

Wine and wine countries : a record and manual for wine merchants and wine consumers / by Charles Tovey.

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Tovey, Charles.

Publication/Creation

London : Hamilton, Adams, 1862 (Bristol : Chillcott.)

Persistent URL

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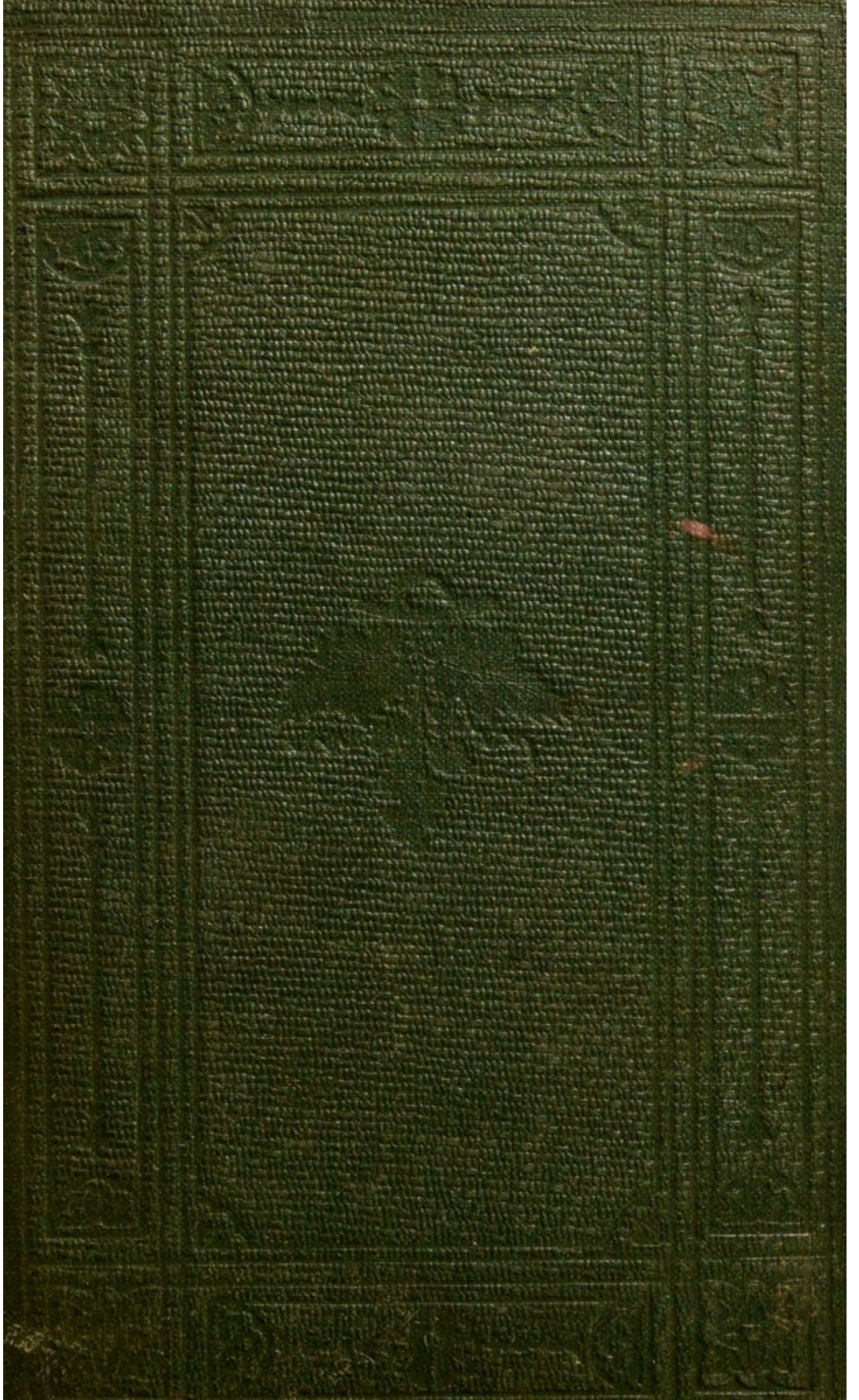
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WINE AND WINE COUNTRIES.



WINE AND SPIRITS

A BOTTLE OF

WINE AND SPIRITS

WINE AND SPIRITS

WINE AND SPIRITS

WINE AND SPIRITS

WINE AND SPIRITS

TO THE HONBLE BOARD OF INLAND REVENUE.



FARROW & JACKSON

Manufacturers of

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WINE AND SPIRIT TRADE,

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GREAT EXHIBITION, 1851.

EXPOSITION UNIVERSELLE,
PARIS, 1855.

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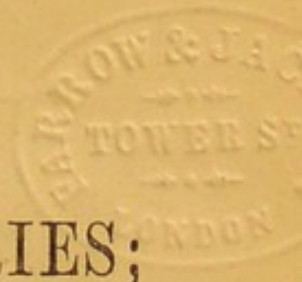
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Corks, Filling Cans, Waste Tubs. Champagne Knives.
in Tubs. Paste, Porcelain, and Painted Tin Labels.
Lax Vellachon and Siphons. Porcelain Funnel & Tap Troughs.
Corks, Indian Rubber and Patent Woven Hose Pipes.
Cup Cans with Stoppers and Bottles. Ice Pails. Glass Barrels.
Bottle Gauges. Wine Labels and Plates. Bottle Gauges.
the Registered "Farrow & Jackson" Bottle Gauges.
the Patent "Indicator" Gauging Labels. Bottle Envelopes.
Corks, Thermometers, Test Glasses, Tasting Glasses.
Bottle Gauging Machine.
Corking's Patent Spirit Indicator for Wine.
No. 1000 Sales, Iron Pots, Cans and Beer Boxes.

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WINE AND WINE COUNTRIES;

A RECORD AND MANUAL

FOR

WINE MERCHANTS AND WINE
CONSUMERS,

BY

CHARLES TOVEY.

“The weary find new strength in generous wine.”

Homer.

LONDON:

HAMILTON, ADAMS, & CO. PATERNOSTER ROW.

1862.

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P R E F A C E .

THE compilation of the following pages was a task of no small difficulty, to one so unaccustomed, as the writer, to sustained literary effort. Whatever, therefore, may be his defects of style, he claims credit to himself for abundant labour and research in collecting a variety of useful, practical information, which he has endeavoured to disseminate in plain, simple language; nor has he hesitated to avail himself of the labours of others, to whom he has in another place tendered his acknowledgments. While much of the present treatise is original, still more, perhaps, consists of extracts from established authorities. To borrow an illustration from the subject, the principle upon which this work has been compiled resembles the process called "*Vatting*," and it will be for the reader to determine whether the "*Blending*" has been judicious.

Previous writers on wine have all laboured under one serious disadvantage,—they have had little practical experience of the subject of which they

profess to treat. And yet, where the health and comfort of all classes are concerned, nothing is more important than that statements of facts should be confirmed by personal observation.

Such an advantage the present writer's position has given him, and he trusts that the result of his labours may operate as a check upon the fraudulent practices he has endeavoured to expose.

Mr. G. R. Porter, of the Board of Trade, in his evidence before a select committee of the House of Commons, in June, 1852, said :—

“The wine trade itself is much altered from the respectable character it used to bear; persons of inferior moral temperament have entered into it, and tricks are played, which in former times would not have been countenanced. The trade is getting a bad name.”

For this, the public are in some respects to blame. A very little enquiry will suffice to show that owing to a succession of failures in the vintages, no unsophisticated wine—least of all Claret—can be rendered at the prices which the advertising houses offer. The wine they call Claret is, upon examination, found to be a concoction of Cette, Beni-Carlo, and sometimes Pontac (red Cape). In one instance, the writer found that a marvellously low priced Claret consisted of a mixture of British spirit and water dashed with an acid, which had

been racked upon wine lees, coloured with dyewood, and foisted upon the public as *vin ordinaire*. On these points, however, information is given in the text.

In no business assuredly is there so much room for the exercise of unfair dealing as in the wine trade. The principal mart for adulterated wines is the auction room. In almost every town in the United Kingdom are to be found sales of wines by auction. However respectable the auctioneer may be, it must be remembered that, like the razor-seller so humourously described by Peter Pindar, his sole province is to sell; no matter how inferior the article may be, he must do the best he can for his client, and his occupation would indeed soon be gone, were he to characterise properly the wines submitted to him for disposal. It is a business with some London houses who have no character to lose, to prepare wine for the provincial market, and it is well-known that the profit derived from this system is enormous, and with the transit from London, the expense of advertising, and the auctioneer's commission, the charges alone are far more than the average profit of a wine merchant conducting a large and respectable business. Connected with wine sales by auction there is invariably

fraud and deception. The articles are generally announced as the "stock of a connoisseur, well known for his judgment and taste, &c." There are bins of the celebrated vintages of 1812, 1820, 1834, and other tempting invitations to bring together a company. Thus an admixture of Cape and Marsala is passed off as Sherry, Pontac as Port, &c. Nor is it of use for the buyer to complain after the purchase is made; he has no alternative but to put up with his bargain. The wine may have been the same as the sample, but the auxiliary "biscuit and cheese" will deceive the unwary. It no doubt frequently happens that wines of excellent quality and careful selection, the *bonâ fidé* "property of a private gentleman," are offered for sale by auction; but it as invariably follows that they obtain a better price than would be given for articles of an equal quality, if purchased of a respectable wine merchant. Another matter of which the respectable and fair trader has reason to complain, is the encouragement given to foreigners, who, by false representations as to their establishments upon the Continent, interfere with the trade legitimately belonging to the English merchant. With a confidence and impudence which their class share with the mendicant pedlar, they intrude themselves into

the residences of the wealthy, and pretending to offer them the advantages of receiving wines direct from the growers, obtain for inferior qualities prices far exceeding their value. It is known that many of these foreigners have no connection with houses abroad; but after they have effected a sale, purchase the wine from merchants of a low grade, who lend themselves to such impositions.

Amongst the many other circumstances which have tendencies inimical to the wine trade, the public are often misled by vague statements in the newspapers. To take one from many such instances:—In June, 1860, a letter, signed “Observer,” appeared in the *Morning Star*, in which “Observer” stated that he had just returned from France, and that a very pleasant Claret could be drunk in London, under the new French treaty, for one shilling per bottle, with a profit of 30 per cent. to the merchant; that the wine would cost 8*d.* per bottle, including duty and all charges, and the importers would have a profit of 4*d.* per bottle. “Observer” referred to an article in the *Edinburgh Review* of April as confirming his statement respecting the price of French Wine.

Those conversant with the trade at once perceived an error in the calculations. The “hecto-

litre" was stated to be equal to $26\frac{1}{2}$ English gallons, and upon this data "Observer" made his computation; whereas the hectolitre is barely 22 gallons. At that time the duty was 3s. per gallon, or 6d. per bottle, and no wine worthy the designation of Claret could be purchased in the country under £10 per hogshead; the whole statement was therefore an absurdity.

Conceiving it injurious to the trade that such fallacious information should go forth uncontradicted, the statement having been adopted by the provincial journals, we addressed a letter to the editor of the *Morning Star*, pointing out the inaccuracies; but our correction was denied insertion. We humbly submit that, if editors are not scrupulous as to the statements they put forward, they should at least admit the refutation of error.

In the appendix will be found a letter from Mr. Benjamin Oliveira, which recently appeared in the *Standard*, and is deserving of especial notice. To that gentleman the wine trade and the public generally are indebted, and to him the writer of this treatise takes this opportunity of expressing his grateful acknowledgments for the zeal, energy, and ability with which he persevered for so many years in his endeavour to obtain a consistent re-

duction of the oppressive duties, which operated alike prejudicially to the trade and to the consumer.

The reduction of duty, and the labours of all friendly to such reduction, will have proved inoperative if the public are not benefitted ; and it rests with the wine trade, and those in connection with it, to act conscientiously. It is unfortunate that a deficiency in the supply for the last two or three years, has prevented the full benefit of the reduction of duty from having much practical effect ; and the desire to *do business* has caused the introduction of much factitious wine that otherwise would not have made its appearance in England. Respectable merchants know that their reputation would be perilled by admitting such compounds into their stock. It is to be regretted that there are to be found many who are not so scrupulous, and consequent mischief results to the trade, as well as to the public. But the chances of this evil will be lessened after a succession of good vintages ; the supply of genuine wine will then be plentiful, and the opportunity offered of testing and comparing the various qualities. As "truth will ever prevail," so will the pure ever obtain the ascendancy.

With some diffidence the writer ventures upon a gentle hint to the retail dealers, hotel and tavern

keepers. It is a very general complaint that there is a difficulty in getting good wine from such members of the trade ; and when good wine is obtained, an exorbitant price is charged. The excuse made is the limited sale ; which is the natural consequence of extravagant prices. The evidence given before a Committee of the House of Commons upon the import duties on wines, showed that those who were satisfied with a moderate profit, and sold good wine, realised a large income ; and it must be remembered they laboured under the disadvantage of the late duty of 5*s.* 9*d.* per gallon. One witness, a licensed victualler in Holborn,

“ Sells retail over the counter, in glasses, a pipe and a half of Port Wine in a week. Some drink at the counter ; others take it away in small bottles. The principal customers are small tradesmen, bankers' clerks, and persons of that class, a very large proportion of the sick poor, and clerks, and men of an income of £150 or £200 a year, what you would call 'skilled labourers.' Amongst these respectable artisans and inferior middle classes he finds that there is a decidedly growing taste for wines, and says, 'no question his consumption would be surprisingly increased with the reduction of duty.' Another licensed victualler of London Bridge draws from the pipe and butt 'Port, Sherry, and Bucellas in quartern glasses ; in this way he sells about a pipe in three weeks. If the duty were reduced to one shilling, he should do twice as much trade as he does now, as regards wines. 'His customers are of the artisan class,' many of them. There are thousands of people that come to his place who would drink

wine instead of spirits. He considers that the increased consumption of wine would displace spirits certainly, but not beer. Another retailer in the Strand is able to buy more largely, and therefore more cheaply, than any other licensed victualler in London; and as he makes a proportionate reduction in price to his customers, who are of the same class as before alluded to, he has a larger custom. 'He draws about 160 pipes a year, more than three pipes a week, sometimes; and of this, perhaps, two pipes and a half he sells in draught. He draws principally Port, Sherry, and Bucellas from the cask, and Champagne and Claret from the bottle. All these he draws in glasses. The people come to the bar and drink it, and walk away. He charges 4*d.* per quartern glass of Port, 7*d.* per quartern glass of Champagne, and 6*d.* per gill glass of Claret.'"¹

What was successfully done in 1852, under the disadvantage of heavy duties, may now be achieved with little difficulty. All that is necessary is, to sell none but pure wine, and that under its proper designation, and at a fair remunerating profit.

It is unnecessary to dilate further upon this subject; the writer concludes with trusting his fellow-merchants will look upon his efforts with favour and kindly feeling. To those who have practised the sophistications he has condemned he would say, *go, and sin no more*. From those critics under whose notice this production may fall, the author claims indulgence, and hopes they will regard his

¹ Abstract of Evidence, May and June, 1852. Skipper & East.

lucubrations as those of a business man who, with no pretensions to literary ability, has appropriated a few hours' cessation from the labours of the counting house, in an honest endeavour to express in simple language the varied information appertaining to the occupation in which he has, from his earliest days, been engaged. He writes neither for fame nor profit; only an anxious desire to be useful in his generation induces him to publish this compilation. He trusts, therefore, that this notice will be an excuse for the many imperfections and want of style which, no doubt, will be easily discoverable by those accustomed to the graceful polish and flowing diction of the professional writer.

2, *Royal York Crescent, Clifton,*
January 1st, 1862.

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INTRODUCTION.

Advantages now offered to the Wine Merchant—Fair Dealing a Duty—Adoption of the Trade by Inexperienced Persons—A Diploma necessary—Grocer's Advertisement—Variety of Tastes regarding Wine—Pure Wine an essential—Adulterations and Sophistications enumerated—Rd. Symons and Son's Circular—The Chancellor of the Exchequer and South African Wine—South African, its Exposure and Manufacture.

“Am I not Christopher Sly, old Sly's son of Burton-heath, by birth a pedlar, by education a card-maker, by transmutation a bear-herd, and now by present profession a tinker?”—*Taming of the Shrew*.

“Chium maris expers.”—HOR.

“Cape that never crossed the seas.”

THE recent alterations in the wine duties have already produced, and are likely to produce in a still greater degree, results so important, that the judicious merchant finds he must adapt himself to a new order of things; and instead of confining his business to the limited varieties of Portugal, Spanish, Sicilian, and the few classes of French wines hitherto required, must avail himself of the advantages now offered, and use his exertions to bring before the public, wines of a healthful and invigorating character. At the

same time, if he knows his business, and is desirous of acting honestly, he will carefully avoid all those that are adulterated or sophisticated. The public have a right to fair and honourable dealing. The merchant has his function as well as the clergyman, the physician, and the lawyer. Whilst it is the pastor's duty to instruct, and the physician's to heal, it is the merchant's to provide. He should, as Mr. Ruskin observes, "understand to the very root the qualities of the thing he deals in, and the means of obtaining or producing it; and he has to apply all his sagacity and energy to the producing or obtaining it in a perfect state, and distributing it at the cheapest possible price where it is most needed."

Inimical to the interests of the wine trade, is its frequent adoption as a "*dernier ressort*" by those, who lacking education or ability for the profession, and having failed in everything else, have an idea that there is something respectable about a "Wine Merchant," and embark in a business for which they are wholly unqualified. Ignorant of where best to procure, and when procured, how properly to treat the article, they have to vend, they are compelled to leave the most important portion of their business to the management of agents whose objects and interests

are identical with those of their employer, viz. to get as much out of each transaction as they can, with no other consideration but that of profit. Who amongst our readers cannot call to mind some "familiar friend," who having married, perhaps, making the daughter of an honourable house his victim, has tried everything without success, until "Papa" has been obliged to help his hopeful son-in-law with capital to start him in the wine trade? He trades upon his good connection, and makes his good connection pay pretty well for the pleasure of his acquaintance. What to him is the maintenance of an honourable calling? He will derive no satisfaction or elevation of character from his new occupation, for he has probably been well "up" in the doings of the turf, and is familiar with the practices of the gambling table. His end and object is only the tangible results which the undertaking may produce. Men of this class bring disrepute to any branch of the mercantile community. In all the higher professions there are diplomas, and licenses to practice from duly constituted authorities. There are degrees in Divinity, in Arts, in Law, and in Physic; and, descending to the humble trades, we find that all are apprenticed to their various callings. The mechanic of every trade will reject from the

workshop any one who cannot by his indentures prove a right to follow his particular trade; and yet in a business which is scarcely second to any in importance, as regards the enormous revenue which it produces to the government in the shape of duties, its benefit in the exchange of commodities with other countries, and the responsibility which it involves, in the diffusion of what is not only a luxury but a necessary of life, there is no security to the public from the dishonest or ignorant adventurer.

The opening of the trade consequent upon the new tariff, of which, however, we make no complaint, has afforded an opportunity for the display of some curious and amusing statements. For instance—a “Family Grocer informs the public that he has received direct from Bordeaux, France, several parcels of French wines,” and he quotes:—

“Claret, Chateau Margaux ... 32s. per doz.!!
Claret, from the Chateau Giscours 50s. ,, !!”

From this it would appear, that the *Giscours* is something very superior to Margaux. But the “Family Grocer” still more astonishes us. He quotes, “Sherry direct from Bordeaux.”

“Chateau d’Yquem 40s. per doz.!!”
Sherry, finest Sauterne... .. 36s. ,, !!”

We insert this literally, as taken from an advertisement continually repeated in the newspapers; and we do so in order to show the absurdities committed by persons who adopt a business, with the nature and character of which they are wholly unacquainted; and which requires the most intimate knowledge of the various growths of wine, and an acquaintance with the countries from which they are procured.

Although there may be no positive standard of taste as regards wine, and the demand for particular sorts is liable to great fluctuation, there are yet certain qualities which may be deemed essential, and with respect to which something like a general opinion may be formed. Some persons prefer sweet, others dry wine; whilst light wines, equally with those of stronger character, have their particular admirers. All, however, would wish to obtain the quality and flavour most adapted to their taste, from the natural growth alone, without adulteration or sophistication. They would like the richness of the wine to be the effect of the saccharine matter of the fruit: the perfume to be the natural fragrance, and the strength and colour intrinsically that of the pure juice of the grape. Chemistry has done much, but it has to do yet more towards furnishing us with a complete check against adul-

teration ; yet we believe it to be quite possible for the merchant—if he be willing to acquaint himself thoroughly with the necessary knowledge—effectually to prevent by scientific analysis, the importation of concoctions which have been too frequently introduced into this country under the name of wine. The following deceptions are often practised. Aroma is added to give the appearance of age to young wine. Wine is sweetened with cane sugar, or with other fruit than that of the grape. Colouring ingredients are added to imitate deeper coloured wines. Water is added to strong wine to increase the quantity. Spirit is added to weak wine to increase the strength. In short, when any substance which is not natural to the wine is added to make it appear different to what it would otherwise be, there is deception.

Making wine appear effervescing, by preparing it with wine-ferment or other ingredients, obtained from wine or indeed from other substances, and the forcing into it carbonic acid gas, to imitate sparkling or effervescing Champagne, &c. are both adulterations, which ought to be exposed and punished. We would, however, exempt from the charge the judicious blending of wines. There is no adulteration when those of the same growth are mixed together, and

retain their names. As when a wine full of flavour is mixed with another that is deficient, or a strong wine with a weak one, &c. The art of blending is one of great importance, is only to be acquired by experience, and is often profitable to the operator, and satisfactory to the consumer; but to alter the name of a wine in order to pass it off for one of a different class, even supposing the former to be good wine, is to impose upon the public, and act fraudulently. Upon this subject, Messrs. R. Symons and Son have issued the following circular:—

“ It is yet too early to judge of the ultimate result, as regards French and German Wines, of the reduction of the duty; but inasmuch, as previous to the alteration, there was an increasing taste for these growths, a considerable impetus will undoubtedly be given to their further consumption. It is necessary, however, to warn the trade throughout the country that the prospect of this increased demand for the wines of France and Germany, has been taken advantage of by adventurers from thence, who have not scrupled to introduce into this country a large quantity of spurious wines. The character and position of some of these gentry at the places of their residence would not bear investigation; but many of them have overrun the country, and by means of plausible manners, a pleasing foreign accent, a neatly-arranged card, and very tempting

prices, have met with a certain degree of success—to some extent with the trade, especially in the smaller towns, but mainly with private families. It does not seem to be generally known in England that there exist in France and Germany, extensive manufactories of spurious wines. Many English merchants, especially in the interior, where means of obtaining accurate information as to the position of foreigners describing themselves as wine shippers are not readily available, have supposed that the fact of an importation from the wine-producing country sufficiently guaranteed that the wine itself was correctly designated. But such is by no means the case. With respect to Champagne, for instance, many of the so-called Champagnes brought to this country from France and Germany are fabricated wines. A writer, quoted in 'Murray's Hand Book for France,' says:—

“The high price of genuine Champagne may be accounted for by the loss from breakage and the cost of preparing. So large is the demand now for this class of wines, that many of the wine districts make Mousseux wines in imitation, under the names of Sparkling Hock, Burgundy, and Moselle; and even in Hungary, they make and send eight millions of bottles annually to Russia, which country consumes more than three times that amount from France. A large quantity of wine is made and sold as Champagne in France; and a company exists in Paris, Cette, and in many other towns, for this

manufacture. Light, poor wines, such as inferior Chablis, are sweetened with candy, and fined or strained bright: the liquor is then passed through an apparatus, which charges it with carbonic acid gas; in this state it is bottled, and in ten minutes is ready for the market.'

"We are not prepared to say that all such imitation Champagne is positively unwholesome, but it is merely a *sparkling beverage*, to be classed in the same category as effervescing lemonade, &c. and can never approach to the delicacy and elegance of fine Champagne.

"Bordeaux Wines, or Clarets, are also extensively imitated. In the elaborate Reports of the Secretaries of Legation, presented, some time since, to Parliament, one of the writers states:—

"'The wine trade of France seems to have been as much indebted to Spain for its existence during the last five or six years, as that of Portugal on the Douro has been; and although at Bordeaux, as at Xerez, the large stocks of old wine may be still unexhausted, though greatly diminished, there is little doubt that a large quantity of the new wine, which for the last five years has been manufactured in the South of France, and which has been exported to all parts of the world as wine of the first vintages of France, was little else than Spanish Wine mixed and flavoured with other substances.

"'I have been told of the following receipt for making Bordeaux out of Spanish Wine:—To one-

third of the strong black Aragonese Wine, Carinena, Ribeira do Ebro, or other of that class, the price of which is about five sous a bottle, add one-third of the light Vin de Cahors, and one-third water; the requisite flavour is given to it by the addition of a little orris-root, and the wine thus manufactured, when sent back to Spain, sells readily at 50 sous a bottle.'

"It is further stated, in one of the same Reports:—

"Experience in France shows that fraudulent practices with regard to wine are of two sorts; first, that which consists in adding water, which is the most generally adopted, and is the least hurtful to health; secondly, by the fabrication of wines, to which the name of Bordeaux or of Port is given, by means of a mixture of a very small portion of these wines with other and common sorts, water being subsequently added, together with spirit and some colouring matter, and not unfrequently with a coarse description of wine known in France as 'Vin Teinturier.'

'Another and still more culpable method of adulteration, inasmuch as it is very injurious to health, and which consists in what is called 'sweetening' wines, or neutralizing the acetic acid contained in them by means of plumbago, and other similar ingredients, is sometimes practised.

"And even with respect to genuine growths, much of the produce of the French and German

vineyards is not suitable for shipment. In another part of the Blue Book, already referred to, it is stated:—

“M. Lenoir, the author of one of the best works on wine cultivation, divides the wines of France, with respect to quality, as follows:—‘good,’ comprising one-sixth of the total produce; ‘middling,’ or ‘passable,’ another sixth; ‘drinkable without disgust,’ another sixth; the remaining three-sixths comprising all the degrees between ‘bad’ and ‘abominable.’

“That many of the spurious and unsuitable wines of France and Germany have been introduced into England by the numerous foreign adventurers who have recently overrun the country, there is no question, and considerable quantities of them are still lying in bond in London and at several of the outports. *We believe that it is now, more than ever, requisite that the trade in this country should look carefully to the character and standing of the houses of whom they purchase.* They will also do wisely, in our opinion, whilst endeavouring to promote a taste for the really cheap and wholesome wines,—which (as a beverage, to be consumed in place of beer or water, and to be drunk out of tumblers, as in France,) can be obtained from Bordeaux, Burgundy, the Rhone, &c. and also from the Rhine and Moselle,—to be careful at the same time not to lose their reputation for *quality*. And they should remind their customers, that although such agreeable and healthy

wines as we have just alluded to can be obtained at moderate prices, yet that *choice old wines, of fine flavour and bouquet, the produce of all countries, are necessarily costly at the places of their growth, are eagerly sought for in countries where the duty is even lower than in England, and can only be obtained at prices proportionate to their value.*"

But most of all are those to be condemned who have knowingly, and for the sake of enormous profit, foisted upon the public a spurious compound, designated as *South African Wine*. The Chancellor of the Exchequer, in his speech upon the introduction of the new tariff for the wine duties, pronounced this mixture to be "no wine at all;" and he was nearly correct, the simple fact being that out of a pipe of Cape were manufactured some half a dozen or more varieties, termed Port, Sherry, Madeira, Bucellas, Hock, Sauterne, Amontillado, "*et cum multis aliis.*" This trash was issued to the public in flaming advertisements, illustrated with picturesque groups of happy peasantry gathering the rich mellow grape, very little of the juice of which was destined to become a portion of the liquid in question. And much ingenuity and ability were exercised in the concoction of the advertisements.

That these wines are put forth with an analysis from the most eminent chemists, testifying

to their purity and wholesomeness, positively amounts to nothing, as of course the reports of such chemical examinations applied only to the particular samples submitted to the test.

Cape Wine, in its primitive state, is not objectionable, and certainly not unwholesome, although it generally possesses an earthy character, the result of mismanagement in the vine culture, the grapes being too frequently allowed to grow upon the ground. The practice of the Dutch planters is continued to a great extent, the dirt being often gathered with the grapes. To this may be attributed the earthy character by which we recognise Cape.¹ But as this wine, coming from a British settlement, paid but half the duty levied upon the produce of other countries, it formed a favourable medium for the operations of the wine-doctors; and the experiment having, fortunately for them, succeeded, there appeared at one period to be no limit to the imposition. For some time previous to the recent alterations in duties, it was the practice to allow wine to be fortified in bond. This process amounted to the addition of spirit from 60 to 70 per cent. over proof, (10 degrees stronger than spirits of wine) and this mixture paid only the

¹ Dr. Barclay says, "If ever you taste *nice* African Wine, you may be sure it was entirely made in London."

same duty as would wine in its natural state. It will be at once perceived that wine dosed with a large amount of this spirit would bear much reducing with other matters. We cannot say with certainty what was the stock ingredient employed to convert this fortified Cape into "South African." The presence of an unusual quantity of malic acid in the new mixture indicated the use either of cider or some British wine. The mixture was generally highly sweetened with cane sugar, honey, or treacle; the latter being used principally for the red and coarser kinds. Cape Wines, which for a quarter of a century had seldom exceeded £10 per pipe, rose, during the South African wine mania, to between £24 and £30 per pipe. Immediately after the Chancellor's speech, and the equalisation of the duties, these wines were to be had of the best quality, at from £8 to £10 in bond. The fraud had lasted long enough, and owed its support to those who, from a desire to economise, tried to delude themselves into a belief in the excellence of a wine which they found would serve for evening parties, for children, or ladies. Others, who had never understood or even perhaps tasted good wine, were, by numerous testimonials and unscrupulous assertions (such as that "Lord So and So" or "Sir Somebody Else,"

resident in the neighbourhood, drank no other wine) deluded into swallowing the stimulating mixture which boasted the favourable testimony of thousands of the aristocracy, gentry, and clergy.

The wine, apparently so cheap (although there is nothing so dear as bad wine, since the stomach must make up the difference in disease) nevertheless yielded a very high per centage of profit to the vendor; his gain upon one dozen of this Cape at 20s. or 24s., being far greater than that upon unadulterated wine at three times the cost. The sale required but little capital; the greatest expense being the cost of advertising. We have met and expostulated with some of the vendors when the demand for it was general; their only justification being that the public were satisfied with the product; that they were caterers for the public, and that this wine paid better than anything else; but we never succeeded in meeting with one wine merchant acquainted with his business, but would shudder at the thought of drinking a pint of it.

As in the case of all adulterated wine, age would soon develop its imperfections, and in the course of time the result would be evident. The longer it might be kept, the worse it would become, and a very few years would prove its worthlessness.

But the foregoing fraud, upon which, perhaps, enough has been said, is not merely attended by injurious results to the pocket of the purchaser; its effects also penetrate to his constitution. Those who have used these wines freely, have prepared for themselves years of suffering and dyspepsia. It further renders the whole community liable to imposition with regard to other wines, depriving it of power to distinguish the pure from the deteriorated, by making impure wine the standard of the general taste.¹

¹ The adulteration which we have denounced does not meet with the same condemnation from a contemporary, who in his *Wine Guide* (published by Groombridge and Sons, London, 1861) under the head of "Cape" has the following:—

"All hail to the genius of the British Wine-merchant!! No sooner does the *oidium* attack the grapes in France, Spain, and Portugal, and render the price of his wines too stiff for some of his customers, than he turns his eyes to the neglected Cape of Good Hope, and finds that the vines there have escaped unscathed. He takes a good sound clean pale Cape as his base, and skilfully vats it with a little Muscatel, good old brown Sherry, and sweet Mountain. Forthwith the wine is advertised as South African Sherry, and a very drinkable, passable liquor it is too. For my own part I would sooner drink a good mixture of this sort than I would a common nasty Sherry. The same with Ports; under the magical hand of the merchant we get a good pleasant wine for immediate use, without any style or pretensions about it, it is true; but nevertheless wine which will serve us until a better sort gets cheaper. There is philosophy in drinking the wine of South Africa in the years of scarcity."

CHAPTER I.

ON THE VARIETIES OF WINE CONSUMED IN ENGLAND IN FORMER TIMES.

Mr. Gladstone's Speech on the Budget—Comments thereupon—Mead or Metheglin—William of Malmesbury—Beowulf—The exact point of Drunkenness, described in a Canon—Norman Customs contrasted with Saxon—Ale-houses—Singular Payment for Rent—Description of a rude Drawing of a Wine Press of the period—Progress of Vine Culture in England—Its Decline and Fall—Hints for the Restoration of Vine Culture for Wine Making—Wine Duties and Importations in the reigns of John and Edward I.—Richard III.—Malmsey—Act against Short Measure, 1511 to 1534—Wine from Sicily, Candia, Chio, Cyprus, &c.—Corporate Gifts of Wine—Early Morning Draughts—Anecdote of Sir Thomas More—Prevailing Taste of the Sixteenth Century—Canary—Romenay—Chaucer Wine of Lepe, Oseye, Bastard, Muscadel, Sack—Falstaff, Ben Jonson, Cardinal Wolsey—Statute of Edward VI.—Festivities in the reign of Elizabeth—Distilled Liquors, Dagger Ale, &c.—Ordinance of James I. restricting the Household Consumption—Canary and French Wines—Visit of the Danish King—Excess at the Court—Price of Wine in 1618—The Commonwealth, Order in Council, 1633, regulating the Price of Wine—Order in Council, Charles II.—Champagne—War with France—Introduction of Portugal Red Wine—"Farewell to Wine"

—Increase of Duty upon French Wines, effect thereof—
Methuen Treaty—Taste Vitiating by Fashion, and affected
by Circumstances—Perverted Taste of the Greeks and
Romans—Hope and Comfort for England by the Intro-
duction of light unbranded Wines—French Nomencla-
ture of Quality and Character.

“The high duties which have been imposed upon the importation
of many different sorts of foreign goods, in order to discourage their
consumption in Great Britain, have, in many cases, served only to
encourage smuggling; and, in all cases, have reduced the revenues
of the customs beyond what moderate duties would have afforded.”

ADAM SMITH.

THE Honourable Mr. Gladstone, the Chancellor
of the Exchequer, in his speech upon the intro-
duction of the Budget, 16th April, of this present
year (1861), said, “I think it will be found,
upon enquiry, that in the real good old times of
merry England, that is to say, those times which
are sufficiently remote from us to deserve the
application of so commendatory an epithet, the
prevailing taste in this country was for light
wine. The fact is, that the taste for wine in
England is materially connected with the course
of our politics, and the Revolution of 1688; but
still more, the Hanoverian Succession and our
wars with France, contributed greatly to alter
the taste of this country, so that those who be-
fore loved light wines began to love strong wines.
I believe it is on record, that the University of

Oxford, with which I have the honour to be intimately connected, petitioned Parliament against the grievance of laying heavy duties on light wines, and compelling them to drink Port. It is impossible to look through the literature of the last century, without finding evidence to the same effect. There is a very interesting work, describing the state of things in Scotland upon that subject, about a century ago, I mean the Autobiography of Dr. Alexander Carlisle. Nothing struck me more in his work than his frequent notices of the uses and merits of different kinds of wine. But I only wish here to state this important fact, that this gentleman has recorded the price of Claret in the principal hotels in Edinburgh one hundred years ago was 8s. per dozen; and if it was a wine with which *he* was satisfied, I believe it was one with which we may be satisfied also. This is a subject, I say, in which time will be required to develop any change which may take place in the taste of this country. I feel persuaded that it would be in the power of any person to write a very curious tract on the history of the taste for wine in this country."

There is much truth in the observations above recorded; and the suggestion of a tract upon the taste for wine is a valuable one. While,

however, it is an indisputable fact, that the course of our history has influenced very much the character, and by consequence the consumption of wine, it is equally true that fiscal regulations have in no small degree controlled the national taste. Of this fact, indeed, the petition of the University of Oxford, quoted by the Chancellor himself, may be taken as evidence. It will then obviously be a difficult matter to carry out the Chancellor's idea with any certainty as to conclusions; since all inferences drawn from the details of wine importation and consumption must, for the reason above named, be only approximately true. The subject, however, is one of interest and novelty, and we shall therefore avail ourselves of Mr. Gladstone's remarks, briefly to review the history of wine in England, from the earliest times.

We know but little of the drinking habits of the early Britons. We associate Mead or Metheglin, (made, as our readers are no doubt aware, from honey,) with the Druids. It was supposed at all times to grace their festivities, and was probably the beverage at all social feasts, as it is said to have been among the Celtic nations generally. There was also a preparation from barley, forming a coarse sort of wine, or "Spurious Bacchus," as the Italians called it,

which was of a much more intoxicating quality. This was nothing more than a species of ale, common to the Gauls, the Spaniards, and the nations of the West and North, and alluded to by several writers,¹ who admired the ingenuity of savages, in making even water intoxicate. With wine they probably had little, if any, acquaintance. William of Malmesbury, who wrote his history little more than a century after the Conquest, and was well acquainted with Anglo-Saxon manners, states, that “Excessive drinking was the common vice of all ranks of people, in which they spent whole nights without intermission.” Even the festival days of the Church were disgraced by intemperance; and it may be recollected, that it was on the festival of St. Augustine, in 946, that Edmund the First was murdered, — a catastrophe which might have been prevented, but for the inebriated state of the king’s attendants, and of the nobles who were present. A few years afterwards, Edgar, the Peaceable, endeavoured to check the national vice, and to put an end to the disputes, and quarrels, arising from the prevalent practice of handing round the company a common drinking vessel, which the guests were expected to vie

¹ Pliny, Orosius, Indorus.

with each other in draining. He ordered that these vessels should be made with knots of brass at certain intervals, so that no one should be compelled to drink more at a draught than from one knot to another. In the poem of "Beowulf Hiothgar," one of the heroes is "invited to a feast in the hall of Mead." Benches are spread in "the Beer Hall; the cup bearer, laden with ale," distributes it to those assembled, and the *scop*, or poet, is introduced. At another banquet described in the same poem, "there was a number of men and women who the wine chamber of the great mansion prepared." The description then proceeds as follows:—"There were song and music invited; the lay was oft narrated; the hall games followed."

The harp, as well as the drinking cup, was handed round at festive meetings, and each individual was expected to sing and play on the instrument in turn. Bede relates, that the religious poet Caedmon used always to rise from table before it came to his turn to perform, that he might avoid taking part in what he considered too worldly a kind of hilarity. Even at their ordinary social entertainments, the evenings uniformly concluded with drinking. That there might be no mistake as to the exact point against which the prohibitions of the church on drunken-

ness were directed, one of the Canons declared: "This is drunkenness, when the state of the mind is changed, the tongue stammers, the eyes are disturbed, the head is giddy, the belly is swelled, and pain follows." Camden, quotes from the testimony of a monk named Lucian, who belonged to Chester, that it (Chester) was one of the chief ports for foreign wines. "Ships went there in good numbers, from Gascony, Spain, and Germany, and supplied the inhabitants with all sorts of commodities. So that (adds Lucian) "being comforted by the favour of God in all things, we drink wine very plentifully; for those countries have abundance of vineyards." Bristol is mentioned by Malmesbury as "famous for good wine."

The Normans, are stated to have introduced into England, a fashion of more delicate living and more solemn banqueting than had been previously known in the country. The Saxons, as we have shown, were a people of large and gross appetites, who spent the chief part of the day at feasts, in which excess was considered to compensate for elegance; while their thirst was at least commensurate with their hunger; so that drunkenness had become a national reproach. The Normans, on the other hand, notwithstanding their ancient descent, appear to

have in a great degree renounced the coarse habits of their ancestors; so that on their arrival in England, their moderation and refinement in eating, and drinking, contrasted with the coarser habits of the conquered. The common drink, ale, appears to have been made, as now, from malted barley; and there are allusions in old manuscripts to its varieties, viz. Mild Ale, Clear Ale, and Welsh Ale.

Ale houses seem to have been established, as priests were forbidden to frequent the "Wine tuns;" and other liquors as well as ale were perhaps sold at these places. Mead was more costly than ale, and was the favourite beverage of the Welsh. Mead generally formed a portion of the rent paid in kind. In case this was not forthcoming, the payment was commuted, and two casks of Spiced Ale, or four casks of common Ale, were received in lieu of one cask of Mead. A liquor called "Morat" was made of honey, flavoured with the juice of mulberries.

Pigment was a sweet liquor, or perhaps cordial compound of honey, wine, and spices. Wine was expressed from the grape by means of a wine press, but we have little mention of its production in England, at this period. It does not seem to have been a common drink with the Anglo-Saxons, nor is it mentioned in the laws

of Wales. None but the wealthy, we may suppose, could indulge in this luxury. In the Cotton MS. is a quaint drawing of a wine press. Six operatives are employed, of whom four appear to be treading out the grapes, the juice of which flows from three apertures in very powerful streams, apparently at the rate of a hogshead a minute. With a convenience of arrangement somewhat extraordinary, the press is so well situated, that the parties who are pressing out the juice with their feet, are at the same time gathering the grapes with their hands. Proceeding from the Norman Conquest to the death of King John, we learn, from William of Malmesbury and contemporary authorities, "that the Normans were delicate in the choice of meats and drinks, and but seldom exceeded the bounds of temperance: so that they lived with greater elegance and less expense than the Saxons."

As to the period when the vine was first introduced into England, researches give us no satisfactory information; it appears, from the testimony of Bede, that as early as the commencement of the eighth century, the culture of the vine had made some progress in Britain: for he observes that the country then exhibited vineyards on a few spots. "Vineas quibusdam in locis germinans." They are mentioned in

the laws of Alfred, and in other early documents; and Edgar makes a gift of a vineyard at Wycil, with the vine dressers. In a Saxon calendar, preserved in the British Museum, there is a series of rude drawings representing the different operations of the year. That prefixed to the month of February, shows certain men in the act of pruning trees, of which some resemble vines. At the time of the Norman Conquest several new plantations of vines seem to have been made: among other places in the village of Westminster, at Chentorn, in Middlesex; at Ware, in Herefordshire; and at Hanten, in Worcestershire. As the improvements of agriculture extended, it is but natural that foreign settlers, who had been accustomed to the luxury of wine in their own countries, would attempt the culture of the vine. And in some favoured situations, and with propitious seasons, their efforts may have been successful; at any rate, if they had not the means of procuring wine from abroad, they would be contented with such indifferent wine as they could produce from their own lands.

Vineyards appear to have been attached to all the greater abbeys, at least in the southern part of the kingdom. As these establishments were generally placed in fertile and well sheltered

valleys, good situations might be found for the vine; and the monks, being mostly foreigners, would be familiar with the best mode of culture. Canterbury Church, and St. Augustine's Abbey, were possessed of numerous vineyards: among which those at Colton, St. Martin's, Cheatham, Brook, and Hollingburn, are particularly named.

At Halling, near Rochester, the bishop of that See, is stated by Lambarde to have had a vineyard, and to have made wine, of which a present was sent to Edward II. when he was at Bockingfield; and the same author informs us that, about the time of the Norman Conquest, there was great store of vines at Santlore, near Battle, in Sussex, probably belonging to the abbey of that name. The best evidence is furnished by the archives of the church of Ely, where we have an account of the produce of a vineyard for two or three years; and are told that in one unfavourable season no wine, but mere verjuice was made. The rolls of the Exchequer, too, contain a discharge of the Sheriffs of Northampton and Leicester, in the fifth year of King Stephen, because of certain expenses incurred on account of the royal vineyard at Rockingham; and in some of the ecclesiastical records, notice is taken of tithes received for wine.

Towards the middle of the twelfth century, vineyards were no longer confined to a few spots, as in the time of Bede, but extended over large tracts of country, according to William of Malmesbury's statement, "producing abundance of excellent wine. You may behold," he observes, when describing the fertility of the vale of Gloucester, "this district exhibiting a greater number of vineyards than any county in England; yielding abundant crops, and of superior quality. Nor are the wines made here by any means ungrateful to the palate; for in point of sweetness they may even bear comparison with the growths of France."

It is unnecessary to investigate the cause of the "decline and fall" of the vine produce in England. Several attempts have been made in the course of the last and of the present century to form vineyards, but the experiments have not been successful. There are, however, many who are of opinion that good wine might be made from English grown grapes, and that planting vine stocks would be a remunerative investment to the agriculturist.

For the benefit of those disposed to make the attempt, we extract a portion of some communications addressed to the Bristol Mercury, in September, 1858, by Mr. R. Miles.

ENGLISH VINEYARDS.

