*l.* to 20*l.*; Scharsberg of 1822, from 18*l.* to 28*l.* All these are the prices of first rate wines delivered at Rotterdam only.

Port wines are sold at all prices from 60*l.* duty paid, up to 100*l.* From 85*l.* to 95*l.*, and from 95*l.*

to 105*l.*, may be the average for the last three years of the best qualities.

Sherry averages for different classes, numerous prices. Some exquisite, duty paid, 200*l.*; other very good, from 105*l.* to 110*l.*; and the next quality, from 95*l.* to 105*l.* the butt.

Madeira ranges from 75*l.* to 105*l.* the pipe, very good being on the average from 95*l.* to 105*l.*

Marsala from 45*l.* to 50*l.* the pipe. Lisbon, 58*l.* to 65*l.* Bucellas, 60*l.* to 72*l.*

These may be taken as average prices for the last three years; but it must be borne in mind, that they are only approximative, and that a bad or a good vintage year will materially raise or depress them.

WINE CONSUMPTION.

PORT seems on the decline, since the year

	Port. Imp. Galls.	Sherry. Imp. Galls.	French. Imp. Galls.
1828 which gave	3,008,808	1,788,111	451,361
1829 ——	2,416,132	1,668,402	474,375
1830 ——	2,608,311	1,802,027	408,210
1831 ——	2,933,176	2,153,031	337,093
1832 ——	2,762,935	2,161,743	278,863
1833 ——	2,617,405	2,080,099	228,627
1834 ——	2,596,530	2,246,085	438,656
1835 ——	2,780,024	2,230,187	271,661
1836 ——	2,878,359	2,388,413	352,063
1837* ——	2,573,157	2,297,070	440,322

Population of England, Wales, and Scotland, in 1831 . . .	16,255,605
1821 . . .	14,072,331
Ten years' increase . . .	2,183,274

Taking the increase of population from 1828 to January 5, 1838, when the wine returns for 1837 are dated, the consumption has not proportionally increased. The total in 1830 of all kinds of wine being 6,461,635, and in the year terminating Jan. 5, 1838, only 6,391,500. From 1830 the annual average consumption was only about 6,450,000 imperial gallons. In 1700, with 5,475,000 of

* Return, January 5, 1838.

population, England consumed 5,000,000 of imperial gallons of wine, exclusive of Scotland. In 1837-8, Scotland included, with a population of most probably 18,000,000, both countries consumed only 6,391,560 imperial gallons. A striking proof of the mischief of high taxation. England alone supplies the difference by a consumption of 10,000,000 or 12,000,000 of spirits annually, and Scotland nearly half of this enormous quantity. England in 1700 consumed nearly a gallon of wine per head; in 1838 she consumed only about one third of a gallon, but she made up for it by swilling a gallon a-head, man, woman, and child, of ardent spirit, with the increase of consumption of which, crime, poverty, misery, and drunkenness have fearfully augmented. Even in 1784, Scotland distilled but 268,503 gallons of spirits; in 1828, 5,716,180, or three gallons a-head for all, even for sucking infants. In 1780, England made 873,840 gallons of spirits; in 1828, 9,004,539.

There can be no doubt, that those who travel may now and then find wines to their taste of a moderate price, but then the danger is, that they may not keep; for the quality of endurance, it must be remembered, is in general proportioned

to the price demanded for the wine in the market. It is a fact that good wines for an English palate at this moment unknown in England may occasionally be met with in the south of Europe.

SPIRITUOUS AND LOW WINES.

Wines which are too meagre should not be purchased for consumption in England however cheap. In better and warmer climates they may be drank without mischief if not to advantage, because the bodily evaporation from the heat of the sun will carry off any ill effect likely to arise from their coldness and acidity. On the other hand the fiery wines which are highly brandied are detrimental. Port wine to be perfectly harmless to all stomachs, when taken to the extent of a pint, should be old enough to be on the verge of tawny, or as the French would call it, *rancio*, rusty, before it is drank. To many stomachs new port may not be ungrateful, on the very ground of the stimulus it affords from the spirit; but the gratefulness thus imparted only shews that the stomach is in fault. When port is just beginning to lose its colour from age, it is a pretty good criterion that the brandy

has in a great degree evaporated, although the wine under this very process may have parted with a good deal of its vinosity. How the alcohol is thus carried off by age is too copious a subject for inquiry here: indeed it has puzzled the scientific to discover by what means the alcohol of wine loses its energy even in bottles with glass stoppers.