“The vine flourishes to a greater degree in the Southern and Midland Counties than in any other part of England. It is in these parts of the country, therefore, that the experiment of a vineyard should be tried. That English vineyards existed in the earlier ages of the Christian era, is a matter of history, and the reputation of the wine made from the grapes grown in them was far more famous than the vintage of any continental nation whose wines are now so celebrated. Let the reader understand that the vine is quite hardy and deciduous, bursting its buds in the spring, rapidly growing and fruiting through the summer, ripening its fruit and wood in the autumn, and in the winter in a state of rest, so to speak, chewing the cud of its labours by secreting the sap which is to produce the crop for the coming season, and he will be prepared for the field cultivation of the vine according to the rules laid down in the following directions. It may be premised that the warmer the aspect of the field which is to constitute the future vineyard, the more will the successful seasons correspond in point of number with the permanent character of the crop. If the land should be of the description termed waste, give it the best autumn ploughing the soil can receive, let it continue in furrow all the winter until the end of the following March, when the holes in which the vines are to be planted should be dug six feet apart, and the same distance between

the rows. Take from the nursery the requisite number of two-year-old plants, and mix a liberal supply of rotten dung with the soil in which the vines are planted, especially that which immediately surrounds the roots. Cut the canes down to within three healthy eyes from the ground, and from these buds three young canes will shortly appear, which, as the shoots lengthen, require the support of a stake about four feet from the ground; the shoots, when long enough, to be arched over, just in the same way as raspberries are grown, which will afford the vines a mutual protection from inclement weather while the bunches are blooming, swelling, and ripening. During the time the vines are in active growth all superfluous shoots and tendrils should be promptly removed; and when the proper season for winter pruning arrives, each vine should be restricted to three fruiting canes; and from first to last this number should never be exceeded, for three good canes will carry the heaviest crop a vine at any age should be allowed to bear. A vineyard thus established would (by dressing the roots at intervals, and regularly pruning the plants) continue in full bearing, and well repay the highest mode of cultivation for the lengthened period of fifty years. Planted according to the distances apart set down above, it would require 1200 plants to the acre. Setting the weight of ripe fruit, when the vines have arrived at maturity, down at 60lb. each, the result given is thirty tons for the annual

produce: a quantity of grapes which might be obtained without overbearing the vines."

We could give some interesting records with respect to the culture of the vine in this country, but such details would be of little advantage. It appears to us that as long as foreign wines can be obtained at moderate prices, the attempt to supplant their use by the produce of English grapes must result in failure. Neither climate nor soil are adapted for the purpose. Of all crops, that of the vine, when grown in the open air, is the most precarious; and even in some of the provinces of France, it does little more than repay the expense of cultivation. Some writers state that the climate of this country has undergone a considerable change within the last hundred years; and with such inclement and changeable springs, and long protracted winters, as we have experienced of late, vines, as standards in the open air, would be destroyed, or at least, would give no reliable hope of a crop. Foreign wines, appear to have been in rather general consumption in England, about the middle of the 12th century; the date of the earliest statute of the foreign wine trade being 1154, when the trade in Bordeaux wines commenced.

The duties on foreign wine imported are

mentioned in the third year of the reign of John, and in the time of Edward I. who ascended the throne in 1272. A duty of 2s. was imposed on every tun (i.e. two pipes) imported into England, in lieu of the ancient import called *prisage*. In this year London imported 3,799 tuns, Southampton and Portsmouth 3,147, and Sandwich 1,900. In the time of Edward III. a trade in Rhenish Wines was carried on between Hull, and the ports of the Baltic. Out of every cargo imported, the king claimed one tun before the mast, under the name of *prisa*, or *resta prisa*; and officers were appointed at the different ports, to collect, and account for the same. This tax afterwards obtained the name of *butlerage*, because it was paid to the king's butler. In the reign of Richard III. we find an act of parliament passed, ordaining that for the future along with every butt of Malvesey (Malmsey) or Tyre Wine brought to the country by the Venetians, or others, should be imported ten able-bodied slaves. And another act was passed in relation to the high price of Malmsey, as well as to correct fraud practised upon the revenue by short measure. Butts of the wine called Malmsey, it is affirmed, were wont in great plenty to be brought into this realm to be sold "before the 27th and 28th years of the reign

of Henry IV. late indeed and not of right king of England," and also in the same years, "at which time they held from 140 to 126 gallons a piece; and then a man might buy, and have of the merchant stranger, seller of the said Malveseys, by mean of the said plenty of them for 50s. or 53s. 4*d.* at the most a butt of such wine, he taking for his payment thereof, two parts in wollen cloth wrought in this realm, and the third part in ready money." But now the act goes on to complain, that the dealers in these wines have "by suttile and crafty means" so contrived it that the butts of Malmvesey lately "imported scarcely held 108 gallons, and besides," it is added, "they knowing as it seemeth what quantity of such wine may serve yearly to be sold within this realm, when they were wont to bring hither yearly great quantity and plentifully of such wine to be sold after the prices aforesaid, of their craftiness use to bring no more hither now in late days, but only as will scantily serve this realm a year, where through they have enhanced the price of the same wines to eight marks (£5 6s. 8*d.*) a butt, *ready money, and no cloth*, to the great enriching of themself, and great deceit, loss, hurt, and damage of all the commons of this realm."

The plan adopted for the reformation of this

grievance was to ordain that the butt of Malmsey should be restored to the old measure; it seems to have been thought that the old measure was the cause of the old price, and that the one being restored, the other would follow of course. Referring to this and other commercial relations a writer observes, "Little, it is plain, can be said in commendation of the enlightened wisdom of any part of this system of commercial policy." The various facts and statements that have been quoted, however, all go to attest the actual commercial advancement of the country in despite of vicious legislation. The subject of trade is seen filling a constantly enlarging space in the public eye; and even the misdirected efforts of the law, show how strongly and generally men's minds were now set upon the cultivation of that great field of national industry.¹

From about 1511 to 1534, "divers tall ships of London, Southampton, and Bristol, carried on an unusually great trade to Sicily, Candia, and Chio, and sometimes to Cyprus, to Tripoli, and to Barretti in Syria, their exports were woollen cloths, calf skins, &c.; their imports silks, camblets, rhubarb, Malmsey, Muscadel, and other wines."

We give some extracts from corporate ac-

¹ Knight's Pictorial England, vol. ii, pp. 182.

counts belonging to the city of Bristol, which the treasurer, Mr. Harford, has kindly collected for us. They will afford information as to the peculiar customs of the age, and will establish upon unquestionable authority, the marketable value of certain wines.

“1542. Presented the Earl of Pembroke with a butt of wine (what wine not mentioned) because he took pains for obtaining a commission for the mustering of our men by the mayor and aldermen only, and not to any other out of the citie, either Gloucester or Somerset.

“1542. Paid for a barrel of Sack, containing 9 gallons and 4 quarts, with 16 pence for the barrel, given Mr. Recorder, 10s. 7d.; ditto for a hhd. of Gascoyne wine, given as a present to Justice Welshe, to *continue* his friendship to the city, £2 10s.

“1576. Paid a messenger for bringing a Proclamation that Gascoyne wine should not be sold above £10 per tun.

“1576. Cost of wine used at the guildhall upon Michaelmas eve, when Mr. Mayor made his accounts to the aldermen of all fines due the chamber, 1s. 10d.”

“1587. Paid for a butt of Sack, £12.

“1594. Do. do. £15.

In the time of Henry VIII. wine was used at breakfast with beer; and even the grave Sir Thomas More drank frequent bumpers in the morning before proceeding to state business. Of

this learned statesman is recorded the following anecdote :—Sir Thomas More was sent by Henry VIII. as ambassador to a foreign court. The morning he was to have his audience, knowing the virtue of wine, he ordered his servant to bring him a large glass of Sack ; and having drunk that called for another. The servant with officious ignorance, would have dissuaded him from a second draught, but in vain. The ambassador drank off a second, and demanded a third, which he also drained, insisting on a fourth ; he was persuaded by his servant to let it alone ; he then went to his audience. When, however, he returned home he called for his servant, and threatened him with his cane, “ You rogue,” said he, “ what have you done me ! I spoke so to the emperor on the inspiration of those three first glasses that I drunk, that he told me I was fit to govern three parts of the world. Now you dog ! if I had drunk the fourth glass, I had been fit to govern all the world.”

Whether diplomacy is now stimulated to action by such libations we know not. We can scarcely realise the little figure of Lord John Russell negotiating with foreign ambassadors under such a powerful morning draught.

The prevailing taste in the 16th century appears to have inclined towards sweet wines, and

we read of Malvesie, Romenay, Osey, Bastard, Muscadel, and other wines of this character. Condensing as much as possible from various dissertations and controversies on the character of these wines, and from whence they were procured, we will furnish the reader with the most probable history of them.

Though considerable trade was carried on with the Canary Islands, no wines were obtained from them prior to the 17th century, sugar being the principal commodity which they supplied. Nor had Spain or Portugal assisted us much. The best dessert wine was the Malmsey, and Candia, from whence it was produced, for a long time retained the monopoly. The term Malmsey is merely a corruption of Malvasia, or rather Monemvasia, the name of a small fortified town in the bay of Epidaurus Lemiva, whence the grape was originally derived. We find that Malmsey was a name generally applied to many of the rich wines of the Archipelago, Greece, and other countries. We mentioned above the Romeney. This wine is sometimes called Rumney, Romanie, or Romagnia, although the last corruption would seem to imply that it was the produce of the ecclesiastical state, yet such it could not have been, as since the decline of the empire the Roman soil has not furnished

wines fit for exportation. By Cogan and others, Romaney is classed among the Spanish white wines. Dr. Henderson rather doubts this statement, and says, "there is no part of Spain bearing a similar name from whence wine would be procured." We think Dr. Henderson is wrong. Many years ago the author received several butts of a Golden Sherry, of a rich quality, which the shipper, Mr. Domecq, of Xerez, informed him was the produce of an estate called "*Romano*," said to have been originally in vineyards planted by the Romans. The similarity of the names seems to indicate that this is the wine in question. Dr. Henderson says, "the probability is that it was a wine made from a grape of Greek extraction; and in fact Bacci informs us, that the produce of the red and white Muscadels, which were cultivated in the Ionian islands, and the adjoining continent, was called by the Italians, *Romania*."

The *Romano* Sherry, to which we have alluded, and which is known to many in the trade, is a potent wine; it is singular that Chaucer speaks of the white wine of Lepe, which is between Moguer and Seville.

"Now keep you fro the white and fro the rede,
Namely fro the white wine of Lepe,
That is to sell in Fish Street, and in Chepe,

This wine of Spain creepeth subtelly,
 And other wines growing fast by,
 Of which riseth soch fumositie
 That whan a man hath dronk draughts thre,
 And weneth that he be at home at Chepe,
 He is in Spain, right at the town of Lepe," &c.

PARDONER'S *Tale*.

Oseye, sometimes Osoye, Ossey, &c. seems, in spite of the controversy which has existed on the subject, to have been beyond dispute an Alsatian wine: Auxoisor Osoy, being in old times the name commonly used for Alsace. There is a luscious wine, Vin de Paille, (straw wine,) still made in that province. The Bastard Muscadel, the history of which, Dr. Henderson observes, there is some difficulty in tracing. With his usual care and research, Dr. Henderson quotes from various authorities; but the most intelligent account of the matter is given by Venner, who says that "Bastard is in virtue somewhat like to Muscadell, and may also instead thereof be used. It is in goodness so much inferior to Muscadel, as the same is to Malmsey." Of the Bastard Wine there were two sorts, white and brown, both of them, according to Markham's Report "fat and strong;" the tawny or brown kind being the sweetest. They are frequently mentined by dramatic authors, especially by

those about the time of Queen Elizabeth. Cogan calls Bastard the growth of Spain; it probably came from some of the countries which border the Mediterranean.

Much diversity of opinion has existed as to the wine called Sack, and many attempts have been made to explain the origin and character of the wine. It is so often mentioned by our early poets, that an unusual degree of interest has been excited on the subject. Minshen defines it to be "a wine that cometh out of Spain." Skinner differs from him, and inclines to the opinion of Mandelslo, who published an account of his travels in 1645. This author derives the name from Xique, a town in Morocco, where the vine that yields this wine is said to have been carried to the Canary Islands. Dr. Percy has the credit of restoring the original interpretation of the term. In a manuscript account of the disbursements by the Chamberlain of Worcester, for the year 1592, he found the ancient mode of spelling to be *Seck*, and thence concluded that Sack was merely a corruption of the word *Sec*, which signifies "dry." Minshun renders the term *Vin sec*, a dry wine; and Colgrave in his Dictionary, gives the same translation. The most satisfactory evidence is furnished by the French version of a proclamation for reguating

the prices of wines issued by the Privy Council in 1633, in which the expression *Vins secs* corresponds with the word *Sacks* in the original copy. It may also be remarked, that the term *sec* is still used as a substantive by the French, to denote a Spanish wine; and that the dry wine of Xerez is distinguished at the place of its growth by the name of *Vino seco*. A passage in Shakspeare, thought to allude to the adulteration of Sack by the Venetians, throws, in fact, much light on its origin, and proves it to be of the same nature as the wines still manufactured in Xerez. It is well known that in making Sherry, a sprinkling of burnt lime, or gypsum, is thrown over the grapes before they are pressed.

“FALSTAFF.—You rogue, here’s lime in this Sack too; there is nothing but roguery to be found in villainous man: yet a coward is worse than a cup of Sack with lime in it.”—I. K. HENRY IV. *Act 2, Scene 4.*

To strengthen our suggestion as to the origin of the Romano, we have the statement of Howell, who says, “There was one species of Sack known at an earlier period, and that was the Romano.” Sack appears to have been a general name for dry wine, as Malmsey was for rich or sweet wine. Falstaff discourses upon Sherries Sack, and we meet likewise with Canary Sack. Ben Jonson

mentions his receiving a present of Palm Sack, that is, Sack from the island of Palma. In conclusion, Markham has given a description of the kind of Sacks known in his time:—"Your best Sacks," he observes, "are of Xeres in Spain; your smaller, of Gallicia and Portugal. Your strong Sacks are of the islands of the Canaries and Malligo; and your Muscadan and Malmseys are of many parts of Italy, Greece, and some special islands."

We may form some conception of the habits of this period, by the following account of Wolsey's splendid reception of the French ambassadors at Hampton Court, in 1527, as narrated by Cavendish. The cardinal is described as arriving whilst the foreigners were feasting:—

"Before the second course my lord came in, booted and spurred, all sodaimly amongst them, *proface*; at whose coming there was great joy, with rising every man from his place, whom my lord caused to sit still and keep their roomes, and being in his apparel as he rode, called for a chayre, and sat down in the middest of the highest paradise, laughing, and being as merry as ever I saw him in all my lyff. The whole party drank long and strong; some of the Frenchmen were led off to bed, and *in the chambers of all* was placed abundance of wine and beere."

In the reign of Edward VI. there was a statute entitled, an "Act to avoid Excesse of Wynes." The peculiar privileges herein given to the possessors of wealth and to the aristocracy are very amusing. The general enactments are:—

"1.—None but such as can spend one hundred marks of yearly rent, or is worth one thousand marks, or else shall be the son of a duke, marquis, earl, viscount, or baron of the realm, shall have, or keep in his house, any vessel of foreign wine, for his family use, exceeding ten gallons, under a penalty of ten pounds for every such offence.

"2.—No taverns for the retailing of wine shall be set up, except in towns and cities; and only two taverns shall be allowed for every town or city, except London, which may have forty taverns; Westminster, which may have three; York, eight; Bristol, six; Cambridge, four; Oxford, three; Lincoln, three; Hull, four; Shrewsbury, three; Exeter, four; Salisbury, three; Gloucester, four; West Chester, four; Hereford, three; Worcester, three; Southampton, three; Canterbury, four; Ipswich, three; Winchester, three; Colchester, three; Newcastle, four.

"3.—None of the said taverns, however, shall retail wines to be spent or drunk within the respective houses, on pain of forfeiting ten pounds for such offence.

"4.—Merchants may use in their own houses,

but not sell, such wines as they shall import: also, high sheriffs, magistrates of cities and towns, and the inhabitants of fortified towns, may keep vessels of wine for their own consumption only."

We can scarcely imagine such provisions in an act, as at all according with the hospitality and festivities of the period. In the reign of Elizabeth, we find a period of great abundance in everything appertaining to table comforts. Civic feasts, too, upon public occasions, frequently figure among the events in this reign. The lord mayor of London became (*ex officio*) the grand impersonation of the national hospitality; being required, during his year of office, to keep open table, to which every nation or stranger was welcome who could find an empty chair. Fifty-six different kinds of French, and thirty-six of other wines, of which the strongest were most in request, are stated to have been imported into England at this period, to the amount of thirty thousand tuns annually; and besides this, the nobility were allowed to import a certain quantity, free of duty. These wines were seldom drunk in their natural state, but sweetened with sugar. This simple addition, however, was not enough, and sometimes the draught had "sugar, lemon, and spices drowned therein;"¹ while a

¹ Gascoigne's "delicate diet for dainty mouthed drunkards."

posset was often concocted of still more complex materials. Muscadine and Sack, which were two favourite wines, were frequently brewed with eggs; artificial and compound wines were also in extensive demand.

In addition to these, distilled liquors were frequently made in England, the chief of which were Rosu-solis and Aqua-vitæ; this last spirit became very plentiful, in consequence of great numbers of Irish, who settled in Pembrokeshire, in the reign of Henry VIII. and devoted themselves to the distillation of their national beverage, which, as it was both good and cheap, had an extensive sale all over the kingdom.¹ Excess in the use of wine and intoxicating liquids became now common amongst the English. This statement is borne out by the quantity consumed, and to the extent to which taverns had multiplied by the end of Elizabeth's reign.

Of ale and beer, as well as of wine, we find various kinds mentioned; there were, Single Beer, or small ale, which could do little more than quench thirst; Double Beer, which was recommended as containing a double quantity of malt and hops; Double Double Beer, which was twice as strong as the last; Dagger Ale, which, as the name implies, was reckoned particularly

¹ Ellis's Collection.

sharp and dangerous; and Bracket, a kind of ale which we are unable distinctly to describe.¹ But the favourite drink, which was also the chief article of vulgar debauch, was a kind of ale commonly called Huffcap, but also termed by the frequenters of ale houses Mad Dog, Angel's Food, Dragon's Milk, and other such ridiculous names;² "and never," says Harrison, "did Romulus and Remus suck their she-wolf with such eager and sharp devotion as these men hale at Huffcap, till they be as red as cocks, and little wiser than their combs."

The higher classes, who were able to afford such a luxury, brewed a generous liquor for their own consumption, which they did not bring to table till it was two years old. This was called March Ale, from the month in which it was brewed. The servants, however, had to content themselves with a more simple beverage, which was seldom more than a month old.³ A cup of choice ale was often as richly compounded with dainties as the finest wines. Sometimes it was warmed, and qualified with sugar and spices; sometimes with a toast; often with a roasted crab or apple; and it thus made the beverage still known as Lamb's Wool; while to stir the whole composition with a sprig of rosemary was supposed to give it an additional flavour.

¹ Harrison.

² Ellis, Stubbs.

³ Harrison.

The drinks made from fruit were chiefly Cider, Perry, and Muns. Those which had formerly been made from honey, seem to have fallen into disuse, in consequence of the general taste for stronger potations; Metheglin being now chiefly confined to the Welsh. A simple liquor, however, was still used in Essex, called by Harrison, somewhat contemptuously, a "swish-swash," made of water, with a little honey and spice, but "as differing," he says, "from true Metheglin as chalk from cheese." He informs us, moreover, that already the tapsters of England had learned to adulterate their ale and beer with pernicious compounds.

The records of ancient corporations afford much information as to the characteristics of the age; and the following entry, from the audit book of the chamberlain's accounts of the city of Bristol, evidences the price of Canary, and its position as a wine of repute, and acceptable to the nobility.

"1617. January 15. A pipe of Canary Wine, presented to the earl of Pembroke, high steward of the city,¹ cost £15 4s. 8d."

¹ The earl of Pembroke was created High Steward of Bristol, 1613. In the council chamber is a full-length portrait of this nobleman, painted by Vandyke. It is an attractive picture, as fresh as though it were just from the easel of

From the following ordinance of James I. which is dated the 17th July, in the second year of his reign, it would appear that a strong partiality existed towards Spanish Wines.

“Whereas in times past Spanish Wines, called Sacke, were little or no whit used in our court; and that in late years, though not of ordinary allowance, it was thought convenient that such noblemen, and women, and others of account, as had diet in the court, upon their necessities by sickness or otherwise might have a bowle or glasse of Sacke, and so no great quantity spent; we, understanding that within these late years it is used as common drinke and served at meales, as an ordinary to every mean officer, contrary to all order, using it rather for wantonnesse and in feasting, than for necessity to a great wasteful expense; we, considering that oftentimes sundry of our nobility and others dieted and lodged in our court, may for their better health desire to have Sacke, our pleasure is that there be allowed to the serjeant of our seller twelve gallons of Sacke a day and no more.”

Some years afterwards the preference appears to have been given to the Canary Wine, which Howell says:—

the painter; it possesses great force and merit. Descendants of this nobleman have made several attempts to possess it; and it is said that as many guineas as would cover the canvas have been offered for it.

“Is accounted the richest, the most firm, the best bodied, and lastingest wine, and the most defecated from all earthly grossness of any other whatsoever. French Wines,” he continues, “may be said to pickle meat in the stomach, but this is the wine that digests, and doth not only breed good blood, but it nutrissith also, being a glutinous substantial liquor. Of this wine, if of any other, may be verified that merry induction, that good wine makes good blood, good blood causeth good humours, good humours cause good thoughts, good thoughts bring forth good works, good works carry a man to heaven; ergo, good wine carrieth a man to heaven. If this be true, surely more English go to heaven this way than any other; for I think there is more Canary brought into England than to all the world besides.”

In the varieties and the copious use of wine, the wealthier classes of England of this age were not a whit behind their ancestors; indeed, the arrival of the Danish king and his courtiers in the reign of James, greatly increased the national thirst, insomuch that it was observed the Danes had again conquered England.¹

The English followed very scrupulously the Danish custom of drinking healths; and foreigners were astonished to find that even when a company amounted to some twenty or thirty,

¹ Harrington's *Nugæ*.

each guest was expected to drink the health of all the rest in rotation; whilst the aristocracy were thus becoming more vitiated, the common people were growing more temperate; but, says Stow, "It was not from abstinence but necessity, ale and beer being small, and wines in price above their reach. The visit of Christian IV. king of Denmark, to his brother-in-law, James, appears to have led to entertainments anything but creditable to courtly manners."

At a feast given by Cecil, at Theobaldis, the two mighty princes, James and Christian, got so drunk that his English majesty was carried to bed in the arms of his courtiers; and his Danish majesty mistook his bed chamber, and offered the grossest insults to the countess of Nottingham, the handsome and spirited wife of the lord high admiral of England. But at the same great entertainment, ladies as well as gentlemen of the highest rank gave proof that they were capable of following the example of their sovereign. "Men," says Harrington, (an eye witness,) "who had been shy of good liquor before, now wallowed in beastly delights; the ladies abandoned their sobriety, and were even seen to roll about in intoxication." We have many corroborative accounts of these gross and indecorous entertainments.

In 1618, wine was retailed at thirteen pence the full quart; a pint of Muscatel at sixpence; two eight-gallon runlets of Claret at sixteen shillings; a *bottle* of Canary, of *nine pints*, at two and sixpence; three quarts of sherry, two shillings; three quarts of other white wine, at three shillings: these were the vintners' prices. During the Commonwealth, through the ascendancy of Puritan principles, which recommended simplicity and self-denial, greater temperance in eating and drinking naturally prevailed. A republican simplicity especially accompanied the banquets at Whitehall, during Cromwell's administration, the plain fare of whose table was the subject of many a sneer amongst the luxurious royalists. The custom of drinking healths was denounced, in the most unqualified manner, as unworthy of Christians.

A great reaction took place at the Restoration, and drunkenness and debauchery were the prevalent sins of the age.

An order in Council, issued in 1633, shows that a great increase in the price of all wines had taken place: this order directs that—

“Canary Wines, Muskadells, and Alligant, should be sold in gross at £17 per pipe, and at 12*d.* the quart by retaile, Sacks and wines of Malaga at £15 the butt in gross, and at 10*d.* the quart by retaile;

the best Gascoigne and French wines at £18 the tonne and at sixpence the quart by retaile; and the Rochelle Wines, and other small and thin wines, at £15 the tonne in gross, and at sixpence the quart by retaile."

It would be just as sensible to lay down laws and issue orders for the controul of the weather, as of marketable commodities, depending as they do upon the demand and supply: and notwithstanding the orders in Council, the prices continued to advance. Twenty-seven years afterwards it was thought necessary to fix them anew.

By the 12 Car. II. c. 25, it is provided that—

"No Canary Wines, Muskadell, or Aligant, or other Spanish, or sweet wines, shall be sold or uttered by retail for above one shilling and sixpence the quart; that no Gascoigne or French Wine shall be sold by retail above eightpence the quart; and that no Rhenish Wines whatsoever shall be sold by retail above twelvecence the quart, under the penalty of five pounds for every such offence."

By the subsequent Acts 19th and 20th, Car. c. 5, 6, which are the last which limit the prices of this article, a duty of fourpence per quart was imposed on French, and of sixpence per quart on Spanish Wine; and it was further ordered,

"That no French Wines should be sold for more than twelvecence the quart, and no Spanish Wines

for more than two shillings; the additional duty being included."

Several other sorts of wine, besides those we have enumerated, came into consumption during the latter half of the seventeenth century.

Of Champagne there is little mention. Venner speaks of the wine of Ay as far exceeding all other kinds, but confines the use of it to the kings and peers of France. The merry monarch, however, seems to have secured a supply, in a letter of Guy Patin, written in 1666, he states: "Louis XIV. had made a present of two hundred hogsheads of excellent wine, viz. Champagne, Burgundy, and Hermitage." Down to the time of the Revolution in 1688, (and prior to that) great quantities of French wine were imported, to the extent, in some years, of 20,000 tuns. Mr. Redding says, "The jealousy towards every thing French after that time, induced the laying on of enormous duties by legislatures, who were not wise enough to reflect that those wines must have been exchanged for British commodities of one class or another." When the war with France broke out in the summer of 1689, the price of Claret rose very rapidly. Few persons kept much stock of wine. The consumption was chiefly in taverns, where it was drunk from the wood. The whole quantity in the country at any time was

never very great, and everything that affected our foreign trade had a consequent effect upon the produce. As Bordeaux Wine and the growths of other French Wine were in general request, the stocks became soon exhausted, and it was necessary to find some substitute for them. Thus the Red Wines of Portugal were introduced for the first time: at this period, the white wines of Lisbon were well known, but it is questionable, if Red Port, or wine of the Alto Douro, had ever been marketable. In the "Farewell to Wine," published in 1693, it is spoken of as having been till that time unknown, thus:—

"Some Claret, boy!

"Indeed, Sir, we have none; Claret, Sir—Lord! there's not a drop in town. But we have the best Red Port!

"What's that you call Red Port?

"A wine, Sir, comes from Portugal; I'll fetch a pint, Sir."—p. 21.

"Mark how it smells; methinks a real pain
Is by its odour thrown upon my brain.
I have tasted it, 'tis spiritless and flat,
And has as many different tastes as can be found
in compound pastes."—p. 22.

Want of *spirit* is not one of the faults of modern Port, and its odour has not much improved. In the above description the mention of com-

pound tastes would lead to the inference that it was then, as now, a mixture. In the article upon Port Wine, the reader will find other poetical extracts, evincing that the taste of the country was not, at the onset, reconciled to the change from the light exhilarating wines of France, to those of a heavier character. In 1693, the duties on French Wines were increased to £8 per tun. In 1697, this duty was made £25 per pipe, or more than double that levied on Portugal Wines, the duty being 4s. per gallon on French, and 1s. 8d. on Portuguese Wine. In this year, 4774 tuns of Portuguese Wines were imported, while only two tuns were brought from France, instead of 20,000, according to some authorities, but nine years before. During the temporary peace, the imports of French Wines had again risen to 1800 tuns, the average in 1701 and 1702. When the war was again renewed the supplies diminished, and when the Methuen treaty was signed, in December, 1703, they may be said to have been totally excluded.

By this celebrated and infamous treaty we became bound to receive the wines of Portugal in exchange for our woollen manufactures, and to deduct, on importation, one third of the duty levied on French Wines. Previous to that treaty, the vineyards on the banks of the Douro

had been confined to a few spots. Several British merchants had settled at Oporto, and in the neighbouring town of Viana; and to them is ascribed the merit of having first encouraged the landed proprietors in the Upper Douro to cultivate the vine. But as the demand increased, and the produce of the new vineyards was often of inferior quality, the growers and the dealers resorted to various methods for supplying the deficiency in the quality required: and by their injudicious mixtures brought the wine into disrepute, though the Methuen treaty always insured it considerable sale.

To sum up the details in this chapter, it will be observed that the taste for wine amongst the English had varied considerably during the last two centuries; and those who may live to see the exodus of the present century, will witness a yet more important change. The English palate is not more fickle than that of other nations, but fiscal power, and treaties to favour one nation at the expense of another, compelled by a sort of "*take-that-or-none principle*," the establishment of a certain standard of taste for potent liquids, the eventual tendency of which has been unfavourable to our moral status; and hitherto prevented that competition with other countries, which would have had a more beneficial effect upon our own.

The reader will notice that for five or six hundred years the light growths of France, and many Rhine Wines, were imported in large quantities, as also the rich sweet wines of the Mediterranean and the islands of the Archipelago. Then came the dry white wines of Spain. At the close of the seventeenth and beginning of the eighteenth centuries, the red growths of the Bordelais were in most frequent demand, but war and injudicious treaties stopped importation, and led, as we have shown, to the substitution of the coarse and rough vintages of Portugal. The long continued use of these strong wines, made unnaturally so by the addition of spirit for English markets, caused the relish for light and delicate wines to decline, and the sweet wines, the use of which was once so prevalent, Mountain, Sweet Lisbon, Calcavella, the delicious Frontinac, and the perfumed Muscat-Lunel, are but little in demand. Now, however, that the trade has fair play, it will be to the interest of the merchant to acquaint himself with the varied product of excellence to be met with, if earnestly sought for, and the taste for the good and pure will again revive.

“The English merchant,” says Mr. Redding, “from the compression exercised upon him by the ignorance or wilfulness of his past rulers, has seen

himself confined to dealing in two or three kinds of wine alone. Of the infinite variety existing he is unaware. He will, therefore, be exposed to some inconvenience under the present measure. He will have to open a more extended correspondence abroad, with localities and individuals, to which he is now alike a stranger. He may justly lay his inconvenience to the want of knowledge in his rulers, and that preference of convenience to duty, so continually visible in public affairs in past time.

“The merchant must feel the benefit of the measure, for amid his perplexities in the change, all retailers of wines must come to him for their supplies, and his extension of business will, it is hoped, balance his last ones in the transition state. He will be enabled also, without inconvenience, to keep a larger stock of duty-free wines in his cellars than he did before.”¹

We have said above that the national taste has been *controlled* by the measures of Government. It has been *vitiating* by the influence of fashion. Nothing can better illustrate the lengths to which the latter will carry the taste of a nation than the example of the Romans in this respect. It is difficult to conceive how a liking could have been formed for wine mixed with sea-water, and impregnated with pitch, resin, turpentine, and a number of powerful aromatic ingredients;

¹ French Wines, 1860.

nor can we imagine these strong wines could have been improved by being exposed in smoky garrets until reduced to syrup, and rendered so muddy and thick, that it was necessary to strain them through a cloth, or scrape them from the sides of the vessel, and dissolve them in hot water, before they were fit to be drunk. Upon this Dr. Henderson remarks:—

“But when we consider the effects of habit, which soon reconciles the palate to the most offensive substances, and the influence of fashion and luxury, which leads us to prefer everything which is rare and costly, to articles of more intrinsic excellence and moderate price, we may readily conceive that the Greeks and Romans might have increased their fondness for pitched and pickled wines, on the same plea by which we justify our attachment to tea, coffee, and tobacco. It was long ago observed by Plutarch that certain dishes and liquors, which at first appeared intolerable, came, in the course of time, to be acknowledged the most agreeable; and surely the charge of indulging a perverted taste in wine would proceed with an ill grace from the people of this country, when a notorious partiality exists in favour of a liquor, of which the harshness, bitterness, acidity, and other repulsive qualities are only disguised by a large admixture of ardent spirit, but which long use has rendered so palatable to its admirers, that they fancy it the best of all possible wines.”

It appears quite impossible to fix a standard of taste. Our own organs are liable to be modified by the habits and conditions they are in. How frequently is it found that the same wine drunk under different circumstances will appear of a different character, and its condemnation or approval be influenced accordingly. A traveller exhausted by fatigue and thirst, will attribute all the excellencies imaginable to the first ordinary wine presented to him; wine, perhaps, which at another time he would hardly have endured. Again, much of the diversity may be attributed to the way in which the palate has been exercised. Strong wines and ardent spirits blunt and destroy the sensibility of the palate, and prevent the recognition of the delicate flavour of light wines. A child will drink pure wine, and reject that which is "fortified;" and hence it may be hoped, and there is comfort in the hope, that a great blessing will fall upon England if, by the introduction and encouragement given to the consumption of unbranded wine, the rising generation should be led to abandon that which *we* call the acquired taste for strong wines, and drink only those of pure and natural growth. The effect upon future generations will be important there is no doubt; intemperance will much diminish, and a proper

application of a moderate and temperate use of one of God's most precious gifts, "wine, that cheereth and maketh glad the heart of man," will replace the strong drinks, the inordinate consumption of which is a national reproach. The extension, therefore, of a taste for pure and unsophisticated wines in this country, would be a national benefit.

Our language is particularly deficient in words expressive of the chief distinctions in the taste and sensible qualities of wines: when we have used the terms, Strong, Weak, Sour, Sweet, and a few other phrases, we have exhausted our stock; and the adoption of terms which other nations employ for the purpose of distinguishing their wines, would be of little use. The resort to a foreign idiom may appear professional; and as it evinces both pedantry and conceit, it should be avoided; the more so as to those unacquainted with the wines, the terms would convey but a very imperfect notion of their quality.

The French especially abound in terms descriptive, and appropriately so, of the characteristics of wine. We will mention a few: they say, "Bouquet," for wine of good odour: this is certainly more refined than our English expression, "*a good nose.*"

By "velouté," is meant velvety on the tongue,

smooth or soft, as all good wine should be when sufficiently matured.

Strong wine they call "Fumeaux."

"Mousseaux," sparkling, or effervescing."

"Montant," that which affects the head by carbonic gas, as "Fumeaux" would, from alcohol.

"Dur," is harsh wine.

"Ferme," durable.

"Event," dead, or grown flat.

(Vino morte, by the Italians.)

"Pateaux," is thick, clammy wine.

"Seve," applies to the flavour or tasting, as "bouquet" does to the perfume.

"Vin bourru," thick, unfermented wine.

"Cuvé," the contents of a vat at the vintage.

"Vin sec," dry wines.

"Vin de liqueur," sweet luscious wine.

"Crû," growth," as "premiere crû," first growth, &c.

"Vin de paille," straw wine.

"Vins de paysans," wines of small farmers and the peasantry.

"Rancio," wine that has lost its colour from age; in English, "tawny."

"Vins d'entremets," wines of the table, taken between the dishes before the dessert.

"Vins de côtes," grown on the hills, or hill sides.

The Germans, the Italians, the Hungarians, and other cultivators of the vine, have abundance of terms for the respective qualities of their wines.

CHAPTER II.

WINES OF PORTUGAL.

Modern Port—Dr. Henderson's Opinion in 1824—Defence of the Royal Wine Company, 1812—French Treatment of Wine Contrasted with Portuguese—McCulloch, Cyrus Redding, &c.—Sir Edward Barry, Dr. Macbride, Mr. Hugh Owen, and J. J. Forrester's Corroborative Statements—Elderberries, when first Introduced—Report on the Importation of Jerupiga—Consul Johnston to Viscount Palmerston—Analysis of Mr. Atlee—Poet Prior—Anecdote of Foote—Lord Palmerston—Vintages 1851 and 1858—Out of evil may arise good—Prices of Port from 1756 to 1861—Amount of Proof Spirit in Port—Shipments to England for the last ten years—The Particular Bin—Port a Good Investment—Sale of Port at Brislington—Consolation to those who hold a Good Stock—Sale at Prospect Hill House, Mr. A. B. Cooke's—The Man who drank Fifty-nine Pipes—Dr. Johnson's Maxim—David Hume's Will—Port Adulteration in England questioned—Punch on Portly Divines—Lisbon—Bucellas—Termo—Carcavellos, Colares Port—Mrs. Marianne Baillie.

“What, Sirs, how dare you practise thus
Your hocus pocus upon us?”

IN proceeding to enumerate and describe the wines which are either well known in this country, or if, perhaps, unknown, are adapted to the English taste, we shall devote some attention to

the subject of Port Wine. In a former page we have shown that legislation alone forced the wines of Portugal, and especially of Oporto, upon the English market, almost to the exclusion of the produce of other countries. It will now be our task to describe the actual character of modern Port, and in doing this we undertake an ungracious duty—one, which, although of no possible advantage to ourselves, may prove extremely unpalatable to many of our valued friends in Oporto, and we shall probably “heap coals of fire on our head” as the consequence of our animadversions. Nevertheless it is our determination fearlessly and faithfully to deal with facts, as far as our knowledge and investigation of the subject will permit, leaving the results to the consideration and judgment of the public. In speaking disparagingly of Port Wine, it must not be imagined we allude to that which is pure. Portugal is still capable of producing, as she has before produced, some of the finest wines in the world; and we are not about to charge the Portuguese with the introduction of pernicious ingredients; but we are forced to the conviction from higher authorities than our own investigations, that the ordinary system of Port Wine making for the English market, can be designated as nothing else than one of adultera-

tion. Dr. Henderson, in his treatise upon ancient and modern wines, published in 1824, exposes much of this adulteration. He says, "Previously to the year 1715, the Portuguese were supposed to have been ignorant of the art of preparing wine for exportation. That when first introduced into this country the Oporto Wines were free from any admixture of brandy, but that about this period, if not before, the practice of mingling brandy with the *must* during fermentation had come into vogue, may be inferred from a passage in a small work on the vineyards of Portugal, published in 1720, in which it is alleged that 'the wine is improved in quality by having half a Canada, or about three gallons, to every pipe thus added.' The usage in question seems to have been very prevalent in the year 1754, when the English factors of Oporto addressed a letter to their agents in the Alto Douro, complaining that the grower at the time of vintage is in the habit of checking the fermentation of the wines too soon, by putting brandy into them whilst fermenting; a practice, these gentlemen observe, which must be considered as *diabolical*; for after this the wines will not remain quiet, but are continually tending to ferment, and to become ropy or acid."

From original documents, arising from a cor-

respondence in defence of the "Royal Wine Company" at Oporto, published as far back as the years 1812 and 1813, we extract the following:—

"The English merchants knew that the first-rate wine of the factory had become excellent; but they wished it to exceed the limits which nature had assigned to it, and that when drunk, it should feel like liquid fire in the stomach; that it should burn like inflamed gunpowder; that it should have the tint of ink; that it should be like the sugar of Brazil in sweetness, and like the spices of India in aromatic flavour. They began by recommending, by way of secret, that it was proper to dash it with brandy in the fermentation, to give it strength, and with elderberries, or the rind of the ripe grape, to give it colour; and as the persons who used the prescription found the wine increase in price, and the English merchants still complaining of a want of strength, colour, and maturity in the article supplied, the recipe was propagated till the wines became a mere confusion of mixtures."

We return to Dr. Henderson, who says:—

"The finer products of the Douro vintages have remained in a great measure unknown to us, and Port Wine has come to be considered as a single liquor, of nearly uniform strength and flavour, varying, it is true, to a certain extent in quality, but still approaching to a definite standard, and

admitting of few degrees of excellence. The manipulations, the admixtures, and in one word the adulterations to which the best wines of the Alto Douro are subjected, have much the same effect as if all the growths of Burgundy were to be mingled in one immense vat, and sent into the world as the only true Burgundian Wine. The delicious produce of Romanée, Chambertin, and the Clos Vougeôt would disappear, and in their places we should find nothing better than a second-rate Beaune or Macon."

Further on, the same writer observes :—

"The consumers of Port having their palates always habituated to this artificial compound, and being prevented by high duties from repairing to those countries which yield more delicate vintages at a cheaper rate, must rest contented with a manufactured liquor; and their only choice lies between the few samples which have accidentally or designedly been allowed to retain some of their original excellence, and those which from natural badness or adulteration are nearly deprived of all pretensions to the character of wine. If it were not that an article sold as genuine really ought to be such, no great blame would attach to the Oporto merchant upon this occasion. He only pursues the course which is most conducive to the advancement and permanence of his trade. Nor can those who think themselves obliged daily to imbibe a certain quantity of Port Wine reasonably complain if he provide them with a regular and plentiful supply of their

favourite beverage of as good a quality as the variations of the season enable him to send.

“In those provinces of France which yield the choicest wines, and carry on the most extensive trade in this commodity, the manner of proceeding is somewhat different. Here the first growths being always in much request, and readily finding purchasers at the highest prices, are carefully preserved in their genuine purity. If they were mixed with the inferior sorts, the delicate flavour for which they are chiefly prized, would be almost entirely destroyed, and the value of the compound would not compensate the sacrifice it required. The French merchants, therefore, keeping their finest wines pure, use only the secondary kinds, especially those which possess much spirit and body, for mixing with such as are of too thin and feeble a quality to answer the purposes of commerce.”

M'Culloch states that a large quantity of brandy is always mixed with the wine shipped from Oporto to England. “Genuine Port Wine without any mixture is seldom to be met with in this country.” Mr. Redding, who in the “*History and Description of Modern Wines*,” published in 1836, enters fully into the subject of Port Wine manufacture, shows that wines from Cete find their way into Oporto, and are transhipped to England as Port Wine. He charges the Oporto wine merchants with all sorts of objec-

tionable practices, of which the mixture of elderberries, burnt corn, or anything, in fact, that would serve to colour the wine when not deep enough, and brandy to give it strength, were amongst the least obnoxious. He condemns the slovenly and not over cleanly method pursued in making the wine, and says:—"By the Methuen Treaty Englishmen were compelled to drink the fiery adulterations of an interested wine company, and from the coarseness of their wines exposed to imitations of them, without end, from materials some of which had never been in Portugal."

These sophistications, complained of in 1730, increased after the monopoly was granted to a wine company. Mr. Redding believes there is only occasionally a glass of very fine unadulterated Port to be met with, which seems to have got into England like the fly into amber. Sir Edward Barry, who wrote upon the wines of the ancients in 1773, complained that "the Port of his time was grown hot and fiery." This was a consequence of the monopoly of the Oporto Company in 1756. Dr. Macbride, in 1793, observes:

"The Oporto Red Wines, from long habit, have been in general use in England, which is a lucky circumstance for the Portuguese, as no other country would take them off their hands; consequently, if

John Bull did not receive them, a very considerable branch of commerce would be lost to Portugal. This wine is of a deep red colour, very full of tartar. It is not in itself a full-bodied wine, and would not keep were it not for the quantity of strong spirit they put into every pipe of it, which is a sufficient proof of its want of real body. Yet, from its nature, quantity, and quality, it is very heavy, heating, and inflaming to the blood. On drinking a glass of this wine, the force of the spirit is immediately felt on the stomach, which most people mistake for the strength of wine. It is reported to be much adulterated, as well in Oporto as in England," &c.

To refer again to Mr. Redding:—

“Since 1820, the wine of Oporto has been more doctored than ever; and with twenty-five or twenty-six gallons of brandy to the pipe, elderberries for colour, treacle for sweetness, and imperfect fermentation, in order to make of our wine (so miscalled) one that shall suit every palate, the doctoring has been more assiduously carried on than ever. What would a French merchant say if he were expected to offer Hermitage, or Burgundy of any degree of spirituous strength desired, of any flavour, any colour? He would say, ‘I have some with a little difference caused in the vintage of such and such a year, by the nature of the season—beyond that I do not comprehend you.’”

Let us have the pure, unadulterated, natural

wine of Portugal, and no one will complain; but monopoly exists there still, while the wines of France, and even of Spain, are open traffic, and both have wines of great purity, the former the finest in the world; but these are wines properly so called, not *brandy-wines*. The fair introduction of French Wines will set the public right in the end.

Mr. Hugh Owen, in his recent work, "*Here and There in Portugal*" (p. 83), says:—

“A word or two on wine:—the Wine of Oporto, and the *black strap* of English celebrity. To taste the first, is to have conceived an abhorrence of the latter villainous compound. Yet so established is the national taste, and so rooted the prejudice in favour of the compound, that the delicious and more valuable wine is commonly rejected by new comers, as thin and poor. They frequently prefer what they are pleased to call a ‘fruity wine of more body.’ As the produce of the gooseberry has before now stood the test of supposed judges, when doing duty for champagne, it oftentimes happens that the vitiated taste of Port Wine drinkers is better pleased with the flavour of a berry which is but an *elder*-brother to the grape.

“Wines of thin quality, intended for an English market, are obliged to have this full body imparted to them by the addition of what is known in the wine trade as *gerupiga*—a rich syrup, composed of elderberries, grape juice, sugar, and spirit.

“Learnedly as the merchants discourse on particular vintages, the judgment capable of deciding upon the actual year is a *myth*, and the supposed faculty a delusion. As “ignorance is bliss,” it would be “folly” for the lovers of Port Wine to increase their wisdom at the sacrifice of their confidence; but no one who has spent seven days in Portugal will believe that a single pipe of wine ever leaves the country that is the unmixed produce of any given year, or of any named vintage.”

It will be unnecessary to refer to the authority of other writers upon wine, in support of our statements respecting the adulterations at Oporto. We shall therefore conclude by furnishing indisputable proofs, gathered from the wine-growers themselves.