Many diseases arise from drinking wine which is artificially mingled with brandy. These diseases are not found from wine drunk pure in the country of its growth. In wine countries liver complaints, for example, are scarcely known. The use of highly brandied wines, which are properly "mixed wines," as the Bible names them, though of old spices and similar stimulants were used, as infusion of poppies is now in Persia, tends to injure the sensibility of the stomach, where enough is not taken to induce disease, and the consequence is that the enjoyment Englishmen feel from *their* wine, and the native of a wine country from *his*, are essentially different. The first is a sullen joy created by stimulus only; its inebriation is angry, silent, heavy and apoplectic: the second is real "mirth that care derides"—full of glee, boisterously merry, and good-tempered. The effect too goes off quicker, as in champagne,

—but here it is the carbonic acid which produces exhilaration, operating sooner than that from spirit, and sooner subsiding. Whatever may be the reason, the natural alcohol in wine is not injurious, nor does it produce an effect proportionate to its quantity: thus it is well known that a bottle of wine from which 20 per cent. of spirit may be obtained by distillation does not shew such an injurious effect upon the stomach as a bottle with 10 per cent. of natural alcohol and 10 per cent. artificially added, as our merchants add it to port, sherry, and the wines most drunk in England, because Englishmen, they say, love wine warm to the stomach; but in reality, because brandy is found to amalgamate every class of the same species of wine into a larger class of that which is most profitable to dealers. People are now getting to find out that the favourite wines of Englishmen heretofore are too hot with alcohol, and the port-wine people abroad are, it is said, reducing the artificial dose of brandy they have been accustomed to add to the pipe on exportation.

This must suffice to shew, that the best wines are those which are not tampered with. As to those which are natural, always choose them of the best vintage. Of the French wines, except

those from the south, of which many come into the market under false designations, from Cette principally, as French, or as real port and sherry, and even as champagne, there are few brandied artificially, except Bordeaux or claret, for the English market. The quantity added, however, is very small, good claret not having more than a fourteenth part of alcohol combined with it, which is much less than a wine-glass to a bottle, whereas, in many specimens of port, Madeira, and other wines, particularly Sicilian wines, there is found from 22 to 23 per cent. of alcohol, and sometimes more.

From this it will be seen that the best wines for the health, are those that have only—1st, the natural alcohol, and 2dly, a moderate quantity only, or in other words, those that are least fiery by nature. Of these, Burgundy in its varieties, Champagne, hermitage, Côte Rôtie; Rousillon wines, as Masdeu claret, and Bordeaux pure; the German wines are next, then the unbrandied wines of the south. If Colares port could be got through Lisbon, pure, it would merit this character, and so would port wine from the Douro, undoctored by the vats and brandy of the Oporto Company's renewed monopoly. The French say their Burgundy is aphrodisiac, Bordeaux stomachic, Champagne heady, and Roussillon restorative.

There are numerous treatises on the medical uses and effects of wine, any allusion to which would be out of place here. It may be proper to remark, however, that all wine for the sick should be of the best kind, and that only should be selected which is perfectly mature, but not perhaps so old as to have lost its colour. The stimulating and some of the vinous principles most desired in such cases will have been deprived of a part of their activity in case of the wine being extremely old.

OIL OF WINE.

It is not generally known, except to chemists, that there is an oil of wine. It is found in decomposing spirit of wine by sulphuric acid. Two parts and a half of sulphuric acid poured upon one of anhydrous alcohol is a mode of procuring it. It resembles peppermint in smell, and is soluble in alcohol or ether. Of its composition nothing certain is yet known.

Dr. Maculloch, who wrote so much upon domestic wines, when speaking of the saccharine principle, says nothing of the fact that the sugar of the grape and of the cane are different, and it is the last species that effects vinous fermentation.

It is the sweet principle in honey, and therefore sugar from honey and sugar of the grape being the same in quality, this last sugar is the only kind which should be added to the produce of the vine when sugar happens to be deficient in the must, or in making home wines from garden fruits. It is the sugar of the grape that prevails in our wall-fruit, when ripe, and not that of the sugar-cane. This ought to be borne in mind, as it may have considerable effect in the flavour of the wine so artificially made.