In 1844, the wine trade was somewhat startled by the appearance of a pamphlet entitled “*A Word or Two upon Port Wine*,” from which we extract as follows:—

“To produce black, strong, and sweet wine, the following are the expedients resorted to:—The grapes being flung into the open vat indiscriminately, with the stalks sound and unsound, are trodden by men till they are completely smashed, and then left to ferment. When the wine is about half fermented, it is transferred from the vat to tonels, and brandy (several degrees above proof) is thrown in, in the proportion of twelve to twenty-five gallons

to the pipe of *must*, by which the fermentation is generally checked. About two months afterwards, this mixture is coloured thus:—A quantity of dried elderberries is put into coarse bags; these are placed in vats, and a part of the wine to be coloured being thrown over them, they are trodden by men till the whole of the colouring matter is expressed, when the husks are thrown away. The dye thus formed is applied according to the fancy of the owner, from twenty-eight to fifty-six pounds of the dried elderberries being used to the pipe of wine! Another addition of brandy, of from four to six gallons per pipe, is now made to the mixture, which is then allowed to rest for about two months. At the end of this time, it is, if sold, (which it is tolerably sure to be after such judicious treatment,) transferred to Oporto, when it is raked two or three times, and receives, probably, two gallons more of brandy per pipe; and it is then considered fit to be shipped to England, it being about nine months old. At the time of shipment one gallon more of brandy is usually added to each pipe. The wine thus having received at least twenty gallons of brandy per pipe, is considered by the merchant sufficiently strong, an opinion which the writer at least is not prepared to dispute.”

The author of this pamphlet was rewarded with the bitterest invectives, and likened to a “strange bird,” &c. Meetings were held at Oporto to take the subject into consideration, at

which resolutions were passed denouncing the unfortunate author of this troublesome "word or two" as a charlatan, and his assertions as vague, unfounded, inexact, and above all, schismatic. The writer of the pamphlet subsequently declared himself as Mr. Joseph J. Forrester¹ (Baron de Forrester in Portugal), a man of eminence, and the author of several important works upon Portugal and its capabilities; a wine-grower on his own estate, an exporting merchant, and at that time a partner in the well-known firm of Offley, Webber, and Forrester.

Mr. Forrester has written most fully upon the subject, and certainly, to use his own words, "the charge of falsehood against the author was made to recoil on the utterers of that charge, and the numerous enemies of truth were plainly told that however great their number, they had much to learn, rationally and morally, before they could rightly estimate, and much less stay, the proceedings of an honest man, actuated by right feeling, and governed by common sense."

Mr. Forrester furnishes documents from the Municipal Chambers of towns situated in the principal districts of the Alto Douro. These are

¹ We regret to hear that Mr. Forrester was accidentally drowned in the River Douro on the 12th of May last.

signed by the Presidents and Members of the Chambers, amongst which are Favaios, Santa Martha, Armamar, Barcos, Sabroza, the Douro Agricultural Association, Villar de Maçada, Pezo-da-Regoa, Lamego, Villa Real, Baião, Mezao-Frio, St. John da Pesqueira, S. Martinho de Mouros, and other landed proprietors.

These documents fully corroborate Mr. Forrester's statements. They are all expressed in strong language, and lament, even more forcibly, the injurious practices referred to.

The use of elderberries, it appears, originated with one of our own countrymen—Mr. Peter Beasley—a factor resident at Viana; who, travelling into the wine country, put, as an experiment, elderberry juice into some pale-coloured wine, to add to it a rich tint; deepness of colour in new wines being considered as a proof of their excellence. The plan was found to answer, and hence the juice became used among factors and merchants for this purpose.

We scarcely require further corroborative evidence as to Port Wine manufacture; but to complete the case, there is an important report “ordered by the House of Commons to be printed,” 15th June, 1855. This is in reply to an address of the Honourable the House of Commons, dated May 4th, 1855, for “Copies or ex-

tracts of any Despatches from her Majesty's Minister at Lisbon, or her Majesty's Consul-General, or Consuls in Portugal, between the years 1848 and 1853, recommending the prohibition, or discouragement of the importation called jerupiga, made with elderberries, brown sugar, grape juice, and brandy, and used for the adulteration of Port Wine."

This document consists principally of letters from Consul Johnston to Viscount Palmerston, and dated from Oporto. The purport of the correspondence was to direct the attention of the Board of Customs to the importation of jerupiga, which was admitted into Great Britain upon the same terms as Port Wine. Consul Johnston informs Lord Palmerston that every pipe of jerupiga contained at least 35 gallons of brandy, which is upwards of 25 degrees above proof by Sykes's hydrometer, the other ingredients being colouring and sweetening matters and unfermented grape juice; and he begs to submit to his Lordship, whether this compound may not properly be considered as sweetened spirits, and be subjected to import duty as such. He says jerupiga is used in Portugal to give to wines the appearance of possessing qualities which in reality they have not, or to conceal the bad qualities which they have. The ordinary wines of

the Upper Douro, in moderately good seasons, contain about 13.43 per cent. of strong native spirit; that is to say, a pipe of such wine, upon being distilled, will yield about 14 imperial gallons of brandy, 25 degrees above proof. The best wines are of course considerably richer in spirit, and it would seem, therefore, that even if *skilfully* made, the addition of brandy to them must be unnecessary for any good purpose: nevertheless, the average quantity of brandy mixed with the wine exported to places in Europe (of which four-fifths go to Great Britain and Ireland), is 20 imperial gallons a pipe, and its average strength that above mentioned. The average quantity of brandy added to wines sent to Brazil is only 10 imperial gallons per pipe. It is asserted that this quantity is sufficient, because such wines are of a lower quality than those sent to England; from which it would seem that, to preserve them from the ill effects of a short voyage, and the climate of England, the wines naturally most rich in spirit require twice as much alcohol to be added to them as is sufficient to prevent the less spirituous wines from being injured by a long voyage and a hot climate.

Then we have the result of an analysis made by Mr. John Atlee, of 27, Crutched Friars,

London, of 117 lots of Port Wine, from which it appears that the strongest of these lots contained 80 per cent of proof spirit. The public may congratulate themselves, that the recent alterations will prohibit such compounds passing the customs for duty.

In writing upon the subject of these sophistications, we feel as though we had actually experienced the baneful influence of a bottle of the last-named production, and it will for a while relieve our brain, and divest this chapter of some of its heaviness, if we call attention to the state of popular feeling at the period from which the commencement of the Port-wine trade may be dated.

We appear to have been ignorant of Portuguese Wines until the Revolution of 1688, when our political differences with France did in effect compel us to seek elsewhere for our wine. Antecedent to that important era, our demand for French Wines amounted to 40,000 pipes annually.

The poet Prior, who wrote about this period, makes frequent allusions to the change in the national beverage :—

“Else (dismal thought) our warlike men
Might drink thick Port.”

Again—

“And in a cottage, or a court
Drink fine Champagne, or muddled Port.”

Again—

“Or, if it be his fate to meet with folks who
have more wealth than wit,
He loves cheap Port.”

And in an old play, when the quality of the “black strap” is impugned, the innkeeper rejoins,—“I say it is black, and makes you drunk; is it not then good Port Wine?—What would you have?”

It is related of Foote, who was considered ostentatious and vulgarly fine before his guests, that when the cloth was removed from table would inquire “Does any body drink Port?” If the unanimous answer happened to be “no,” he always called out to the servant in waiting—“Take away the ink!”

Lord Palmerston one day related the following anecdote to a deputation of gentlemen, who waited upon him to urge the reduction of the wine duties:—

“I remember,” said his lordship, “my grandfather, Lord Pembroke, when he placed wine before his guests, said: ‘There, gentlemen, is my Champagne, my Claret, &c. I am no great judge, and I give you this on the authority of my wine-merchant; but I can answer for my Port, for I made it myself.’ I still have his receipt, which I look on as a curiosity, but I confess I have never ventured to try it.”

We have dwelt sufficiently long upon the subject of Port Wine adulterations, but if wine-merchants, knowing these circumstances, suppose that the same traffic can much longer exist, they are mistaken. It requires time only for the public to become as well-informed as the merchant himself. The complaints made of Port Wine, its variations, and the uncertainty as to how it will turn out, may, with such facts as these before us, be easily accounted for. Wines of favoured vintages (take as an instance that of 1851, showing when in the wood immense body, apparent firmness, deep colour, and a consistency approaching to treacle) have, after being a few years in bottle, become positively sour. Many of our readers have, no doubt, been thus victimised; in fact, it is almost generally considered that the vintage of 1851 was a failure. Such, however, was not the case. The wine when left to itself, and not checked in the course of fermentation by *jerupiga*, proved to be equal in quality to the most favoured vintage. We confess to some anxiety as to the fate of "1858." The samples we have had appear to be unusually "loaded," and will, we anticipate, develop unfavourable consequences. Should such be the case, out of evil may arise good, and hence may be facilitated the adoption of a different method of

treating Port Wine. It is, however, from competition with the wines of other countries that we anticipate a beneficial result to those of Portugal. We trust that a proper spirit of rivalry will soon produce a striving for excellence in the wine trade of this country; and that whilst quality shall still be considered a *sine qua non*, price will likewise be affected by the change.

Ports are, and have been for many years, inordinately dear. This may no doubt be attributed to the English prejudice in favour of this wine; and the article is valued, not for its intrinsic merit, but for what it will fetch in the market. At the present time, (1861) a pipe of ordinary Port will cost from £50 to £60 in Oporto, and the better qualities £80 and upwards. It may be interesting to some of our readers if we enumerate the prices formerly paid for this wine. In 1753, or about that period, a pipe of Port cost £2 16s., and 26,100 pipes were imported into England. It will be observed, on reference to the list of importations which we have appended, that notwithstanding the increase of population, the importation into England last year, (1860) was only 22,424 pipes. In 1756, when the Oporto Wine Company was formed, the wine rose to £12 and £14 per pipe. In 1758 and 1760, according to Dr. Henderson, the prices were from

£5 7s. to £7 7s. per pipe. In 1798 and 1799, the prices were from £14 to £18 per pipe.

From 1830 to 1835 from £30 to £40 per pipe.

„	1835	„	1840	„	26	„	40	„
„	1840	„	1845	„	25	„	42	„
„	1845	„	1850	„	28	„	38	„
„	1850	„	1855	„	31	„	45	„
„	1855	„	1861	„	48	„	70	„

The prices from 1830 to 1861, are averages taken from the Oporto Shippers' Circulars.

On the amount of alcohol, or as we prefer to term it, the *proof spirit*, contained in Port Wine, it is necessary to add some remarks. We have tested innumerable samples, the lowest of which we found to contain 36 per cent., and the highest 52 per cent. of proof spirit.

It is worthy of observation that the wines of the finest vintages are found to contain the least spirit. Port of 1820, bottled in 1823, and tried by us in this present year, (1861) contained 34 per cent. only, and that of 1834, bottled in 1840, 37 per cent; whilst that of 1851, bottled in 1854, contained 49 per cent. and vintage 1858, taken from the wood, 44 per cent. Wine in bottle is expected to increase in alcohol as the saccharine decreases, and we may anticipate that ten years hence the 1858 Port will increase from 5 to 10 per cent. in spirit.

Dr. Mulder, whom we must presume to be ignorant of the practices of the Port Wine growers, asks:—

“How is it that all who have analysed Port Wine have found from 17 to 21 per cent. alcohol (equal to 34 and 44 per cent. proof-spirit). Is there no wine except such as is adulterated with alcohol, exported from Portugal? and does Port Wine, which is recognised as the strongest wine in the country which produces it, really belong to those not very strong wines which only contain 13 per cent. alcohol?”

The following is a statement of wines shipped from Oporto during the last ten years, specifying the quantity to Great Britain, and the number of gallons upon which duty was paid in each year—

	To Great Britian.		Home consumption
	Pipes.	Pipes.	in gallons.
1850	37,587	25,400	2,814,979
1851	32,947	20,780	2,524,775
1852	31,486	19,219	2,489,350
1853	55,811	46,834	2,797,863
1854	39,252	33,831	2,621,992
1855	34,386	26,755	2,344,767
1856	41,621	29,216	2,558,107
1857	28,736	23,615	2,304,885
1858	16,690	11,592	1,921,677
1859	19,547	14,530	2,017,338
1860	27,860	22,424	1,776,138

And now, what shall we say by way of compensation to those whose attachment to Port Wine has grown into a prejudice? What to him who probably remembers in the paternal home, his honourable sire's veneration for his rare old wine, and for that "particular bin?" It is not difficult to imagine how, upon some festive occasion—it might be a birthday, a christening, or the visit of some long-absent friend—the cob-webbed old luxury was ceremoniously introduced, handled with more care, and perhaps, more fondness than would be shown to a newborn babe—we can fancy the almost suppressed breathing when it came to the important business of drawing the cork—the cautious process of decanting, accompanied by that musical "gug, gug, gug," sweeter to the operator's ears than the nightingale's notes, or the song of a Malibran, Grisi, or Jenny Lind—then the deeply-stained cork, a picture in itself, looked at as a connoisseur would scan a Raphael or a Correggio.

But if the initiatory process had its charms, and elicited pleasurable demonstrations, how shall we depict the ecstasy which followed—how narrate the gusto with which the rare old wine was sipped, or describe how its colour, flavour, bouquet, and "bee's-wing" were discussed; whilst over that old bottle went on the pleasant

gossip—it may have been the history of that particular wine, or a comparison of it with some which had preceded it, and was spoken of with the reverence due to the departed? Doubtless the good old wine brought up many pleasant recollections, whilst the old friends talked over old times—spoke of their early days and former social gatherings, and introduced reminiscences of hours of happiness—of which, let us hope, there were yet more in store for them.

We trust we are not understood to imply that there is no longer such a thing as good Port Wine to be met with. On the contrary, in the cellars of many private gentlemen we know there are wines from Oporto of priceless value. Our complaints refer to the general produce, a large proportion of which is not really worthy to be called wine, as it does not possess the true vinous properties, and is so much fortified with spirit that the stomach, which is intended to receive it, need to be made of India-rubber. We have attended the sales of wines belonging to private gentlemen, who were renowned for their judgment in the selection of Port, and could afford to keep their wine in bottle for many years, and we have in such places met with wine of very choice quality. On such occasions there is sure to be great competition—indeed a proprietor probably

has never made a better investment for his "heirs, executors, or assigns," than when he has invested his surplus income in a few pipes of such Port, which very frequently pays upon the original outlay more than compound interest.

The writer was present, in June, 1859, at the sale of the wines of the late Mr. Henry Ricketts, of Brislington. The sale was attended by the leading wine merchants and wine fanciers of Bristol and neighbourhood, besides several from London, Liverpool, Leith, &c. The chief competition was for the Port Wines, of which there were about one hundred and eighty dozen, including the vintages of 1793, 1802, 1812, 1815, 1820, 1834, 1836. A small lot of 1815 brought 7 guineas per dozen; the 1802, 8 guineas per dozen; pints of 1812, 7 guineas the dozen; and pints of 1815, £4 14s. It was, however, for the Magnums that the great competition took place. They were thirty-one in number, called in the catalogue "The Doctor," vintage 1820, bottled in 1823. They were sold in lots of four bottles, and were most keenly competed for. The first eight Magnums sold for 66s. each, and all the rest at 68s. each—a price we believe unprecedented. The greater portion was bought by hotel keepers of Liverpool and Birkenhead. As "mine hosts" will have their

profit upon the wine, those who call for a bottle of this particular quality will have to pay a good price for it. The same parties bought the 1812, of which there were ten dozens and six bottles, bottled in 1815. The first eight dozens fetched £16 10s. a dozen, and the remainder £18 10s.; and nine dozen of pints of 1815 were purchased at £12 12s. and £13. Twelve dozens of 1834 sold for £10 per dozen. Putting the good, bad, and indifferent together, the one hundred and eighty dozens realised about £1460, or an average of rather more than £8 per dozen. Whatever fine quality some of these wines may have originally possessed, but little remained in many of the samples produced.

The editor of the "Bristol Times," who has the pleasing faculty of imparting so much sprightly humour and graphic truth into his writing, had a capital article upon this sale, from which we extract his description of

"THE MAGNUMS."

"The event of the day, however, was the Magnums; and three or four other lots disposed of they were now about to come off. They were represented under the head of bin 16, and were to all the other parcels what the Derby is to all other races at Epsom. The Magnum bin was the blue ribbon of the cellar. An anxious flutter was perceptible amongst

the company when the great lot was come to; and as the horses are walked up and down for show before the race, so was the empty bottle from which the sample of wine was drawn, carried round to the company by the auction porter, that they might see the crust 'solid as a rock, sir.' A magnum bottle is certainly a grand object, and impresses us with the bibulous stature of our grandfathers, reminding one of the time when there were giants in the land with gigantic thirsts.

“ ‘Thirty-one magnums full two quarts each of splendid old Port, “the Doctor,” vintage 1820, bottled in 1823, Lax & Co.,’ read out Mr. Fergus from the catalogue, adding, ‘what shall I say as a starting bid?’ ‘£2 a bottle,’ said a gentleman in lavender-coloured gloves. Pretty well for a beginning, thought I. I would rather be the guest than the host, when this vintage is decanted. At such a price it is no French compliment to say ‘one would sooner see one’s friends drink the wine than drink it oneself.’ But the author of the first offer was a long way from ‘the Doctor;’ the Northern interest on the other side of the table rose in its might; Manchester spread out its cotton wings, and Liverpool unfurled its sails to the wind. ‘£2 5s.’ cried the sandy-whiskered man, looking as fierce as though he had resolved the governor and company of the Bank of England should not separate him from the learned ‘Doctor.’ A gentleman from Bristol, said to have a commission from Baron

Rothschild, next bid '£2 10s.' At this the Northern light flared up and nodded '£2 15s.' A Londoner, half afraid he'd get it, whispered '£3,' and at this unprecedented sum there was a general buzz or murmur of wonder amongst the company, which induced the Northern man to cry out, 'Is it against me?' 'Yes, sir,' replied Mr. Fergus. 'Three guineas, then,' was the rejoinder. London nodded '£3 4s.' But Lancashire would have it—he called out '£3 8s.' and *he had it*, and it is to be hoped it will agree with him. All the other lots, of four bottles each, went down before his determined nod at the same price, and when any one else made an offer, the Hyperborean capped him with an additional 'five shillings,' calling out to his competitor at the same time, in a Doric tongue, 'Not a drop of it, sir.'

"After this the luxurious North man became quite a lion. The Bristol folks who thought they liked wine, and fancied they could afford a good price for it, stood back astonished and aghast at the audacity of this Buonaparte of the wine bins, who cleared the field of all competition, and apparently would have 'the Doctor' if he ran to half a dozen pounds. We remember an agriculturist, on reading an account of Port Wine fetching some such price, declaring with horror that 'a man might drink a sheep at a sitting,' and amongst the *têtes dures*, the hard heads of the north, one of those magnums will glide quickly down the after-dinner throats of a

couple of Liverpool brokers or Manchester cotton spinners, and there is £3 8s. gone for ever to their heirs, executors, or assigns, for some two hours' temporary gratification. Diogenes said the wine he liked best was what another man paid for; I am free to confess I should feel very foolish in being one of two in the discussion of a 'Doctor,' unless on the footing named by the cynic. It is true that up in the speculative regions of the north men are bolder than in the soft south, and the trying variations of markets and climate repay or require such support as the medical magnum affords, something on the principle of the traveller in the steel pen line, who had a bottle of claret each day during his commercial journey, because, as he stated, 'if he had a good day he could afford it out of the profits, and if he had a bad one he needed it to keep up his spirits.' Far be it from us to pry into any man's private affairs, but some of the Liverpool factors are said to owe to a well-kept table and an exquisitely-supplied cellar a large connection amongst the merchants, who are known in the great northern port to be *bon vivants* more easily held by the teeth than the hands. If, then, 'the Doctor' went up to the north with any design of this kind, he may probably quickly repay the purchaser in fees."

It may also afford consolation to those who have their bins well stored with good old wine, to read the following extract from the newspapers:—

“In 1858 there was an interesting sale of Port Wine at Prospect Hill House, near Reading. The chief attraction was the old vintage Port of all the most celebrated years up to 1820, inclusive of that year, of such wondrous renown among connoisseurs. A bin of the vintage 1815, bottled in 1818, and in admirable preservation, although a little past its best, sold at eight and nine guineas per dozen. The next bin, of the vintage of 1812, bottled in 1815, full of colour, in perfect preservation, fairly without a fault, showing both firmness, delicacy, and high bouquet, was sold at £11 11s. and £12 per doz. A small bin, of the vintage 1804, which fully supported its long-established renown, still possessing fine colour and high bouquet, delicate, dry, but full of flavour, without symptom of decay, put beyond all doubt or difference of opinion whether choice Portugal Red Wine will endure a very long keeping better than any other Red Wine, and was sold at eleven to twelve guineas the dozen. Following this came three bins of the vintage of 1820; each was a rare example, different in style—but all were of unexceptionable quality. It is indeed remarkable that among Port Wines of these ancient dates so few decayed, or even impaired wines are found, and this seems to attest their general purity. Of these three, Kopkes Roriz took the lead, containing all the vigour of youth, showing substance, fruit, the highest quality and remarkable character. For many tastes, however, the other two are

equally fine; one for its deep colour and dryness, with great character; the other for its firmness and concentration of flavour, without hardness or heat. The prices of these ranged from £11 11s. to £14 10s. per dozen, and became in most instances the property of the wine trade."

Some further consolatory facts we offer in another account, which appears in the form of a newspaper paragraph:—

"The sale of wines belonging to Mr. A. B. Cook (a lunatic) took place in London, on Friday, and according to the statements of the metropolitan journals, several lunatics must have attended the auction. 'Some magnums of dry port,' says the "Times," 'bottled in 1823 by Dr. Chaffey, of Cambridge, were knocked down at 70s. per magnum, or 35s. per bottle. Seven bottles of Trueman's 1820 Port were eagerly bought at the rate of £14 14s. per dozen.' The lowest sum realised for the Port Wine was half-a-guinea a bottle, and a good deal reached twice that sum."—Nov., 1858.

In a subsequent chapter we shall give to Port its fair share of authorities in favour of its medical properties. Brande says:—

"Good Port Wine, duly kept, is, when taken in moderation, one of the most wholesome of vinous liquors. It strengthens the muscular system, assists the digestive powers, accelerates the circulation, exhilarates the spirits, and sharpens the mental

energies. In excess, it is perhaps the most mischievous of wines, and most likely to produce those permanent derangements of the digestive organs which follow the habitual use of distilled spirits."

That it has not always a tendency to shorten existence, is shown by the following story of a hearty old squire of the last century, who lived to a good old age. Sir John Sinclair relates, in his *Code of Health*, that a Mr. Vanhorn, in the space of twenty-three years, drank 36,688 bottles, or 59 pipes, of Port Wine, his usual daily quota being four bottles!! In the course of his life he resembled more a cellar than a man, although there are many cellars that never contained as much as this man's stomach, from first to last.

Dr. Johnson was amongst the admirers of Port Wine, the potency of which appears to him to have been its chief merit. There is a table anecdote of him, which makes him say—"Claret for boys, Port for men, and Brandy for heroes." The following curious circumstance, which we think worth recording, we extract from an article in the *Quarterly Review*, entitled "*Wills and Will-making, Ancient and Modern.*" A codicil to David Hume's will runs thus:—

"I leave to my old friend, Mr. John Home, of Kilduff, ten dozen of my old Claret, at his choice, and one single bottle of that other liquor called

Port. I also leave to him six dozen of Port, provided that he attests under his hand, signed 'John Hume,' that he has himself alone finished that bottle at two sittings. By this concession he will at once terminate the only two differences that ever arose between us concerning temporal affairs."

The "two differences" had reference to the proper mode of spelling their name—whether "Hume" or "Home"—and to the merits of Port Wine, which John Home detested.

It is maintained without hesitation that much "Port" Wine is prepared in England, and that in the compound there is not one drop of real Port Wine. We disbelieve a great part of this statement. The imputation has arisen from some of those miserable publications which profess to be guides or hand-books for the trade, and give receipts for all sorts of adulterations. For instance, to induce the publican to make more of his gin, he is told to add oil of vitriol, oil of turpentine, and some other acrid and deleterious compounds. We do not, however, hesitate to affirm, in spite of Dr. Andrew Wynter, Dr. Hassal, the *Quarterly* and other Reviews, that such a practice is not adopted—that a publican would not be such a fool as to try the experiment a second time—that oil of turpentine is never used—that it would immediately betray

itself, as would the other ingredients; and it is not because a man has the wickedness to publish a book of hints for adulteration that his fellow man is to be accused of adopting them. The "enemy"—perhaps some ardent teetotaller—may have written the book, to carry out his designs upon the unfortunate object of his persecution—the publican. We have tried to meet with these perniciously adulterated articles, but we have been unsuccessful. We should like to taste this Port Wine, of which we are told there are regular manufactories in London, and that the composition consists of the washings of brandy casks mixed with cider, Red Cape, tartar, gum dragon, red sanders, and alum. The compound is said to be put into bottles which have an old crust adhering to them, or still oftener in which an artificial crust of old wine lees and bullocks' blood has been baked. If the crust sticks very tightly, and the wine pours bright to the last drop, "you may be perfectly sure that crust was never deposited by the wine you have just poured off from it." One easily-duped writer says:—

"The thing is very simple. Some old wine lees and bullocks' blood are made just thick enough to pour; a small quantity is put into each bottle, which is then turned gently half round so as to

spread the composition evenly on one side, and afterwards the bottles are laid carefully on a rack. When a sufficient number are done, the top sides are whitewashed to mark them, artificial heat is applied, and in a short time each bottle has a hard, firm crust upon it. The wine is then put in; corks dyed with logwood used, and the bottles laid down upon their sides in a room, into which a lot of dust is blown; this, falling down, adheres to the upper side, and forth comes the wine—‘splendid old Port, 15 years in bottle.’”

With such mendacious trash as this the public are sometimes alarmed, at least those who will not give themselves the trouble to think upon the improbabilities of such proceedings. We believe the worst concoction that has ever been foisted upon wine-drinkers was the “South African” sophistication, which we have exposed in a former chapter. When Port is made up at the retail shops at a cheap rate, it is blended with a wine of lower price, such as Pontac, (Red Cape,) Spanish Red, or a late introduction called Tyrehenian, to which we may allude in another place. But as to the pernicious ingredients, and the filthy preparation said to constitute the “crusting process,” we set them down as weak inventions. We cannot close our dissertation upon Port in a more agreeable way than by

giving the following, from our humorous friend, *Punch*, who makes the decline of the national taste for this wine a matter of ecclesiastical importance :—

“THE DAY OF PORTLY DIVINES.

“When rectors drank Port Wine,
 We parsons knew no strife ;
 We kept a middle line,
 And led an easy life.
 No parties vexed the church,
 And every sound divine
 Could roost upon his perch,
 When rectors drank Port Wine.

“No Puseyites were then
 Promoting Popish schemes ;
 No Evangelical men,
 Because we shunned extremes.
 We held, with heads exempt
 From sentiment too fine,
 Enthusiasts in contempt,
 When rectors drank Port Wine.

“When no man talked of grace,
 What jolly days were those !
 Ah ! then a parson’s face
 Displayed a parson’s nose,

A parson's nose of red,
Which gloriously did shine,
Supremely strong of head,
When rectors drank Port Wine.

“ Canonicals became
A form of goodly fat.
A dean then looked his name,
Beneath his shovel hat ;
And shorts below the knees
With gaiters did combine,
And dignity with ease,
When rectors drank Port Wine.

“ But now I see the cloth
To shreds and tatters torn,
At one time I wax wroth,
And at another mourn,
That cloth was whole and sound,
When serving to confine
Plump calves and stomachs round :
When rectors drank Port wine.

“ Ecclesiastic lore
Had not become the rage.
We rather liked to snore
Over the classic page.
• We may have been lukewarm,
We may have been supine ;
But calm prevailed—not storm—
When rectors drank Port Wine.

But now good Port is rare ;
 Shepherds delude their flocks.
 Can he who does not care
 For Port, be orthodox ?
 Let nobody object
 That we caroused like swine ;
 Our doctrine was correct
 When rectors drank Port Wine.

We have but little knowledge of the wines of Portugal, with the exception of those of the Alto Douro. The chief white sorts which are known to us as Lisbon Wine, are all unfortunately spoiled with brandy. Bucellas, for instance, would be equal to some growths of Hock, and might even rival Barsac, were it not for the overdose of spirit which it contains. We have found in six samples not less than 35 per cent. of proof spirit ; and one sample contained 40 per cent. Yet this is drunk at table as a "light wine" by the English.

Tajo?
 Termo, is a white wine of excellent quality, grown near the mouth of the Douro. It is drier than Bucellas. We can imagine that the wine, divested of the unnatural addition of spirit, would be of excellent quality ; but the powerful dose given to that which has reached us neutralized all its good properties. Both dry and sweet Lisbon are wines of Setuval, in the Province of

Estremadura: they are generally recognised in England as Lisbon. The Carcavellos, sometimes called *Calcavella*, is a *vin de liqueur*, a sweet wine for which there is a considerable demand. There is likewise a red wine, known as Colares Port, which when pure, is of good quality. The vinous territories of Portugal are blessed with every natural advantage, and all that is required to bring the produce to perfection, is the aid of science, the eradication of a mistaken and vicious system, in manufacture, and active competition. Mrs. Marianne Baillie writing from Lisbon, says:—

“At the door of every *Caso de pasta*, or public house, we observed the ancient symbol of a bush; but we were assured that the wine found within was of so excellent a quality as to require no sign of this nature.”

Of the *Termo* Wine, this intelligent lady thus speaks:—

“We have tasted a sort of white light wine sold here, which we thought almost as refreshing and excellent as Hock; and for which the common charge is about twopence a bottle. It is made in the vicinity of Lisbon, and is known by the name of *Vinho de Termo*.”

A further quotation from Mrs. Baillie will form an appropriate conclusion to this chapter.

“ Hard by the olive and the purple vine,
Their mingled treasures lavishly bestow ;
Oh ! favour'd land, thus corn, and oil, and
wine,
Along thy happy valleys ever flow,
And bid man's ravished heart in grateful
warmth to glow.”¹

¹ Lisbon, by Marianne Baillie, 12mo.

CHAPTER III.

WINES OF SPAIN.

English prejudice towards the Powerful and Strong—Importation of Unbranded Wine unsuccessful—The different Shades and Colour in Sherry explained—Vino de pasto Amontillado — Manzanilla — Moguer — Paxarete — Red Wines — Rota Tent — Valdepenas — Malaga — Red and White Mountain—Pedro Ximines—Busby's tour in 1834 —Amount of Proof Spirit in Sherry—Shipments of Sherry to England for the last ten years—Importation of Spanish Wines into France—Interesting Facts furnished by Mr. Consul Mark.

“ Give me Sacke, old Sacke, boys,
To make the muses merry ;
The life of mirth, and the joy of the earth,
Is a cup of good old Sherry.”

PASQUIL'S “ *Palinodia*,” 1619.

“ The next that stood up, with a countenance merry,
Was a pert sort of wine which the moderns call Sherry.”

“ *Bacchanalian Sessions*,” London, 1693.

BEFORE we treat of the wines of France, those of Spain must come under consideration. Sherry will in particular demand a large share of our attention as a wine which deservedly ranks high both in this and other countries. It is to be regretted that the palates of Englishmen, and their national prejudice for the “powerful and

the strong," too frequently cause the admixture of spirit with this wine. Many years ago, the writer imported several butts of Sherry unmixed with spirit. The wine was of delicate and high character, and possessed sufficient natural alcohol to have preserved it for a century; yet it was condemned as wanting body, and was clearly not adapted to the general taste. Nevertheless, the more costly wines are those of pure natural growth. We may instance the *Vino de Pasto*, a wine to be met with at the tables of the Spanish nobility, of the finest of which one butt exceeds in value five of ordinary quality, and which is the best and most wholesome of agreeable tonics. This wine, the very essence of Sherry, would be denounced by those accustomed to Sherry prepared for the English market as unpalatable.

Sherry is undoubtedly the first of Spanish Wines. Its varieties are produced by different modes of treatment; and as the wine merchant is constantly subject to inquiry as to the cause of the different shades of colour and their relative merits, it will not be out of place to give the explanation. Pale, Amber, and Golden, or Brown Sherry, are made from the same grape. A butt of natural Sherry (we presume before fermentation) is boiled down until it has lost a

fourth or fifth part of the whole; it then becomes thick, and of a rich brown colour. The pale and brown are mixed in proportions, varying with the depth of colour required. The very highest class of Golden or Brown Sherry is prepared from a better quality. The late Mr. Peter Domecq, for many years the largest Sherry grower in Cadiz, in 1845 addressed us in relation to the colour of Sherry Wines as follows:—

“The public of late seem to be greatly misled in taking the colour of Sherry as a test of quality. Good Sherry is generally of a straw colour, which increases with age to golden. The oldest Sherry cannot be pale, although very fine Sherry may be pale, but not green or watery; and the public should know that the worst Sherries exported from Spain are generally pale wines, and that the experienced importer looks only for the finest quality, be the colour what it may. The consumers seldom get bad wines but when they choose for themselves. Sherries of a deep colour contain a portion of concentrated brown wine, which supplies the place of brandy; whereas, common-place wines must be highly brandied, and are much more fiery than wines of colour; but whether pale or brown, the lowest wine sent from Spain is always the juice of the grape. It may be the produce of bad seasons or bad growth, but in Spain adulteration is wholly unknown. The colouring of Sherry is Sherry, and

all the brandy the wine contains is made from Sherry. The uniformly sustained quality of Sherry Wine, where price is given, arises from the fact that in the best grounds in Spain the vintage never entirely fails. The produce of the more remarkable vintages, as far as it comes to the Xeres market, is entirely absorbed by the principal shippers, whose brands are familiar to you. The worst of the intervening vintages form the mass of consigned wines in the English markets, offered at 20 to 40 per cent. under invoice. The inherent defects of bad vintages are only fully developed in the process of using the wine."

The *Vino de Pasto*, to which reference has been made, is, as we have said, the finest of the dry wines of Spain. It is the wine of the *grandees*, and as its quantity is limited, it is almost by favour that it is procured from the country. Next in value is the *Amontillado*, and of this pure wine the quantity produced is likewise small. It is a singular fact, that of a hundred butts of Sherry, all produced from the same vineyard, some will be *Amontillado*, although they have not received any different treatment from the rest, nor can the manufacturer at all account for this phenomenon. Next in order is the *Manzanilla*, the favourite wine of the Spaniards, which they part with as reluctantly as with the *Vino de Pasto* or the higher

class of Amontillado.¹ This wine is but little known in this country, although it well deserves a reputation, its freedom from the addition of brandy and from acidity, combined with that slight degree of bitterness which is always a valuable quality in wine, strongly recommending it for summer. The lower class of Sherry is grown on the right bank of the Guadalquiver. It is known as Moguer, and is a cheap wine of coarse quality. When blended with Xeres its presence is soon detected.

About two leagues from Xeres there is a rich sweet wine, made from the same grapes as Sherry, but which are allowed to become over-ripe. This wine is called Paxarete, and is well known at the tables of the affluent. Most of the Spanish red wines are spoiled by bad management, and but little esteemed. The Rota Tent, however, is well known, and is used in England for invalids and in the administration of the communion. At Alicant there is an excellent red wine, and the "Valdepenas" is described as a red wine of excellent body, said to possess as much or more than Port, if the latter were divested of brandy.

The wines above mentioned, although well

¹ We allude only to the first quality.

adapted to the English taste, are at present unknown in our market. From the hills and mountains of Malaga much good wine may be expected. They produce several varieties of dry wine. Those mostly imported into England are sweet, and known as Mountain. Another variety made in the vicinity of Malaga, is the Pedro Ximenes, so called from a grape said to have been imported from the banks of the Rhine by one Pedro Simon, corrupted into Ximen, or Ximenes. This is one of the richest and most delicate of the Malaga Wines, resembling very much the Malmsey of Paxarete. The annual produce of the vineyards around is estimated at between thirty and forty thousand butts, of which nearly twenty-seven thousand are exported. The Americans are the largest importers of these wines. We have derived much satisfaction and much practical information from the perusal of a book by a Mr. James Busby, who made a tour through the principal vineyards of France and Spain, in order to ascertain the best method of cultivating and managing the vine, with a view to introducing its growth into the colonies of New South Wales. An account of his tour he published in 1834, in the form of a journal. As we expect the work had but a limited circulation, we may do the trade, and perhaps even wine

growers, some service by giving a few extracts *verbatim* from his diary :—

“*Friday, 28th October.* Having been introduced to Mr. Bryan, a gentleman of Irish extraction, and brother-in-law to Mr. Heredia, one of the principal merchants in Malaga, I went with him to visit the cellars of the latter. There is no such wine as Malvasia, which is said, in the *Typographie des Vignobles*, to be produced at Malaga. The Muscat Wine is very scarce, the raisins being so much more profitable. They make a white, sweet wine with the Pedro Ximenes, and a small portion of the Muscat Wine added to it to give it the flavour of a Muscat Wine. The sole difference between this wine and the Mountain, is that the latter is mixed with a portion of *must*, which has been boiled down to one-third; this also gives it the brown colour. Mr. Bryan says, that within the last two years there has been a great demand for sweet wines from the United States. Most of the wines this year were therefore made sweet, and the farmers are getting a better price. The new wine is, this year, worth to the grower twelve rials the arroba. The difference in the making between the sweet wine and the dry is, that when the grapes are intended for the former they are spread out for three or four days in the sun. The new wine, when sweet, is worth a third more than when dry. An abrado of 1000 stocks, even in the mountains, Mr. Bryan said, will sometimes yield three or four butts of wine.

“ Mr. Heredia has lately purchased a vineyard of 400 abrades, which they are now improving. In one or two years more they expect it will yield 1000 butts of wine annually. Mr. Bryan thinks it may contain 500,000 stocks; he says, the varieties of vines chiefly cultivated, are the Pedro Ximenes, and the Doradillo. Both the dry and the sweet wines are made from them, the difference being only in the management. In Mr. Heredia's vineyard, which is situated to the north of Malaga, near the top of the mountain, there are fifteen varieties of vines; but by far the greater portion consists of the two varieties already mentioned. The system of pruning in the neighbourhood of Malaga, has hitherto, Mr. Bryan says, been very bad, it having been the universal practice to leave a spur on every shoot, weak or strong, and no care was taken to keep them from the ground. Since their house became such extensive proprietors of vines, they have procured men from *Xeres de la Frontera* to prune the vines, according to the system pursued at the latter place; but they find great difficulty in getting their own people to follow the example. Mr. Bryan pressed me very much to visit with him their vineyard, which they were now pruning, the leaves having fallen, in consequence of the difference of temperature at that elevation, although near Malaga they were still perfectly fresh; he promised to send to Mr. Kirkpatrick an assortment of cuttings of every variety in the vineyard;

and on the other hand he requested me to purchase all "the publications," which have lately appeared in France, on subjects connected with vine-growing, and forward any information which might strike me as being particularly valuable to them. This, he says, may save him the trouble of a trip to France, which he says he was contemplating.

"Mr. Bryan disapproves of the system pursued in Xeres, of leaving a void of one-fifteenth part in each cask, with the bung loose to admit the air. He refers to Dr. Ure's Chemistry, as an authority against this practice. It seldom happens, however, that Sherry Wines thus exposed turn sour in consequence, although this would inevitably happen with wines of less body.

"The farmers in the neighbourhood of Malaga do not, like those of Xeres, hold their wine twelve months before selling it to the merchant. They have earthen vats, of the shape of an urn, and sometimes large enough to contain two or three butts. Into those vats the *must* flows as it is pressed, and as they become full, in order to make room for more, the wine is conveyed from them, more or less fermented, as it may happen, to the stores of the merchant. Their means of conveyance are mules and asses, the wine being carried in sheepskins; these skins, from being constantly used, do not, however, give any taste to the wine. No difference seems to be made in price in consequence of any real or supposed difference in quality; and the culture of the

vine, excepting that of the Muscatel for raisins, seems to be a very poor pursuit.

“Messrs. Heredia and Co. sent a quantity of wine to America without brandy, and it was much liked, and considered to bear a resemblance to Champagne. I also tasted wine of a year old, which he said resembled what had been sent; it was very deficient in flavour, but promised to be a wine of a good body when older. I also tasted some wine which had been to Havannah for the voyage, but it seemed to be exceedingly vapid and flavourless. Mr. Bryan complained of the presence of tartaric acid in their wines, which gives it, when new, a harsh taste. It appears to me that this acid was rather deficient than in excess, and I told him I thought their wines would have more character if fermented with the husks, and perhaps even a part of the stalks. I think their vapid taste, or *fadeur*, to use a French expression, is chiefly owing to the *must* containing only the purest principles of grape. A more violent fermentation, produced by a larger quantity being fermented in a mass, would, on the other hand, make the wine ripen as early as at present, notwithstanding the addition of these other principles. Indeed, there can be little doubt that by allowing a large portion of tartaric acid to mingle in the *must* with the husks and stalks, a more perfect fermentation would be much earlier effected.

“The best wine in Mr. Heredia's cellars falls far

short of a good Sherry. They have not yet adopted the system of having soleras, which are never exhausted. But Mr. Bryan says their attention has been so largely devoted to other pursuits, that hitherto they have not paid so much attention to their wines as they will do, now that they have embarked so largely in the business.

“In the evening I accepted an invitation from an old Irish merchant, who has been settled in Malaga for forty years, Don Juan Langan, to visit his cellars. He has been in the habit of sending choice wines to England and Ireland, and particularly of supplying the cellars of noblemen and men of great wealth. Although his stock is not very large, he has decidedly the best wines I have tasted in Malaga—that is, dry wines. Some of them, he says, are twenty years old and upwards. Some of his wines of seven or eight years old resembled a good Sherry, and he agreed with me in thinking that his sweet wine of that age was equal to those three times as old. He further agreed with me that the great age of those wines did by no means add proportionably to their quality; and he evidently understands the art of giving the qualities generally attributed to age, by mixing and other management. He himself hinted at the success with which he had conducted this branch of trade, and he has the reputation of having acquired great wealth.

“During my stay in Malaga I also wrote to my

friend, Dr. Wilson, a letter, which contained the following observations and queries relative to Sherry Wines :—

“ I have been thinking a good deal about the Sherry Wines, and there are some points on which I have not been able to satisfy myself. You know we no sooner had the practice of returning the scum upon the wine, by means of a funnel, pointed out to us by Mr. Domecq, than we condemned it. It has occurred to me, that after all, it may in most cases be the best thing they could do. It is the saccharine principle that is undoubtedly most abundant in the grapes of these climates ; and the imperfect fermentation which takes place in a butt may require to be carried forward by the addition of the yeast, which, were it not for the funnel, would escape. I think Cormack used the expression, that it was to feed the wine that the scum was returned. In this I have no doubt he was correct. On the other hand, it seems to be agreed that a good deal of the Sherry, even of the Albarizas, turns sour. This might undoubtedly be prevented by a contrary arrangement to the above. I think Domecq said, that sometimes 100 butts of the Machar Nudo Wine would turn sour in one season. I wish you would ask him whether there has been an instance of any of his wine turning sour since he adopted the practice of allowing the scum to escape. Perhaps there are particular kinds of grapes in the vineyard which yield a wine without body. Perhaps parti-

ular parts of the soil do not bring the grapes to perfection. You will see from Chaptal what a difference there frequently exists in France in the value of the produce of two sides of the same hill. It was a question I always forgot or neglected to put at Xeres, whether the difference of exposure was found to affect the quality of the wine. I suspect all these things have been overlooked.

“When I saw the state of the grapes which Domecq was pressing, and which seemed, in fact, no worse than others we saw in all directions, I thought it was easy to account for the scuddiness which so generally attacks Sherry Wines. Cassabon's overseer, however, afterwards showed us, that however broken or rotten in appearance, the grapes were by no means in reality decayed. This shook my faith in scuddiness being the result of the employment of decayed grapes. On the whole, I think if a more perfect fermentation were effected in the first instance, little scuddiness would ever afterwards be found in the wine. I think you will find in Chaptal, that the *graisse*, which I take to be the same thing, most frequently shows itself in wines which have undergone little fermentation—that is, where, in order to preserve the *bouquet*, the fermentation is stopped. He says elsewhere, also, that it had been usual at Orleans to ferment the *must* with stalks and skins and all. At one time, however, they thought of relieving their wine of a degree of harsh-

ness, by not suffering the stalks to be fermented; but it was found that the wine was much more subject to *graisse*, and they returned to their old practice. He says that, in various parts of France, they deprive the grapes, *i. e.*, the *must*, more or less of the stalks, according as the season has been favourable or otherwise for maturing the grapes. In a very fine season they leave all the stalks, considering it necessary to produce a perfect fermentation. In no part of Spain, as far as I can find, do they ferment even the skins of the grapes.¹ Were I concerned in the business, I should certainly attach much importance to, and expect important results from, a trial of the system of large vats, and the fermentation of the skins, in order at once to effect a thorough fermentation. In most cases I think you would have an Amontillado—that is, if you allowed the grapes to be as ripe as they are allowed to be at present, dried them in the sun, and assisted their natural dryness still further by adding gypsum. (By the bye, may the gypsum not contribute, by absorbing the existing acid, to produce scuddiness?) But if, as is the practice at San Lucar, you make the vintage before all the grapes should attain the perfect ripeness they do at present, and were less particular in depriving them of moisture, then

¹ The red wines of Catalonia, and of other provinces which produce red wine, are of course an exception to this observation, as it is necessary to ferment the skins in order to give the wine a colour.

I think you would have a wine something between the Manzanilla and the Amontillado—not so dry as the latter, but adding much of the mellow-ness and richness of Sherry to the lightness of the Manzanilla. The latter is, in fact, the natural wine of the country on the ordinary soils. If the produce of the Albarizas were treated in the same manner, you would have a wine of the same character, but probably surpassing it in quality as much as the real wines of the Château Margaux and Haut Brion surpass the ordinary growths of Claret. Add to this what I cannot but think would be a certain, and to the merchant the most important result—you would have a wine as ripe in eighteen months as it now is in three or four years. There are two or three other little points about which I should like to inquire. Domecq said a number of his grapes had rotted this year, in consequence of the wet weather and luxuriant vegetation. This he would prevent in similar seasons in future, by stripping off the leaves to give the grapes sun and air. Pray, is this practice not generally known in the country? In the south of France it is a regular part of the labours of the vineyard, unless in remarkably dry seasons. Another query is, do they never take the top off the branch after the grapes are formed? I should like to know Pedro Domecq's ideas about the agua pies. In many seasons, Cormack says, the agua pies is better than the first pressing. Now this can only be owing to the over-ripeness of the

grape—to its containing too much saccharine matter in proportion to its moisture. Would it not be better to make the vintage earlier, and, instead of adding foreign moisture, you would then have enough of the natural juice of the fruit, and enough also of saccharine matter, seeing its excess is the most general fault? But this would not suit the hot mouths of your English customers. If you have an opportunity, give me some particulars of the relative value of the Albarizas and Arenas. I am confident Cormack must be mistaken. I think it is barely possible but that the Albarizas must be double, if not treble, the value of the others.”

Sherry varies considerably in amount of alcohol. We have given beneath the quantity of proof spirit per cent. in each sample. The lower priced and coarser wines are always the strongest.

The *Vino-de-Pasto* and the *Amontillado*, from their perfect fermentation and the almost entire absence of saccharine, contained nearly 35 per cent. of proof spirit; Manzanilla, 27 per cent.; Sherry, very old, shipped at £100 per butt by Ysasi, contained 32 per cent.; and some choice wine of Pemartin, 37 per cent. In the middle class, ordinary, and common wines, we have found as much as 44 per cent. of proof spirit. The last, of course, had received a powerful addition of brandy for the English market.

The following are the shipments of Sherry during the last ten years, with the number of gallons upon which duty has been paid for home consumption :—

Total quantities of Sherry Wines shipped from Xeres and Port St. Mary's during the last ten years.

	Spanish Wine imported into Great Britain.		Home consumption.	
	Butts.	Butts.	Gallons.	
1850	42,588	35,433	2,469,038	
1851	38,575	36,157	2,533,384	
1852	37,052	29,461	2,606,857	
1853	53,357	36,233	2,848,526	
1854	52,746	41,251	2,740,261	
1855	43,639	35,759	2,696,126	
1856	54,611	37,415	2,932,400	
1857	50,720	42,860	2,777,349	
1858	28,749	22,781	2,657,022	
1859	45,916	33,605	2,876,578	
1860	51,859	49,314	2,975,769	

The exportation of Spanish Wine into France, and the growing importance of that trade, may be formed from the following facts, as furnished by Mr. Consul Mark :—

“The exportation of Spanish Wines into France, which, in 1851, amounted to 35,881 *arrobas*, or about 1196 pipes, value 1,451,809 *reals*, equal to £14,082 sterling, chiefly for Port, Sherry, and Malaga, had increased, in 1855, to 18,335 pipes, value £394,965, of which the sum of £351,801 was for the

common wine from Navarre and Aragon. In 1856 the exportation to France increased to 42,491, value £311,651, of which £270,889 was for common wine; while in 1857 France took from Spain no less than 100,392 pipes, value £664,663, of which the large proportion of £629,053 was for common wine.

“ This great increase in the amount of Spanish Wines exported to France is supposed to be owing to the large purchases made by the French Government for their army in the Crimea, during the years 1855 and 1856, independently of the importation into France necessitated by the failure of the wine crop in that country; but, in 1857, instead of diminishing, as might have been expected, in proportion with the decrease of the disease, the quantity of wine, exported from Spain to France, was more than double what it had been during the war. This, I have been informed, was partly in consequence of the French Government having continued, during that year, to purchase Spanish Wine for the troops, who, as well as the peasants on the frontier, it is said now prefer the stronger Spanish Wines to those of their own country. As the vintage of 1857 in France suffered from the *oidium* (the vine disease), though in a minor degree than in preceding years, a large proportion of the Spanish Wine was no doubt required to meet the wants of the French wine trade, as well as for the manufacture of brandy, for which the Aragonese Wines are well adapted, from the large amount of alcohol they contain.

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“ Although the reports included within this paper contain accurate information with regard to certain wine districts, there are many others from which I have not been able to procure information; nor is it possible at the present time to give a correct idea of the extent and produce of the vineyards either of Aragon or of any other province of Spain, the chief reason being the total want that exists of statistical information on agricultural subjects. I may, however, mention one or two circumstances which will serve to show the abundant nature of the vintage in this country.

“ A proprietor of extensive vineyards in the province of Aragon assures me that the drought last summer was so great, and the vintage so plentiful, that it would have been easier for him to irrigate his vineyards with wine than with water. He also stated, that in order to make room for the new wine, he had on one occasion offered to sell that of a former vintage at two sueldos the cantara—about fivepence English—for a little less than four gallons; but finding that he could not even get one real (about one halfpenny the English gallon), and there being a scarcity of earthenware jars or vats, he was obliged to throw away the whole of that year's vintage. It is not, however, the province of Aragon alone that produces such a superabundance of wine; many of the wine districts of Old Castile are equally prolific. At Aranda del Duero, for instance, wine at times appears to be as cheap,

and water as scarce, as at Huesca; for I was informed by an English gentleman that on passing through that town a few years ago he saw some bricklayers at work mixing their mortar with wine instead of water; and he stated that this was not an unusual occurrence, as there were several instances of houses in that town having been built with mortar prepared in the same way. In the town of Toro, in Old Castile, the 'Casa de Ayuntamiento,' or town hall, is also pointed out as having been built with mortar mixed with wine. Large as is the extent of country in Aragon and Navarre cultivated with vineyards, it is small in comparison with what it might be if the demand for the wines of those provinces should continue, and what it certainly will be when the railroads now in course of construction are completed to the French frontier as well as to Bilbao and Barcelona, which lines will be of equal benefit to the vineyards of Old and New Castile, many of which, like those of Aragon, have been as little known to the rest of Spain as they are to the rest of Europe."

We regret our inability to report upon the character of the wine here referred to; but from its large demand and use by the French, we may be assured it would be acceptable to the English; and if the province in which it is produced is spared a visit from the vine disease, we may anticipate from this prolific quarter an abundance of good and cheap wine.

CHAPTER IV.

WINES OF FRANCE.

France foremost in the art of Wine Making—Produces every description of Wine—Claret—Definition of the term—What the Wine ought to be—M. Rabache's Key to the Vineyard, &c.—Tabular Statements of Fifty-seven Classed Estates—Champagne always Patronised by Royalty—King of Bohemia—Henry VIII.—King Cliquot—Sparkling—Creaming and Sillery—Restorative Effects of Champagne—River and Mountain Wines—Manufacture—Noted Brands no criterion of Quality—Durability of Champagne—Vaults at Epernay—Burgundy *versus* Champagne—Discussion as to their respective merits—Burgundy the first Wine in the World—Finest Growths seldom to be met with in England—The reason given—Characteristics of the Wine—Prices of intermediate qualities—White Wines—Montrachet—Pouilly—Chablis—Sparkling Burgundy—Hermitage—Vin de Paille—Côtie Rôtie—Adulterations of Light Wines easily detected—Sensible Recommendation to Purchasers of Wine—Earl of Malmesbury's Circular—Sir E. Tennent's Report—Vine Disease—Full Benefit of the Treaty hereafter to be realised—Introduction of Spurious Wine Condemned—Vins de Paris—Important Document: M. Chevalier to Viscount Chelsea—Pyrenees Orientales—Roussillon—Masdeu—Frontignac—Muscat Lunel—Importations of French Wines—Amount of Duties Paid and number of Tests for the first Six Months.

“Trade, like blood, should circularly flow.”—DRYDEN.

IN consequence of the fiscal arrangements which have been alluded to in preceding chap-

ters, the wines of France have long ceased to maintain the position in England which they held in by-gone days; yet to whatever ancient or modern writers we may refer, we shall find that all of them give pre-eminence to France as regards her wine produce; and this superiority is due not only to her fertile soil and genial temperature, but also to the judicious application of science, the development of chemical knowledge, and due attention to all the known laws of fermentation. These circumstances unite to place France foremost among wine producing countries in the art of making and perfecting wine.

It is a common English prejudice to suppose that French Wines are thin and poor. Those who so designate them have probably not met with specimens of any other quality. Yet the vineyards of France are enabled to produce every description of wine, from the stoutest to the thinnest, from the driest to the sweetest. Mr. Redding says :¹—

“ ‘The Wines of France against those of all the earth’ may be fairly said. Their effect on the health is grateful and beneficial. They do not, like the Wines of Portugal (which, indeed, is not the fault of the growths, but of greedy traders), by being too

¹ *Modern Wines*, by Cyrus Redding. Whittaker & Co. 1836.

strongly impregnated with brandy, carry disease into the stomach at the moment of social joy. They cheer and exhilarate, while they fascinate all but coarse and vulgar palates with their delicate and delicious flavour. Their variety is great, and they stand upon their own intrinsic merits.”—pp. 56.

It will not be necessary, in this compendious treatise, to do more than just enumerate a few of the wines of this country. Those who wish for more particular information we refer to Mr. Redding's work on “*French Wines, and the way to find them.*”¹ This is the proper place for the writer to express his acknowledgments for much of the information which forms the basis of this publication. Where views and opinions are identical it is almost impossible to avoid plagiarism. To Mr. Redding and to those who have preceded him we are under obligations, since we have availed ourselves of their opinions when they coincided with our own, and confirmed the results of our experience.

The French Wines best known in this country are Claret and Champagne. No fiscal regulations, excessive duties, or even national prejudices, could wholly prevent their importation.

¹ Houlston & Wright, 1860.

We will treat first of Claret. Everywhere else the wines made in the department of the Gironde are known under the generic name of *Bordeaux*, but in England they are called Claret; the explanation of this latter name being that the French adjective *clair* means *light*, and *clairret*, its diminutive, consequently signifies *rather light*, or *lightish*. The English then introduced into their country these wines under the French name *Clairret*, which in the course of time has been corrupted into *Claret*. A French writer gives the following description of Bordeaux Wines:—

“ A Bordeaux Wine of first quality, when perfectly ripe, should possess a fine colour, a great *finesse* (fineness), a very *suave* (sweet), bouquet, and a *sève* (sap) which perfumes the mouth. It should possess strength without being heady, and body without harshness. It should stimulate the stomach in respecting the head, leaving the breath pure, and the mouth fresh. These wines, when *preserved pure* can be drunk in large quantities without incommoding. I say when *preserved pure*, because they are not possessed of a degree of spirit capable of producing prompt intoxication, and they are of easy digestion. But it is not so when such wines are prepared *à l'Anglaise*, as many Bordeaux wine merchants trading with England do, in order to please their customers.”

Monsieur Rabache, of Bordeaux, has furnished

the trade with "A Key to the thorough knowledge of the Vineyards and Wines of Bordeaux." We have met with nothing equal to this work for truthfulness and care in compilation; and emanating as it does from one so intimately connected with the subject, we shall give our readers the benefit of copious extracts from it. They will always prove useful for reference, and may be relied upon. M. Julien, Count Chaptal, M. Guestier, and others, are likewise reliable authorities; but the work of M. Rabache is the most recent and intelligible of all similar publications. He says:—

“The best qualities of Bordeaux Red Wines are produced in Médoc, with the only exception of the Château Haut-Brion, which is in Graves. We think it necessary to explain the meaning of the words Médoc and Graves. Many people, particularly in England, believe that the word *Médoc* applies to a particular growth, the quality of which is the same in every respect. It is therefore necessary to let them know, that *Médoc* is the name given to the district extending from Blanquefort to Verdon, at the mouth of the river Gironde, and that the expression *Médoc Wine* has exactly the same meaning in France, as has in England that of *Kent Hops*. It merely signifies, that such wine was grown in the part of France called by that name. It should be remarked that the celebrated

Château Lafite, Château Latour, Léoville, Laroze, Pichon, Mouton, Cos, &c. are all grown in the district of Médoc, as well as a great many inferior and unclassed wines, and consequently are all Médoc Wines. We will give fuller explanation respecting the different growths a little further on.

“The extent of ground called Médoc, is subdivided into Upper and Lower Médoc. The part called Upper Médoc is that on the right from Bordeaux, and on the left shore of the river Garonne or Gironde; it is there that the best wines of France are produced.

“The part called Lower Médoc, is that on the left which is most central. Its wines partake of the chief qualities of the other, but are coarser, have less *bouquet*, *finesse*, and *délicatesse*, and besides are never entirely free from an earthy taste, peculiar to each growth.

“The wines of Médoc are produced upon 41 communes, viz: Blanquefort, Le Taillan, Parempuyre, Ludon, Le Pian, Arsac, Macau, Labarde, Cantenac, Margaux, Soussans, Avensan, Castelnau, Moulis, Listrac, Arcins, Lamarque, Cussac, Saint Julien, Pauillac, Saint Lambert, Saint Estèphe, Saint Seurin de Cadourne, Saint Laurent, Saint Sauveur, Cissac, Verteuil, Saint Germain d'Esteuil, Saint Cristoly et Couqueque, Valeyrac, Potensac et Saint Trelody, Jau, Lesparre, Blaignan, Saint Yzans, Ordonnac, Begadan, Gaillan, Civrac et Escurac, Queyrac, Saint Vivien.

“After the wines called Médoc, and next in rank, come those called *Graves*, which grow on the southwestern side of Bordeaux. The name *Graves* is derived from the soil, which is mostly composed of small gravels or pebbles, called *graves* or *gravier*. It is in that district that the celebrated first-growth, Haut Brion, is grown.

“The wines called Graves grow upon 18 communes, viz. : Bègles, Bouscat, Bruges, Eysines, Caudéran, Pessac, Talence, Mérignac, Lèognan, Gradignan, Villenave-d’Ornon, Martillac, Saint Médard-d’Eyran, Labrède, Beautiran, Castres, Saint-Selve, Portets. Next come the *Saint-Emilion Wines*, growing in the *Arrondissement de Lebourne*, on the right of the rivers Garonne and Dordogne. They are produced on three communes, viz. : Saint-Emilion, Fronsac, and Saint Michel.

“The wines called *Palus* (from the Latin) are those grown on alluvial soil. They are made in 19 communes, viz. : Queyries, Montferrand, Bassens, Ambès, Bouillac, Camblannes, Quinsac, Les Valentons, Saint Gervais, Bacalan, Saint Loubès, Latresne, Macau, Beautiran, Isan, Cubzac, Saint Romain, Asque, l’Isle Saint George.

The *Côtes Wines* derive their name from the hills upon which the vines are planted, on the right shore of the river. They are gathered on 24 communes, viz. : Fronsac, Canon, Quinsac, Floirac, Cenon, Bassens, Camblannes, Bouillac, Latresne, Carignan, Cambes, Baurech, Tabanac, Le Tourne, Langoiran,

Rions, Paillet, Cadillac, Beguey, Loupiac, Sainte-Croix-du-Mont, Créon, Verdélais, Targon.

“On the shores of, and between the rivers Dordogne and Garonne, are the Libournais, Blayais, and Bourgeois vineyards. They derive their names from the principal towns of each district, Libourne, Blaye, and Bourg. All these latter wines are nearly the commonest of those sold as Bordeaux Wines. In usual times and circumstances they are sold as cargo wines, and for exportation to the colonies; but in years of scarcity, as at present, they reach very high prices, and are very often sold as Médoc Wines, however different from these they may be.

“If our forefathers were less advanced than we are in knowledge of the sciences, they were perhaps better observers, and it is certain that all they left us was derived mostly from observation. With respect to Bordeaux Wines, our ancestors very wisely observed that the produce of the vine was not alike in every place, and that, even in a village, wines of different qualities were produced. They also remarked, that the wines produced by the same proprietor on a particular soil were every year of qualities, relatively either superior or inferior to others. They therefore found it necessary to classify the vineyards according to the quality of the wines regularly produced by each particular plot of ground. Hence the distinction of *crús*, or growth.

“By comparing all the wines together, they soon

found out which were the best. Then, by annually comparing their best qualities between themselves, they soon discovered that particular soils invariably produced, *when well succeeded*, wines of equal quality and value, although slightly differing in shades, and always superior to all others. These are the estates called Château Lafite, Latour, and Margaux, in Médoc, and Haut-Brion, in Graves. They then declared these four estates to be first *crûs* or growths, without considering upon what territory, commune, or parish they were, and decided that they should bear the name of the estate, and not that of the village, that produced them.

“Pursuing their investigations, they classed as Second Growths all the estates producing wines not quite equal to the preceding ones, but surpassing those coming after. In this class they placed eleven estates, the names of which will be found in the following table.

“Third Growth vineyards were equally classed, and are fourteen in number. The Fourth Growths are composed of eleven estates; and, lastly, the Fifth Growths include seventeen estates.

“According to the above, there are in Bordeaux Wines four estates, or growths, classed as first *crûs* or growths; eleven classed as second; fourteen classed as third; eleven classed fourth; and seventeen classed as fifth growths, making altogether fifty-seven estates, or *crûs*, classed in five growths, or qualities, which are situated on the territory of eleven communes.

“All the wines which are not included in the above, are known under the designation of *unclassified wines* (*vins non classés*). In the number are the wines called Médoc, Saint Estèphe, Saint Julien, &c. as will be hereafter explained. However, although not classed, these wines are not to be confounded altogether as one and the same quality. They, on the contrary, differ immensely, and have been submitted to another kind of division or classification, which we are going to explain.

“We have said that the wines belonging to one or the other of the five classes go by the name of the château, or estate, on which they are produced. These estates are situated in different villages, towns, or communes, each of which, although producing wines of first, second, third, &c. class, also produce *unclassified* wines. The territory of Pauillac, for instance, produces wines of first, second, fourth, and fifth class, and a very large quantity of unclassified wines. All the wines which are not classed, and are therefore unworthy of bearing, in trade, the name of the estate, go by the name of Médoc as a generic name, or by that of the town, village, or commune upon which they are produced; and as these villages or communes give wines the qualities which are relative to the soil and exposure to the sun's rays, the unclassified wines of the one may be very superior or inferior to those of the other.

“The unclassified wines go by the name of the locality in which they are made; hence the names

of Pauillac, Saint Julien, Saint Estèphe, &c. Therefore let it be understood that *Médoc Wine* is a wine grown in the vast extent of land so called, unworthy of bearing the name of an estate of one of the five classes, and inferior to them. That a wine of Saint Julien or Saint Estèphe is simply a wine produced in one of these communes, the quality of which is inferior to the fifth class or quality, and so on.

“Now one need understand that an unclassified wine of Pauillac is different from an equally unclassified wine of Saint Julien, &c. This difference, arising from the nature of the soil of each territory, bears in consequence a rank according to the quality respectively possessed.

“The unclassified wines have also been, in Médoc, classified in four different under-classes, the first of which is called Bourgeois Supérieurs (Superior Burgesses); the second, Petits Bourgeois (Petty Burgesses); the third is termed Paysans Supérieurs (Superior Peasants); and the fourth, Petits Paysans (Petty Peasants). These constitute four under-classes in the unclassified wines, and each of them exists in every village on the whole vineyard; so that there are the Superior Burgesses, or Peasants, &c. of Pauillac, Saint Estèphe, Saint Julien, Moulis, Listrac, Margaux, &c. &c. all of which can be sold as, and really are, Médoc Wines.

“As we have already said, after the good wines of Médoc and Graves come the Saint Emilion. They are full of body and spirit, perfumed, mellow, and possessed of a fine colour. They are not so fine, so

delicate, so *distingués* by far as the Médoc, but by their substance resemble Burgundy Wines. They are appreciated in England in consequence of their fulness; but *dégustateurs* will never rank them amongst *recherchés* wines.

“The quality of the wine produced does not always exclusively depend on the soil, or estate upon which it grows, but also on the making and taking care of it; so that if a wine of first growth is badly made, or if the fruit is gathered in bad weather, or when not ripe, or when rotten, whereas, a second or a third growth has been made in perfection in all respects, the inferior growth will produce a wine superior to that of the superior estate. This is one of the reasons why very few wine merchants sell their wines by number 1, 2, 3, 4, instead of naming the growth. Another reason also is, that sometimes, wines of peculiar growths are ordered of a merchant, who, having none of them, in order not to own it, prefers sending No. 1 or 2, which may be this, that, or the other. Such a practice ought not to be tolerated by respectable connoisseurs, for it amounts to selling wines of inferior, as first growth, that is to say, to deceive. If eventually a growth has not succeeded, let the wine merchant leave it, and inform his buyer of the fact; but that does not authorize him to sell as first, a second growth. If again, a second growth wine is superior to all the first, let it be sold according to its value, but always under its name. We do not think that any other ways

are irreproachable ; therefore we do not approve of them. Let us not forget, that years are not alike, and equally good for the crop ; therefore, a Château Lafite Wine of a bad year, is very inferior to the third or fourth growth of a good wine. The name of the growth, therefore, is nothing without that of the vintage.

The following is a list of the eleven towns, villages, or communes, on the territory of which the wines of the fifty-seven classed estates or *crûs* are produced, indicating the different growths existing on each, the name of the actual proprietors, and the quantity of wines produced yearly by each of these localities. Bordeaux Wines are reckoned by the *tonneau*, which is composed of four hogsheads ; a hogshead holds about 49 gallons imperial measure. The *tonneau* represents 195 gallons.

1.—TERRITORY OF PAUILLAC.

FIRST GROWTH—2.

			Tuns.	Tuns.
Château Lafite	... Sam. Scott	...	160	
Château Latour	... 3 Proprietors	...	90—250	

[SECOND GROWTH—2.

Mouton	... Rothschild	...	130	
Pichon Longueville	... De Pichon	...	160—290	

FOURTH GROWTH—2.

Duhart	... Casteja	...	60	
Lesparre	... Duroc	...	60—120	

FIFTH GROWTH—10.

			Tuns.	Tuns.
Canet De Pontet	... 120	
Darmailhac		... Violet	... 120	
Bages Jurine	... 100	
Haut Bages		... Ve. Constant	... 100	
Batailley Guestier	... 70	
Moussas Vasquez	... 70	
Grand Puy		... Lacoste	... 60	
Croizet Calvé	... 50	
Clerc Milon		... Clerc	... 40	
Pédesclaux		... Pédesclaux	... 30—760	

Classed growths, 16 — producing yearly	in		
classed wines 1420	
Unclassed wines, from 2000 to 2580	
Pauillac's total yearly production, about	4000	

2.—TERRITORY OF MARGAUX.

FIRST GROWTH—1.

Château Margaux	... Aguado	... 140—140
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SECOND GROWTH—3.

Rauzan	... 2 Proprietors	... 75
Durfort	... De Puysegur	... 55
Lascombe	... Hue	... 15—145

THIRD GROWTH—5.

			Tuns.	Tuns.
Malescot Fourcade	75	
Dubignon Dubignon	55	
Desmirail Sipièrè	35	
Becker 2 Proprietors	20	
Ferrière Ferrière	12—197	
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Classed growths, 9—producing yearly in classed wines		482
Unclassed wines, about		718
<hr/>				
Margaux's total yearly production ...				1200

3.—TERRITORY OF PESSAC.

FIRST GROWTH—1.

Château Haut-Brion ...	Larrièu	120—120
Unclassed wines, about	880
<hr/>			
Total production of Pessac, about ...			1000

4.—TERRITORY OF ST. JULIEN.

SECOND GROWTH—3.

Léoville 3 Proprietors	270
Gruau Laroze Do.	160
Ducru Beaucaillou Ducru	110—540

THIRD GROWTH—2.

Lagrange Duchatel	220
Langoa Barton	130—350

FOURTH GROWTH—4.

			Tuns.	Tuns.
Beychevelle	... Guestier	...	160	
Duluc	... Duluc	...	140	
Talbot	... M ^{is} d'Aux	...	130	
St. Pierre	... 3 Proprietors	...	100—	530
Classed growths, 9—producing yearly in				
classed wines, about				1420
Unclassed wines, about				580
St. Julien's yearly production				2000

5.—TERRITORY OF CANTENAC.

SECOND GROWTH—1.

Gorce (Branne)	... B ^{on} . de Branne	...	90—	90
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THIRD GROWTH—4.

Boyd	... Sevl. Proprietors	...	150	
Palmer	... E. Pereire	...	90	
Château d'Issan	... V. Blanchy	...	70	
Kirwan	... Deschryver	...	45—	355

FOURTH GROWTH—3.

Poujet	... Izan	...	55	
M ^{is} . de Thermes	... O. Solberg	...	35	
Le Prieuré	... V. Pagès	...	12—	102

FIFTH GROWTH—1.

Lynch	... Jurine	...	40—	40
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Classed growths, 9—producing yearly in				
classed wines				587
Unclassed wines				613
Cantenac's yearly production				1200

6.—TERRITORY OF ST. ESTÈPHE.

			Tuns.	Tuns.
SECOND GROWTH—2.				
Cos Destournel	...	Martyns	...	120
Montrose	...	Desmoulin	...	110—230
THIRD GROWTH—1.				
Calon	...	Lestapis	...	140—140
FOURTH GROWTH—1.				
Rachet	...	Lafon	...	35— 35
FIFTH GROWTH—1.				
Cos Laborie	...	Martyns	...	90— 90
Classed growths, 5—producing yearly in				
classed wines	495
Unclassed wines	4505
St. Estèphe's total yearly production				5000

7.—TERRITORY OF LUDON.

THIRD GROWTH—1.				
La Lagune	...	V. Jouffroy	...	45—45
Unclassed wines	455
Ludon's total yearly production				500

8.—TERRITORY OF LABARDE.

THIRD GROWTH—1.				
Giscours	...	Pescatore	...	120—120

FIFTH GROWTH—1.

			Tuns.	Tuns.
Dauzac	... Wiebrock	...	90—	90
Classed growths 2—producing yearly in classed wines		210
Unclassed wines		290
Labarde's total yearly production		...		500

9.—TERRITORY OF ST. LAURENT.

FOURTH GROWTH—1.

Carnet	... Luetkens	...	110—	110
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FIFTH GROWTH—2.

Coutanceau	... Bruno Devez	...	75	
Camensac	... Popp	...	65—	140
Classed growths, 3—producing yearly in classed wines		250
Unclassed wines		1555
St. Laurent's total yearly production		...		1800

10.—TERRITORY OF ARSAC.

FIFTH GROWTH—1.

Le Tertre	... Henri	...	70—	70
Unclassed wines		380
Arsack's total yearly production		...		450

11.—TERRITORY OF MACAU.

		Tuns.	Tuns.
FIFTH GROWTH—1.			
Cantemerle	... B ^{ne} .de Villeneuve	150—	150
Unclassed wines	2650
Macau's total yearly production	2800

“The south-western part of the department de la Gironde, especially on the left bank of the river, is mostly productive of white wines. It is there that the celebrated Sauterne Wines are produced, as also the Barsac and Graves. As there is every year a considerable demand for Sauterne Wine, to which the production is not adequate, and as many buyers do not like to give the price for them, large quantities of inferior Barsac and Graves are often sold as Sauterne, by merchants who are not over scrupulous. However good, the wine of Graves never equal Sauterne, and even the best qualities of them could not be confounded with Sauterne by a connoisseur. They are, in our opinion, far less suitable for England, in consequence of their acidity or sharpness.

“White Sauterne Wines are only of three classes. The number of classed growths are thirty-four, producing yearly 1750 tonneaux of wine; they occupy the soil of six communes. The estates producing first growth wines are ten in number, exist upon five communes, and give 740 tonneaux of wine annually. There are fourteen second growths,

spreading over four communes, producing 620 tonneaux annually. The third growths number ten, existing on five communes, and producing 390 tonneaux annually.

“The first in rank, in Sauterne Wines, is the growth called Château Yquem. That wine is, much more than all the others, possessed of *finesse*, *delicatesse*, and *bouquet*, which are quite peculiar to the estate. Its flavour differs very sensibly from that of its neighbours, and it always sells much dearer. It is, by connoisseurs, considered as the best of white wines. For England, however, we think that the peculiar sweetness which characterizes it, renders it less suitable to the general taste, which is rather in favour of dry wine. We, therefore, think it better to recommend to English consumers, the best Barsac Wines, which are more alcoholic, have more body and flesh, taste drier, and offer all the requisite qualities of the climate of the country. We might almost certainly affirm, that were it not for its name, the Château Yquem Wine would very seldom be preferred to Latour Blanche, Coutet, or Climens, and particularly by English gentlemen.

“The Grave White Wines have never been classified, but the Château Carbonnieux, at Villenave d’Ornon, is celebrated for a peculiar *sève* (sap), and bouquet which makes it resemble Rhenish Wine. The other growths do not deserve any particular notice.

“The following is a classification of the white wines known under the generic name of Sauterne :

FIRST GROWTH.

				Tuns.
Château Yquem	De Lur Saluces..	Sauternes	...	140
Suduiraut	... Solar	Preignac	...	120
Coutet	... B. de Lur Saluces	Barsac	...	110
Latour Blanche	V ^{ve} . Foke	Bommes	...	65
Vigneau	... M. de Rayne	Do.	...	65
Peyraguey	... Lafaurie	Do.	...	65
Climens	... Lacoste	Barsac	...	60
Guiraud	... Solar	Sauternes	...	55
Rieussec	... Maillé	Fargues	...	40
Rambaud	... Deyme	Bommes	...	20

SECOND GROWTH.

Filhiot	... De Lur Saluces	Sauternes	...	110
Lassalle	... Cassé Hypothé- caire	Bommes	...	110
Myrat	... Moller	Barsac	...	80
Védrine	... V. Dubosq	Do.	...	65
Lamothe	... V. Batiste	Sauternes	...	60
Pernaud	... De Lur Saluces	Barsac	...	35
Montalier	... De la Mire-Mory	Breignac	...	30
Chemizard	... Ledentu	Barsac	...	25
Pexoto	... Lacoste	Bommes	...	25
Château d'Arche	Lafaurie	Sauternes	...	20
Suau	... Pédesclaux	Barsac	...	15
Doisy	... Daene	Do.	...	15
Lafon	... Lafon	Sauternes	...	15

THIRD GROWTH.

				Tuns.
Lamontagne	... Larrieu	... Preignae	...	100
Château de Malle	De Lur Saluces	Do.	...	80
Château Cérons..	De Calvimont.	Cérons	...	50
Anice	... Biarnès	... Do.	...	50
Les Ormes	... Apiau	... Preignac	...	30
Gutteronde	... Journu	... Barsac	...	20
Amé	.. ———	... Fargues	...	20
Raba	... ———	... Sauternes	...	15
Nérac	... Capdeville	... Barsac	...	15
Charron	... Brustis	... Fargues	...	10

“ White wines are also produced in eleven other communes, but as they are not worthy of the attention of an English reader, we will not mention them.

“ We will conclude these brief notes by stating this fact, that the French wine trade is one of the most difficult for honest merchants, whereas it is the easiest for people of loose conscience. As it is next to impossible for a stranger to judge with precision and accuracy of the promising qualities of Bordeaux Wine in wood, or even in bottle, when young, of its purity, of the class of its growth, &c. &c. and as deception is always easily practised, we should advise the trade to apply only and exclusively to firms known in the country as being of *high respectability*, and *really in possession of the wines they offer to sell*, which eight times out of ten is not the case. Respectability on the part of the seller, and confidence on that of the buyer, are the best con-

ditions to obtain good wines. When we say *high respectability*, we do not mean by this expression the possession of a large fortune or considerable business. We use the term in its French acceptation, that is to say, meaning one who deserves the highest consideration in consequence of his honesty, probity, and honourability, independent of riches or trade. There are in France, as in England, many rich firms, which, in the French language, would never be called respectable, and there are also a great many others, which have no fortune, but can be, and indeed are, pointed out as most highly respectable."

There are unmistakeable symptoms of a modification of the tastes of the upper classes as regards these wines. On this subject, the following remarks are made by a retired wine merchant, in a short sketch of the state of the wine trade in the Bordelais, published in 1855, and drawn up under the title of *Promenade en Médoc*.

"This wine (that of Latour) has had the greatest share in weaning the English from the habit of doctoring our delicate wines of Médoc with Hermitage. They now prefer, which is a great improvement, drinking Bordeaux pure and unmixed."

CHAMPAGNE.

While writing upon this wine, we can imagine no more pleasant position than being placed

under its influence, and with every dip of the pen relieving our own exhaustion with a sip sublime. But it would be dangerous to stimulate our inspiration beyond bounds; besides which, it would be scarcely fair towards the other vinous products; and in simple justice we should have to discuss every subject under the influence of varied potations. We fear, too, that we could never make Port *sublime* Port, quaff it as we might. We give the hint, however, and leave the experiment for a more Anacreontic writer.

The chief growths of Champagne are produced in the department of the Marne, and are commonly classed as River and Mountain Wines, the former being for the most part white, the latter red. Dr. Henderson says this distinction occurred as early as the ninth century. Champagne, for a long period, ranked as the first in excellence amongst the wines of France. It appears to have always had the patronage of royalty; indeed it is said that as far back as 1357, when Vinceslaus, King of Bohemia, and the Romans, on coming to France to negotiate a treaty with Charles VI., arrived at Rheims, and, having tasted the wine of Champagne, it is presumed for the first time, spun out his diplomatic errand to the latest possible moment, and then gave up all that was required of him in

order to prolong his stay, getting drunk on Champagne daily before dinner. Amongst the potentates of Europe who were partial to this wine, may be mentioned our Henry VIII. who had a vineyard at Ay, where he kept a superintendent in order to secure the genuine production for his table. To refer to a more recent period, it is probably generally known that the fondness of the late King of Prussia for the Champagne manufactured by Madame Clicquot obtained for his Majesty the *soubriquet* of King Clicquot.

Most of the white wines of this class are brisk or sparkling (*mousseux*). They are distinguished by their delicate flavour and aroma, and also by the agreeable pungency and slight acidity, which they derive from the carbonic acid gas. Their exhilarating properties must be familiar to every one.

“When fortune frowns, and friends forsake,
 And faith in love is dead;
 When man has nothing left to stake,
 To hope, nor yet to dread;
 One godlike pleasure doth remain,
 Worth all the joys he's lost—
 The glorious vintage of Champagne,
 From silver goblets tossed!” &c. &c.

The most effervescing wines are not always

the best ; for if the wine is too frothy it soon throws off the aroma, the spirit evaporates, and leaves the remainder vapid. The wine that exhibits the best management is the creaming, or *demi-mousseux*. In this the fermentation is more perfect, the escape of the carbonic acid gas is less violent, and the continual ebullition, with the rising of air bubbles from the bottom of the glass, is pleasing to the eye ; whilst the wine retains its smart pungency, an evidence of its genuine character.¹

The still wine of greatest repute is the Sillery Champagne. This, of course, is perfect in its fermentation. It should be dry, of a light amber

¹ By the aid of a very simple process, Champagne of first-rate growth and superior manufacture will retain its effervescence in the bottle for some days after being opened. The bottle may be tapped, and the contents drawn off, glass by glass, as may be desired, from one day to another. A *bon-vivant* may smile at this, and remark that the simplest way would be to let the cork fly, and then to drink the bottle out. It may, however, suit an invalid to take a moderate quantity only when pints of Champagne cannot be procured (the half pints lately introduced are failures), the plan we have indicated would be found convenient. The apparatus simply consists of a syphon having a small tubular screw attached to it, which of course reaches the wine through the cork. There are a number of holes in the tube or screw ; the carbonic acid forces the wine upwards through the tube, which is curved at the top, and terminates with a small tap, by turning which the required quantity of wine may be drawn off.

colour, and necessarily has more body than the sparkling wine. It was originally brought into note by the peculiar care bestowed upon its manufacture by the Maréchal d'Estrée, and was long known by the name of *Vin de Maréchale*.

In our opinion Sillery is an over-estimated wine. It meets with a limited sale in England. We have tasted the finest, and confess to some disappointment. If we take Champagne we expect something lively. Mr. Curran, whose wit was as sparkling as the wine he alluded to, said, that "Champagne made a runaway rap at a man's head."

The intoxicating effects of Champagne are rapid, but exceedingly transient. This arises partly from the carbonic acid which is evolved from it, and partly from its alcohol, which being suspended in the gas, extends itself rapidly over the surface of the stomach. In cases of weak digestion, Champagne is one of the safest wines that can be drunk. We know of remarkable instances of persons who having been prostrated by illness to almost the last extremity, were resuscitated by taking Champagne. We are not speaking of its curative, but its restorative powers. We have no faith in general panaceas, but can certify that in particular cases Champagne has been admirably useful. We speak

of facts within our own knowledge, of three cases of ladies who were reduced to such a state of prostration, that in the opinion of the physicians their existence was only a question of a few hours. As a *dernier ressort* Champagne was ordered to be taken in each case, and the restoration commenced immediately. We do not say that the disease was cured; but fresh vigour was supplied to the weakened frame, and the stomach thus getting into order was enabled to digest nutritious diet. In this way the power of nature may be so assisted as to afford reasonable hope of ultimately overcoming disease. Who that, by these means, has succeeded in prolonging the life of some dear relative—a tender mother, or wife, a child or sister, will not consider wine amongst the most precious gifts to the temperate and rational man?

The best River Wines are obtained from the vineyards situated in the valleys, and on the sides of the hills that border the Marne at Ay, Hautvilliers, Epérenay, Dizy, Avernay, &c. Of the Rheims Mountain Wines, those of Vezey, Verzenay, Mailly, and Bouzy are most esteemed.

It is seldom that this wine can be described under particular growths. The classes are more frequently mixed; the vinous properties deficient in one class being supplied by another; whilst

the reputation of particular brands is acquired by their better management.

The mode of manufacturing Champagne must be familiar to many. We will, however, give a short account of the process:—The wine, after undergoing a brisk fermentation, is allowed to remain until the end of December, by which time it generally becomes bright. It is then— or perhaps at a later period—racked and fined, and probably about six weeks afterwards, it is racked again. In the month of March it is bottled. After it has been above six weeks in bottle, it becomes brisk, and now commence the troubles and trials of the manufacturer. Towards autumn the fermentation becomes so powerful as to occasion a considerable loss by the bursting of the bottles. In ordinary cases, from 4 to 10 per cent. is the amount of breakage; sometimes it amounts to 30 or 40 per cent. Such is the uncertainty attending the process, that of two piles of the same wine, in the same part of the cellar, not a bottle will be left of one, whilst the other remains without effervescence at all. In the necks of the bottles which are inverted in racks, there is always a sediment, which it is necessary to remove. This is done by a peculiar manipulation “degorgement.” Each bottle is taken by the bottom, kept carefully in its reversed

position, and the wire and twine being broken, whilst the bottle rests between the workman's knees, the cork is dexterously withdrawn, so as to allow the gas to explode, carrying the deposit with it. It is possible that this process may have to be repeated a second and even a third time; so that the losses sustained by these operations, and by the bursting of the bottles, are certainly equal to 20 per cent. Although the fact is not mentioned in any work we happen to know, it is the custom at the "degorgement" to insert a portion of liqueur into each bottle. This liqueur is prepared with sugar-candy and pale brandy. The celebrated Clicquot Wine is said to possess an additional quantity of this liqueur; hence its apparent strength and richness.

We confess to a partiality for the drier wines. We are told that some liqueur is necessary, but there is always an excuse to be found for sophistication.

In speaking of particular brands, and noted houses, we are equally sceptical. We have had the worst wine from the houses of most repute. It is not in every year that they can be successful. Those who own vineyards may have a failure in their grapes, which they nevertheless use up; whilst one who is independent of a par-

ticular locality may purchase from more favoured spots, and thus rival or excel the larger vineyard proprietor. However, you must of course rely upon the respectability as well as the intelligence of the manufacturer.

This wine, when well made, and placed in cellars of a proper temperature, will retain its good quality for ten or twenty years. The creaming wine of Ay has been known to keep for fifty years, continuing to improve, and acquiring only that slightly bitter character which belongs to all other white wines.

The vaults at Epérenay, Rheims, and Avize are of great extent. They are generally excavated to a depth of from thirty to forty feet. The temperature is about 54 degrees Fahrenheit, and it seldom varies one degree from winter to summer.

From the wines of Champagne we will now direct the reader's attention to those of Burgundy.

BURGUNDY.

Towards the beginning of the last century, a regular paper war was commenced in the French schools of science on the respective merits of the wines of Burgundy and Champagne. The controversy arose in consequence of a candidate

for medical honours choosing to maintain, in his inaugural thesis, that the wines of Burgundy were preferable to those of Champagne, and that the latter were irritating to the nerves, and productive of dangerous diseases, particularly gout. Of course the Faculty of Medicine at Rheims took up the defence of the Champagne Wines, eulogising their purity, brightness of colour, exquisite flavour and perfume, their durability, and superiority to the growths of Burgundy. This produced a rejoinder from the pen of the Professor of the College of Beaune, and the subject was discussed with much warmth, in verse as well as prose, till the national disasters that accompanied the close of Louis XIV.'s reign directed the public attention to matters of greater importance. However, the controversy was afterwards continued until 1778, when, in a thesis defended before the Faculty of Medicine at Paris, a verdict was ultimately pronounced in favour of the vintage of Champagne.

The wine district of Burgundy is situated under the 46th and 48th degrees of latitude, and is about 60 degrees long, and 30 wide. We can scarcely coincide with the decree of the Faculty of Medicine at Paris, for we consider the growths of Burgundy to be more perfect wines than Champagne; certainly their fermentation

is complete, whilst that of Champagne is not so. Again, in richness of flavour, perfume, and all the more delicate qualities of the juice of the grape, the superiority lies with Burgundy; whilst the absence of sophistication gives it a further advantage. The man of taste, with those who understand wine and its proper elements, will unquestionably rank Burgundy as the first wine in the world. The soil which produces the grape is the most favourable that can be conceived, and the aspect of the principal vineyards is most genial. Such an aspect have the vineyards of the Cote d'Or, and others situated between Dijon and Chagny, occupying an arc of a large circle exposed to the south-east, and protected from the north-west by the range of hills that stretches behind them.

But it is the superior skill evinced in the cultivation of the vine, and the judicious management of the fermentation, that give to this wine the highly generous qualities for which it is so renowned.

The very first-class Burgundies seldom find their way into England. The quantity produced is limited, and the French, who are choice in their wines, and appreciate excellence, take good care to keep them in their own country; in fact there is not enough for the supply of the

Paris market alone. Do not believe that the *Romanee Conte*, or the generous Chambertin, is to be purchased in England, except upon rare occasions. They are scarce wines with the foreigner. We have by favour drank them at Lyons, and have only the remembrance of such wine to dwell upon. Of such the poet says—

“When such I drink, my heart refines,
And rises as the cup declines—
Rises in the genial flow,
That none but social spirits know ;
When, with young revellers round the bowl,
The old themselves grow young in soul.

“Oh! when I drink, true joy is mine ;
There’s bliss in every drop of wine !
All other blessings I have known
I scarcely dared to call my own ;
But this the fates can ne’er destroy,
Till death o’ershadow all my joy.”

But were they more abundant and less costly, the finer Burgundy Wines would not bear removal—certainly not in casks ; and even in bottle they get out of condition and soon spoil. The French say they are deteriorated by so short a voyage as that across the channel from Calais to Dover, having first, of course, to reach the former port.

Burgundy, especially of the first class, is easily recognised by its beautiful colour, and its exquisite aroma and flavour. Combining, more than any other wine, richness and fulness of body, it has at the same time a characteristic brightness and delicacy. Of the red wines to be recommended for consumption in England, all of moderate price, varying, according to quality, from 30s. to 60s. per dozen, may be mentioned the Nuits, Volnay, Pomard, Beaune, Macon, &c. The Volnay would be known by its light and grateful aroma and delicate tint; whilst the Pomard has more body and colour, and would be more acceptable to those accustomed to drink Port than any other of the Burgundies.

The white wines of Burgundy are less numerous, and in England especially they are very little known. They nevertheless maintain the highest rank among the French white wines; nor are they inferior to the red, either in aroma or flavour. There is the famous Mont Rachat, which in the estimation of many surpasses all the other white wines of the Côte d'Or. There is also a charming wine superior to any of the red wines of the Maconnaise, and in good years rivalling the first products of the French soil, viz. Pouilly. As an introductory wine at dinner, we do not know its equal. It appears to

stimulate the appetite, when from over-fatigue, anxiety, or some other depressing influence, the stomach almost rejects the food prepared for it. It is very agreeable, and should always be the first wine at the tables of those who understand how to put "the right thing in the right place." Pouilly possesses a fine bouquet, an agreeable nutty taste, and will keep for a long time. At one year old it drinks smooth and agreeable. As it increases in age it acquires a resemblance to dry Madeira, though, of course, it is not so spiritous as that wine. Chablis, another white Burgundy, is probably better known in England. This is a nice wine, if the product of a favourable year. It is very pale; in appearance almost as limpid and clear as water. It is a dry and diuretic wine, and its taste is described as flinty. Commend us to a luncheon of oysters, with brown bread and butter and libations of Chablis. A French dinner is usually preceded by oysters, which delicacies are saluted with a treble volley of Chablis, or, for greater solemnity, with libations of Pouilly, or Mont-Rachet.