Sugar of grapes consists of	73·37 Carbon 6·78 Hydrogen 56·51 Oxygen.	Sugar of the cane consists of	44·78 Carbon 6·40 Hydrogen 48·82 Oxygen.
	100·66 parts.		100 parts.

The sugar of grapes will not go into fermentation so quickly as the sugar of the cane, and this is one reason why it should be always adopted in preference for aiding the fermentation artificially, or for making home-made wines. This sugar is procurable from starch by a simple chemical process, and more easily still procurable from honey.

Alcohol is composed of 13·04 Hydrogen
52·17 Carbon
34·79 Oxygen.
100 parts.

The principal wines more commonly drank in England contain rather under twenty per cent. of pure alcohol on the average.

WINE SAYINGS OF MY UNCLE.

Bad wine is never worth good water, Mr. Butler.

Never believe the wine good because the owner tells you so.

Buy port glasses by the pound, claret glasses by the grain.

Your stomach is your wine-cellar—keep the stock small and cool.

Wine of the second bottle is a bad storyteller.

If an unwelcome guest, take care of the wine.

Value wine like woman, for maturity not age.

Don't buy port of a partner in a hat manufactory.

If you are a coach passenger take no wine on the road.

Drink only with the eyes to ladies at dinner, say "your health" to gentlemen.

If any invite you to worm out a secret, drink fast and say little; it is ten to one the host falls into his own trap.

The Caliban of wines is port; the Ariel champagne.

Drink what you fill; fill what you will.

Quarrels in matrimony and olives with wine give a relish.

Never taste more than two kinds of wine at a sitting.

Always fill a lady's glass; she may wish to make the most of the opportunity.

Red wine poisons oysters.

Wall-fruit, dead fish, daughters, and wine, are hard to keep.

Fill a brimmer with old hock, let other wine have daylight through the glass.

Bacchus is a general lover; his eyes are multipliers.

When you take wine don't bow your chin in your plate; fish bones are sharp.

Claret for a bishop, port for a rector, currant for a curate, and gin for the clerk.

Of good wine none can make bad Latin.

The bottle is of the aristocracy; treat it like a gentleman.

Burgundy is the wine of princes; sillery of nobles; claret of the gentle born; and port of the citizens.

When your host gets into an endless story make an intervallum by getting a servant to cry "fire" in the kitchen.

Repentance is a home-made wine of our own brewing.

Love wine like a constant mistress; never abuse it, and you will find it bring no sorrows.

A quarrelsome servant, a good horse, and a choice bottle never stay long with a man.

'Tis a test of worse than hog company,
Where the grunts are repeated for "three times three."

Don't be particular about your port coming from Oporto, if you can be satisfied it has been out of England.

Always take wine first with the ugliest lady; she may be one of many virtues; if not, it is well to have the reputation of great civility, with the consolation that a task is over.

Keep a butler who loves wine; it is better he should drink one bottle than give away two.

Never buy cheap wine; in oinology *cheap* means *dear*.

The bees-wing in port is the wine-seller's paternoster.

Drink a glass of wine at twenty; at forty a pint or more,
A bottle but rarely if you'd add years two score.

The best amuzettes of wine are nuts, olives, almonds, and sea-biscuit.

Love loves not the intemperate, although Cupid and champagne may exchange many a glance.

Wine kept open all night is not worth a mite.

Take care of your wine-coolers, or your cellar may be blamed.

Thick wine glasses are clownish; thin ones are princely.

Always ask your friend to take wine by its name, and not "will you take *wine?*" but "will you take *sherry*, *Barsac*, or *Bucellas?*"

Never press wine on a guest; it is ill-mannered.

Never drink bad wine out of compliment; self-preservation is the first law.

When the wine sparkles long in the glass, the dull story twinkles at the board.

On peahen's eggs, with old wine,
Kings and conquerors may dine.

When the cellar is empty a man's all is gone.

Honey is not for the ass's mouth, nor good wine for the fool's.

A cellar without wine, a home without woman, and a purse without money, are the three deadly plagues.

Wine makes the soul go naked.