The white wines of Burgundy are often treated as Champagne, and made sparkling, and in this form are frequently sold in England. Of the sparkling wine our experience will not enable us

to speak very highly. The checking of the fermentation, to enable the wine to become effervescent, probably occasions the loss of flavour. Burgundy appears in perfection only when its fermentation is complete.

HERMITAGE.

The vineyards of Hermitage are upon slopes near the town of Tain, and on the left bank of the Rhone, with a southern aspect. Cyrus Redding gives the following account of their origin.

“Tradition says, that an inhabitant of the town of Condrieux determined to turn hermit, and established his cell on an uncultivated hill near Tain. He amused his leisure hours by breaking the stones and rocks to pieces which surrounded his dwelling, and planting among them some vine slips from Condrieux. They succeeded to admiration. His example was copied by others, and the sterile hillside was soon converted into a vineyard. The good taste of the monks in wine has been already remarked in other places. Thus to the hypocrisy of the mortifiers of the flesh do we here owe some of the choicest delicacies of the taste.”

Hermitage was formerly much used in Bordeaux for mixing with the Médoc wine, in the preparation of Claret for the English market.

Of the three principal qualities the second and third are sparingly imported into England, and are frequently not in the market at all. The vineyard is considered the most famous in the Côte du Rhône, and consists only of 140 *Hectares*. It produces red wine, white wine, and *vins depaille* (straw coloured). The two last, however, only form together about a fifth of the crop. They are sold in pieces of 210 to 215 *hectolitres*, and will keep for any length of time. Their price is high. A piece of the red or white wine does not fetch less than 400 francs. The *Vin de Paille*, a delicate and generous sparkling wine, is worth from seven to eight francs a bottle first hand. The vintage takes place in the middle of September.

In the department of the Rhône, which includes the lower portion of the Lyonnais, is grown the famous Côte Rôtie. In flavour and perfume it resembles the Hermitage more than any other wine, which perhaps, may be owing to the similarity of the strata on which it is produced.

Unlike the first class of Burgundy this wine travels well, and is in fact improved by a voyage. It is remarkable for its colour and strength, and has the sweet odour of the violet.

It would occupy too much space, and be uninteresting to the general reader, to enumerate the varieties of French Wines, and the names of

of all the growths and vineyards. Mr. Redding says, he has in his possession a list of sixteen hundred, and these do not comprise the whole by a considerable number. We may be accused of undue partiality to the wines of France, and of having put them too prominently forward to the prejudice of the growths of other countries: and there are those probably who may attribute this to motives of self-interest. Our sole object, however, is to urge the advantage of substituting pure and unsophisticated for the impure and adulterated. It may be remarked, however, with justice, that French Wines are liable to as much adulteration and sophistication as those of other countries; as our own statements evidence. But they possess this advantage, that being light wines adulteration is soon discovered, while with all heavy brandied wines detection is more difficult. Light wines will bear but little reduction without their weakness becoming evident to the taste, and if they are kept even a few days decomposition will take place, and the fraud will be detected. If the adulteration be other than the simple admixture of water, there are tests to which we shall hereafter allude that may lead to its discovery. But as we have hinted before, we advise those who seek for good, sound, and pure wines to obtain them invariably by dealing

with merchants of established character, to whom they must give a remunerating price, otherwise they will be exposed to frauds on their pockets, and injury to their health.

Having sufficiently treated of the finest French Wines, we will now proceed to speak generally of such other growths, as may hereafter become the most marketable in England.

We will therefore direct our attention to those districts in which the wine is most abundant, and consequently to be purchased at moderate prices.

We are enabled by reference to the Reports of Her Majesty's Secretaries of Embassy to extract information that is certainly more reliable than any derived from private and perhaps interested sources.

As recently as July, 1858, the Earl of Malmesbury, in a circular addressed to Her Majesty's Secretaries of Legation and Consular Agents abroad, requested information as to the effect produced on the commerce of various countries by the vine disease, from its first appearance to the latest period up to which intelligence could be obtained.

Sir Emerson Tennent, Permanent Under-Secretary to the Board of Trade, drew up a Report, partly derived from official documents,

and partly from personal observation, purporting to describe the condition of the wine trade in 1853 and 1854, as compared with the previous years. This Report was subsequently embodied in a work published in 1855, under the title of "Wine; its Uses and Taxation," &c.

Sir E. Tennent forms a desponding estimate of the condition and future prospects of the vine-growing interest in France. It is his strong opinion that France would be unable to meet any large demand from England; and that if the duty was lowered to 1s. per gallon it would not produce much effect upon the consumption. In short, he thinks that if we relied upon France we should be disappointed, as she had barely sufficient to meet her own requirements.¹

In refuting Sir E. Tennent's opinions we must take into consideration the period at which he wrote. The production of wine in France was at that time paralysed by the grape blight, which had assumed the fearful proportions of a great national calamity, and an observer in those days may have been excused for taking a desponding view, and forming an unfavourable opinion of the wine-producing resources of France, especially as no antidote to the disease had as yet

¹ The report of M. Chevalier, which follows, completely refutes Sir Emerson Tennent's speculative opinions.

been discovered. The grape blight, which was first observed in England in 1845, made its appearance in France in 1850, when it infected some of the vineyards in the neighbourhood of Paris. In 1851, it became general throughout all France, and obtained its *maximum* of intensity in 1854. It is a sort of fungus, called *Oidium Tuckeri*, which constitutes the disease. In France alone an average annual vintage of thirty-six millions *hectolitres* was reduced by this scourge in 1854 to about ten millions. In 1855, the practice of sulphuring the vines became general in France, and from that year may be dated the decrease of the disease, and the consequent improvement of the wine harvests in 1856, 1857, and 1858. There no longer exists the slightest doubt as to the efficacy of sulphur against the *oidium*. It acts chemically upon the fungus, withering and decomposing it in the course of nineteen or twenty hours; and although the failure of the process has been in some cases announced, such failures are chiefly attributable either to negligence, ignorance, or a too niggardly application of the remedy. Each particle of sulphur acts on the precise spot on which it may happen to fall, and no further; hence the operation must be frequently repeated, and the sulphur applied freely; nor is this all, certain rules must be observed in relation to the

time of day and the state of the weather. If a vine be sulphured whilst covered with morning or evening dews, the particles of sulphur do not adhere, and consequently produce no effect. In rainy weather too, a large proportion of the sulphur would be washed away, and it would be blown off the plant during the prevalence of a high wind. If then unfavourable circumstances be guarded against, and the operation be otherwise conducted with care, its success is infallible. It has been recently found that charcoal has the same virtue as sulphur, owing, probably, to its *rb?* ^{absolvent and antiseptic qualities.}

The grape blight cannot, therefore, any longer be considered a permanent obstacle to the production of wine. It may occasionally appear and do some damage, but it is now under control, and will henceforth only rank amongst the many causes which may, under certain circumstances, exercise an unfavourable influence upon the vintage.

The evidence collected in the reports of her Majesty's Secretaries of Legation, and compiled in the Blue Book of 1859, clearly shows that there is abundant produce in France alone to supply the wants of England; and now that preferential duties are abolished, we have every reason to believe that ere long the English arti-

zan will be able to procure, at a moderate price, a wholesome, palatable, and invigorating beverage, which he will prefer to bad beer or strong spirits, the habitual use of the latter especially, too frequently leading to abuse.

Some time must elapse, at least two or three years, even supposing the present year's vintage (1861) to be favourable, before we can derive the full benefit of the recent treaty. The proprietors, wine growers, and their agents are not prepared for such important changes; and with the cupidity which has too large a share in a trader's composition, there is at once a desire in the growers to increase too much the price of wine, now that a new market is open for their produce. No sooner was the treaty signed than crowds of English wine merchants were scouring the provinces of France in all directions, thus raising inferior products to an exaggerated value. And this was the least of the evils: finding the pure wine was unlike the loaded and sophisticated varieties they had hitherto dealt in, and fearing the transition would be too sudden, many of the adventurers commenced doctoring on the spot, so as to import the wine GENUINE (!) and some heavy, sweet, and potent compounds have reached us with entirely new names; which residents, born on the spot where these wines are

said to be produced, have for the first time heard of, and would certainly be unable to identify with any wine known to them. There is a great evil in these proceedings, inasmuch as those who, tempted by specious advertisements, and unacquainted with the character of French Wines, are induced to try the compounds; as a consequence are disappointed, and condemn them at once, if their palates and tastes are refined. The miserable sophistications already produced, and advertised under the name of Claret, St. Julian, St. Emilion, Medoc, &c. at prices for which such wines could not be purchased direct from the growers, even during the most redundant vintages, are complete trash, and resemble such stuff as is sold at the wine shops in Paris, and those known as *Vins de Paris*, the principal ingredients being water, spirit, and a colouring matter not always derived from wine. The writer has tested several of these abominations, which are not actually deleterious, but which it is a fraud to sell as wine. He has found them all to be very similar; but there is much more honesty in the Parisian than in the English vendors. We happened early in the morning to visit one of the wine shops of Paris, for the purpose of obtaining a small quantity of various wines for analyzation, when the proprietor candidly told

us they were not ready; *the garçon was down stairs making them!!* It is well known that they make for the day about the quantity which they anticipate will be required for consumption.

Some such concoctions as these the literary friend to whom we have been indebted for the extract on "a wine sale," appears to have had in his eye when he wrote the following letter:—

"GLADSTONE'S WINE BIN.

"O, nation miserable! * * * *

When shalt thou see thy *wholesome* days again?"

"DEAR MR. EDITOR,—The mania of the present moment is cheap Claret. I am half poisoned and whole pestered by it. Though not quite a Methuen treaty man, who swears by Port and William Pitt, I am at least for a generous, honest beverage, whether it be English or Continental, and it seems to me as if, in this deluge of 'red ruin,' we were never to see or have a wholesome glass again. I do not want good wine if I cannot have it, or cannot afford to pay for it, or my friends cannot afford to give it to me, but I will not drink bad wine; I'll do without wine altogether first. I will not be physicked by the new fashion for 'light French wines,' and I can hardly go into a friend's house now, where I once got a legitimate glass of Sherry, that I am not invited to try some of the new Gladstonian vintage, which might do very well poured over a person's salad, but is almost as unfit for the inner man as verjuice.

“ ‘Only 18s. a dozen,’ exclaims my neighbour, drawing the cork: ‘What a boon! Who would ever have thought of drinking wine at 1s. 6*d.* a bottle?’ I take a sip, and my teeth are turned on edge, as though my parents had eaten sour grapes in the sense of the text. As Radicalism has been defined ‘simply ill-temper,’ I suspect that Cobden concocted the whole treaty, under which this thin stuff is sent in to deluge the country, with a traitorous view of unconservatising the kingdom. For who could be in a good humour after being drenched with the acrid infusion? Sir W. Jones maintained that tea would denationalise England, but this cheap tippie, I am sure, must make a revolution, body and spirit, in John Bull. Toryism and thin French Wine cannot exist together. ‘Port for men and Brandy for heroes,’ exclaimed Dr. Johnson; and I say, ‘Ordinaire for ascetics and for the concocters of stratagems and plots;’ there is something so ungenial in the sharp, attenuated stuff that all my neighbours are running wild about, but which has already had the effect of creating a general sense of despondency in the circle of my acquaintance, and killing the spirit of fun in one of my most jovial friends, whose laugh was so infectious that even the parrot in the kitchen caught his cachination, which, however, has never once been heard in the house since he imported a case at 15*s.* a dozen, glass included. It is told of Sir Hercules Langrishe that, having been asked ‘if he had

finished all that Port (three bottles) without assistance,' he answered, 'No, not quite that, I had the assistance of a bottle of Madeira.' And to drink the Gladstone Bordeaux safe from choleraic contingencies one would require the assistance of a bottle of Cognac. 'Take it half wine, half water,' cries the Gladstonian toper. 'Take it all water,' I reply; 'and don't spoil the pure element with such a vicious admixture.' Give me the pump, with its iron handle, instead of a corkscrew, and let me help myself and neighbours from the earth's bowels, rather than draw upon Cobden's acid, to affect my own. I am alarmed for the consequences of this corrosive preparation, even upon public grounds. An old English admiral, when about to engage a Spanish ship, addressed his men with no mock heroics—'Come, my boys,' he said, 'you that eat good beef and mutton will never allow yourselves to be beaten by those fellows who are fed upon lemons and oranges;' and, depend upon it, eating and drinking have something to do with the fighting faculty. It was the Port Wine for the officers, and the strong beer for the soldiers, that helped to make British arms invincible in many a battle, and I can easily understand Louis Napoleon eager to jump at any treaty that enabled him to wash the brave sons of Britain out of their muscle and manhood by this sour and attenuated tippie. 'Let me make the songs of a nation,' said a profound philosopher, 'and I'll let anybody else

that likes make its laws.' 'Give me the making of a nation's beverage,' says Louis Napoleon, 'and when I have thinned their blood down with the Manchester Bordeaux, I shall not trouble about coast defences, but land where I like, and when I like.' Negus used to be thought a meagre mixture, and Lord Byron termed it a wishy-washy compromise between the potency of rum punch and the propriety of pure water.' But negus is at least innocent, which is more than can be said of Gladstone's cheap vintages; it gave neither colic, nor spasm, nor rheumatism.

"I am for old fashions in drink as in everything else, and I do believe when the British middle-class man and squire give up their Port and Sherry for those 'bodiless creations' coming in under Cobden's treaty, and the workman takes another new-fangled folly in fluids called 'Bitter Beer,' instead of his Burton, there will be an end of the national manhood. If I could be amused at anything so serious, I could laugh heartily at the ridiculous attempts which my friends make to relish this cheap Cobdenian Claret. Their sole satisfaction in drinking it seems to arise from the fact of its cheapness. I verily believe they would sooner let it alone altogether, and pay the same money to be allowed to look at it, if you could get at their real opinion. The Clerk of Copmanhurst, in *Ivanhoe*, who munched the dry peas, and helped his royal guest to the same hermit's food, was observed by Richard to

use his jaws upon the tasteless regimen with so much reluctance that the king at once guessed the good friar was used to a more generous diet: and to see the wry faces with which my friends sip the Cobden Claret, while at the same time praising it, and smacking their lips with a ghastly goût—a doleful attempt at appearing to relish it—you would see at once that their palates, accustomed to good Port and Sherry, revolted and rebelled at the infliction. The author of the ‘Fudge Family’ extols the soft and luscious liqueurs—

‘Which one sips,
Just as if bottled velvet tipped over your lips.’

But I never taste the Chancellor of the Exchequer’s 15s. a dozen Bordeaux (bottles included,) without thinking it ought to come in with the cruet stand, and flank the vinegar flask. All I can say in its favour is that it does tend to moderation, for a man would turn himself into sour crout before he could get jolly on it. Poor Theodore Hook used to say, ‘When one is alone, the bottle does come round so often.’ But left with a quart of the new Manchester vintage, I do not think a man will be inclined to stretch his hand out for the pitcher a third time; or, where such is the vintage produced in company, be disposed to chime in with the lines of Lord Byron—

‘I hate the lingering bottle,
Which with the landlord makes too long a stand,
Leaving all claretless the unmoistened throttle,
Especially with politics in hand.’

I am no Sybarite, asking for fine or expensive wines; but I don't want to see brave Britishers Frenchified out of all their bone, muscle, and good temper by this 'flimsy fermentation.' While we have strong Beer and Stout cheaper than this Parliamentary Claret, let us have them by all means, and if we cannot have these, let us take to our pumps, or have a pull at our public fountains, the fluid from which, especially when near a churchyard, may be pronounced to have some *body* in it, which is more than can be said of the new tariff tippie—anything but Gladstone's cheap vintage, which, if extensively used, will curdle the blood, cramp the limbs, and sour the tempers of Englishmen.

“I am, sir, yours,

ANTI-ACID.”

“August 3rd, 1861.”

But this manufacture must be condemned in England, and it is in the power of the public alone to suppress it. If good wine is wanted, let them go to a respectable wine merchant—one of established reputation, who will be able to supply them, if he knows his business, with a pure wine at a less price, probably, than they would have to pay for a fictitious or adulterated article to the advertising man, who pays perhaps for puffing and advertising alone more than the whole year's profit of a merchant of estab-

lished reputation, although the latter, probably, has more valuable stock in one bin than the puffing advertiser has in the whole of his cellar.

To return to the subject of the vine produce of France, it is an undoubted fact, and one that rests on the most unimpeachable testimony, that between 1847 and 1851 wine of very good quality was sold at Toulon, outside the municipal boundary, for 5 and 10 *centimes* the *litre*. In plentiful years, the vintners, or small retail dealers, *extra muros*, have been in the habit of allowing their customers to drink as much wine as they would at the rate of 5 *centimes* the hour!

The following, which is the substance of a letter from M. Michel Chevalier to Viscount Chelsea, dated Paris, 26th December, 1858, will be found worthy of attention:—

“M. Michel Chevalier commences by stating generally that the average quantity of wine drunk in France, under one form or other, is about a hectolitre per head—that is, a hundred times more than in England. But this, he contends, can exercise no influence on the supply by France of foreign markets; and supposing, by way of argument, that the demand from England were to increase a hundredfold, which would make it about 3,000,000 hectolitres, this would have no further effect than that of producing a moderate rise in the French markets, even admit-

ting that there were no compensation in the elasticity of production or supply. This view, he remarks, is founded on the fact that the present consumption of England is so low, that increasing it a hundredfold would not raise it to an exorbitant figure.

“The south of France, from the Var to Bayonne, but especially in the part comprised between the mouth of the Rhone and Narbonne, is extremely productive, and can furnish wines at prices the low scale of which is not sufficiently known. M. Chevalier quotes the *Enquête* of 1850, to show that the wine grower of those districts is sufficiently remunerated when he can sell his wine at 6 or 7 francs per hectolitre, or 3 pence a gallon. This price, therefore, leaves large margin for a rise, which, however, need not be anticipated in consequence of a demand increased to the extent only of 2,000,000 hectolitres, as a difference to that amount only in the total produce of the wine harvest would not be sufficient to cause any great fluctuation in price.

“Before the invasion of the grape blight, this price of 6 or 7 centimes per litre, was certainly remunerative, and the price has been known to fall below that mark. M. Chevalier states, that, in 1857, near Lodeve, he saw wine sold by retail at 5 centimes a litre, which, from its flavour, might have been drunk as good ‘vin ordinaire’ at the table of any Parisian bourgeois, and was, comparably better than the ‘vin ordinaire’ drunk at

the great dinners of Ministers at Paris. He relates, that, eleven or twelve years ago, at the time of a great drought, the soldiers of a detachment of infantry which was passing through the small town of Montagnac, in the Herault, were unable to find water to drink, but were offered as much wine as they liked.

“These facts are explained by the circumstance, that in favourable seasons the soil of this district will produce an enormous quantity of wine. From calculations made by himself, in conjunction with M. Pagezy, one of the principal witnesses called to give evidence during the ‘Enquête,’ it appears that a hectare of land in the plains near Montpellier will, in good years, produce as much as 350 and even 400 hectolitres, or from 3080 to 3520 gallons per acre. Examples of this have occurred in 1858.

“In 1848, after the revolution of February, wines were sold at from 2 francs 50 centimes to 3 francs per hectolitre, (from 1*d.* to 1½*d.* per gallon); but this may be attributed to the revolution, which had induced a fall in the prices of all commodities.

“Since the harvest, wines of this year (1858) have been sold at similar prices; but this was owing to the enormous amount of the yield, and the inadequate supply of casks, &c. to keep it in, which compelled the grower to get rid of a large portion of his produce at any price. Since then prices have risen above the average.

“M. Chevalier is of opinion, that the region above defined, is of itself able to meet any demand

which England might make, and far more, for a long time to come. Before the grape blight, the Herault alone produced upwards of 4,000,000 hectolitres. But here a question arises. A large proportion of the wine produced in the departments bordering on the Mediterranean, is converted into alcohol, or brandy called 'trois-six.' Would that influence exportation? M. Chevalier thinks not; because in those districts wine is distilled, for want of a sufficient demand for it in its natural state. Were, on the contrary, such a demand to arise from England, this produce would be diverted from the still, exported to England in the shape of wine, and vines of a better quality would be planted, so as to yield wines to be consumed as such, instead of wine to be burnt for brandy; and it is in this respect that the elasticity of production above alluded to consists.

“In the South of France wine is not a mere luxury, but a necessary of life, conducive to the health of the labourer, whose habitual daily consumption of it amounts to two litres or more, an expense of about twenty centimes a day, which is insignificant compared to the daily wages, which average in those parts 2 francs 50 centimes, he can earn. But this is of no great importance to England, where wine will always be dearer than on the shores of the Mediterranean. In fact, to the price paid to the producer must be added the following outlay:— 1st. brokerage; 2ndly, convey-

ance to the port; 3rdly, racking off; 4thly, barrels and sundries; 5thly, the merchant's profit in France; 6thly, freight; 7thly, insurance; 8thly, leakage during the voyage; 9thly, landing, cartage, &c. 10thly, the English merchant's profit. But private individuals might avoid the latter by importing their own wine direct. The sum total of these different items would raise the price of wine in England from 11 or 12 francs per hectolitre, to about 30 centimes per litre, or 1s. 1d. per gallon, delivered in London, duty not included. Now, supposing the duty to be 1s. per gallon, the cost of a gallon would be 2s. 1d., and so on according to the amount of duty, always adding 1s. 1d. to the latter. But at the rate of 1s. duty per gallon, the wines of the south of France would be within the means of all classes in England, and cheaper than the bad wines sold at the barriers of Paris.

“As regards the *oidium*, M. Chevalier confirms what is stated in the other parts of this Report, and is one of those who maintain that sulphur is not only a cure but a preventive, and also tends to increase the vigour of the wine, a circumstance which affords compensation for the expense entailed by the operation of sulphuring, an expense which, however, supposing it to be always necessary, could never, according to him, increase the price of wine by more than a penny a gallon in England.”

We will now proceed to mention a few other wines, from the enumeration of which we were

led away in wandering to the regions in which wine is most abundant, and which appeared to offer the best prospects for us.

The department of the *Pyrenees Orientales* produces a wine well adapted for the English market, provided it be introduced in its natural state. That which we term *Pure Roussillon* is an admirable wine of excellent quality. It is of firm body, with plenty of colour—a fine violet tinge—of good bouquet and sound generous flavour. It is rich without sweetness, and possesses of its own natural alcohol as much as 27 per cent. of proof spirit.

We speak of the vintage of 1858, of which we have had considerable experience. Wine of this department has been shown to us as prepared for the English market. Its fermentation had been checked, and it had been treated in Port-wine fashion, as described in another chapter. As a consequence, its vinous properties were entirely destroyed, and the result was a poor imitation of wine from Oporto.

The Masdeu, the growth of vineyards between Perpignan and Collioure, which belong to the well-known bankers, the Messrs. Durand (of a visit to whose property Mr. Busby gives an interesting account in his *Journal*) is well-known in England.

We must not omit to mention, as of good repute, the Muscadine Wines, which are grown in the Province of Rousillon, the delicious *Frontignac*, and the *Muscat Lunel*. These are *Vins de Liqueur*, and with ladies especially are great favourites. They captivate the palate with their delicious flavour, whilst they have not the cloying sweetness which renders the sweet wines of Spain rather nauseating. The impression on the palate is similar to that of the muscatel grape.

The consumption in England of these fine liqueur wines being small, it has been the custom with wine merchants to charge a rather excessive profit, to compensate them for storage and the uncertainty of the demand. But we suggest, that if these wines were rendered at a much less price than is usually quoted for them, (the first class could be sold so as to afford a liberal profit at between 50s. and 60s. per dozen), they would be more in demand and prove a charming addition to the luncheon-table. We give the preference to the Muscat of Lunel, which is grown in vineyards situated on the gently rising ground to the north of that town. It is a very delicate wine, of a bright yellow colour. It has not so powerful a flavour of the Muscat grape, as some others, but its fermentation is more perfect, and

it contains more natural alcohol. To preserve the sweetness, the fermentation is sometimes checked by sulphuring, which imparts a slight taste of brimstone to the wine. Such wine should be rejected, and replaced by that which is entirely free from such flavour.

A general summary of the wine districts of France, with their respective produce, is necessary to the completion of this chapter. In this we shall adopt the plan of M. Victor Rendu, Inspector General of Agriculture, whose ability as a writer, and the facilities which he possesses from his official capacity, makes him a reliable authority.

M. Rendu divides France into six principal districts; the Southern—the South-Eastern—the Eastern—the Central—the Western, and the South-Western. Of thirty-six departments not included in these districts, eleven do not cultivate the vine, and twenty-five only produce common wine.

I.—THE SOUTHERN DISTRICT.

The wines of the South may be classed under four chief heads, 1st, Corsican; 2nd, Roussillon; 3rd, Languedoc; and 4th, Provence.

I.—CORSIKA produces both dry and sweet wines, but in quantities too small for exportation.

This arises from bad cultivation, for the soil is eminently fitted for the production of wines, like those of Spain.

II. ROUSSILLON.—These wines are produced exclusively in the department of the Pyrenées Orientales, which contain 50,000 hectares¹ of vineyards. Sweet, dry, and ordinary wines are equally abundant. Strong, rich in colour, and being generous, they keep long, travel well, and are good for mixing with others. There are three recognised varieties: those of Banyuls, Collioure, and Port Vendres. Red wines, which generally improve with age, producing from 15 hectolitres to 25 hectolitres² per hectare; say 118,000 hectolitres per 5900 hectares. They are generally bought the year they are made and exported; the sweet kinds to the United States, the dry sorts to Brazil. Eighty hectares alone produced five wines, as Muscat, Manabes, Grenache, Malvoisie, and Rancio, and yield more than 400 hectolitres of wine, of an extreme delicacy, but which does not last long. The vintage takes place between the 15th of September and the 1st of October.

III. WINES OF LANGUEDOC.—Under this name are comprised all the wines of Hérault,

¹ One hectare is equal to 2.47 English acres.

² An hectolitre is equal to 22 English gallons.

Aude, and a part of Gard. They are rich in colour, and of remarkable body and strength. This region, famous since ancient times for its wines, does not contain less than 258,192 hectares of vineyards, which are being greatly extended every day. Its wine and spirit trade is great and daily increasing.

The most important of the three departments of this region is that of the Herault, containing 111,962 hectares of vineyards, and producing two kinds of wine; those for conversion into spirit and ordinary wines, and subdivided into red and white ordinary wines, fine red wine, white wines, dry and sweet, and Muscats.

In ordinary years they represent two-fifths of the entire produce of the department. The vintage takes place generally between the 15th of September and the 15th of October; the yield averages 50 hectolitres the hectare; on the hills it never falls between 25 or 30 hectolitres; and the plains sometimes produce 200 hectolitres per hectare.

AUDE.—The chief growth of Aude is that of Limoux, which produces 10,000 hectolitres of red wine, and 3000 hectolitres of white wine, known under the name of Blanquette, and is nearly double the value of the preceding.

GARDE.—The vineyards of St. Gilles, includ-

ing 5000 hectares, produce a stronger and less delicate wine than those of Roussillon, but which serves to bring up the colour to other wines. The vintage takes place towards the end of September. Three fourths of the quantity exported go to Paris or Holland. In the latter country it is used to make imitations of Sherry, Port, &c. and thence sent to England, where unscrupulous vendors sell it as a genuine article. Wine brokers have always upon their prices current Hambro-Sherry, &c. The red wines of Herault are produced in the vineyards of St. George's d'Orgues. These wines, in consequence of their being used for making brandy, are but moderate in quality; they are generally very heady. The yield is about 30 hectolitres the hectare.

The white wines of Picardin include both dry and sweet. A hectare produces from 30 to 50 hectolitres. The vintage takes place about the beginning of October.

MUSCAT, FRONTIGNAC, and LUNEL.—The cultivation of these wines has considerably diminished of late years. The first occupies at present 230 hectares, and the second 50 hectares.

IV. WINES OF PROVENCE.—The greater part of these wines belong to the ordinary kinds, and have not the importance either of the wines of

Roussillon or Languedoc. They are almost entirely consumed in the place of production and the adjoining localities.

II.—SOUTH-EAST.

This region embraces all the lower part of the basin of the Rhône. The wines produced there are generally known as wines of the Côte du Rhône. That portion of the Gard included in the south-east region produces two sorts of wine—the red wine of Tavel, very dry, and improving much by age, produces in average years 3000 pieces of 2 hectolitres 80 litres; and the sweet wines of Chusclan—wines of the first class quality, yielding 2000 pieces, or 5600 hectolitres. There is likewise the red wine of Lirac, those of Orsan and St. Geniez, and the ordinary wines of St. Laurent-des-Arbres and Roquemaure, amounting to 22,400 hectolitres. The chief growth of Vaucluse is the Chateauneuf-du-Pape, the produce of 600 hectares of ground, yielding about 20 hectolitres per hectare.

ARDECHE includes the famous vineyards of St. Peray, 172 hectares in extent, and yielding 24 hectolitres per hectare. This white wine, when made effervescing, is by some preferred to Champagne; it is, however, not so light or deli-

cate. It is well known in England, and is a favourite in Germany, Belgium, and Holland.

DROME.—Here is produced the Hermitage, a description of which will be found in former pages.

RHONE.—From whence comes the Cotie Rôtie, which has likewise been mentioned.

III.—EASTERN REGION.

The eastern region is formed principally of the valley of the Saône, whence come the best products of France. M. Rendu includes in it also the valleys of the Rhine, Moselle, and Meuse, which only produce wine of middling quality.

BEAUJOLAIS, the MACCONNAIS, and the CÔTE CHALONNAIS.—The wines of these districts, delicate, light, well flavoured, but not highly coloured, are principally consumed in the interior of France, and are not in demand in foreign countries. Beaujolais is nearly comprised in the arrondissement of Villefranche, which has not less than 20,000 hectares in vineyards.

The Mâconnais produces the highly esteemed white wine of Pouilly, a dry wine, the produce of 525 hectares.

The wines of the Côte Chalonnais are com-

mon wines, amongst which the Mercurey is remarkable, and this is declining. These vineyards extend to 300 hectares, yielding on an average 30 hectolitres.

HAUT BOURGOGNE, consisting of the Cote d'Or alone, contains but 1935 hectares of vine lands, but its wines are the most famous in Burgundy, and have great value, both at home and abroad.

The white wines of the Cote d'Or most known, are those of Mont Rachat, extolled in former pages. Here grow likewise Volnay, Pomard, Beaune, a vineyard of only 44 hectares, Nuits, Vosne, Romanée, Clos Vougeot, of 48 hectares, producing 25 hectolitres per hectare, and Chambertin, of 25 hectares, yielding 140 pieces. The vintage is generally between the 5th and 10th of October.

BASSE BOURGOGNE.—The wines of Lower Burgundy are brisk, delicate, but spiritous. There are two principal divisions: 1st, Tonnerre produces from 3,347 hectares of vines, fit for drinking after the third year; 2nd, the wines of Auxerrois, sooner matured, produced from 308 hectares, yielding 15 to 20 hectolitres. They will keep about 15 years.

In Auxerrois also are the vineyards of Chablis, extending to 12,436 hectares. They yield on

an average, 20 hectolitres per hectare, making a total of about 25,000 hectolitres; but under the name of Chablis, a large quantity of other white wine, from the neighbouring vineyards, finds its way into the market.

JURA.—1900 hectares of the Jura are devoted to the cultivation of the vine. These wines are, in general, dry, heady, brisk, but with some acidity, which arises from their bad cultivation, and the unskilful mixture of the vines, and reduces their reputation. There is produced a rose coloured wine (“vin rosés,”) and the luscious wine known as “vin de Garde du Château Châlons.” This vineyard only comprises 96 hectares. All these wines are consumed where they are grown, or are sent to Switzerland.

ALSACE.—Although Alsace devotes 25,000 hectares to the culture of the vine, the wines are very common, and are little exported.

LORRAINE.—The same may be said of Lorraine. The wine produced by its 30,000 hectares of vineyards is very poor in quality, only fit for common use.

CHAMPAGNE.—The wines of the department of the Marne, known under the name of Champagne, have already been described.

The two arrondissements of Rheims and Epernay, and the Canton of Vertus, in the

arrondissement of Châlons, include about 17,412 hectares; the other arrondissements produce only common wine. In good seasons Champagne does not produce less than 15,000,000 bottles of white wine, of which, 6,000,000 are sent to England, Russia, and Germany. To the wine of the Marne must be added that produced in Aubigny, Haute Marne, it includes 146 hectares, yielding on an average 35 hectolitres per hectare.

IV.—CENTRAL REGION.

The five departments which form this region have not less than 150,000 hectares of vineyards; but the wines which they produce are only common wines, inferior to the same class of wines of Burgundy and Mâcon. They are consumed on the spot, or are sent to Paris, where they mix very well with more spiritous wines.

V.—WESTERN REGION.

The western district has no celebrity for wine, although the produce of its vineyards makes it one of the richest parts of France, in consequence of its manufacture of brandy. The two departments lying on the banks of the Loire, Indre, and Loire and Maine, are of little importance as compared with the Charente.

More than 2,000,000 hectolitres of wine are annually devoted in Annis, Saintogne, and Angoumois to the distillation of brandy, producing from 400,000 to 500,000 hectolitres, amounting in value to 40,000,000 or 50,000,000 francs. These figures show in what lies the importance of this region, which, in this respect, is unrivalled even by the south of France.

Of the 200,000 hectares of vineyards in the Charente and Charente Inférieure, only one-third is cultivated for home consumption or exportation, the remaining two-thirds are distilled for brandy. This is divided into two classes—that which is produced in the plain of Champagne, in the arrondissement of Cognac, which is again divided, according to quality, into Champagne, fine and common, Champagne de Bois (wood Champagne), and Eau-de-Vie de Bois; and that of Annis, produced from the vines on the banks of the river.

In the Charente, the hectare yields generally 40 to 50 hectolitres of wine; the time for the manufacture is uncertain. The distillation commences when the wine has fermented sufficiently, or between All Saints' day (1st November) and Christmas. Generally the brandy is made by the proprietors themselves; for several years, however, they have acted in connection with

others engaged in the trade; quality is, too often, sacrificed for the sake of profit, by the mixture of raw spirit from the south, the 3-6 de Montpellier; it is even asserted that plain spirit from England likewise found its way into Cognac. It is certain that a few years since Cognac was losing the reputation it formerly held. The favourable vintage of 1858, and the exclusion of corn spirit, have led to a favourable change, and the quality is much improved. There are countless aged persons and invalids, whose stomachs cannot bear either wine or beer, to whom pure brandy, or brandy and water, is an indispensable sustenance; and there is no spirit that can be substituted for Cognac for many of the "ills that flesh is heir to."

The wine from which brandy is made is not at all agreeable; it is harsh, and deficient in aroma. As a rule, districts which produce the best brandy, furnish the least palatable wines.

In Charles Dickens's "Household Words," of May, 1855, will be found a most interesting and amusing article upon Cognac, the town of which is graphically described, and the process of brandy manufacture likewise. Accounts from Charente Inférieure (Nov. 1861), speak of a great deficiency in this year's vintage, the frosts in May destroyed nearly the whole of the blos-

som of twenty-three communes, which compose the cantons of Sargeres and Aigrefeuille, and in eleven of these communes the wine crop has been nearly destroyed. The entire produce is estimated at not more than 102,000 hectolitres, being an average of 10 hectolitres the hectare.

VI.—SOUTH-WESTERN DISTRICT.

We now come to the last of the divisions as arranged by M. Victor Rendu. In the South-Western region, the vine is cultivated extensively. We have given considerable space to the department of the Gironde, and the wines of Médoc and Bordeaux belonging to this division, and we must refer our readers to the extracts from M. Rabache's pamphlet, which will be found in former pages.

The importations of French Wines into England for the last ten years with the home consumption, and a few statistics of the duties paid since the new regulation, will conclude this portion of our subject.

French Wines imported into the United Kingdom.

		Home consumption.	
	Gallons.		Gallons.
1850	600,248	340,748
1851	764,935	447,556

French Wines imported, &c.—continued.

		Home Consumption.		
		Gallons.		
1852	575,280	503,919
1853	818,894	560,685
1854	1,004,589	582,835
1855	535,950	532,652
1856	710,914	613,420
1857	797,231	622,445
1858	623,041	571,949
1859	1,010,888	695,911
1860	2,445,159	1,125,599

As showing the enormous results which have attended the reduction of the duties on French Wines, we may cite the following from an official statement of the quantity of duty paid for the six months ending June 30th, to which is added the amount of duty paid on each class :—

				s.	d.	£
Class A, con. undr. 18 pr. ct. spirits,	606,836 gs. at	1	0	30,341		
Class B, „ 26 „	205,173 „	1	9	17,952		
Class C, „ 40 „	154,037 „	2	5	18,612		
Class D, „ 45 „	4,596 „	2	11	670		
Class E, in bottles	358,683 „	2	5	43,340		
Total		1,329,325	gs. ...	£110,915		

exclusive of the 5s. per cent. imposed in addition to the above rates. Comparing this with the corresponding period of the three years 1857-

1859 (excluding 1860, in which part came in at 5s. 9*d.*, and part at 3s. per gallon duty), the following is the result:—

1857	347,636 gallons at 5s. 9 <i>d.</i>	£92,945
1858	291,944	„ 83,933
1859	339,648	„ 97,648

giving an average of 326,409 gallons, and £93,842 paid for duty. So that under the new system we have an increase in six months of upwards of 1,000,000 gallons upon the quantity entered for home consumption, and a clear gain to the revenue of about £17,070, without taking into account the large amount paid for drawback upon the quantity exported in former years, a striking evidence of the correctness of the principles of Free Trade.

French wines at the old duty of 11s. 6*d.* per dozen (especially the lighter kinds) suffered greatly in comparison with the more brandied wines of other countries; in fact, the excessive duty made them the dearest wines imported into this country. Now, however, that the duty is so far reduced they take their proper place in the favour and estimation of the public.

We add a return from the office of the Inspector General of Imports and Exports, of the quantity of foreign wine cleared for consumption, and the number of tests made for ascertainment of the

duty, in the quarter ended the 30th day of June, 1861. The total quantity of wine entered for consumption within the quarter was 2,603,855 gallons, of which France supplied 661,144 gallons; Spain, 931,152; Portugal, 621,035; Germany, 50,196; Holland, 121,492; and other countries (including wine vatted in bond), 218,836. The total number of tests of wine made in the same period was 29,873. At London there were 456; Bristol, 430; Folkestone, 1152; Gloucester, 1346; and Liverpool, 2566.

CHAPTER V.

WINES OF GERMANY AND HUNGARY.

Mistaken Notions as to German Wines—Their Acidity—
Wine Hawkers — Liebig — Dr. Prout — Restorative
Qualities of Rhine Wine—Johannesberg, &c.—Prince
Metternich — Wagner—Rudesheim — Hockheimer—As-
mannshausen—Moselle—Sparkling Hock and Moselle—
Heidelberg Tun — Hungary—Tokay—Calculated Pro-
duce of Hungarian Wine—Ofner—Erlauer—Good Wines
to be had from the Plains of Hungary—Extract from Phi-
losophical Transactions—Buda—Sexard—Gros Wardein.

“Bright with bold wine,
From the old Rhine,
Take this goblet in thy hand!
Quaff the Rhenish bumper gleely,
Let thy true blood flow as freely,
For our German Fatherland!

Burschen Melody.

THE Germans have good reason to be enthusiastic in praise of their wines, which are wholesome and exhilarating. On this head Mr. Redding has written so ably, that we cannot forbear extracting from him.¹

“Whoever has visited the noble Rhine, must have felt sensible of the beauty of its vineyards, covering steep and shore, interlaced with the most romantic ruins, towns, ancient and venerable, smiling villages, and the rapid broad German river,

¹ History of Modern Wines, page 202.

reflecting the rich scenery on its banks. Nowhere is the fondness for vine cultivation more evident in every grade and class of farmer, than in the German wine districts. The humblest peasant has his square yard of vineyard. Every accessible spot on the declivities, with an auspicious aspect, is decorated with the favourite plant. From Mentz even to Bonn, the vineyards of the Rhine are observed to greater advantage than any similar cultivation in other countries: Erbach, enthroned on its vines; the Rheingau, its Johannisberg on a crescent hill of red soil, adorned with cheering vegetation; every cranny cultivated that will carry the vine; Mittelheim, Geisenheim, and Rüdesheim, with its strong, fine bodied wine, the grapes from which bask on their promontory of rock, in the summer sun, and imbibe its generous heat from dawn to setting. Then again, on the other side, Bingen, delightful, sober, majestic, with its terraces of vines, topped by the Chateau of Klopp. The narrowed river, its steep hills and vines, the corn and fruit which the vicinity produces, all remind the stranger of a second Canaan. The Bingerloch, the ruins, and the never-failing though formal vines scattered among them, like verdant youth revelling amid age and decay, give a picture nowhere else exhibited; uniting to the joyousness of wine the sober tinge of meditative feeling. The unclad hill-summits back the picture, with feudal relics or monastic remains. From below Asmannshausen to Lorch,

crumbling ruins still mingle with the cool leaf and rich purple of the grape. Bacharach is near, the wine of which, probably the fancy of the drinkers having changed, is now pronounced second-rate in quality, though not long ago, even the French celebrated it in their Bacchanalian songs. This wine is still very good, fashion may say what it chooses. Landscapes of greater beauty, joined to the luxuriance of fruitful vine culture, can nowhere be seen; perhaps there is something to be added, for the alliance of wine and its agreeable qualities, with the noble scenery of the river. The mind will have its associations upon all subjects."

The notion generally prevalent in England is, that German Wines are naturally acid. Doubtless this is the case with the inferior kinds, which in bad seasons contain an excess of malic acid, and are consequently liable to imperfections. The moisture of a northern autumn often obliges the growers to gather his grapes before they have attained their full maturity, and it is evident that a large proportion of the vintages must be subjected to this misfortune. The wine thus prematurely made, must be got rid of, and falls into the hands of those peddling hawkers—generally Jews—who label it as Johannesberg, Marcobrunner, Rudesheim, &c. get it up well externally, and bring it into the English market, where, either by importuning private gentlemen, or by

means of the auction mart, they procure it a sale. Those who are induced to purchase, ever after stigmatise Hock as "that sour German stuff." "Good Hock," the Germans say, "keeps off the doctor." It is indeed said to be a restorer and brightener of the intellect.

Of the French Wines with which we are acquainted, the Vin de Graves approximates very nearly to the lighter qualities of Hock, and by the uninitiated both these would probably be called acid wines; they contain a large proportion of free tartaric acid, which, however, it would be very difficult to convert into vinegar. Liebig unhesitatingly affirms, that while to the free acid the exquisite bouquet of the Rhine Wines is to be attributed, it is to the tartar they contain that we are indebted for some of their most salutary properties. To the latter he ascribes the freedom of Rhine and Moselle, and indeed all German Wines, from the uric acid diathesis. This statement might be referred to national partiality, were it not abundantly confirmed by Dr. Prout and many others, who have attended to, and investigated, the subject, without prejudice or favour. The conclusion to which he arrived is, that

"While the occasional use of these wines is objectionable, when taken habitually they are most

salutary. As they are light, they can be drunk without dilution. This is a better course than reducing a strong wine by adding water, which far more frequently produces acidity in the stomach. The water furnishing the oxygen and hydrogen necessary to convert the alcohol into acetic acid probably favours the production of the acid. Moreover, wine diluted with water more readily produces intoxication than the pure wine would do, perhaps by applying the stimulus to a larger surface of the stomach.”¹

In certain affections of the bladder, and in calcareous diseases, the use of Rhine Wine has been of extraordinary benefit. A literary friend of ours was, some years since, suffering from a peculiar disease of the bladder, of which it will be unnecessary to give the diagnosis; he was sinking into a very desponding state, and unfit for his heavy labours as editor of a journal of much repute in one of our great commercial cities. His medical attendant with great difficulty induced him to leave his bed and to change the scene, suggested a tour on the Rhine. In a listless and enervated state, accompanied by his wife, he reached Cologne. At the Hotel Disch, the landlord, pitying his condition, pressed upon

¹ Prout, 4th edition.

him a bottle of his Marcobrunner. He yielded, notwithstanding the protests of his wife, who almost feared fatal consequences. He drank three or four glasses of the wine, and on the following morning, to his astonishment, found himself much better, and certain symptoms relieved. He increased the dose to a bottle a day; in three weeks he was cured by the medicine thus accidentally discovered. This is one of many other cases known to the writer.