Good wine needs no crier.

Good wine at supper makes an appetite at breakfast.

Two half-drunk on wine are worse companions than one whole drunk.

When your wine is out, it is better to drink milk than water.

Drink your enemy's wine; it is as good as your friend's.

Swallow bread to the full, but measure your wine.

Of wine and love the first taste is the best; no second sip equals it.

Wine that brightens the eyes, cheese without eyes, and bread all eyes, and fear no starvation.

Good wine never needs recorking.

Pure wine makes good blood.

Of all who take wine, the moderate enjoy it.

A pint of wine, and good-day to the bottle.

No wise man drinks wine of two ears when wine of one is to be had.

Take care of the bung, and the wine will mind itself.

If you find your wine go too fast, put a second lock on your cellar and keep the key.

Wine of Arbois is not wine of Champagne, though it sparkle.

Spain for strength in wine; Italy for sweetness; France for delicacy; and Hungary for thickness.

That wine makes men chaste which gives them the stomach ache.

A bottle of Chambertin, a *ragout à la Sardanapalus*, and a lady *causeur*, are the best companions in France.

"Soap your nose" when you take much port.

The religion of wine is catholic.

The "nose" of a bottle is Solomon's "tower of Lebanon, looking toward Damascus."

The bitter in sherry is the *haut gout* of the wine.

The wicked in old time drank no wine; the Deluge proves it.

Wine that bubbles is wine that laughs.

Champagne looks with peacock eyes, and every eye a diamond.

A heart for wine is a heart for kindness.

Six times a year to be joyful in wine,
Shows a merry soul in a body benign.

A German wasser-boozer, a Dutch Geneva smoker, and an English port-guzzler, are the three drink monsters.

A real wine drinker laughs with his eyes.

Never leave wine in your glass at dinner, but revive the glass in the cooler: freshness is the soul of wine.

Love stole its "purple light" from the wine-cup.

Leave sherry uncorked half a day before use, and it will drink the softer.

Good wine should drink smooth, like liquified velvet.

Tokay is a wine more of reputation than enjoyment.

Hermitage is church wine in name, in strength, and in paternity.

When a man gets cryingly pathetic over wine, cry too, and he will become ferocious.

When a visiter engrosses the wine and conversation at table, tell him to pass the bottle before he gets into Long-lane the next time.

Decant your claret, if you like; but pure wine should be drunk from the bottle.

When the cork flies and the wine sparkles,
Love revives and reason darkles.

Always fill a parson's glass to the brim; he can take a tithe more than other people, and be ill-satisfied.

A two-bottle port man is only a wine-funnel.

Champagne glasses should be broad, not deep, with a large surface.

The best wine of all kinds is not that which costs the least, but that which costs nothing.

The bouquet of wine comes like a sunbeam, and must be enjoyed at the moment.

Olives and wine tell what a man is.

Whisper no gallantries at table till the champagne has gone round.

Wine is to man what manure is to trees.

Hockheimer, ripe from the golden Rhine,
Is the sparkling crown of all German wine.

Wine wit is the soul's rainbow.

Ill temper over wine
Is worse than brotherhood with swine.

The most voluptuous of assasins is the bottle.

Before the dessert let champagne make you merry;
To follow the soup take Madeira or sherry.

Tras-os-Montes the wine, Oporto the brandy, John Bull the stomach.

A glass of good wine purges off distempers.

Wine is the revealer of human vanities.

"The first glass mine; the second my friend's; the third for good-humour; and the fourth for my enemies."

Burgundy smiles, hock winks, champagne laughs, and Lafitte puts a heart into all.

Thus sung Will Shakspeare, and he sung not evil:—

"Every inordinate cup's unblessed, and th' ingredient
a devil."

Wine of forty hoops in strength when the soul is heavy.

Never abuse the wine of your host; few men give bad wine intentionally.

Moderation in the wine-cup—you cannot kill yourself by proxy.

Beware of the wine-vault—"*facilis descensus Averni.*"

There are many dreams in a bottle of Burgundy.

Hermitage has the most religion; hock the most sentiment; champagne the most love; and port the most charity.

LIST OF WINES

IN ADDITION TO THOSE ALREADY MENTIONED.

FRENCH.

Hermitage, red, white, and *vin de Paille*, or sweet straw wine, from Tain on the Rhone.

Arbois, light and sparkling, from the Jura department; also a yellow wine, very good.

Champagne, ptisanne, a light diuretic species, from Crâmant and Ogil.

Hautvilliers, a light champagne.

Bouzy, a red, dry, still champagne: Clos Thierry, the same.

Tocanne, a rose coloured wine made in the Haut Maine.

Grevilliers, near Neuville, a creaming, luscious wine.

Pierry, a dry champagne, keeping well.

Corton, Volnay, Pomard, la Tache, Mont Rachet, (l'ainé, chevalier, batard,) three white wines, of which the first rivals Tokay, and brings double the price of the second, and two thirds that of the third or batard.

Clos Vougeot, Aloxe, Romanée St. Vivant, St. George's, Goutte d'or, Santenot, Gevray, white Chambertin, Macon, Pouilly, Fuissé, all Burgundies.

Crose (called *cotillon*, from its sparkling) mercurol.

Clarette de die (effervescing) Condrieu, white, and of good quality, Nerte, near Orange; St. Gilles, near Nismes; St. Ambroix, a sparkling white wine; most of these are from the Rhone. Cernas and St. Joseph are equal to the second class of hermitage in goodness. Argentiere is a sparkling white wine grown near Tournon. Gaillac wines are enduring even to eighty or a hundred years. Limoux, blouquette de Limoux (the last luscious), St. George d'Orgues, Picardan, Muscatel (Beziers) ranks after Lunel. Grenache of Roussillon, a fine wine at ten years old, made near the Masdeu vineyard. Haut Brion is a fine claret of the first Bordeaux growth. Rozan, La rose, Branne Mouton, Pichou Longueville, Pouillac, Mayeux, Pessac, St. Estephe, Castelnau de Médoc, Cantenac, Merignac, Canon, Ranson, Dur-

fort, Lascombe, Gorce, Kirwan, d'Issson, Malescot, Brown, Ducru, Tichon, Cabarrus, Cosse, Calon Giscours, Toujet, Loyac, Lacolonie, Dubignon, Ferrere, Palmer, St. Pierre, Montrose Deux, red wines of the three first classes. Of white; Coulet, Pemand, Latour Blanche, St. Brice, Darche, Fiton, Preignac, Podensac, Loupiac, St. Morillon, Tabanac, Castres St. Croix. The straw wines of Colmar, Olwiller, and Kaisenberg, near Strasburg. Jurançon, Basses Pyrenees, white, Maccabeo of the Pyrenees Orientales.

Roquevaire, sweet boiled wines of the bouches du Rhone.

Cahors wine (called *black wine* from its deep colour), Causses de St. Henri.

Finckenwen is made near Strasburg; it is a cold wine.

Sartena is a red wine of Corsica.

SPAIN.

Val de Penas, New Castile.
Manzanares.
Sitges, Malmsey, Catalonia.
Murviedro.
Alicante, tent.
Malaga lagrima, sweet and rich.
Moguer, a cheap sherry.
Tintilla, of St. Lucar, red.
Tinto di Rota, a tent, Andalusia.
Benal Busa, known as Alba Flora in Majorca, a sort of Rhenish.
Beni Carlos, red, Valentia.
Tinto Olivencia, red, Estramadura.
Peralta, red, Valentia.
Velez Malaga, sweet Malaga.
Montilla, dry, Cordova.
Peralta, white, Navarre.
Verdona, a green malmsey from the Canaries.
Cordova, red.
Guindre, deep red, and flavoured with cherries.
Vineroz, red, Valentia.
Albacete, red, New Castile.
Hospital, Arragon.
Pedro Ximenes, Malaga.
Ciudad Real, red, New Castile.
Mataro, red, Catalonia.

Torre, red, Valentia.
Ribidavia, Gallicia, ordinary red.
Abocedo, a second growth sherry.
Montilla, Cordova.
Negua Rancio, a yellow wine of Rota.
Manzenilla, an ordinary wine of the country.
Pollentia, Majorca.
Verdonia, wine of the Canaries.

PORTUGAL.