Johannisberger, Steinberger, and Rudesheimer take the lead amongst the wines of the Rhine. They are the produce of vines growing close together, and resemble each other in external characteristics. The vineyards which produce the Liestenwein, Wurtzburger, and Steinwein, are also very close to one another. Meyen (*Pflanzen Geographie*, p. 432) says:—"There are instances of the same variety of vine being planted on the side of a hill or mountain, and the wine which is the produce of the grapes from the highest parts of the mountain will differ essentially from the wine which is the produce of the lower part of the mountain. It is probable that the difference is owing to the composition of the soil." This explanation may serve in a great many cases. With respect to the Johannisberger, however, the cause lies more upon

the surface. Johannisberg is only 150 feet above the level of the sea, and it is quite certain that the produce of the summit, close to the Schloss of Johannisberg, is of a quality vastly superior to the produce of the place called Johannisberger-hôtel, and that not from any peculiar cause, but because the former, which has lately become the property of Prince Metternich (while the adjacent parts belong to other large proprietors) receives far more careful and skilful treatment than the latter, which is divided amongst a number of small proprietors. This subdivision is the cause of an annual loss of many thousands of pounds. The grape cultivated in both places is the little Riesling. In the vineyards of Prince Metternich and the other great proprietors, three gatherings are made of the grapes as they reach maturity, and other measures are adopted to insure a produce of the highest excellence. In addition to the protection of the castle wall, the whole of the Prince's tract has, since 1824, been surrounded with a stone wall ten feet high. This wall took ten years to build, and greatly promotes the steady progress of the grapes to maturity, by securing a quiescent state of the air, known to be extremely beneficial, and which, when imitated in this country on a small scale, by surrounding a bunch of grapes

with a muslin bag, forwarded its ripening very much.¹

The wine of Lugijsland, and the Liebfrauenmilch owe their superiority over the produce of the neighbouring vineyards to the protection of the town-hall of Worms. The advantage of protection against agitation of the air is so well understood in the Rheingau, that the belts of vineyards which clothe the heights of Hockheim produce wines differing very much from one another, according to their respective advantages of position. One morque, close to the bed of the river Maine, brings in the market 2000 florins; a higher morque 1000 florins; and one at the summit only 500. The geognostic character of the soil of Johannisberg is argillaceous schist, with a very moderate proportion of mica, and in one place passes into a reddish quartz which is very hard, and undergoes but

¹ Some of the German journals state that Prince Metternich, the Austrian ambassador at the French court, on seeing the composer, Richard Wagner, leave Paris after the failure of his *Tannhauser*, sent him twenty-five bottles of his Johannisberger as a consolation. This wine, the Falernian of the nineteenth century, produced on the Metternich estate, is kept by the family for their own use, and presents of it are seldom given to any but crowned heads. The few exceptions to this rule, within the present century, have been twenty-five bottles each to Goethe, Canova, Jules Janin, and Wagner.

slowly any decomposition. The hill is overlaid with alluvial and diluvial deposits in most parts, with the exception of the south-west side. From these circumstances, it is clear that the soil is of a very diversified character. The exposure is south-west, with a slope of from ten to fifteen degrees. Rudesheim is well protected by its natural position and by the lofty forest called Niederwald: it is much steeper than Johannisberg, so steep in fact that the soil can only be kept from being washed down by numerous terraces, in the interval between which, the air is as hot as in a conservatory. The soil is composed of stones of a dark colour, which radiate during the night such a degree of heat that the grapes vegetate in almost a southern climate. The grape most common, at least in the old vineyards, is the Orleans, which in this hot and stony ground, has the singular property of continuing productive till the age of fifty or more. As, however, this grape only gives a good wine in very favourable years, and the wine from the Reisling brings so high a price, the new vineyards are mostly planted with the latter. The propriety of this course may be questioned.

Among Rhenish wines, commonly so called, the Liebfrauenmilch, grown near Worms, and

the Scharlachberger, if of good vintages, are excellent wines. Moderate in price, they yet possess considerable body, high flavour, and bouquet. We confess to a disbelief in very high-priced Hocks. We have carefully tested all the classes, and are of opinion that beyond a certain sum—say £30 per aum, the intrinsic excellence of the wine is not commensurate with the price.

Erbach, Geisenheimer, Bodenthal, Hattenheimer, Niersteiner, and Laubenheimer are of lighter quality than the wines just mentioned, but have all a delicate odour and taste. They are charming summer wines, and may be purchased of excellent quality at between 30s. and 40s. a dozen. The Liebfraumilch, Scharlachberg, and some other higher class wines are worth 60s. per dozen more.

We cannot attempt any lengthened dissertation upon the varieties of German Wine. We may mention, however, Hockheimer, a wine of great and well-merited repute. The Stein and Reisten Wines, which grow upon rocky soils in the vicinity of Wurzburg, are much esteemed on account of their agreeable flavour, and their freedom from acidity. Of the red wines, we know only the Asmanshausen and Zeller Rothen, and with these we cannot say we are particu-

larly struck, although the former is said in some years to be scarcely inferior to the better growths of Burgundy. We have not had the good fortune to meet with any that we could so esteem. The quantity of Asmanshausen produced is small, and other wines are often substituted for it. The red wines, which we received from the most respectable house on the Rhine, we found in a few years became flavourless, and entirely lost their character.

The Moselle Wines are of lighter quality than those of the Rhine or Maine. The best are the Braunberg.

The Muscat Moselle is a favourite wine in England, and in some demand. Both Hock and Moselle are made sparkling, and by the fair sex sparkling Muscat is often preferred to Champagne. Hocks of this description are prepared with great care, and are deservedly esteemed. When dry, and with but little liqueur, they are by some preferred to Champagne; but we question if they will ever become more generally esteemed than that wine. There are too many manufacturers of them, and they are to be had at marvellously low prices. Whilst, therefore, they serve well for occasions, it is not desirable that their consumption should be encouraged. Formerly, the great proprietors vied with each

other in the magnitude of the vessels in which they collected and preserved the produce of their vines. Most of our readers have heard of, and probably seen, the Heidelberg Tun. Keysler, in his travels says, "at the beginning of this century Germany saw three empty casks, from the construction of which no great honour could redound to our country among foreigners. The first is that of Tübingen; the second that of Heidelberg; and the third at Grüningen, near Halberstadt: their dimensions are not greatly different. The Tübingen cask is in length twenty-four, and in depth sixteen feet: that of Heidelberg, thirty-one feet in length, and twenty-one deep; and that of Grüningen thirty feet long, and eighteen deep. These enormous vessels were sufficient to create in foreigners a suspicion of our degeneracy; but to complete the disgrace of Germany, in the year 1725 a fourth was made at Königstein, larger than any of the former."¹

¹On this Cask is (or was) a Latin inscription to the following purport:—"Welcome, traveller, and admire this monument, dedicated to festivity, in order to exhilarate the mind with a glass, in the year 1725, by Frederick Augustus, King of Poland, and Elector of Saxony; the father of his country—the Titus of the age—the delight of mankind. Therefore, drink to the health of the sovereign, the country, the electoral family, and Baron Kyan, governor of König-

WINES OF HUNGARY.

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

Wine Sayings of My Uncle.

UNTIL recently, the only wine known in England as the produce of Hungary, was the *Imperial Tokay*, or Tokay essence, which reached us in pint bottles, with certain cabalistic-looking paper straps on the seal and cork, “Without which the wine could not be genuine.” This liquor partakes more of the nature of a syrup than a wine. The Ausbruch Tokay possesses the most vinous character, but retains, notwithstanding, a certain amount of lusciousness. Both varieties are occasionally used at the tables of the affluent as a *bonne bouche*, but few merchants have until lately imported those wines, which were costly and but little inquired for. The recent modifications in the duties, however, have brought into the English market several varieties of Hungarian Wine.

Hungary is said to produce annually one hundred and eighty to two hundred millions of

stein; and if thou art able, according to the dignity of this Cask, the most capacious of all Casks, drink to the prosperity of the whole universe—and so farewell.”

gallons of wine, or about one-half of the entire growth of the Austrian Empire; and there are varieties from the Imperial Tokay, to which we have alluded, down to the lowest table wine. Many of these are adapted to the English taste. We have had several samples of the intermediate qualities, and also shipments of wines said to surpass those imported from France at similar prices. What may hereafter be the character and extent of Hungarian vinous produce we cannot pretend to say; but at the present time we incline to the opinion that these wines will not bear comparison with the red wines of France, or the white wines of Germany. So equally advanced are all classes of French Wines, that a Claret from Bordeaux at £12 or £14 per hogshead is far superior to what is termed Hungarian Claret at the same price; and the same may be said of the white wines of Hungary at £21 or £22 per hogshead, as compared with the Pouilly of France, or the Stein Wein of Germany.

Among the red wines recently introduced are two or three classes of *Ofner*, which, however, appear to want bouquet and character. They taste like low priced Claret, and are flat and insipid. Probably they may have been hastily prepared, and we may hereafter meet with sam-

ples of a more inviting character. We certainly cannot recommend an investment in any we have hitherto met with. There is a better wine, called *Erlauer*; but approaching as this does to the price of *La Rose*, or *Leoville*, a most decided preference would be given to either of the latter.

There is also a white Muscat Wine of very doubtful quality, which has been put forth with pretensions that could only serve as an apology for a better recommendation.

The Schomlauer is the best Hungarian Wine we have met with. It has character, bouquet, and flavour, and is not unlike the wine of Pouilly, for which it would make a good substitute. Yet, although not equal in quality to Pouilly, it is dearer in price, and is excelled in point of merit and cheapness by many of the Rhine Wines.

There will then be need of commercial enterprise and emulation on the part of Hungary, if she expects to derive any real and extended advantages from the produce of her vineyards; whilst under any circumstances the Hungarian wine grower will be compelled to take more care in the preparation of those wines which are intended for the English market. The wines which have fallen into our hands have generally been out of condition, and have caused disap-

pointment to others as well as to ourselves. The desire, upon the reduction of duty, to introduce into England a wine that should possess the attraction of novelty—after her long restriction to the growths of Spain and Portugal—occasioned more haste than was beneficial to the wine, which probably required frequent rackings and cleansings before removal. Hereafter this evil may be obviated; and we are confident that there are good wines to be had, and at a price much more moderate than the present monopolists demand. We prognosticate that among the many advantages which the new tariff will afford us, will be included, in a few years, good, cheap, and wholesome wine from the plains of Hungary.

Dr. Henderson, extracting from Ritter's *Weinlehre*, says of Tokay:—"When the Emperor of Austria wished to make a present of some Tokay Wine, in return for a breed of horses which had been sent to him by the ex-King of Holland, the stock in the imperial and royal cellars was not deemed sufficiently old for the purpose, and 2000 bottles of old Tokay Wine were therefore procured from Cracow, at the extravagant price of seven ducats the bottle."

From an abridgment of the *Philosophical Transactions* we take the following:—

"Hungary contains more than a hundred sorts

of wine. The most valuable white wines, after the Tokay, are, first, the St. George, which grows in a village of that name, about two German miles north of Presburg, and in the same latitude with Vienna. This wine approaches the nearest of any Hungarian Wine to Tokay. Formerly they used to make Ausbruch at St. George; but this was prohibited by the Court, it being supposed that it might hurt the traffic of the Tokay Wine. Second, the Edenburg Wine, resembling the St. George, but inferior in quality and value. Edenburg is a town situate about nine German miles north-west of Presburg. Third, the Caslowitz Wine, something like that of the Cote Rôtie, on the banks of the Rhone."

"The best red wines are, first, the Buda, which grows in the neighbourhood of the ancient capital of the kingdom. This wine is like, and perhaps equal to Burgundy, and is often sold for it in Germany. A German author says that a great quantity of this wine used to be sent to England in the reign of James I. overland by Breslau and Hamburg, and that it was the favourite wine both at Court and all over England.

"Second, the Sexard, a strong, deep-coloured wine, not unlike the strong wine of Languedoc, which is sold at Bordeaux for Claret. The Sexard Wine on the spot costs about five creutzers, or twopence half-penny a bottle. Sexard is on the Danube, between Buda and Esseh. Third, the Erlau Wine, which is

reckoned at Vienna almost equal to that of Buda. Erlau is in Upper Hungary, south-west of Tokay, between 47 and 48 degrees of latitude.

“Fourth, the Gros Wardein Wine, strong bodied and very cheap. Gros Wardein is an old fortress near the confines of Transylvania, between 46 and 47 degrees of latitude.”

CHAPTER VI.

WINES OF ITALY.

Obstructions to produce—Tuscany the paradise of Bacchus—Mr. Stuart Rose—Bacco in Toscana—Montifiasconi—Lacrima Cristi—Lady Hamilton—Montepulciano Aleatico—Orvieto—Times correspondent upon the wines of Italy—Savoy and Piedmont—Sardinia—Elba—Bianillo, &c.—Marsala, its vinous merit questioned—Greece, her favourable soil—Classical Associations—Scio—Homer's Nectar—Devastation by the Turks—Candia and Rhodes—Cyprus—Samos—The Crimea—Valley of Soudak—Vines first planted in 1804.

“Sweet is the Vintage, when the showering grapes,
In Bacchanal profusion reel to earth
Purple and gushing: sweet are our escapes,
From civic revelry to rural mirth.”

BYRON.

“Premant Calenâ falce quebus dedit
Fortuna vitem.”

HOR.

“Prune thy Calenian vines to whom such lot
Hath fortune given.”

It is as yet uncertain how much commerce, now so happily relieved from those heavy duties which formerly shackled her operations, may effect for the wines of Italy. It is not, however, only against fiscal regulations that Italy has

had to struggle, but against the miserable blight upon her produce, which was the result of a tyranny of petty sovereigns. The latter evil was fatal to all energy and interest, since the Italian could have no object in elaborating improvements from which he himself could expect no profit or advantage. But Italy, if not entirely free, will soon be so; and now, no longer harassed by tyrants, and a vexatious system of imposts, there is every reason to hope that in a climate so congenial to the culture of the grape, and where nature is so bountiful, this land so honoured with classical associations, where grew the Falernian of Horace, or the wine which graced the symposia of the imperial Cæsars, may yet pour forth the produce of her luxuriant vines, which, under proper cultivation, are said to rank among the choicest.

Of Tuscany, which may be styled the paradise of Bacchus, no language can fitly describe the luxuriant and picturesque beauty. Leigh Hunt, in the notes to his translation of "Bacco in Toscana," says—

"The vines of the south seem as if they were meant to supply the waste of animal spirits occasioned by the vivacity of the natives. Tuscany is one large vineyard and olive ground. What would be the fields and common hedges in England, are here

a mass of orchards producing wine and oil, so that the sight becomes tiresome in its very beauty. About noon, all the labourers, peasantry, and small shop-keepers in Tuscany may be imagined taking their flask of wine. You see them all about Florence fetching it under their arms. The effect is perceptible after dinner, though no disorder ensues; the wine being only just strong enough to move the brain pleasantly, without intoxication. A man can get drunk with it if he pleases, but drunkenness is thought as great a vice here, as gallantry is with us."

We have gleaned the following account from many sources. It is our regret that from personal observation we cannot assist the reader. We believe, however, that there can be no doubt of the correctness of our statements. The wine of Asti in Piedmont, of Orvieto, in the Roman territory, and that of Naples, which may be called Vesuvian, prove that the Italian peninsula through its entire length, produces wine of excellent quality, and of a flavour which will be approved of by every taste not vitiated by brandied adulterations. These Italian Wines are really potent; will bear to be mixed with an equal or more than equal quantity of water, and form, in that state, a very pleasant beverage.

In Italy, for the most part, the art of wine making is less understood than in any other

country. It is not unusual to see the finest grapes mixed with those which are unripe and unsound. The *must* is put into dirty vessels, and the process is often so badly conducted that the wine will hardly keep for a year or eighteen months. Other and more formidable obstacles to proper manufacture are found in the petty acts of misgovernment which characterise the Italian States. These consist of certain impolitic laws by which each State produces its own wine, and is cut off from the benefit of fair commercial intercourse with its neighbours, notwithstanding the general advantages which under a more liberal system would accrue to each district. Mr. Stuart Rose, in his tour through the South of Italy, met with a striking instance of this unjust restriction. When at Arquá, and parched with thirst, he was directed to a little public house where he begged a tumbler of wine, and was presented with some that might have passed for Nectar. On inquiring the price he was informed that it was three Venetian *soldi*—equal to about three farthings of our money. Yet the poison produced in the plains of Pauda, cost five in that city. Here was a wine which, if bottled for two years, would be equal to the good white wines of Gascony, almost entirely confined to the Euganean hills, and yet sold on the spot for a little

more than half the price of Gascon Wine, at a distance of only ten miles from Padua, and with the facility of water carriage for more than half-way. On his return from Padua, Mr. Rose inquired whether it was possible to purchase a bottle of this precious liquor. He was answered, "yes," and presented with a list of *Foreign Wines*, and this amongst the rest, with the price of two francs affixed, or nearly ten times as much as it cost at Arquá, and this in consequence of the impediments to commerce of which we have just spoken. Wine-making is, perhaps, better understood in Tuscany than in any other of the Italian States. Redi, in his celebrated poem *Bacco in Toscana*, extols the Tuscan Wines with pardonable poetical license. At present, however, they cannot be relied upon; although, when properly managed and put into flask or bottle, they may be kept for several years. The author of *Three Years in Italy*, says:—

“When at Tagliafano they brought us wine in a large flask, containing about three quarts, with a neck so long and slender, that I wondered how, when lifted up, it supported the weight of its round belly. In such flasks wine is kept, the flask being filled up to the neck; a small quantity of oil is poured in, which completely prevents all communication with the air. When the wine is wanted, a

little bit of tow is inserted to draw off the oil by capillary attraction."

Montifiasconi, in the Papal States, produces a Muscatel Wine of such excellence, that a German traveller, a prelate, died from drinking it to excess. Sienna likewise contains a memorial to the same effect. In the Church of the Holy Ghost, at this place, is an epitaph on a Bacchanalian, which displays the "ruling passion strong in death" as vividly as any *hic jacet* we ever met with.¹ The epitaph has been noticed in every tourist's book of old and recent date; few of either class, however, have favoured us with a versified translation; but in a very scarce book, entitled *Variorum Europa*, &c. 1509, per Nathan Christæum Edit. secum, the epitaph and invitation are inserted as follows:—

“ POTATORES.

“ Vina dabant vitam, Mortem mihi
vina; dedere
Sobrius Auroram cernere non potui.
Ossa merum sitium vino consperge sepulcrum
Et calice epoto—care viator abi—
Valete Potatores.”

“ ’Twas rosy wine, that juice divine,
My life and joys extended;
But death, alas! has drained my glass,
And all my pleasure's ended.

¹ Wine Drinkers' Manual, 1830.

“The social bowl my jovial soul,
Ere morn, ne'er thought of quitting;
A jolly fellow, his wine till mellow,
To leave is not befitting.

“My thirsty bones, oh! spare their moans,
Cry out for irrigation;
I pray, then, o'er my grave you'll pour
A copious libation.

“Then fill a cup, and drink it up—
Pure wine, like ruby glowing;
This boon, I pray, dear trav'ler, pay,
When from this tomb you're going.

“Toppers, farewell! where'er you dwell,
May wine be most abounding;
Be all your lays of wine the praise,
In pœans loud resounding.”

The principal wines of the Neapolitan territory are sweet; and here is prepared the celebrated *Lacrima Cristi*, which, when genuine, is a wine of great richness and exquisite flavour. Very little of it is made, and much that is sold in England under its name is of inferior quality, and produced at Torre del Grecco, Novello, and various places around Vesuvius. The *Lacrima Cristi* of Naples is by some said to be the Falernian of Horace. The following anecdote of the celebrated Lady Hamilton, however, will

show that the Lacrima is not by every one held in high esteem. Sir William Hamilton had a cassina at Portici, at no great distance from Mount Vesuvius, for he was in the habit of approaching the crater as near as he could safely venture. He frequently took up his residence there expressly for that purpose, and upon one occasion his attention was particularly engaged. A nobleman, who records the anecdote, was left alone to dine with Lady Hamilton and her mother, who had followed her from England. In the course of conversation, after dinner, when speaking of the excellence of the Lacrima Cristi, the mother ejaculated, "Oh, if I had but some English gin here!" The guest, who had fortunately provided himself with some, immediately directed his servant to hasten to the hotel at Naples where he was staying, and procure it. On the servant's return, the *madre*, delighted with the *vero gusto*, by her frequent tasting, fully convinced the visitor of the improving effect of the juniper berry upon the vulgar tongue (in which she particularly excelled), and the contents of the glass diminishing, she exclaimed that "she had not more enjoyed the good creation (gin) since she left England. It was far better than all your outlandish wines!"

Redi, in his *Bacco in Toscana*, speaks of Monte-

pulciano as “the king of all wine.” The Aleatico, or Red Muscadine, is produced in the highest perfection at Montepulciano.

The sweet wines the Italians designate as Albocati, and their dry they call Ascianti. The Aleatico and several other wines are called by the name of the grapes which produce them; and as those names are not confined to one province, the difficulty of distinguishing the growth is occasionally very perplexing. The Aleatico will be found between Sienna and the Papal States, at Monte Calini, in the Val di Nievole, and at Ponte-a-Moriano, in the Lucchese territory. The wine is described as possessing a brilliant purple colour, a luscious, aromatic flavour, without being cloying to the palate, as its sweetness is generally tempered with a sharpness and pungency—what the Italians term *dolce et picante*. Of excellent wines, we hear highly spoken of the Moscatello and the Vernaccia.

In the Papal States are several good wines: the red and white wines of Orvieto deserve mention. The light white Muscadel of Albano has its admirers, and the Monte-fiascone, which has a fine aroma, but is said to be very intoxicating. It is this wine which is called “Est, Est,” from its having caused the death of a bibulous German bishop named Defoueres, which is alluded

to in another page. The anecdote relating to this matter will be found in some guide books, and is not worth recording. It is a traveller's tale, and as about as improbable as many other such narrations.

We had collected more upon the wines of Italy; but whilst this work was preparing for the press, most opportunely we met with the following from the *Times* correspondent, and which will be more acceptable to the reader than our gleanings from old authorities:—

“THE KINGDOM OF ITALY.

Turin, Oct. 24, 1861.

“The vintage is in full tide all over Italy, and a glorious one it turns out, both as to quantity and quality. There is not one of the wine growers I meet but bears a cheerful look and talks in a tone of great glee. The grape disease has made its appearance here and there, but it has done trifling havoc, and its virulence is everywhere on the wane. Henceforth there will be in Italy what may be called a wine trade. This is happy news for the people here, but it is no less joyous tidings for all the European peoples, and for the English especially.

“There were many good reasons why Italian Wines should be almost unknown in the markets of the British islands. England was divided from Italy

by the whole width of France or length of Germany, and it was natural that the latter countries should not only be first in possession of the field, but should also strive hard to shut out all competitors. They gave Italian Wines a bad name, and there is no doubt but, what with the overwhelming quantity of the natural produce, the want of skill in making the best of it, a certain innate sluggishness, heedlessness, and lack of enterprise, the Italians did not look much beyond their own country for the consumption of their liquor, were satisfied with the small but ready returns of home trade, and not only shrank from any rivalry with more advanced if not more favoured communities abroad, but looked upon French, Spanish, Greek, Rhenish, and Danubian produce as luxuries for their own tables, with which their Southern climate yielded nothing to compare. The length of the sea voyage, and the heavy duties, also scared them from any idea of offering their casks and bottles for the English consumer; for so long as the average price of the best Italian Wine hardly rose to one franc per bottle retail sale, it was hardly supposed that so low-priced an article could bear the burden of 1s. import duty per bottle.

“It so happened, however, that England was for some years closed against the French and German wine dealers, and then John Bull’s honest relish for the juice of the grape filled the cellars of the London and Liverpool docks with liquid fire from

allied Spain and Portugal, from the subject Cape, from Madeira, Teneriffe, and coasts accessible to the English merchant navy; and, finally, from the only spot in an Italian dependency which the Continental system had not invaded—from the island of Sicily. Together with Port and Sherry, the humbler Marsala held its ground in the English market after the peace—a proof that it was, and is, possible for a vineyard placed between the Alps and Cape Passaro to delight and stimulate the English palate. Marsala is not in the highest credit in the highest English households, though it may be worth inquiring to what extent its partial unpopularity may be owing, to the very lowness of its charges, or to the clumsy manner in which the wine is prepared for the British markets; or finally, to a trick of some of the dealers to pass off good Marsala for Madeira or inferior Madeira for Marsala. In Italy itself the English have brought this produce of the Sicilian vineyards into extensive repute, and I have heard epicures from the British Islands aver that good Marsala is only to be tasted in Florence, Milan, or Rome. Strange to say, the Italians have, to a great extent, taken the cue from their insular visitors, and Marsala is consumed in large quantities at the hotels in this country by the natives themselves. I remember the time in Italy, not many years since, when the very name of Marsala was utterly unknown in the Italian mainland, and when the *vini forestieri*, for which the Italians

paid more extravagantly, were neither the Sicilian, nor those of Xeres and Oporto, nor yet those of Bordeaux or the Rhine, but Malaga and Cyprus, only the very wealthiest people indulging in the luxuries of Champagne and Tokay.

“What follows from all this? Why, simply that wines have their own days, as it is said of dogs. Let only any such intelligence, thrift, and enterprise be applied to the Wines of Piedmont, the Æmilia, Tuscany, and Naples, as were turned to the development of the Marsala trade, and there is no reason why England should not have as extensive a choice of Italian Wines as it has of those of the Rhine, the Garonne, or the Tagus.

“Not to launch for the present beyond the limits of Piedmont, it is a well-known fact that this Subalpine region was, up to the year 1849, a wine-exporting country to a very extensive amount. Only up to the latter-mentioned year, Piedmont had a good market at hand in adjoining Lombardy, where, owing to the neutral arrangements between the Sardinian and the Austrian Governments, the Piedmontese dealers exercised a very safe monopoly as to common wines, to the exclusion of the equally rich Æmilian districts.

“This privilege of the Piedmontese would naturally have fallen to the ground on the first outburst of ill-feelings between Charles Albert and the Aulic Council at Vienna, after 1846; but soon after the events of 1848-9 the *crittogama* or *cryptogama* spread

its ravaging blight all over North Italy, and from that period to the present time Piedmont, no less than the Æmilian districts, far from having any wine to spare, became tributary to the countries with which they might have aspired to enter into competition. This present vintage at last may be hailed as the harbinger of better days, and the growth of Italian vineyards will hereafter not only be free to circulate from one end to the other of the Peninsula, but as, with the exception of the flat Lombard lowlands, wine is redundant in every Italian region, an outlet must be sought for its consumption in Transalpine and Transmarine markets. That Italy can muster as good wines as the best favoured localities in France or Germany, or the sister Peninsula, is a fact which those who have tasted the best Chianti or Montepulciano in Florence, the best Orvieto or Montefiascone in Rome, or the best *lachryma* or Capri at Naples, are not likely to dispute. But to keep, for this present letter, within the limits of Piedmont, several years' residence has enabled me to satisfy myself of the impossibility of a passing traveller forming any correct idea of the excellence of Subalpine wines. The first-rate hotel keeper, who is interested in recommending to his guests his *liste des vins fins*, never fails to lay before them the most execrable *vin ordinaire*, which he may safely afford to supply *à discrétion* and free of expense, with a view to compel an order for his alleged *Cote Rôtie*, or

questionable Lafitte. Choice Italian Wine can only, especially after so many years' blank vintages, be tasted in private Italian houses, and those who have been admitted into the *sanctum* of Subalpine hospitality, are well aware of the value of the liquors with which their hosts have it in their power to treat them. There is hardly a province at the foot of the Alps, or along the widely spread hill range of Montferrat, without some peculiar wine of its own, enjoying a well-established reputation throughout the country. I do not wish to place too great a reliance on my own taste, but I have had frequent opportunities of visiting some of the remotest corners of these provinces in the company of nice and somewhat fastidious English connoisseurs, who have readily admitted that Piedmontese hospitality had made them acquainted with wines of a description that they had never fallen in with before. Try to have some of the old cobweb-clad flasks and bottles of some well-furnished private cellar in Turin, or better, in the country; ask for some relics of the wines that used to be gathered on the hills of the Canarese in the good old times—that is, before the disease set in; ask for some first-rate Campiglione, from the province of Pinerolo, for some of the best Carema growing at the entrance of Val d'Aosta, or some of the Chatillon, Verrex, St. Vincent, from the interior of that delightful valley; send for some specimens of Gattinara Amaro Vecchione, or of Barolo, Neb-

biolo, Grignolino (the wine that causes the exiled Archbishop of Turin, Monsignor Trasoni, such pangs of home-sickness); finally, get some of the genuine old bitter Barbera of Asti, and when you have tried them, you will be able to decide whether Burgundy or Gascony can boast a greater variety of generous wines than nature bestowed upon Piedmont.

“The only Asti Wine which is extensively known is the white effervescing beverage, which is by no means to be despised when it is the real thing, but which in the late dearth, has been so extensively adulterated that the common specimens in trade are hardly above the worth of average cider. The Asti Champagne, however, is far from being the most valuable wine in that province. The native place of Alfieri is the great emporium of Piedmontese Wines, and that old country will certainly take the lead in the Italian Wine trade if ever that trade looks up again after its long unnatural depression.

“Against the chances of any very extensive exportation of Italian Wines, various circumstances are alleged. In the first place, the Italians are said to be, with good reason, very unskilful wine-makers. They have too implicit a faith in the pure juice of the grape; they detest any admixture of alcohol for themselves, and hesitate in using it to please other people. The growth of grapes in ordinary years is immense. Most of these wine-growers

labour under a scarcity of vats and casks, and other cellar implements. The wine is made hurriedly and carelessly; it is intended to supply the home market from year to year, seldom meant to last through more than two or three seasons. Hence common Italian Wine, when kept for any length of time, is often spoilt in the country itself, and more generally unfit to bear any land journey or sea voyage. That, if properly managed, Italian Wine can go through any distance of space or length of time is, however, proved, first by the fact that hardly a private gentleman in Piedmont but has it in his power to produce bottles which his father or grandsire corked.

“To quote my own experience, I prevailed upon a friend of mine at Asti to part with about 100 bottles of fine, dry, high-flavoured, deliciously-fragrant wine from his vineyard. I sent it by rail to Genoa, and by steam to London, where not only was it found as sound as it was on my friend’s own table, but was considered by good connoisseurs to be as fine a wine as any Rhenish Wine which 12s. or 15s. a bottle could purchase. The price of such wine in Piedmont, in the scantiest year, is only 2f. a bottle, and it may be had for 1f. a bottle, if bought by wholesale and in ordinary years. All that is wanted is a start in the trade. It is necessary that English consumers should be made acquainted with the article this country can supply, and that these people should find it worth their while to grow and

make wine intended for exportation. The attempt was made at Marsala, and was crowned with success. These many years' peace, the increase of international intercourse, and the good feeling between England and Italy, ought to encourage fresh experiments, equally tending to the benefit of both countries.

“Only between Italy and England there is by land that jealous barrier of France, still wedded to egotistic notions of commercial jealousy and exclusiveness; by sea, a long circuitous navigation, either with not very regular but extremely expensive steamers, or with uncertain and slow sailing vessels. There is no prospect more chilling to one than that of having to send anything heavier than a half-sheet French post paper letter from Italy to England. The charges of the French railway companies and agents are exorbitant, and the freight of the ill-managed Mediterranean steamers is also outrageously high. Though nominally leaving London and Liverpool for Genoa and Leghorn at stated times, these boats almost invariably contrive to deliver their parcels months at least after booking. The steam navigation along these Italian coasts, whether French, Italian, or English, is miserable, and is generally thrice as dear as it is on board the coasting steamers of England. On the 3rd or 4th of November, the Æmilian railway line will be opened to Ancona, when the direct route from London to Corfu, Alexandria, all the Levant,

and overland to India, will be through France, across Mont Cenis, to Turin, Alessandria, Piacenza, Bologna, Rimini, Ancona; but all the advantages arising from this extraordinary and truly laudable effort of the Italian Government will be of little avail unless a good line of steamers be established to ply between Ancona and Corfu, Malta, or Alessandria, there to join the excellent Peninsular line. The whole of the Italian coast is a field to be exploited by stirring steam enterprise. Even between Leghorn and Genoa, with all the traffic occasioned by the Florence Exhibition, only two steamers (the *Stella d'Italia* and *Principe Umberto*) have been started by the Government which are at all fit for a man having a proper regard for his safety and comfort to travel in. The old private companies, French, Sardinian, and Neapolitan, are daily getting worse. The higher their prices, the more crowded their boats, the worse their management, the more shocking their dirt, the more wretched their service. *Experto crede.*"

Savoy and Piedmont produce drinkable red wines; but the wines of the Genoese territory are not of much repute. In Sardinia there is much wine made, and that of good quality. Exports are made to Holland and Russia. Narco, an amber-coloured wine, and Giro, a red wine, are both above the average character. In favourable seasons the fruit is frequently left upon

the vines for want of casks in which to put the wine.

The island of Elba appears to be especially adapted for the vine. There is a maxim here, "*Piu vecchia le vite piu forte il vino,*" "the older the grape the richer the wine." Some of the vines at Procchia are one hundred and fifty years old. The best wines are the Biconillo and Aleatica, red; the Muscat, both red and white; and the Riminese, white. A Champagne is made of the Procanico grape. Some travellers say that Aleatico is equal to the best Constantia. Several of these wines are sent to Holland; and that called Bischallato has been exported to America. Many of these wines, as well as that of Chianti, were formerly imported into Great Britain; and the red wine of Florence continued to arrive after the importation of those of Elba and Chianti had ceased. The Methuen treaty, so favourable to the wines of Portugal, excluded every other species. It is, however, singular that none of the above wines are imported now, though Sicilian Wines are constantly introduced.

WINES OF SICILY.

SICILIAN WINES are well known; at any rate, that called Marsala, or Bronti, is so. Bronti

was the name of an estate belonging to Lord Nelson, who reckoned amongst his titles that of Duke of Bronti; thus from him the wine first derived its name. The necessity for a wine of moderate price obtained for Marsala, or Bronti, its first introduction, between thirty and forty years ago—a considerable demand, and the consumption has hitherto been maintained; this is on account of its moderate price; but as the wine is in the hands of a few proprietors in Sicily, that price is subject to much fluctuation. Within our recollection, Bronti has ranged from £10 per pipe of 93 gallons, which is its full value, to upwards of £25 per pipe. Intrinsically it has little merit, and is highly fortified by the addition of coarse spirit. Its vinous character it is impossible to describe. It passes for wine, and this is all that can be said of it. The connoisseur, the man of taste, avoids it; and it would be somewhat extraordinary to find a party of *bon vivants* sitting over, and enjoying, a bottle of Marsala.

We believe that wines of a more beneficial character will soon make their appearance; and whilst the wine trade are grateful for the benefits that have been derived from its sale when they had nothing better to offer, we hope, for the sake of that which is more pure and bene-

ficial, less fiery and coarse—that Marsala has had its day.

A red wine, of low character, is also imported from Sicily. It has the remarkable property of entirely losing its colour after a few years' inclosure in wood. It possesses no merit, and is made up with execrable Sicilian brandy and other adulterations, which altogether forms an indescribable compound.

We have met with a brown Marsala, of really good character; but latterly the price has exceeded that of Sherry, which is more remarkable.¹

GREECE AND THE CRIMEA.

THROUGHOUT nearly the whole of Greece the soil is highly favourable to the vine. The antiquity of the plant in this classical land, and the

¹ Since these pages have been prepared for the press, we have been shown some excellent Sicilian Wines, the produce of an estate belonging to his Royal Highness the Duc d'Aumale. They are in the style of the old Sicilian Wine, before Marsala made its appearance. The samples we tasted were red and white Zucco, of the vintage of 1857. We are informed that his Royal Highness is much interested in his vineyards, and brings all the aid of capital and science to assist in the proper manufacture of these wines. They are moderate in price, full and generous in quality, and will, if not spoilt with Brandy, become favourites in England.

quality of the wine of the ancient Greeks we can not pretend to dilate upon. Those interested in such dissertations will find in the works of Sir Edward Barry and Dr. Henderson enough to captivate the mind of the antiquarian. Upon the classic field of Leuctra now grows, as perhaps of old grew, the classic vine; but whether the quality and the taste of its produce is the same now as then, it is impossible to determine; and all the writings and learned disquisitions on the subject prove nothing, either as to culture, management, or quality. One identified sample would set the question at rest; but as yet such a sample has not been produced. Scio, however, still produces a wine called Homer's Nectar, as it did two thousand years ago.

The oppression of the Turks, and the many scenes of warfare which so long distracted this unhappy land, may account for the low rank which her wines at present assume. In the last war by which Greece was devastated, whole vineyards and entire districts were rooted up by the Turks; and in the Morea, the most wanton destruction was committed by the troops of Ibrahim Pacha. Setting aside these unavoidable evils, the vineyards lack management and proper culture; and the introduction of a better system, and a more scientific method of con-

ducting the vintage, would soon bring the wines of modern Greece into great repute.

The soil of the islands differ very much from that of the main land; but a large portion in both parts is particularly favourable to the growth of the vine.

Candia produces a great deal of capital wine; and the wines of Rhodes are said to be all—or nearly all—good, rich, sweet, and luscious. One species of the grape in this land is as large as a Damascene plum, and very like it in colour. So powerful is the sun that the vines will continue bearing during every month in the year, provided they are properly watered. The ripe fruit and the blossom may be seen together on the same vine.

Cyprus produces several varieties of red and white wine, which are exported to Venice, the Black Sea, and several parts of Turkey and Russia. In Cyprus, the domain called the Commanderia, (from its having belonged to the Knights of Malta,) affords the choicest sweet wine, which when new is red, but as it advances in age becomes tawny.¹ The age of Cyprus Wine may be known by pouring it into

¹ *Vin de Cypre* is often found in the *cartes* of the leading *restaurants* of Paris, where it is sold at the rate of two or three *francs* a glass.

a glass, and observing whether particles, similar to oil, adhere to the sides. The more tenacity the wine possesses the greater the age. It is frequently adulterated with luscious wines and perfumed.

According to one authority, Ithaca produces delicious wines,

“as luscious as the bee’s nectareous dew,”
and it is ranked at the head of the seven Ionian Islands, if not of all Greece, for its wine.

“The red Ithaca wine is excellent, superior to that of Torredos, the Greek Wine which it most resembles; but it is generally much injured, sometimes spoiled, by the injudicious manner in which it is kept. In the possession and management of the British commandant at Céphalonia and Ithaca, we found it a delightful wine, with a Hermitage flavour, and a good sound body.”¹

The town of Cos is surrounded with vineyards.

Samos produces great quantities of grapes, which are made into red and white wines; and we can easily imagine that wine to be superb which Byron deigns to celebrate in the spirited song

“Fill high the bowl with Samian Wine,
Leave battles to the Turkish hordes,
And shed the blood of Scio’s vine!”

¹ Travels in Greece.

We are necessitated to refrain from useless detail, and it is almost with reluctance that we avoid enumerating many wines unknown, even by name, in England. However, in pointing out the localities in which the several varieties are to be found, we may be of service to those who are interested in the subject, whether they may be travelling in the pursuit of pleasure, or of commerce.¹ Yet as in continuing the subject we might become tedious to the general reader, we shall conclude this chapter with a

¹ Since the above was written we have tasted several qualities of useful wines from Tenedos, and the Island of Santorin. The Santorin has a remarkable character, the proprietor says, "the soil of Santorin being volcanic render these wines highly stomachic in their effects." However this may be, they are decidedly objectionable in flavour, at least to those unaccustomed to such a peculiarity. St. Elie is a dry wine, but there is no bouquet or inviting flavour. Bacchus is a rich and promising wine, and will meet with its admirers. The Corinth Mosseux, said to be the first wine ever made from the currant grape, is no improvement upon French or German sparkling Wines at a less cost.

The appearance of the Island of Santorin from the west cliffs, in summer, is very beautiful, consisting in fact of one uninterrupted smiling vineyard. The principal product is wine, and the two kinds principally made are *Vino-brusco*, a rough, or dry wine, resembling Rhenish; and *Vino-santo*, a dark red, very sweet and luscious wine, scarcely inferior to that of Cyprus. Of the first the annual quantity is about 53,600 barrels, of seven to the pipe; of the second, 2,350 barrels.

few observations concerning the wine grown in the

CRIMEA.

During the sad havoc occasioned by the late war with Russia, we read almost daily accounts of the vineyards trampled under foot by the battalions of the contending armies; and many a vine was sprinkled with the blood of heroes. Our gallant countrymen were struck with the abundance and luxuriance of the vineyards. The Valley of Soudak, towards the east, is especially described as presenting one of the most extraordinary scenes in the world. So successful has been the culture of the vine in this district, that it is said Russia may produce wines enough in the Crimea for her own consumption.

The first vineyards were planted in the year 1804, at the suggestion of the celebrated naturalist, Pallas. Cuttings of vines were brought from France, Zante, Tenedos, the Rhine, and Kisliar; and French vine-dressers and farmers were appointed to plant and manage them. Ten orphan pupils, from the military school of Cherson, were placed under the care of these cultivators; the Government supplied the necessary capital for every part of the undertaking;

and 28,000 vines were planted, which in the year 1826, produced 1500 vedros¹ of wine. According to a letter from Akerman, written in 1828, describing the vintage of 1827:

“The autumn has been singularly favourable for the vintage, and the wines of this year are of an infinitely superior quality to any we have yet made. The produce is less abundant, but the prices are higher; so that the vineyards have paid better this year than the last. According to a return made by the local authorities the whole produce of the vintage amounts to 35,833 vedros of the country, or 44,797 vedros, Russian measure. The vedro sells upon the spot at from five to seven piastres. The number of proprietors of vineyards is now 278; the greater number of them originally Greeks or Armenians.”

From another source we find that six hundred thousand vedros of a red wine called *Kokorn*, were produced in the Crimea in 1831. They sell by the grower at about six piastres the vedro. The Crimean Wines are considered to be the best in the empire, and judging from the descriptions given by tourists, and by many who drank them during the late war, some of them are good red wines. Prior to the occupation of the Crimea by the allied armies the vineyards were on

¹ A vedro is about 14 gallons.

the increase. When the country has recovered from the effects of this devastation, it may bring its vinous produce into competition with that of climates less favoured than its own. For the development of the vine all writers pronounce both the climate and soil to be excellent.

MADEIRA.

Its Decline and Fall—Messrs. Richard Symons and Son's Circular—The 1814 Celebrated Pipe—Sale at the Duke de Ragusa.

To say much about Madeira would be almost tantamount to writing upon the wines of the ancients; although in our own time, and in that of not a few of our readers, the dinner table has been considered but meagrely supplied that had not its decanter of East India, West India, or at least Madeira direct; and there are cellars which yet boast of choise Malmsey, Sercial, or Tinto.

Ten years ago, Madeira produced about 25,000 pipes of wine annually, from 3000 to 5000 of which were of prime quality; whilst England consumed about 5000 pipes of all classes. From the Circular of Messrs. Richard Symons and Son, a firm whose relations with the

island of Madeira date from the last century, we extract the following, dated August, 1860:—

“Madeira.—This island can no longer be numbered amongst wine growing countries. As stated in our last circular, nine-tenths of the vines have either been destroyed by the *oidium*, or rooted up: the remaining tenth are very sickly. No wine of good quality has been produced since 1852, and the small quantities of inferior wines of recent years have not been sufficient for the island consumption. Some planters have, within the past two years, replanted, as an experiment, a small portion of their lands with vines, but from the nature of the soil, &c. in Madeira, none but old vines will produce good wines. And even should the disease disappear, which it has not yet done, it will be at least ten, and more probably twenty or thirty years, before the island can again become a wine-exporting country. The cultivation of grain, sugar, &c. pays better than the vine did, even before it was attacked by the disease. Thus there is but very slight inducement to recommence its cultivation. Some of the oldest established wine-merchants have already exhausted their stocks, closed their stores, and quitted the island.”

In a circular received whilst these pages were preparing for the press—May, 1861—the same firm gives this additional information.

“The few old vines that were not killed by the

disease, or eradicated to make room for the sugarcane, the cochineal plant &c. are looking better, and if well dosed with sulphur, may produce some grapes next autumn. The Portuguese Government has sent to the island a supply of new vines to be planted, but these being mostly of indifferent species have to be engrafted before the grapes can be made available. All the old and newly-planted vines combined cannot, however, even under the most favourable circumstances, produce any quantity of wine that will be available for exportation for many years to come. The stock of genuine old wine now remaining in Madeira does not exceed 1000 pipes. In consequence of the high prices which these naturally command, 'wine' has been manufactured by some of the native dealers out of various descriptions of fruit, principally apples, and flavoured with lees of old wine. It is supposed that about 1000 pipes have thus been recently prepared for exportation, but they can only answer for immediate use."

The bidding for the famous pipe of Madeira, at the sale of the effects of the late Duchess de Raguse, in 1858, caused a great commotion in Paris. This famous wine, known to all as the "1814 pipe," was fished up near Antwerp in 1814, where it had lain in the hull of a ship which had been wrecked at the mouth of the Scheldt in 1778. As soon as the valuable disco-

very was made known, Louis XVIII. despatched an agent to secure the precious relic. A share of the glorious beverage was presented to the French Consul who had assisted at its discovery, and from his hands a portion passed into the cellars of the Duc de Raguse. Only forty-four bottles were remaining, and these were literally sold for their weight in gold to Rothschild, who was opposed by Véron and Milland. Véron was angry, declaring that he had made the reputation of the wine by mentioning it in his memoirs, when alluding to the dinner given to Taglioni by the Duchess de Raguse, at which the famous "1814" was produced, as the highest compliment that could be paid to the great artiste.

AMERICA.

BEFORE proceeding to notice the wines of our own colonies, we will just mention that North America is cultivating the vine to a considerable extent; and that, in the United States, the native wines, especially the sparkling kinds, are fast supplanting the foreign. At the hotels, the majority of the wines are home produce.

In Ohio, Virginia, and Missouri is grown the Catawba, a delicious white wine, which obtained

a prize at the great exhibition in New York. In the state of New York is grown the Isabella, another favourite wine; Catawba is, however, considered the best of the two, and is in much request in Kentucky and Tennessee. These wines are totally distinct in character from any of European growth; they are even said to exceed in purity and delicacy any other known wine, whilst it is their peculiar property that no spurious compound can be made to resemble them. They are not rich in alcohol, and contain, in fact, the smallest per centage of spirit to be found in any wine in the world. We can hardly suppose that even the "state of Maine" would reject the innocent tippie.