Carcavallos, made near that place.
Bucellas, near Lisbon.
Vinho de Termo, Estramadura.
Setuval, ditto, dry and muscadine.
Lamego, near Coimbra.
Santorius, an ordinary wine near Lisbon.
Barra a Barra, at Lavadrio.
Colares, near Cintra.
Oporto, on the Alto-Douro.

GERMAN.

Steinberger in the Reingau, a fine growth.
Laubenheimer, Mayence, white.
Koesterich, ditto.
Niensteiner, ditto.
Oestricher, ditto.
Lichfrauenmilch, Worms.
Zornheimer, the Rhine.
Grafenberger, the Reingan.
Gaubischeimer, near Mayence.
Brauenberger, Moselle, near Treves.
Piersport, ditto.
Bacharach, red, near Mayence.
Asmannshauser, red, Rhine.
Walporsheimer, a wine of the Ahr.
Scharlach, at Mount Scharlachberg.
Stein, near Wurtzberg.
Calmus, a sweet wine of Trierfenstein.
Sang de Suisse, Bâle.
Valteline, in the canton of Bâle.
Chiavenna, from the Grisons.

HUNGARY, &c.

Tokay, county of Zemplin. The first growth for the essence is never sold out of Vienna, the others are Tarczal, Szeghi, Zadany, Tolesva, Zamber, Tallya, Meda.

Cotnar, in Moldavia, is a green coloured wine.

Wermuth wines are made bitter with wormwood.

Ausbruch, males, and menes, are all from Tokay, in High Hungary.

Buda is a red wine.

Sexard, ditto.

GREECE.

Napoli di Malvasia, or malmsey.

Cyprus malmsey, and the Commandery growth, Leattico, come from Candia.

The wines in the Greek islands are numerous, but all taste of pitch insufferably.

ITALY.

Lacryma Christi, sweet, near Naples.

Vino Græco, ditto.

Asprino, a sharp wine of the Campagna.

Carigliano, a muscadine flavoured with fennel.

Albano, grown near Rome.

Monte Fiascone, near Lake Bolsena, called also, est, est.

Moscatello, Alcatico and Vernaccia are sweet wines.

Muscatta, near St. Marino.

Vino Santo, near Castiglione.

Monte Pulciano, Tuscany.

Verdea, grown near Arcetri.

Chianti, red, Tuscany.

The only Sicilian wines likely to suit an English palate are mentioned early in this volume.

The wines of the Cape are too well known to render their enumeration here necessary. In fact, so numerous are the vineyards in Europe, that it would require a volume to enumerate the names. The present list contains some of the best in the respective countries, which will suffice for so small a work, designed for use rather than to gratify curiosity.

The following will explain some French terms used relative to wine not derived from the place of growth.

Vin de Cances, from vines near Montauban, planted amidst husbandry cultivation, and consequently very mediocre.

Vin de Cargaison, export wines of the south.

Vin de Causses, grows on heights near Cahors.

Vin de Chypre, a French imitation of Cyprus.

Vin des Côtes, of the hill sides on the Gironde.

Vin de Cotillon, sparkling wines of the Rhine, as Crose blanche.

Vin cuit, boiled for inspissation, as the vino cotto of the Italians.

Vin fou, drunkard's wine, an intoxicating quality made at Moulins.

Vin de garde, good for keeping.

Vin blancs de garde, the mousseux wines of Arbois.

Vin jaune, the same when very old.

Vin de paille, made of grapes dried on layers of straw for months before pressing ; very luscious in quality.

Vin demi-paille, the straw used for fifty or sixty days only.

Vin de grenier, vin de paille, so called in the department of la Meurthe.

Vin de Graves, white wines from the Bordelais ; when red they are called petit vins rouges de Graves.

Vin de Grenache, from bruised grape and boiled must.

Vin gris, a brownish coloured wine.

Vin de Henri IV., a dry wine, made at Prépatour in the Vendomois.

Vin de Paysans, from the little vine spots of the peasantry, generally of inferior quality.

Vin de primeur, the first class wines of Pau, grown at Jurançon and Gan.

Vin râpees, wines thickened by boiling to deepen the colour of a weaker species.

Vin de remède, wine of St. Gilles in the south.

Vin tocanne, a rose-coloured wine of the Haut Maine.

Vin de taille, the second pressure of the grape in the Maine, so called.

Vin de cosperon, a rich liqueur made near Callioure.

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