CHAPTER VII.

WINES OF BRITISH COLONIES AND SETTLEMENTS.

Cape *versus* South African—Favourable Climate—Constantia—Slovenly Management of the ordinary Produce—Hints for improvement.

“Consider what commodities the soil where the plantation is doth naturally yield but moil not too much underground, for the hope of mines useth to make the planters lazy in other things.”

BACON.

CAPE OF GOOD HOPE

IN the introduction we have given some curious revelations respecting Cape—its adulteration and conversion into South African Wine. We must not, however, pass over this very useful wine; for whilst unable to sound its praise, we are equally unwilling to class it amongst the very worst of wines. The climate of the British dominions in South Africa is one of the finest in the world. It resembles that of Italy, excepting only that it is rather warmer

and drier. In fact it is so dry that draining is little required.

The Dutch have the merit of first introducing the vine at the Cape of Good Hope, when colonised under Van Resbeck, in 1650. Since the colony became a British possession, vines have increased more than tenfold, and wine constitutes an important article of commerce. Unfortunately, more attention has been devoted to quantity than quality; yet the produce of the farms which yield Constantia—a wine much prized in England, as well as in many parts of Europe—substantiates the fact, that good wine can be grown at the Cape. The great superiority of Constantia over the general character is remarkable, and it is attributed to the soil, which, being composed of deposits from the neighbouring mountains, is light, and enriched by manure. The subsoil, which is even more important to the cultivator, is still lighter, being mixed with sand and broken stone; whereas, in Drachenstein, Stellenbosh, and Perle, where the chief vineyards are situated, the fact that the subsoil is formed of clay is said to account for that earthy character which we always associate with Cape Wines. But it appears that, the superior quality of the Constantia must not be attributed to the soil alone; the vintage is

conducted with more than ordinary care. The vines are of the Spanish Muscatel species, and the grapes are picked over, and freed from the stalks and other impurities before being pressed. The vineyards are known as Great and Little Constantia, growing both red and white wine of a sweet character. The entire produce, in the most favourable years, does not exceed one hundred pipes.

With respect to the general quality of the wines exported to England, it will be found upon investigation that their inferior quality and earthy character are not really attributable to the soil. The fruit is rich, full, and fine, and has no earthy taste; but stalks, stones, and earth are all intermixed; the grapes are not picked over, nor the ripe separated from the unripe, except in the case of Constantia; and the whole management is generally left to the boors or negroes. Things, however, are better than they were twenty or thirty years ago, and the wine is much improved. A parcel may occasionally be met with that will bear comparison with Sicilian Marsala, to which we believe it to be at all times superior as regards vinous merit.

The wines of the Cape no longer possess any advantage in the shape of differential import duty: until the recent alterations they

were admitted into England at half the rates levied on other wines. Now that this system is abandoned, the only chance of extensive consumption will depend upon their improvement; and we concur in the opinion of those who think in no wine-growing country is there scope for greater progress than at the Cape. Care and science properly bestowed, upon her vinous products, would compensate for any outlay or expense. If, instead of quantity, quality became the consideration, the evil would be remedied. The over-dose of wretchedly-made spirit with which the wine is drugged, prior to its shipment for England, entirely destroys whatever good character it might have originally possessed.

We have met with persons—residents at the Cape—who informed us that excellent wine was to be drunk there from their own vineyards; they likewise stated, that the red wine, when of a proper age is good, sound, and very palatable; both the red and white wine being drank by the inhabitants, in preference to any other. Our informants assured us that the wine was quite different from that usually sent to England; as indeed it need to be.

It would be a source of gratification, as well as of benefit, to the mother country, to have it in her power to encourage the growth of her

settlements; and it is a stigma and a reproach to perpetuate a character for producing bad wine, when the fault is shown to be remediable: especially in a country so favoured, and where nature is free from any share in the blame.

We are told that vine cultivation at the Cape is unprofitable, and we can easily imagine the statement to be correct. It is a natural effect of the universal law which regulates all matters of commerce, and which makes this state of things the inevitable result of avarice, and an adherence to bad customs. Such practices have been encouraged by the Dutch farmers, and by the general cultivators. They press the grapes under any and all circumstances, provided they can produce *quantity*; and slovenliness combined with carelessness in training and dressing the vines, contribute in an equal degree to an unfortunate result.

WINES OF AUSTRALIA.

Mr. Busby's Letter to the Secretary of State—500 to 600
 Vine Cuttings planted with success—Progress shown in
 an authenticated account—Samples of Wine submitted
 to the Author—opinion upon them—Judicious Combina-
 tion and Capital required—Samples to be shown at the
 Great Exhibition in 1862.

THE history of the progress of vine culture in this vast British settlement will, perhaps, be

more interesting to many of our readers than any other portion of this treatise. There are few families in England who have not relatives or friends residing in Australia, and as any information concerning the produce of that country is looked upon with interest, we think that the facts we have collected relative to its vine culture may prove acceptable, especially as we have recently had the opportunity of somewhat critically examining samples of several varieties of Australian Wine.

In our article upon the wines of Spain, will be found a copious extract from Mr. Busby's *Journal*, of a visit to the principal vineyards of Spain and France; this journey was undertaken, as the writer informs us in his preface, in order to obtain information relative to the vine culture in those countries whose climates were analagous to that of New South Wales. The degree of spirit with which the plantation of vineyards had commenced in the colony previous to his departure in 1831, left in his mind no doubt of ultimate success. He had been the medium of distributing upwards of 20,000 vine cuttings among about fifty individuals during the previous season, and many others were disappointed in their desire to obtain a supply. Mr. Busby brought with him to England ten gallons of

wine made in the colony, of the vintage of 1829—30; one half being in a cask, the remainder in bottles. On his arrival in London, he had the whole put into pint bottles and distributed among persons interested in the colony. That which was in the cask, although it had never been racked off or clarified, was perfectly sound; and was pronounced by each person who tasted it—including an eminent Oporto wine merchant, and the principal in a very respectable Bordeaux house—to be a very promising wine. The latter told Mr. Busby that he had opened one of the bottles, in the presence of several guests whom he was entertaining at dinner. Amongst the company were two of his own countrymen. “You know,” he observed, “that my countrymen always drink very light wine; they, therefore, found it strong, and thought it resembled Port without brandy. I said, I found it more like Burgundy, and they agreed with me that it was so.”

The Oporto merchant observed that the wine was sound, but that it would very soon turn sour if not fortified with brandy. Mr. Busby adds, that on the 25th October, 1832, he opened a bottle which he had taken back with him to Sydney, and he found it perfectly sound, and a well-flavoured, strong bodied wine. Mr. Busby

entered upon his mission with thorough zeal, and his success will be evident from the following letter, which after his journey to the vineyards of Spain and France, he addressed to the principal Secretary of State for the colonies.

“London, 6th Jan. 1832.”

“My Lord,

“Having occupied myself a good deal during my residence in New South Wales, in endeavouring to promote the plantation of vineyards, and the making of wine in that colony, I could not allow the opportunity afforded by my visit to Europe to pass, without attempting to ascertain to what peculiarities of climate, soil, or culture, the most celebrated wine provinces are indebted for the excellence of their respective products; and to make a collection of the different varieties of vines cultivated in each. I have just returned to England, after an absence of four months spent in pursuit of these objects in France and Spain, and the results of my journey have fully satisfied me that the opinion I have always entertained of their great importance was not exaggerated.

“My reason for troubling your Lordship on this subject, however, is the following:—

“I had the good fortune to find in the Botanic garden at Montpellier, a collection of most of the varieties of vines cultivated in France, and in some other parts of Europe, to the number of 437, and,

on application to the Professor of Botany, he (with the greatest liberality) permitted me to take cuttings from the whole. I afterwards added to this collection 133 from the Royal Nursery of the Luxembourg at Paris, making in the whole 570 varieties of vines, of all of which, with two or three exceptions, I obtained two cuttings.

“It is my wish to place this collection of vines at the disposal of His Majesty's Government, for the purpose, should it be deemed expedient, of forming an experimental garden at Sydney, to prove their different qualities, and propagate, for general distribution, those which may appear most suitable to the climate.

“As independently of the above, I have secured a competent quantity of all the most valuable varieties which I found cultivated in the best wine districts of France and Spain, both for wine and raisins; it might at first sight appear superfluous to bestow attention on a collection which must include many of a very inferior description; but it is perhaps, the most remarkable fact connected with the culture of the vine, that even a slight change of climate or soil produces a most material change in the qualities of its produce; and for this reason the best varieties of France and Spain may prove (as several of them have already proved) of no value in New South Wales; while, on the other hand, the most indifferent kinds may produce in that climate the most valuable wines.

“For this reason I am of opinion that the establishment of an experimental garden at Sydney could not fail to be of the highest value to the colonies of New South Wales and Van Dieman's Land, and subsequently to that of the Cape of Good Hope also ; while at the same time, being placed under the care of the superintendent of the Government garden, adjoining which there is abundance of vacant ground, it would add little to the present expense of that establishment.

“It is my intention also to place a part of the collection I have made, in the different parts of France and Spain which I have visited, in the public garden, to be propagated for general distribution. I trust I may, therefore, be excused for requesting that your Lordship will give orders that the cases containing these plants (those from France being now in London, and those from Spain being expected by the first arrivals from Cadiz and Malaga), may be received on board any of the convict ships about to sail, in order to secure their early and safe arrival in the colony.

“I have the honour to be, my Lord,
Your Lordship's most obedient,
Humble servant,

JAMES BUSBY.”

“The Right Honourable Lord Goderich, His Majesty's
Principal Secretary of State for the Colonies, &c.”

The desired accommodation was immediately granted, and the whole of the plants reached

Sydney in excellent condition, with the exception of five varieties produced in the more northern districts of Burgundy and Champagne, and fifteen varieties procured at Paris, some of which failed. All the rest, from 500 to 600, succeeded admirably, not ten cuttings having failed. Very few of the varieties of the vine previously imported into the colony had been found to suit the climate; hence we may infer that the rapid strides which have been made in the vine cultivation of South Australia are attributable to the introduction of other sorts.¹ To show the progress which has been made, we extract from an accredited source the following particulars. The writer dates from Sydney, August, 1860 :—

“AUSTRALIAN WINES.

“The completion, a few weeks since, of our vintage, affords an occasion for again adverting to this important and promising branch of colonial industry. The growing attention and acceptance which our wines are commanding, both in these colonies and in England, cause the result of each year's vintage to be looked to with some degree of solicitude and interest.

“We are happy in being able to state that the vintage of 1860 has been generally a very success-

¹ Mr. Busby gives a catalogue, and the names of 570 cuttings, &c. which he sent to New South Wales.

ful one. The larger portion of our colonial wine is produced in the Hunter River districts, and the accounts from all the principal vine growers in that district state that the yield of grapes this year has been larger than in any previous year, and that the gathering and vinting have been carried on under very propitious circumstances. The long time required to perfect the wines of course prevents any proof being yet given of results; but the excellence obtained by former vintages, with the accumulated experience obtained, guarantees an equal amount of excellence for this vintage. At the annual meeting of the Hunter River Vineyard Association, held a few weeks ago, the samples of wine produced were pronounced, both individually and as a whole, superior to those of any former exhibition, indicating the anxious care that had been taken in their production, and the avoidance of defects that had heretofore deteriorated some of the wines.

“The heavy rains to which this climate is exposed are often as destructive to the grapes as they are to other crops. As the grapes begin to ripen about December, the vine-dressers look out for what are called vintage rains. These sometimes begin early in February; but when they hold over until the crops have ripened and are gathered, there is a very fine vintage. Fortunately, throughout the Hunter River district this year the greater portion of the wine was made before the vintage rains came on. The wine made after these rains set in is

always of inferior quality, and is sometimes totally spoiled.

“ The Camden Park vintage this year was, however, totally ruined by the devastating floods which visited the southern district in February last. The first heavy rain completely spoiled the lower part of the vineyard ; and a large portion of the grapes on the higher ground having burst through ripeness, absorbed the moisture upon the second fall of rain, thus entirely preventing the production of sound wine. The result of these two disasters is, that not a single gallon of wine was made at the Camden Park vineyard this year.

“ The quantity of wine produced in this colony in the year ending the 31st of March, 1859, was 58,396 gallons. The statistical register for the last year is not issued ; but we have been favoured at the Registrar-General's office with a memorandum of the returns, so far as completed, which shows the produce of wine for the twelvemonth just ended to have been 96,155 gallons. The only return not received is that from Murrumbidgee ; estimating this at last year's produce—3600 gallons—will give the total produce of the colony 99,755 gallons. The number of acres under cultivation for vines in 1859-60, was 1221 against 1179 in 1858-59. The large increase in the produce, as compared with the small increase in the extent of land planted, is not, however, to be ascribed to the greater productiveness of the vineyards, as these figures include the vines

cultivated for table use. In order to ascertain more accurately the produce of wine per acre, the Registrar-General has this year directed an additional return to be made up, showing the number of acres under cultivation for wine making. The returns recently received, which give this information for the first time, show the breadth of land planted for wine making to have been only 584 acres, little more than one-third of the gross extent of the vineyards, the larger portion being cultivated for table use. From these figures it would appear that the average yield of the vineyards in this colony is 164 gallons per acre. There is great reason, however, for believing that the quantities have not been very accurately given, as some of the principal vine growers on the Hunter River state that the average produce to have been more than 300 gallons to the acre.

“ We subjoin some figures, showing the results of the two last vintages in the largest wine growing counties in the Hunter River district, the produce of which, it will be observed, exceeds the entire produce of the colony last year. The following has been the produce of the respective counties at the last two vintages :—

	1859. Gallons.		1860. Gallons.
Durham	10,925	34,374
Hunter	2850	2345
Northumberland....	4326	13,555
Gloucester	5194	10,140
	<hr/>		<hr/>
Total ...	23,295		60,414

“ In the district of the Murray the grape has been very successfully cultivated, and some good wine produced. Two joint-stock wine growing companies have lately been projected, which propose to conduct the industry on an extensive scale. Their calculations are based on the entire absence in this colony of the restrictions to which the French *vignerons* are subject, and on the productiveness of the Australian vineyards being, on the average, equal to those of France. The prospectus of one of the companies holds out the prospect of a profit of 15s. a gallon on all the wine produced—an amount which is just three times the price at which some of the colonial wine is sold in Sydney. The wines will be consigned for sale to the Melbourne market.

“ The greater portion of the wine of this colony is consumed in the neighbourhoods where it is grown. Its cheapness, and the facilities for obtaining it, as well as its intrinsic recommendations, have long brought it into very general use in the wine growing districts. Wine being sold on the vineyards at from 2s. to 5s. per gallon, it is the almost exclusive beverage of the labouring people; and the large and increasing demand that has there sprung up operates to prevent many of the large growers consigning to the Sydney market. In that part of the country the colonial wine trade may be considered as fairly established. Strange to say, however, the wines are but little appreciated by the large urban population living in the immediate

centre of the wine growing districts, probably owing to there being no hotel-keeper in Maitland sufficiently enterprising to introduce them and recommend at his bar as a common beverage. The persistent demand for inflaming ardent spirits to assuage the thirst, almost within sight of vineyards which produce such delicious and refreshing wines, is one of those strange anomalies which can only be attributed to the inveteracy of deeply-rooted tastes, or to the indifference or self-interest of their licensed panderers.

“A more gratifying indication with regard to the growing appreciation of the colonial wines amongst the population of Sydney is distinctly noticeable. Some seven or eight months ago it was pointed out in this journal that our colonial wines were not to be obtained at any of the Sydney hotels. The hint was quickly taken up, and two or three of the principal hotel keepers ordered several casks of the Camden Wine, and advertised its being kept on draught. The consequence was a considerable custom in the article, especially during the very hot weather. The refreshment and harmless exhilaration once experienced from the grateful draughts in the intervals of retreat from the heat and dust of the Sydney streets, and when the palate was not cloyed with the dregs of grosser drinks, induced a frequent renewal of the enjoyment, and before the season closed, the wines were frequently talked about and recommended. We

may expect on the return of the summer, that these appropriate drinks will be in constant request at places of public resort. On the tables of the more wealthy, the colonial wines are becoming more constantly produced—many of the larger settlers, who have vineyards, making small quantities of wine and sending them as presents to their friends. A long time will probably elapse before the Australian Wines become the common drinks of the entire population, but the acceptance they have already received, and the favourable circumstances under which they are produced, point indubitably to that result. In England, although the reduction of the duties on French Wines may lead to their greater consumption, it is considered very doubtful whether they will to any large extent interfere with the use of malt liquors amongst the English people; but in Australia, the greater cheapness, suitability to the climate, and reliableness as to quality of colonial wines to imported decoctions, present strong probabilities in favour of the ultimate general patronage by Australians of their own products.

“An increased demand for our wines has also sprung up in the adjoining colony. Frequent shipments had been previously made to Melbourne, but the visit of Mr. Blake a few months ago was the means of directing the attention of our neighbours more prominently to our products, and the result has been the establishment of an Australian Wine Company, for the exclusive sale of the wines

of these colonies, and the initiation there of a remunerative trade. Already more than 3000 dozen of the Irrawang and Kaludah Wines have been sold in Melbourne, and Mr. Blake has entered into an arrangement to supply that market with 3000 dozen every season. The Melbourne market for our wines may thus be considered as fairly opened.

“It is not necessary again to refer to the high position which our wines took at the Paris Exhibition, or to their having been placed before her Majesty’s guests at the Palace, the result of that distinction has been a number of orders for small parcels of the wines from England, where they are in high repute amongst connoisseurs. Although there can be no doubt that ultimately a very considerable trade will be carried on by this colony with England in the shipment of our own wines, it is not likely that our produce can attain the rank of an export for many years to come. This may be safely predicted from a glance at the relative increase of the demand and of the supply. The produce, though, as we have stated, gradually augmenting, already barely exceeds the rate of consumption, and it is not improbable that as the wines are not brought into the market till they are three years old, the demand may increase faster than the growers are able to keep ahead of it. To obtain an available surplus to send to England in exchange for other commodities, would require either a cessation of the colonial demand, or a

provision made several years in anticipation, as the vines do not bear properly till the fourth or fifth year, and as the vines require three years to mature. In the meantime, our occasional shipments of wine to England, though small in amount, are adding another link to the chain of commercial intercourse which connects us with the old country, and also constitutes one of the recommendations which this colony offers to intending settlers. Mr. James Macarthur, the oldest Australian Wine grower, is now in England, and the result of his intercourse there with those who take an interest in the progress of these colonies, is likely to be an extended acquaintance with our wines in that country.

“But whatever may be the reception of our wines in England, it is the colonial market in which the larger growers naturally look for the disposal of their products. The favour which these now obtain, both in the vineyard districts and in Sydney and in Melbourne, affords encouragement to the growers to extend their operations in anticipation of the increasing requirements. It is well known that most of our wine growers are gentlemen of property, who are desirous rather of producing fine and creditable wines than of obtaining large or immediate profits. Many, indeed, cultivate the art rather as an interesting scientific experiment, or with the view of making presents to their friends. The effect of the market being supplied by a few respectable growers must be to establish the cha-

racter of the wines, and to render their production a permanent and remunerative interest."

In the autumn of 1860, we received from a friend residing at Adelaide, a case of several varieties of South Australian Wines, accompanied by a request that we would express our opinion upon their qualities. We were not aware at the time, that our remarks would be publicly noticed, and we were not a little surprised to find, at the commencement of the present year, that the substance of our observations in reference to the wines, was embodied in the leading article of an Australian journal. The samples submitted to us were:—

I. VERDEILHO, which was described to us as being "made from separate and distinct grapes, approaching in character to some of the light French Wines, vintage 1857."

This was a white wine of a full flavour, similar to the *Macconaise*; colour, partridge eye; rather an aromatic combined with a nutty taste, and very full body. It contained 29.4 per cent. of proof spirit. This is at least 5 per cent. more than the strong white Burgundy Wines contain, and we are inclined to think that a little spirit must have been added.

II. Labelled FRONTIGNAC. This we found a thin white wine, possessing a slight flavour of

the Muscat grape, but just such a flavour as we have produced—by way of experiment—from an infusion of the elder flower; and we are induced to believe that this flavour was fictitious, and would not be permanent. Unlike the French Wine of the same name, which is sweet and rich, this was neither. It was, however, very sound, and contained precisely the same amount of alcohol as the Verdeilho.

III. A white wine, not named, of the vintage of 1857. This was an agreeable light wine, having quite the flavour of raspberries, which we suspect had been incorporated with the grapes in the *must*, as an experiment. It was free from acidity, and would probably be preferred by many persons to the lower class of Graves, or even Sauterne. It contained 26 per cent. of proof spirit.

IV. MALBEC, is described as having been “made from the claret grape, and appears to approximate as nearly to Continental Claret, as possibly may be.”

We consider this sample to have been injured by the voyage; but it contained the elements of fine wine. It did not, however, appear to be of the vintage stated, which was 1857. It was more likely of the year 1859. It had more of the character of Hungarian Wine than Médoc; and contained 23 per cent. of proof spirit.

V. TAVOORA.—This was described as a pure “Port” Wine, of the growth of last year; of which species a very large quantity is now under cultivation in the Province. The grower, Mr. Patrick Auld, apprehended this wine would ultimately “become one of their largest items of export.”

This had not at all the character of Oporto Port, although it may have been the produce of fruit of the same description, and grown in the same soil as the grape from which the Oporto Wine is made. We, in England, know little concerning the *pure* wine of the Douro; we only get Port fortified and adulterated with fiery spirit and *geropiga*. The Australian Wine had neither in its composition, and this may account for its being of an entirely different character. It appeared to be a very promising wine, and sufficiently powerful, as it contained 27.2 per cent. of proof spirit.

The sixth and last sample was simply described as Australian Red Wine. In flavour it was similar to the *Verdeilho*, but it was out of condition, and had suffered from the journey. It was unusually strong, and we think that spirit had been added, which would account for its disturbed condition. It contained 33 per cent. of proof spirit.

Considering the very few years that have elapsed since public attention was first directed to the possibility that wine would form a source of mercantile produce and consequent wealth to Australia, we must admit that her progress has been most extraordinary—indeed it has been marked by unexampled rapidity. According to the accounts given in the Australian journals the quality of the wines meets with such approval, that the demand for them far exceeds the supply. One paper says:—

“When the statistics of 1860 come to be compiled, it will be seen that we have done a wonderful export trade in wines. Melbourne, Mauritius, India, and England, are not only receiving—they are literally crying out for our wines; and the extent of the export is only checked by the impossibility of producing at present sufficient quantities. The nearest of the markets we have named would itself absorb all we can supply at this stage of our wine making history. There is a positively unlimited expansiveness to our prospects in this particular branch of trade.

“It now becomes a serious question for all who are concerned in the production of pure wines, to consider how they may maintain the quality, and indefinitely increase the quantity of this product of our soil. Much will, no doubt, be effected by the mere fact of the demand; but it is quite possible

that a great deal of time may be saved, and the desiderated result be more rapidly achieved by judicious combination. There is room for the employment, in union of the wealth of the capitalist and the skill of the *vinador*; and only by such combination can the demand be adequately met within any reasonable time. The experienced, but comparatively poor vine grower, cannot extend his vineyard fast enough to supply the wants of those customers who are attracted by the excellence of his product; and, while the capitalist may cover hundreds of acres with vines in the course of two or three years, he is unable to produce any choice wines without the aid of skill, care, and experience. Hence, although the individual enterprise and assiduity of a skilful person may accomplish much, it appears to us to be necessary to employ the co-operative principle to effect those large results which appear to await our industry. We want companies to plant or to purchase vineyards, companies to buy the grapes and manufacture the wine, and probably companies to buy sound young wines from individual growers, and keep them long enough to attain the requisite maturity. Here is an opening for enterprise which we would gladly see entered into by spirited men, not so much for their own sakes as for the public weal."

From Adelaide—Dec. 20th, 1860—we hear that there will be a very heavy yield of grapes this season, and a large quantity of wine will

be made, though we are not in a position to state how much it will be in excess of the last vintage. The acres of grapes then under cultivation were $2201\frac{1}{2}$, being double that of 1857, and treble that of 1856. Of course a large proportion of the vines now growing must therefore be very young, and we may easily imagine the immensely increased yield in two or three years' time, and meanwhile the work of planting still continues.

“The following is from an official source:—

Vintage.	Acres of Vines.	Galls. of Wine.
1857	$1,056\frac{1}{2}$	100,624
1858	1,626	140,970
1859	2,201	180,324

In conclusion, in 1859 there were only 547 acres of grapes in Victoria, and only 7740 gallons of wine were manufactured. Even in the older vine growing colony of New South Wales but small progress has been made compared with our own.”

From these accounts it will be perceived that a spirit of the most honourable rivalry has been excited amongst the wine growers in Australia. The most favourable accounts continue to be received, and every Englishman must look forward with gratification to the prospect of drinking—perhaps at no very distant period—pure wine,

manufactured by our own countrymen from the produce of British possessions.

In the South Australian Advertiser, July 10th of this year, (1861) from Adelaide, we find the wine growers are preparing samples of every variety of their wines to send to the Great Exhibition of 1862. They look upon this as the most valuable advertising medium which it is possible to obtain. The yearly increasing acreage of their vineyards powerfully enforces the necessity of making their wines known in the British and other markets, as in a few years they will not require one half of the vineyards of the colony for their own consumption.

CHAPTER VIII.

ON THE CHEMISTRY, OR NATURAL CONSTITUENT ELEMENTS, IN WINE.

Reference to Dr. Mulder—Chaptal—Busby—Obscurity of the Theory of Fermentation—Red and White Wines—Free Acids, Tartaric, Racemic, Malic, and Acetic—Enanthine—General Component Parts of Wine.

WE hope the reader will not put aside the book on reading the title of this chapter, and apprehend a learned discussion or scientific treatise is to follow. The chemical student will find little which will add to his previous knowledge; but with so many authorities to assist us, our little book would be incomplete, were not some of its pages devoted to the subject.

We refer those who feel an inclination to enter deeply into the chemistry of wine, to the able and valuable work of Dr. Mulder, edited by Dr. H. Bence Jones, Physician to St. George's Hospital.

The vine exhibits such numerous varieties, that it is impossible to notice them separately. Under Napoleon, Chaptal collected in the gardens of the Luxembourg no less than fourteen

hundred. A list of 570 varieties may be found in *Busby's Visit to the Vineyards of Spain and France*. This diversity may be observed not only in grapes which have grown in different parts, but even in those grown on the same spot; and we may produce a difference even in the grapes upon one vine.

If a cluster of grapes be protected with a piece of dark glass or oiled paper, and another exposed, one cluster will produce a fruit very different from the other; and, as we have observed in a former chapter, it is a protection of this nature that gives to the growth of the Johannisberg its superiority over the produce of contiguous vineyards. It is well known that whilst there is a difference in the colour of the grapes, such as black, purple, red, white, &c. the juice of each is colourless, and colourless wine can be obtained from all.

In making white wine, it is desirable that the grapes should be bruised or shaken as little as possible on their way to the press; when they are much bruised, some of the colouring matter will be extracted from the skin, and the wine will be tinged, and not white. For red wines, the grapes are bruised or trodden previous to pressing, in order to disengage the colour from the skin. After treading, they are thrown into

the vat, and the colour amalgamates during the process of fermentation. Until Dr. Mulder gave his attention to the matter, the grape itself does not appear to have been subjected to strict chemical analysis. The juice, however, both of the ripe and unripe grape must have been analysed by all the chemists of eminence. Notwithstanding all the scientific investigations and experiments, the theory of fermentation is still obscure. The only chemical fact which appears (said Dr. M'Culloch in 1816) to be tolerably ascertained respecting it is, that the decomposition of the sugar produces the carbonic acid and alcohol. The immediate causes by which this change is effected are equally unknown. Chemists of the first experience and celebrity have hitherto devoted their talents and labours to this subject, without deducing those luminous conclusions which alone are entitled to constitute a theory. Dr. Mulder, after a long dissertation, in which he enumerates the results of investigations by Stahl, Liebig, Dopping, and Strauve, Gay-Lussac, Wagner, Schmidt, and a host of others, comes to the conclusion that "nothing in science has been so variously represented as the theory of fermentation. The most extravagant ideas have been frequently formed concerning it, and each was grounded upon observation and

experiment." We confess, whilst paying a tribute to the learned professor's attempts to elucidate the theory of fermentation, that we cannot think much new light has been thrown upon the subject since Dr. M'Culloch pronounced his verdict in 1816. However, there is something original and ingenious in the following remarks :¹

On the difference between the constituents of grape-juice, and those of wine, considered in connection with fermentation.

"The formation of ferment diminishes the gum or vegetable mucus in the grape-juice, and renders it insoluble, in which state it composes the walls of the ferment-cells, and the juice becomes turbid. In this manner, vegetable gluten, and vegetable albumen (substances contained in the grape pulps) are withdrawn from the juice and enclosed in the cells. But during the decomposition of ferment, the cells are emptied and sink as sediment to the bottom, their albuminous contents undergo decomposition, and some of the constituents are retained in the wine, in a soluble form. During fermentation the liquid becomes turbid, and this result we ascribe to the formation of ferment. But as soon as alcohol is produced from the sugar contained in it, the power of the liquid to hold different substances in solution undergoes a great change. There is a diminution first in the mucilaginous

¹ Dr. Mulder, pp. 88.

and saccharine contents of the juice, then those substances decrease which are insoluble in common water, but which can be held in suspension when in a fine state of division; for example—phosphate, sulphate, and lactate of lime. If, therefore, the gum serves for the formation of ferment, and the cellulose and sugar be resolved into alcohol and carbonic acid, then the liquid, which was rendered turbid at first by the formation of ferment, will continue so during fermentation, because the phosphate, sulphate, and tartrate of lime are being continually precipitated. The result of this process is an alcoholic, instead of a watery liquid. Cream of tartar is much less soluble in weak spirit than in water, and this is a third cause of the turbidity of the juice, which is gradually becoming resolved into wine. The continual increase of the quantity of alcohol in the liquid causes the precipitation of sulphate of potass, and tartrate of magnesia, or tartrate of potass and magnesia. The separation of these substances increases proportionately to the increase of alcohol, and continues until fermentation is at an end. These substances at first make the wine turbid, but speedily deposit themselves at the bottom as a crust, and form raw tartar. Young wine contains, therefore, less of the salts which have been mentioned than the grape-juice from which it is produced, and the poorer the wine is in gum and sugar, and the richer it has become in alcohol, the smaller will be the proportion of these salts—

namely phosphate, sulphate, and tartrate of lime, double racemate of potass, sulphate of potass, and tartrate of magnesia. At the same time, the albumen and the gum (the latter in the form of cellulose) are separated, and appear partly as ferment; and in place of the albumen, which, after being converted into ferment, is afterwards decomposed, the products of that decomposition enter into wine in the shape of extractive matters, with the nature and quality of which we are at present, however, but imperfectly acquainted. Braconnot is the only person who has analyzed the sediment which first forms in wine. It is a mixture, in which both the above mentioned salts, and the ferment which has been separated, occur. He found twenty-one per cent. albuminous matter; more than sixty-one per cent. cream of tartar, besides five per cent. tartrate of lime, six per cent. phosphate of lime, two per cent. sulphate of lime; the rest alumina; and, moreover, a white greenish wax-like fat was found in this liquid. In conclusion, I cannot suppress the observation that ammonia being developed during the formation of ferment, and magnesia and phosphoric acid being found in the grape-juice, phosphate of ammonia and magnesia must be precipitated, and the wine, therefore, will contain much less phosphoric acid and magnesia than the grape-juice.

“ By the time the first fermentation, which lasts from ten to fourteen days, is complete, all ferment

has disappeared from the surface, and sunk to the bottom with the above-named salts. The wine is now transferred to other casks, in which it undergoes slow fermentation. The wine when drawn off is far from clear, as the ferment cells floating in it render it turbid.

“It is not, however, these cells which keep up after fermentation, but their contents, which, having exuded through the cells, are found in young wine in a soluble form, and produce fermentation. It follows necessarily, that the deposit formed in the wine during after-fermentation, is quite unlike that which is produced during the first few days : much less albuminous matter is mixed with the salts, and it consists of what is known as raw tartar. Its principal constituents are, indeed, salts, which have been separated in consequence of the increase of alcohol in the liquid ; salts therefore which are insoluble in alcohol. In red wine, a portion of colouring matter and of tannic acid is withdrawn by these salts, which is thus rendered less astringent, and of a lighter colour. The tannic acid is precipitated with other substances which were held in solution ; and in order to prevent them from being brought within the range of decomposition (which happens when the admission of air changes the tannic acid into apothema, and sets free the albumen, where by a new spring of chemical action, often injurious to the wine, is set free) the wine during after-fermentation is several times transferred into other casks,

and so freed from sediment. The transfer into fresh casks must be repeated so long as deposit of raw tartar forms: the wine cannot be bottled until this ceases. In these respects the wine differs from the grape-juice out of which it is prepared. When the skins are allowed to ferment a diminution of some, and an admission of other constituents, takes place. In the first place, the water of the wine may dissolve some substances from the crushed grape skins—for example, tannic acid. If the action of the water be assisted by alcohol, the solution will be stronger, and the colouring matter extracted from the skins will also be dissolved with the tannic acid, and that in proportion to the quantity of alcohol formed out of the sugar. In the manufacture of the best Burgundy, and coloured Champagne, the skins remain in the liquid from two to three days: in that of Médoc six days: eight days in those prepared in the South of France, which are especially meant for the table (*vin ordinaire*). Fourteen days is the longest time, and in this case the wine has a very dark colour. The greatest care must be taken to prevent the wine from becoming acid, for during fermentation, by the escape of carbonic acid, a superficial covering (*chapeau*) upon the wine speedily forms, by which means the alcohol is exposed to the influence of the air, under circumstances resembling those which facilitate the rapid formation of vinegar. To prevent the formation of this superficial covering (*chapeau*) the skins must be constantly stirred.

“In discussing the component parts of wine it must be remembered that the proportions will vary in a slight degree, according as the skins of the grapes are allowed to ferment or not. The composition also differs according as the wine is red or otherwise. In the latter case no particular colouring matters are found, and only a trace of tannic acid: in the former both are present. Alcohol and water are also among the principal ingredients; sugar, gum, extractive, and albuminous matters: the free acids, such as tartaric, racemic, malic, and acetic acid; tartrate of potass, of lime, and of magnesia; sulphate of potass, common salt, and traces of phosphate of lime: also, and especially in cellared wines, substances which impart aroma, as scœnanthic and acetic æther, in variable proportions, together with other volatile matters.

“In red and many other wines, a little iron, and some alumina, may be detected. These ingredients vary exceedingly in their relative proportions. The quantity of any particular ingredient is in some cases so insignificant that the substance almost disappears during analysis. Most of the properties of a wine depend upon the sugar, alcohol, tartaric acid, and water which exist together in it; that is to say, if we put aside taste and smell as standards of comparison. In every case sugar, &c. are the chief constituents.”

It is necessary to know what is meant by the “flavour” of wine, and what is meant by “bou-

quet," terms often confounded. The flavour of wine, called by the French *sève*, indicates the vinous power and aromatic savour which are felt in the act of swallowing the wine, embalming the mouth, and continuing to be felt after the passage of the liquor. It seems to consist of the impression made by the alcohol and the aromatic particles, which are liberated and volatilised as soon as the wine receives the warmth of the mouth and stomach. The *sève* differs from the *bouquet*, inasmuch as the latter declares itself the moment the wine is exposed to the air; it is no criterion of the vinous force or quality of alcohol present (being, in fact, greatest in the weak wines), and influences the organs of smell rather than of taste (*Jullien*, p. 30). In the red wines of Médoc, and the Graves, the *sève* and *bouquet* exist only in old wines; and experience has alone taught the brokers, that when times of particular growths present themselves without harshness (*verdeur*), with colour, body, and vinosity, they will, when old, acquire a balsamic flavour (*sève*) and mellowness (*moëlleux*); besides the colour and body, they will also keep well, which constitutes the perfection of wine.

The bouquet of wine is altogether a new product, and is in no way dependent upon the perfume of the grape from which the wine is

made. Red wines scarcely ever retain a trace of the odour of the grapes; the Muscadine, however, are an exception, especially the Lunel and Frontignac. It has been recommended to suspend some of the ripest and most odoriferous bunches of the grapes in the cask, after the first fermentation has subsided, in order to heighten the perfume of the wine, a practice long pursued in the *vini raspati* of the Italians, and *vins rapés* of the French. But of the *œnanthic acid* and *œnanthic æther*, on which the bouquet depends, be the consequence of a true process of putrefaction (somewhat similar to what occurs in musk, by which the odour is evolved), by a mutual interchange of the elements of gluten and sugar, this process cannot accomplish the object, and only runs the risk of exciting a hurtful fermentation. The best account of the bouquet of wine is given by Liebig, who, with Pélouse (but, according to Dr. Mulder, Fauré) discovered *œnanthic æther*. It is well known that wine and fermented liquors generally contain, in addition to alcohol, other substances which could not be detected before their fermentation, and which must have been formed, therefore, during that process. The smell and taste which distinguish wine from all other fermented liquids are known to depend upon an æther of a volatile and highly

combustible acid, which is of an oily nature, and to which the name of œnanthic æther has been given. Œnanthic acid contains an equal number of equivalents of carbon and hydrogen—exactly the same proportion of these elements therefore as sugar, but by no means the same proportion of oxygen.

The wines of warm climates possess no odour. Wines grown in France have it in a marked degree; but in the wines from the Rhine the perfume is most intense. The kinds of grapes on the Rhine which ripen very late, and scarcely ever completely, such as the Riesling and Orleans, have the strongest perfume or bouquet, and contain proportionally a larger quantity of tartaric acid. The earlier grapes, such as the Ruländer and others, contain a large proportion of alcohol, and are similar to Spanish Wines in their flavour, but they possess no bouquet.

(Cyclopædia, article "Wine," and Liebig's Organic Chemistry.)

WINE AS A MEDICINE.

Hippocrates—Sir Edward Barry—Wine, temperately used, a Cordial and a Stimulant—Modern Practitioners not general Advocates for the use of Wine—Reasons adduced—Use of Wine in Typhoid Fevers—Champagne, its Medical Properties—The like of Burgundy—Claret—Dr. Richardson upon Port, in reference to the Prevention and Treatment of Cholera—Sherry—Vino de Pasto—Hock diminishes Obesity—Mr. Wadd in Brande's Journal.

“ Drink of this cup, you'll find ;
There's a spell in
Its every drop 'gainst the ills of mortality.”

MOORE.

WE find that Hippocrates made use of few medicines of the pharmaceutic kind ; and his dietetic regimen and vinous medicines were the principal aids on which he depended for the cure of diseases, whenever his intention was either to restrain or raise the motion of the blood. He preferred them particularly as a generous cordial, which, when the strength and spirits were depressed and languid, he could extend or confine their operations within more certain

limits than any alexipharmic medicine known to him in the then imperfect state of the *materia medica*.

Sir Edward Barry says :—

“I remember a remarkable instance in a nobleman of an eminent and distinguished character, who always lived temperately, but whose constitution was delicate and relaxed. About the age of seventy he became bencophlymatic; his legs began to swell, and his appetite and digestion to be depraved. I recommended to him to live chiefly on a light, animal, solid food, seasoned lightly, and of that kind which was most grateful to his stomach, with bread, and to take only for his drink a pint of the best claret every day. He was never thirsty during this course, and was soon restored to a more firm state of health, and lived to near the age of eighty, when he gradually declined in his strength, but without any disease but weakness. Perhaps the fine elementary and animating fluid contributed to make this regimen more effectual; to which Boerhaave and others have assigned such peculiar virtues, if it could be obtained in the greatest degree of purity.”

“Wine, temperately used,” says Dr. Henderson, “acts as a cordial and stimulant; quickening the action of the heart and arteries; diffusing an agreeable warmth over the body; promoting the different secretions; communicating a sense of increased

muscular force; exalting the nervous energy, and banishing all unpleasant feelings from the mind."

Modern practitioners do not appear to advocate the use of wine as a medicine to the same extent as the ancient physicians. Some dislike to give a professional sanction to what may be termed the gratification of a depraved taste, and fear that a habit formed during illness may be continued in convalescence; and they have, doubtless, patients to contend with whose minds have been acted upon by teetotal oratory, and whose prejudices are not easily overcome. But apart from these objections, the difficulty heretofore existing of meeting with any other wine but that which has been made unnaturally strong by the addition of spirit, destroyed the confidence in its purity and efficacy; for as the stimulating power of wine is generally in proportion to the quantity of alcohol which enters into its composition, so this power must be greatly increased in the wines which contain a large proportion of adventitious and imperfectly combined spirit.

In many affections of the body wine is of more use than anything else the physicians can prescribe. In typhoid fevers, in weakness, in cases of debility, wherever there is a deficiency of the vital powers, there is nothing which

can take the place of wine. It enables the system to resist the attacks of intermittent and malignant fever, and there are innumerable cases in which its application has been salutary. The subject is one of considerable interest, and may be much enlarged upon. We take from good authorities the few remarks we shall make upon the medical properties possessed by a few of the wines that are well known.

In a former chapter we made some allusion to the successful results from the administration of Champagne, in very severe cases of illness. The moderate use of this wine has been found to assist the cure of hypochondrical affections, and other nervous diseases where the application of an active and diffusive stimulus was necessary. It also possesses marked diuretic powers. An opinion prevails that Champagne is apt to occasion gout, and yet that disorder is scarcely known in the province where the wine is made, and where it is almost a common beverage. But when this disorder is formed—especially if it originated from drinking strong liquors—Champagne is likely to be prejudicial. Champagne is too often drunk before it has acquired sufficient age to attain its perfect maturity, and when required in cases of illness, care should be

taken to get that which is of first quality and sufficient age. For such purposes it should not be less than from five to ten years old. *Museum*

Of the medical properties of Burgundy Wines we know little. In the time of Louis XIV. they were prescribed in affections of the chest, but the practice appears to have been soon ignored. The better sorts of red wine are given with advantage in disorders when stimulant and sub-astringent tonics are required. The exhilaration which they cause is more innocent than that produced by heavier wines. Of their purity we have spoken in a former chapter, and this purity the addition of spirit would entirely destroy. The Rhine Wines are equally pure, and their medicinal properties correspond to those of Burgundy.

Claret possesses less aroma and spirit, but has more astringency than Burgundy, and is the better wine for daily use. It is one of the most perfect of light wines, and is the least intoxicating. There is a prejudice against this wine by many, who say it produces gout, and yet few of those who have drank it all their lives get that disorder. Those who are accustomed to drink large quantities of Port and Madeira, yet only indulge in an occasional debauch of Claret, may quite possibly bring on a gouty paroxysm, but this is caused by the transition from strong

brandied wine to a light beverage, which is followed by derangement of the digestive organs.

With respect to the Wines of Oporto, we cannot do better than present our readers with the following extract from Dr. Richardson's *Practical Remarks on the Prevention and Treatment of Cholera*.

He says:—

“I cannot think of closing these preliminary remarks without adverting to the beneficial effects produced by the use of good, well-chosen Port Wine, which, in the present relaxed, debilitating, and low inflammatory states of the bowels, threatening destruction, acts as the most powerful and certain preventive, by promoting the tone, strength, and vigour, of the system, and thus enabling it to overcome the predisposing, and resist the exciting causes of the prevailing epidemic.

“As the quality of Port Wine is therefore a matter of the first importance, it is necessary that great care be taken in the selection of that which has undergone *perfect* fermentation. When the fermentation is not perfected, the saccharine and fruity matters of the juice of the grape remain unchanged, and are liable to become acid on the stomach.

“Besides having had a perfect fermentation, Port Wine ought to be made from the richest and best ripened grapes, and therefore should possess

a fine ruby colour, sufficiently deep without being too dark. It should have a fragrant bouquet, a full rich body, sound and vinous without being harsh, coarse, or stalky, and a fruitiness without having a heavy sweetness; such wine being invigorating to the body and exhilarating to the mind. The wine produced from the vineyards of the Alto Douro are endowed with the above qualities in an eminent degree, and are generally considered the best.

“Some years ago, before the nervous system became weakened by the long continuance of relaxing seasons, and the low diseases of mucous membranes, the stomach required the stimulus of a moderate use of ardent spirits; but of late years this has been found too hot for the tender state of those membranes, and too evanescent and debilitating for the nerves. Such has been the low, damp, close, and relaxing state of the seasons, without a due continuance of frost in the winters as we now experience, that low diseases have been wandering from place to place among the very cattle in the fields.

“The use then of good wine, and particularly of generous Port, is imperatively called for, and absolutely necessary, not only for the cure of the low diseases now prevailing, but for their prevention, and for the preservation of health. God help those who cannot afford it, for neither porter, ale, nor gin will supply its place.

“I must be excused for entering into this digression respecting the necessity and utility of wine, when I assure my readers, that in some cases of the severest spasms I ever witnessed, arising from incipient or precursory attacks of the present invading cholera, a draught (two or three glasses) of good Port put in a tumbler, and drank off cold and at once, has carried the spasms off like a miracle. Indeed, in a case of the most excruciating spasms, I may say of almost the whole body, which took place with a delicate lady, whose strength had been much reduced by an obstinate diarrhoea, I attempted their alleviation by the strongest stimulants and antispasmodics without effect. Considering, however, that as these spasms were the result, or at least the accompaniment of great debility, and what the older writers termed chlonic spasm, in opposition to tonic, I tried the effect of a draught of wine, and putting only two full glasses of good Port into a tumbler, made her drink it off at one draught, when I was surprised to find in a few minutes that the spasms were entirely subdued, and that the draught was succeeded by a calm sleep, such as the patient had not enjoyed for many nights. I would neither place much reliance upon, nor even mention, an isolated case of this kind, were it not that on every occasion of spasm since, I have uniformly experienced the same happy results.

“I would urge those who are prejudiced against the use of Port Wine, or those who imagine it does

not agree with them, to make an unbiassed trial of its effects, and if there be any who find by experience that it really does not answer, I think it my duty to warn them that, generally speaking, when this is the case, there is something far wrong in the system that ought immediately to be corrected. The use of Port Wine is therefore a good criterion of health.

“Ale has of late been employed, I suppose for economy’s sake, as a substitute for wine, and it has been fashionable, without proof, to eulogise its effects. The habitual use of ale, seldom fails, sooner or later, to affect the brain. In recent colds and dry coughs, it binds the chest, and prevents expectoration. At the commencement of an attack of dysentery it does good, where the use of Port is not so admissible; but, in its chronic state, where Port Wine is of great service, ale does harm.

“Although ale affords a temporary strength, gives a florid complexion, and is supposed to be a nourisher of the blood, yet nothing can be more enfeebling to the nervous system, or causes more gloom or despondency to the mind than ale, particularly in persons of bilious and melancholic habits. This mental depression produces the demand for stronger stimulants, and is one of the greatest inducements to dram-drinking.

“It is well known among practical men, and particularly remarked in hospitals, that the wounds of draymen and habitual indulgers in malt liquors,

run rapidly into erysipelas and mortification; and that in sickness their systems get sooner into a bad habit than those of other patients. It would be of the greatest benefit to those who have shaken their nervous systems by the indiscriminate drinking of ardent spirits, or by the immoderate indulgence in malt, to have their minds exhilarated, and the energies of their nerves restored, invigorated, and established, by the use of generous Port Wine alone. Nothing allays nervous excitability better than the free but well-regulated employment of wine. Hence it is, that those accustomed to its moderate use, seldom go further. The great utility of wine has been established from a very early period of man's history, by writers of all ages, and therefore requires no comment.

“Hippocrates says, in the second book of his epidemics, ‘in a disease of the intestines, if not violent, cold pure wine may be given in a large quantity until sleep or a pain in the legs supervene. This is of service, likewise, in a fever, and dysentery without pain.’ This great prince of physicians often recommends the employment of wine with a freedom and boldness that many of his disciples are frightened to follow. In the same book he writes, ‘If the head aches after a debauch, give a *pint* of pure wine to drink; but if it should ache *from any other cause*, hot bread with pure wine may be given for a diet.’ This is the very medicine physicians of the present day, in such a case, would

be afraid to prescribe. But he goes still further; for in the 5th section of his 2nd book, in treating of a cough attacking of a dropsical person, he enjoins, 'Let him use plentifully all vinous liquors.'

"Sydenham, in his letter to Dr. Cole on the epidemics of 1675, in speaking of cachetic or morbid habits of body amongst children, says, in reference to the evils produced on them by opening medicines, 'For those reasons I judge it safest in children, after general evacuations, and those *but very few*, to direct the curative indication so as to comfort the blood and bowels, which may be done with Spanish Wine alone,' &c.¹

"The celebrated Professor Cullen, in his "First Lines," speaking of stimulants in fever, article 218, says, 'I am disposed to believe, that of all kinds wine is the best;' and in article 219, 'Wine has the advantage of being grateful to the palate and stomach,' &c. and '*is of little service unless taken pretty largely.*'

It is needless to swell quotations. Dr. Caleb Dickinson, in his Treatise on Fever, published in Edinburgh in 1785, after taking a glance at the opinions of many of the celebrated authors previous to his day, comes to the following conclusion, page 176:—'Wine may, perhaps, in a great measure, supersede many other stimulants in the cure of

¹ "Most Spanish Wines at that time were red, and I would caution the reader, that I confine my recommendation to Red Port Wine alone."

fever; and it has this great advantage over all others, of being generally agreeable to the palate. A few instances have occurred to me where wine and water has been called for by the patients, who drank it with the greatest avidity. Of all the wines that are presented to us, I think *red Port* answers the purpose as well as any other.' And, in page 177, in speaking of trusting to wine alone, without other medicines, he says, '*In such cases a bottle in the day will be a tolerable dose.*'

Sherries of the first class, and especially the dry wines, are preferred by many to all others for medicinal purposes. There is almost a total absence of acidity. The best of tonics is the *Vino de Pasto*; and the Manzanilla, and Amon-tillado will agree with the stomach when many others fail. "Hock," say the Germans, "keeps away the doctor." The lighter wines of the Rhine, and those of the Moselle, are less heating than any we have mentioned; and in the countries where they are produced, they are esteemed for their diuretic properties in certain species of fever, which are accompanied by a low pulse, and great nervous exhaustion.¹ Dr. Henderson says:—"They have been found to possess considerable efficacy, and may certainly be given with more safety than most other kinds, as the

¹ A particular case is mentioned in the chapter upon the wines of Germany.

proportion of alcohol in them is small, and its effects are moderated by the presence of free acids. They are also said to be of service in diminishing obesity."

There may be quackery in wine as well as in other specifics. Mr. Wadd, in Brande's Journal, says:

"We find particular wines recommended by particular doctors, having a fashionable run as specifics:—At one time all the gouty people were drinking Madeira, and many a man persuaded himself he had a flying gout, for the sake of the remedy. Somebody, however, found out that Madeira contained acid, and straight the cellars were rummaged for old Sherry, and nothing but Sherry, could or would the *Podrages* drink.

"Dr. Reynolds, who lived and practised very much with the higher orders, had a predilection for that noble and expensive comforter *Hock!* which short word from his lips has often made the doctor's physic as costly as the doctor's fee.

"In short, wine has been recommended by the highest medical authorities as alleviating the infirmities of old age; probably on the authority of the Greek physicians, who recommended it to Alexander as the pure blood of the earth. After such authority need we wonder at the *penchant* which the sick poor feel for wines, even when labouring under the simoon of a fever?"

ADULTERATION OF WINE.

Dr. Coulson's Test for Lead—M. Fauré—Fictitious Flavouring—Essence of Sherry and Port—Colouring Mixtures—Artificial Sweetening—Test for Cane Sugar—Alcoholic Test.

WE are of opinion that the grossly pernicious adulterations formerly practised, have long since been abandoned. One of the most common of these was the use of lead, which, when dissolved in acid, had the property of sweetening, and hence was frequently added to such wines as were liable to turn sour. That lead, when converted into sugar of lead, is poisonous, is well known; but when applied as above, it is perhaps less dangerous than it has been considered. Tartrate of lead is insoluble, and thus after the lead has done its duty, it precipitates, and is discharged by racking and fining. The French, however, who are good chemists, deny the efficacy of lead in removing the tartness of wine. M. Jullien, of Paris, tried three experiments with lead upon wines, and declared that lead will not remove acidity; that it decomposes itself if too much be added, and that a small quantity is easily discovered. Dr. Coulson, supplies the following test, by which this adulteration may be detected:—

“Boil together, in a pint of water, an ounce of quick lime and half an ounce of sulphur, and when

the liquor, which will be of a yellow colour, is cold, pour it into a bottle, and cork it for use. A few drops of this liquor being let fall into a glass of wine or cider containing lead, will change the whole into a colour more or less brown, according to the quantity of lead it contains. If the wine is wholly free from lead, it will be rendered turbid by the liquor, but the colour will be rather a dirty white than a black brown."

But as, according to M. Fauré, wine contains a small proportion of iron, this test would probably occasion a precipitate from that metal which may be taken for lead, to the probable disgrace of an honest merchant. The following test is therefore preferable:—Heat together equal parts of oyster shells and sulphur; keep them in a white heat for fifteen minutes, and when cold mix them with an equal quantity of cream of tartar. Put these into a strong bottle with water, to boil for an hour, and then decant the liquor into ounce vials, adding twenty drops of spirits of salts to each. This liquor will precipitate the least quantity of lead, copper, &c. from wines in a very perceptible black deposit. Another test is that of water, impregnated with sulphuretted hydrogen gas, a few drops of which introduced into wine which is adulterated with lead, will throw down a black precipitate; or a few drops of Harrogate water will turn the wine

blackish if lead has been used to correct acidity. Care should be taken by all who bottle wine that no shots remain in the bottle, for serious results may follow such carelessness, particularly if the wine contains a preponderance of acid. We have reason to speak of this, as upon one occasion we discovered something peculiarly sweet in a bottle of wine of originally quite a different character. Upon decanting the wine, we perceived a row of shot wedged into the angular circumference at the bottom of the bottle. Upon removing the shot, they crumbled into dust, and the wine had become so contaminated, that no doubt injurious consequences would have resulted had any one partaken of it. If bottles are washed with shot—and it is the practice generally adopted to detach the crust from the sides of the bottle—a wire should be passed into the bottle to disengage any shots that may be lodged therein.

The introduction of aromatic ingredients to give a fictitious flavour to wine, if not absolutely pernicious, is a gross fraud, and one which we have no doubt is occasionally resorted to, as we have had circulars from Bordeaux, offering such medicants, for the purpose of giving aroma and bouquet to wine; indeed, a M. Batilliat, in a work entitled *Traite sur les Vins de la France*,

acknowledged to putting nitric acid and nitric æther into wine; the first of which speedily darkens the wine, giving it the appearance of age: the other gives the aroma of the golden reinette. Upon this Dr. Mulder observes:—

“If his business as wine-dealer (he is also a druggist) be dishonourable, he is at least honest in confessing it, since he thus puts people on their guard, and enables them to purchase wine elsewhere.”

We regret to find that some of our own countrymen are adepts at these nostrums. We have in our possession a circular lately received by a retail dealer from W. J. B. & Co. a London firm, who state that the following articles are of their exclusive (*it is to be hoped so*) manufacture and importation:—

“ESSENCE OF BRANDY ENTIRE,
(*Imported direct from Bordeaux*). For the purpose of producing British Brandy of the very finest Cognac flavour. It simply requires the addition of colouring.

“ESSENCE OF SHERRY WINE.
A very superior preparation for improving the bouquet and flavour of inferior Sherries, and *imparting the Sherry Wine bouquet to South African* and other white wines.

“ESSENCE OF PORT WINE.
An elegant preparation for improving the flavour

and bouquet of inferior Port Wines, and *imparting the Port Wine bouquet to South African and other wines.*"

We would strongly recommend those who may be importuned by the principals or agents of these compounds, to at once show them the door; and if they are not inclined to adopt the manners of a well-bred member of the canine species, then by the most forcible manner eject them summarily.

As high colour is generally, though in many cases erroneously considered a criterion of the excellence of particular wines, and as in some unfavourable seasons there is a deficiency of colour in the produce, artificial means are frequently adopted to supply this want. As to the use of the elder-berry in Port Wine there can be no question; and it is said that beetroot, logwood, and Brazil-wood are also used to improve the tint. Such mixtures, however, must deteriorate the flavour and imperil the durability of the wine. A solution of sulphate of alumina and carbonate of ammonia, will, according to some chemists, produce the following result.

Natural wine	becomes	grey.
„	„	with logwood, dark violet.
„	„	with Brazil wood, carmine rose.
„	„	with elder, blueish grey.

It will be always difficult to determine by the palate whether alcohol has been added in order to give a fictitious strength; or on the other hand, whether water has been resorted to. The only satisfactory course in this, as in similar cases, is to compare the wine analyzed, with a pure sample of the same sort. It is not an uncommon practice with unscrupulous dealers to add to wine sweetening prepared from cane sugar. The most delicate test, says Mr. H. Bence Jones, to detect the presence of sugar, is polarised light. There are, then, different kinds of sugar, which, when present in different solutions in equal quantities, rotate the polarised ray in different degrees and directions. Cane sugar rotates the light to the right, > and if treated with acid for a few minutes, it is entirely changed into sugar which rotates to the left. < This is termed uncrystallisable sugar, for if the solution be even evaporated to dryness, it is changed into sugar which again rotates to the right. > This sugar is called glucose, and undergoes no change when again treated with acid.

One of the methods adopted to ascertain the quantity of spirit in wine is very simple, and an apparatus for this purpose should be in the possession of every wine merchant. There are two instruments with which we have long been acquainted. The first, which is called "Field's

Alcoholometer," is founded upon the principle that the boiling point of every alcoholic liquid is regulated by the quantity of alcohol it contains, irrespective of the saccharine or extractive matter present in it. A thermometer is employed, which indicates the per centages of alcohol in place of the boiling points of temperature, but as these points are affected by the weight of the atmosphere, they are regulated at a determined pressure—that is at the barometrical standard of 29.5. This method, whilst it has its merits, is however too complicated for general use, and requires very careful manipulation, and a practised eye to read correctly the indication.

The method now generally adopted is that of distillation. For a very moderate sum, small stills, or alembics, are to be had, by means of which, in the course of ten minutes, the percentage of spirit in a small glass of wine may be ascertained. This is the process now used by the Customs in determining the duties, which are charged according to the following strengths:—

Class.	Per gallon.
A. If under 18 degrees proof spirit,	1s. 0d.
B. " " 26 " " "	1 9
C. " " 40 " " "	2 5
D. " " 45 " " "	2 11

If imported in bottle, and of any strength less than 40 degrees, 2s. 5d. per gallon.

CHAPTER IX.

WHAT WINES TO DRINK, AND HOW AND WHEN TO ENJOY THEM.

Judgment and Refined Taste necessary—Inexperienced Servants — Wine-glasses — Wine Decanting — Sparkling Wines—Dictates of Fashion often opposed to Good Taste —The Wine to be taken with Fish—Champagne, Mr. Walker's suggestions thereupon—Wine adapted to different temperaments—Dr. Henderson upon Claret—Objections urged to the habitual use of Alcoholised Wines—Corroborated by Dr. M'Culloch—British Wines strange Concoctions—Their Injurious Effects exemplified in a singular Anecdote—The Chemistry of the "Home Made"—Claret for Breakfast—Costly Wines not always the most beneficial.

"Of all drinks wine is most profitable, of medicines most pleasant, and of dainty viands most harmless; provided always that it be well tempered with opportunity of the time."

PLUTARCH'S *Morals*.

HOW AND WHEN TO ENJOY WINE.

ALTHOUGH stated rules have been laid down upon this subject, it is probable that they have had but little practical effect. Very few are those who devote much attention to a systematic

cultivation of their tastes in wine; and yet, with every allowance for diversity of preference, there can be no doubt that much additional enjoyment would result from a careful selection, varying with the circumstances under which wine is taken. At the table, for instance, the nature of the edibles will go far to determine what wine should be chosen. It is in the selection that refinement of taste and good judgment are shown to the best advantage; the possession of these qualities ensures the habitual diner-out immunity from the carbuncled face, the florid complexion, the dyspepsia, and the disordered liver of his not more intemperate, but less careful, neighbour.

There is even more room for the exercise of refinement in drinking than in eating; nor is it alone in the quality of the wine consumed, but in the order in which it should be taken, that there is so much room for improvement. To very many such hints are unnecessary; but how frequently are persons suddenly thrust into position and fortune who, however otherwise they may be adapted for such a change of circumstances, yet are unaware what to provide for their guests, and if provided, how to properly serve. These remarks are not speculative, but the result of observation; and it may save mor-

tification to some, by imparting a little information upon this subject. Too frequently the wine arrangements are left to the servants, and if they are committed to an old experienced butler, who has had his instructions in the families of those who know how to manage such matters, things will not go very wrong; but all are not so fortunate in their servants, and that which might have been an excellent dinner is spoiled by injudicious management. We have observed, and that at very sumptuous dinners, waiters (especially hired ones) quite ignorant of the proper names of the wines they are pouring out. Foreign long-necked bottles they think must contain Hock or Sauterne, they are not particular which; and whilst they proffer to you the one, they pour you out the other. But the most alarming of all our experiences in this respect took place at a civic banquet, when a well-powdered, gorgeously-bedizened lacquey, handing round the liqueurs, startled us by offering us *creosote*, which we found to be *Curaçoa!*

Before we proceed to introduce the wines to the table, let us offer a few suggestions as to the vessels from which it should be drunk. Mr. Redding says that "many who are of the earth, earthy, imagine that 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 magazine of liquids and solids." There are great differences in the appointments of tables; and whilst one may have abundance of the most costly glass and plate upon it, there may be an absence of refinement and taste, a vulgar plenty, and nothing else. Such a state of things is quite possible in the establishments of gentlemen of education and refinement, who have not paid attention to what has been termed the science of aristology. It is, however, an exception, as it will generally be found that a man of refinement endeavours to preserve the unities in all things.

Essential, then, to the perfect enjoyment of wine, is the character of the glasses from which it is drank; and for this purpose they can scarcely be too large or too light. A glass with a short stem and in substance thick, is the very essence of vulgarity. It may do for the dining-room of a public-house, but should be discarded from the table of a man of taste. The foot of the glass should be broad, the stem from three to four inches long, and the bowl contain at least

one-sixth of an imperial pint, or the eighth of an ordinary wine bottle; it does not follow that the glass should be filled upon every occasion. There is an adage which says, "fill a bumper with old Hock; let other wine have daylight through the glass." In delicate wines especially, there is a better chance of meeting with the bouquet when the surface is wide, and there is a certain fascination in dwelling over the perfume, and by a little manual dexterity slightly agitating and enlivening the contents. At dinner, it is not good taste to pour out more wine than is intended to be taken at one sip, after which the glass should be inverted in the Monteth.

The objection to thin glasses is, that they are easily broken, and are consequently too expensive. They require more care in cleansing, servants generally, in wiping with the towel, hold fast the foot of the glass in one hand, and rubbing hard the bowl with the other, and thus separate the stem. Glasses provided, a more important consideration is that of the wine. In the better circles of society, and where expense is no consideration, we may anticipate that the wine, of whatever description, will be of the best; but there are some of the tribe of "make-shifts," who would be ashamed to put before their

friends watery soup, stale fish, tough mutton, inferior poultry and game, who nevertheless spoil the whole repast by the introduction of bad wine; the refuse of the auction mart, or one of those abominations we see advertised in omnibuses and railway carriages, such as "Natural Sherry," placarded by the side of Sydenham trowsers and Corazza shirts. It is no very agreeable trial to one's feelings, when asked to take a glass of Sherry, to find oneself imposed upon with an unmistakable *gout* of South African, an infliction which we have ourselves experienced. Presuming, then, the wine is what it ought to be, attention is required in bringing it to table, and the operation of decanting is of some moment. Strong white wines, such as Madeira and Sherry, may be decanted some hours before dinner; with old wine there is frequently a deposit, care is therefore required in keeping the bottle steady, whilst drawing the cork. The best description of a corkscrew is the lever; the bottle is placed on its end, and the cork extracted without the slightest agitation to the wine. Strainers are worse than useless, they frequently impart a mouldy flavour. A steady hand and watchful eye will prevent any deposit from entering the decanter. If the weather be cool, it is advisable to bring these wines into the din-

ing-room some hours before dinner, as a little warmth brings out the flavour. Port, if kept in a cellar of uniform temperature, from 55° to 60° , will be in condition. Should it be exposed to a lower temperature, it may be cloudy, and some care is then required. It may be brought into a warm room with the Sherry, but not decanted until a short time before it is required.

French and German Wines, whether white or red, should not be uncorked until they are about to be used. Whilst there is something more elegant in the appearance of the Claret jug than of the bottle, much of the bouquet and aroma is lost in the operation of decanting, and both Claret and Burgundy are much better drunk from the original bottle. There is a recent contrivance to be had of most silversmiths, a portable handle and lip, with a stopper, which may be affixed to any bottle, and answer every purpose of a jug. We cannot at all fall in with the prevalent notion that icing white wines, and especially, Champagne, is an improvement. Even to chill wine possessing high character and delicate flavour, completely destroys the both. Ordinary and common wines, may be iced with impunity, and if the object be simply to imbibe a cooling and exhilarating fluid, the expense attending high priced wines may be avoided.

If, however, we wish [to recognise flavour and character, then the temperature should rather be increased above that of the cellar from which it was taken, than lowered to almost freezing point.

Sparkling Hock and Moselle are agreeable introductions, and the perfection to which these wines are now brought, make them worthy competitors with Champagne. The order in which these wines should be introduced, is of course arbitrary, but is in a great degree dictated by fashion—

“ Which so directs, that moderns raise,
On fashion’s mouldering base their transient
praise.”

And many have no more reason to urge for the absurdities practised at the table, than the imitations of manners and habits of the *beau monde*. Thus, with turtle, a mixture of sweetened rum and lemon juice, called punch, is generally taken, a combination we could never comprehend. The palate that could recognise the delicacy afterwards of Pouilly, Chablis, Sauterne, or Hock, must be one especially formed for the purpose. After soup, we should recommend a glass of good dry Sherry or Madeira. With fish, take freely of Pouilly, or Chablis. If still wines are preferred to sparkling, continue with either Pouilly, Chablis, Sauterne, or a good

Hock. It is better to keep to one wine, and that of the lightest. We perfectly agree with the opinion of competent authority, hereafter to be quoted, that sparkling wines ought to be introduced at the very beginning of dinner, or at any rate immediately after the removal of the fish. It is generally handed round when the sensibilities of the palate are gone, when the appetite is cloyed, heavy food has been taken, strong wine has been drunk, and when there is an indifference to partake of more. Mr. Walker, in his papers upon the art of dining, has written with so much pleasantness that we cannot do better than use his own words :

“Of whatever materials composed, I never knew a party that could be said to go off ill where there was a judiciously liberal supply of good Champagne. I say judiciously liberal, because there may be too much as well as too little, though the error, comparatively speaking, is seldom on the side of excess ; but I have seen when a party has been raised to what I call the Champagne point of conviviality, that an extra quantity has caused a retrograde movement by clogging the digestive powers. In this, as in all other matters relating to the table, but here especially, much must depend upon the eye, the judgment, and the resolution of the master. He must have liberality to give, attention and skill to regulate, and courage to stop. There are two

classes of dinner givers to whom I do not address myself, because I know it would be in vain. The first is that class who began their career, and had their habits formed during the war, when Champagne was double the price it is now. They gave it then like drops of blood, and I have never yet seen an instance of liberalization. The second class is that, who merely give it as a part of their state, and deal it out to the state prisoners round their table only to tantalize them. I have no hope, then, of producing any effect, except upon those who date their assumption of table government on this side of Waterloo, and who have, or are capable of acquiring, the same contempt of show that I myself have.

“To give Champagne fair play, it ought to be produced at the very beginning of dinner, or at any rate, after one glass of Sherry or Madeira. Any other wines rather unfit the palate for it. The usual mode is, as with other delicacies, to produce it after the appetite is somewhat palled, and I have often thought it particularly ungallant and ungracious, where there are ladies, to keep it back till a late period of dinner, and such a practice often presents an absurd contrast of calculation and display. According to my doctrines, the Champagne should be placed upon the table, so that all may take what they like, when they like, till the presiding genius pronounces in his own mind that there has been enough, which is not difficult to a

practised eye. This supposes a supply at discretion up to the Champagne point, which is very agreeable on particular occasions, or now and then without any particular occasion, but would not be convenient to most people, or even desirable, if convenient. I am far from objecting to a limited supply, even the most limited—that is, one glass round; but I do object to the period when it is usually served, and to the uncertainty with which it is served.

“The advantages of giving Champagne with whatever limit, at the beginning of dinner, are these; that it has the greatest relish, that its exhilarating quality serves to start the guests, after which they seldom flag, and that it disposes people to take less of other wines afterwards, which is a relative, and sometimes even an absolute saving to the pocket of the host, and it is undoubtedly a saving to the constitution of the guests. With wines as with meats, the serving of the most delicate first, diminishes consumption—a desirable effect in all respects. I know that a couple of glasses round of Champagne at the beginning of dinner, will cause a less consumption, and with better effect, than the same quantity, or more, at a later period; and where there are ladies, the portion they choose to take is most grateful to them upon this plan, and often the only wine they wish to accept. At the present price of Champagne, if it is judiciously given, I believe it is on many occasions little or no additional expense, and its effect is always contributive

of exhilaration. By promoting exhilaration it promotes digestion, and by diminishing the consumption of other, and perhaps stronger wines, is consequently favourable to health. No other wine produces an equal effect in increasing the success of a party; and a judicious Champagne giver is sure to win the good will and respect, even of those who can command it at pleasure, because a great deal depends upon the mode of dispensing it. If it is handed round often, it should not be handed round quick, at least after the second glass, but at such intervals as the host points out. If it is placed upon the table within everyone's reach, his nicely regulating power is necessary to give it sufficient, but to restrain over circulation. As the only anxiety of many who give parties, regardless of expense, is that they should go off well, I must repeat that they cannot fail, if there is a liberal supply of good Champagne, heartily given. Of course, there will be various degrees of success depending upon various circumstances, but Champagne can always turn the balance to the favourable side, and heartiness in giving will compensate for many defects in other particulars. I must here add that in little *fêtes champêtres* Champagne has great efficacy, and is a specific against that want of spirit that not unfrequently occurs; also on any convivial occasion, where there is an absence of something desirable in the way of comfort or convenience, or when any disappointment has happened, Cham-

pagne is the most powerful auxiliary in remedying the omission and making it forgotten. In short, where Champagne goes right, nothing can well go wrong. The less it is mixed with other wines, the better it agrees with anyone, and the objectionable effects attributed to it are often in reality the result of too much combination with other liquids. Taken simply and in due quantity, I think there are few constitutions to which it would not be beneficial, and I have frequently seen invalids who I have thought would have been all the better for an alterative course of it."

With cheese a glass of Burgundy or good Port is a very agreeable addition. Of the wines to be taken after dinner we shall say but little. In attempting to adapt the varieties of wine to different habits and temperaments, a French writer suggests that those of a sanguine habit should drink a light moistening wine, like Champagne or Hock; the phlegmatic man, he says, requires an ardent wine, as that of Languedoc and Dauphiny, to dissolve the phlegm that obstructs his system; the man of melancholy, a mild wine, to restore his wounded spirit, and invigorate his wasted frame, for which purpose, he should choose the produce of Rousillon and Burgundy, or the vinous wealth of Italy and Spain. For bilious habits, he recommends a generous and astringent wine, as fine

Claret, which, not only braces the system, but counteracts the bile. "Coldness" he denies to be a property of the Bordeaux Wines, as is sometimes asserted, and maintains that they are of all wines the easiest of digestion; although drunk unsparingly they leave the head cool, and will bear removal; whilst Burgundy is very stimulating, and is injured by being disturbed. He concludes by remarking that Burgundy is aphrodisiac; Champagne, heady; Roussillon, restorative; and Claret, stomachic.

Dr. Henderson ranks Bordeaux among the most perfect light wines, and the safest for daily use, he further adds—

"Nothing is easier to conceive the different effects of Port and Bordeaux Wines; one soon rendering the drinker uncomfortably excited, and the other bringing into play some of the finest fancies of wit and humour, and many of the brighter beams of intellectual superiority, which justly belong to 'the feast of reason and the flow of soul.'"

A marked difference will be observed between a man who has taken a bottle of Port, and another who has imbibed the same quantity of Claret. Should the reader ever have to take his chance between the two for a story, long or short, by all means let him prefer the man of

Claret. For men to sit after dinner imbibing what wine they may, until they drink themselves into a state of taciturnity, or querulousness, is to abuse the gifts which a kind Providence has given for useful enjoyment. When the palate is no longer sensible of the delicate flavour of the wine, it is time to leave off; both the head and the stomach will be all the better by this moderation, and if the good and generous wine has produced cheerfulness and exhilarated the spirit, it has effected its purpose, and the height of animal enjoyment has been attained.

Our suggestions upon the order in which wine, and particularly Champagne should be taken, are applicable to special occasions. It is not, however, either necessary or desirable to introduce Champagne every day, and we submit to our readers what wines may be ordinarily taken as articles of diet. It must have been sufficiently clear from our former remarks, that towards the habitual use of wine so much sophisticated as to contain, at least, one-third of spirit, in addition to its natural alcohol, we have the most decided objection. There may be many iron constitutions which undergo daily potations of these inflammatory mixtures without immediately experiencing their bad effects, but assuredly nature will avenge herself, and the foundation

will be laid of various, and often incurable maladies, and the ultimate result an impaired constitution. A stigma is thus often attached to wine which belongs only to alcohol.

As Dr. Maculloch justly observes, the habitual use of compounded wines "must be manifestly equivalent to the habitual use of spirits, or rather to the use of wines and spirits together." But there are wines almost devoid of spirit to which certain noxious effects are to be ascribed, and we must particularly mention the "Home Made," or "British Wines." These manufactures are a great hobby with many good, amiable house-wives, and the commotion the brewing excites in the household, exceeds that of any other annual domestic operation. Out of twenty attempts in this department, nineteen are perfect failures. Some old experienced hands manage occasionally to bring something presentable to the table, but at a cost both of money and trouble known only to themselves. It is amusing to notice the variety of articles from which the "Home Made" are produced. They comprise almost every fruit, flower, or root that is grown. We have the green and ripe Gooseberry, red and white Currant, Elderberry, Quince, Cherry, Mulberry, Sloe, Orlean's Plum, Blackberry, Strawberry, Barberry, Raspberry, Primrose,

Cowslip, Beetroot, Parsnip, Turnip, and many others. The most extraordinary production of the kind we ever met with, or heard of, we have yet to mention. A very worthy old lady of our acquaintance prided herself upon her manufacture of these wines, candidly confessing, however, that she never tasted them herself, as they disagreed with her. She was fond of making experiments upon new materials, and was in the habit of asking our opinion upon the results. The smell of these abominations was enough for us, although out of respect to the old lady's feelings, we endeavoured by a little cheerful banter to avoid passing sentence upon them. It happened, however, on one occasion when we called upon our venerable acquaintance, that some of these unfortunate wines were, with the usual intended hospitality, brought forward, and our attention was particularly directed towards a dark, inky-looking liquid, which we were informed was a new discovery. We prudently were satisfied with its appearance and smell, in which decomposition had evidently been going on at a rapid rate; but a friend who had accompanied us was too polite to decline, and imbibed a portion of a glassful, and but for the assistance of a medical man immediately after he left the house, he would probably have

died from the effects of the poison. We were asked what we supposed this wine was made from. We pleaded ignorance, but speculated upon mushrooms. The old lady, however, informed us that it was real Hock, for she had made it from the *Holly-Hocks!* Our friend's sufferings induced us subsequently to persuade her to destroy what stock she had remaining, with a promise to make no more.

We shall endeavour to explain simply why British Wines can be taken with impunity by but few. All the British products we have named must, if intended to simulate wine, have sugar added to them, in order that they may ferment, and this fermentation must be excited by the addition of yeast; and so weak in general is the produce, that in order to prevent its running into acetous fermentation, it is necessary to complete the process by the addition of spirit. The amount of saccharine in the fruit is very little, in the roots probably less, and in the flowers there is absolutely none. It is, then, principally from the sugar that the wine is produced; the fruit, the roots, or the flowers must be mere flavouring ingredients. But unfortunately our British fruits, when fermented, bring the addition of malic acid, which of all acids is the most injurious. The excess of sugar, mucilage, and

uncombined spirit renders home-made wine a very imperfect liquor, which, to be taken with safety, requires a stomach made purposely. The hardy, and those who take active bodily exercise, may work off the bad effects; the general result, however, is a degree of repletion similar to that caused by taking too much food, and an undue excitement. This British compound is apt to occasion the same ill effects as so much diluted alcohol, and the stomach is disordered by malic acid and indigestible mucilaginous matter.

To an invalid, who, of course, would require wine for nourishment, the "home-made" would be very injurious. Men of sedentary habits, and victims of indigestion, must avoid these compounds, as they need perfect and pure wine, not such as irritates the stomach. British Wines are frequently given to children at evening parties, and the consequent derangement of their stomachs the next day is probably attributed to other causes. If wine is at all necessary for children, it should always be of the best, and diluted with water.

In warm weather, strong wines are too heating, and they should therefore be taken sparingly. Those, however, who object to French or German light Wines, may find Port or

Sherry, diluted with water, a good beverage at meals. It is a good general rule to take white wine with white meats, and red with brown. Red wines are said to poison oysters, with which nothing better can be taken than Pouilly or Chablis; oysters with either of these wines, and brown bread and butter, form refreshment fit for an Emperor.

Good sound Claret, which may now be had at a reasonable price, is an excellent dinner wine. During the warm weather, it is an agreeable substitute at breakfast for tea or coffee. In these matters, however, we are too accustomed to tread the beaten path, although a change to many constitutions would be beneficial. Those who take exercise before breakfast—the volunteer, for instance, after an early morning drill—would find one-third or half a bottle of light Médoc, diluted with water, far more invigorating than warm tea or coffee, and unaccompanied by those unpleasant effects, such as flatulency, sense of fulness, dyspepsia, &c. which enervating beverages usually produce. Wine taken in this manner has not the least intoxicating effect, but whilst *gently stimulating, nourishes*, and assists the digestion of the solids.

The faculty of making a discriminating selection between the many varieties of wine now

purchasable, is an invaluable possession ; and it should always be remembered that costly wines are not necessarily the most beneficial. Certain wines of moderate price will be found, as ordinary beverages, in every respect the most desirable.

For winter, good and generous wines are most appropriate. Pure Port (when it is to be obtained), and old and sound Sherry, will always meet with advocates ; the latter especially possesses many excellent qualities of which we have treated at length in a former chapter.

A P P E N D I X .

WINE TABLES.

BEFORE we proceed to furnish calculations upon the relative cost of wine in bond and duty paid, in cask and in bottle, it is necessary to call attention to a point of great importance, viz. the different sizes of bottles, used by wine merchants.

The terms by which they are familiarly known are—Fourteens, short fourteens, fifteens, and sixteens; and a considerable portion of the mystery of underselling, by advertisers and others, may be solved by a reference to the following scale, which will show the difference in the cost per dozen according to the description of bottle used.

Take, for example, a pipe of Port at £76 for 115 gallons, and allow in each case from two to three gallons for bottoms. If bottled in fourteens, the quantity will be 52 dozens and a half, and the cost 29s. per dozen; if bottled in short fourteens, there will be 54 dozens and four bottles, and the cost 28s. per dozen; if bottled in

fifteens, there will be 56 dozens, and the cost 27s. per dozen; if bottled in sixteens, there will be 60 dozens, and the cost 25s. 4*d.* per dozen.

The bottles used by the respectable portion of the trade are fourteens; but as they are necessitated to receive in return large numbers of smaller bottles, such as short fourteens and fifteens, they generally appropriate these to the low-priced wines, either Marsala or Cape: the respectable merchant will entirely discard all of smaller dimensions.

The following tables show the relative cost of wine per pipe, hogshead, and quarter cask, classified according to the present duties.

TABLE I.

PORT, Class D, containing over 40 degrees and less than 45 degrees of Proof Spirit. Duty 2s. 11d. H Gallon with $\frac{1}{4}$ H cent.

Duty on a Pipe containing 115 Galls. £16 16 3

Ditto Hogshead „ 57 „ £8 6 8

Ditto Qr. Cask „ 28 „ £4 1 10

Cost in Bond and Duty paid H Pipe, Hogshead, Quarter Cask, and H Dozen; to the cost H Dozen is added 2s. H Dozen for Bottles, and 1s. H Dozen for Bottling, including Corks and Stowing, &c. The Pipe, 115 Gallons, bottled in fifteens, is calculated to produce 56 Dozens, leaving between 2 and 3 Gallons for bottoms.

DUTY PAID.

Cost of Pipe in Bond.	H Pipe 115 Gallons.	H Hhd. 57 Gallons.	H Qr. Cask 28 Galls.	H Gall. at the rate H Pipe.	H Dozen.
£	£ s. d.	£ s. d.	£ s. d.	£ s. d.	£ s. d.
40	56 16 3	28 6 8	14 1 10	0 9 10 $\frac{1}{2}$	1 3 3
45	61 16 3	30 16 8	15 6 10	0 11 1	1 5 1
50	66 16 3	33 6 8	16 11 10	0 11 7 $\frac{1}{2}$	1 6 11
55	71 16 3	35 16 8	17 16 10	0 12 6	1 8 8
60	76 16 3	38 6 8	19 1 10	0 13 4	1 10 5
65	81 16 3	40 16 8	20 6 10	0 14 2 $\frac{1}{2}$	1 12 2
70	86 16 3	43 6 8	21 11 10	0 15 1	1 14 0
75	91 16 3	45 16 8	22 16 10	0 15 11 $\frac{1}{2}$	1 15 9
80	96 16 3	48 6 8	24 1 10	0 16 10	1 17 7
85	101 16 3	50 16 8	25 6 10	0 17 8	1 19 4
90	106 16 3	53 6 8	26 11 10	0 18 7	2 1 2
95	111 16 3	55 16 8	27 16 10	0 19 5	2 2 11
100	116 16 3	58 6 8	29 1 10	0 20 4	2 4 9

TABLE II.

PORT or any other Wine, Class C, containing over 26 degrees and less than 40 degrees of Proof Spirit. Duty 2s. 5d. ₤ Gallon, with $\frac{1}{4}$ ₤ cent.

Duty on a Pipe containing 115 Gallons £13 18 7

Ditto Hogshead ,, 57 ,, £6 18 1

Ditto Qr. Cask ,, 28 ,, £3 7 10

Cost in Bond, and Duty paid ₤ Pipe, Hogshead, and Quarter Cask, and ₤ Dozen, with Charges as in Table I.

DUTY PAID.

Cost of Pipe in Bond.	₤ Pipe 115 Gallons.	₤ Hhd. 57 Gallons.	₤ Qr. Cask 28 Galls.	₤ Gall. at the rate ₤ Pipe.	₤ Doz. 56 Doz. to the Pipe.
£	£ s. d.	£ s. d.	£ s. d.	£ s. d.	£ s. d.
40	53 18 7	26 18 1	13 7 10	0 9 4 $\frac{1}{2}$	1 2 3
45	58 18 7	29 8 1	14 12 10	0 10 3	1 4 0
50	63 18 7	31 18 1	15 7 10	0 11 1	1 5 10
55	68 18 7	34 8 1	17 2 10	0 12 0	1 7 7
60	73 18 7	36 18 1	18 7 10	0 12 10	1 9 5
65	78 18 7	39 8 1	19 12 10	0 13 8	1 11 2
70	83 18 7	41 18 1	20 17 10	0 14 7	1 12 11
75	88 18 7	44 8 1	22 2 10	0 15 5 $\frac{1}{2}$	1 14 9
80	93 18 7	46 18 1	23 7 10	0 16 4	1 16 6
85	98 18 7	49 8 1	24 12 10	0 17 2	1 18 4
90	103 18 7	51 18 1	25 17 10	0 18 1	2 0 1
95	108 18 7	54 8 1	27 2 10	0 18 10 $\frac{1}{2}$	2 1 11
100	113 18 7	56 18 1	28 7 10	0 19 10	2 3 8

TABLE III.

PORT, ROUSILLON, or any other Wine, Class B, containing over 18 degrees and less than 26 degrees of Proof Spirit. Duty 1s. 9d. H Gallon, with $\frac{1}{4}$ H cent.

Duty on a Pipe containing 115 Gallons £10 1 9

Ditto Hogshead „ 57 „ £5 0 0

Ditto Qr. Cask „ 28 „ £2 9 1

Cost in Bond and Duty paid H Pipe, Hogshead, Quarter Cask, and H Dozen, with Charges as in former Tables.

DUTY PAID.

Cost of Pipe in Bond.	H Pipe 115 Gallons.	H Hhd. 57 Gallons.	H Qr. Cask 28 Galls.	H Gall. at the rate H Pipe.	H Dozen.
£	£ s. d.	£ s. d.	£ s. d.	£ s. d.	£ s. d.
40	50 1 9	25 0 0	12 9 1	0 8 $8\frac{1}{2}$	1 0 10
45	55 1 9	27 10 0	13 14 1	0 9 7	1 2 8
50	60 1 9	30 0 0	14 19 1	0 10 5	1 4 5
55	65 1 9	32 10 0	16 4 1	0 11 4	1 6 3
60	70 1 9	35 0 0	17 9 1	0 12 2	1 8 0
65	75 1 9	37 10 0	18 14 1	0 13 $0\frac{1}{2}$	1 9 10
70	80 1 9	40 0 0	19 19 1	0 13 11	1 11 7
75	85 1 9	42 10 0	20 4 1	0 14 $9\frac{1}{2}$	1 13 4
80	90 1 9	45 0 0	21 9 1	0 15 8	1 15 2
85	95 1 9	47 10 0	22 14 1	0 16 6	1 16 11
90	100 1 9	50 0 0	23 19 1	0 17 5	1 18 9
95	105 1 9	52 10 0	24 4 1	0 18 4	2 0 7
100	110 1 9	55 0 0	27 9 1	0 19 3	2 2 5

TABLE IV.

SHERRY, Class C, containing over 26 degrees and less than 40 degrees of Proof Spirit. Duty 2s. 5d. ₤ Gallon, with $\frac{1}{4}$ ₤ cent.

Duty on a Butt containing 108 Gallons £13 1 8

Ditto Hogshead. ,, 54 ,, £6 10 10

Ditto Qr. Cask ,, 27 ,, £3 5 5

Cost in Bond and Duty paid ₤ Butt, Hogshead, and Quarter Cask, and ₤ Dozen, calculated at 52 Dozens to the Butt, with 3s. ₤ Dozen for Bottles, Corks, &c. included.

DUTY PAID.

Per Butt in Bond.	₤ Butt 108 Gallons.	₤ Hogshead 54 Gallons.	₤ Qr. Cask 27 Gallons.	₤ Gallon.	₤ Dozen 52 Dozen to the Butt.
£	£ s. d.	£ s. d.	£ s. d.	£ s. d.	£ s. d.
20	33 1 8	16 10 10	8 5 5	0 6 1 $\frac{1}{2}$	0 15 8
25	38 1 8	19 0 10	9 10 5	0 7 0 $\frac{1}{2}$	0 17 8
30	43 1 8	21 10 10	10 15 5	0 7 11 $\frac{1}{2}$	0 19 7
35	48 1 8	24 0 10	12 0 5	0 8 11	1 1 6
40	53 1 8	26 10 10	13 5 5	0 9 10	1 3 5
45	58 1 8	29 0 10	14 10 5	0 10 9	1 5 4
50	63 1 8	31 10 10	15 15 5	0 11 8	1 7 3
55	68 1 8	34 0 10	17 0 5	0 12 7	1 9 2
60	73 1 8	36 10 10	18 5 5	0 13 6	1 11 1
65	78 1 8	39 0 10	19 10 5	0 14 5 $\frac{1}{2}$	1 13 0
70	83 1 8	41 10 10	20 15 5	0 15 4 $\frac{1}{2}$	1 14 11
75	88 1 8	44 0 10	22 0 5	0 16 3 $\frac{1}{2}$	1 16 10
80	93 1 8	46 10 10	23 5 5	0 17 3	1 18 9
85	98 1 8	49 0 10	24 10 5	0 18 2	2 0 8
90	103 1 8	51 10 10	25 15 5	0 19 1	2 2 8
95	108 1 8	54 0 10	27 0 5	1 0 0	2 4 7
100	113 1 8	56 10 10	28 5 5	1 0 11	2 6 6
110	123 1 8	61 10 10	30 15 5	1 1 10	2 10 4
120	133 1 8	66 10 10	33 5 5	1 4 9	2 14 2

TABLE V.

SHERRY, class B, containing over 18 degrees, and less than 26 degrees of Proof Spirit, duty 1s. 9d. $\frac{1}{4}$ Gallon with $\frac{1}{4}$ $\frac{1}{4}$ cent.

Duty on a Butt containing 108 Gallons £9 9 6

Ditto Hogshead ,, 54 ,, £4 14 9

Ditto Qr. Cask ,, 27 ,, £2 7 4

Cost in Bond and Duty paid $\frac{1}{4}$ Butt, Hogshead, Quarter Cask and $\frac{1}{4}$ Dozen, with Charges as in former Tables.

DUTY PAID.

Per Butt in Bond.	$\frac{1}{4}$ Butt 108 Gallons.	$\frac{1}{4}$ Hhd. 54 Gallons.	$\frac{1}{4}$ Qr. Cask 27 Gallons.	$\frac{1}{4}$ Gallon.	Per Dozen.
£	£ s. d.	£ s. d.	£ s. d.	£ s. d.	£ s. d.
20	29 9 6	14 14 9	7 7 4	0 5 $5\frac{1}{2}$	0 14 4
25	34 9 6	17 4 9	8 12 4	0 6 $4\frac{1}{2}$	0 16 3
30	39 9 6	19 14 9	9 17 4	0 7 $3\frac{1}{2}$	0 18 2
35	44 9 6	22 4 9	11 2 4	0 8 3	1 0 1
40	49 9 6	24 14 9	12 7 4	0 9 2	1 2 0
45	54 9 6	27 4 9	13 12 4	0 10 1	1 3 11
50	59 9 6	29 14 9	14 17 4	0 11 0	1 5 10
55	64 9 6	32 4 9	16 2 4	0 11 11	1 7 9
60	66 9 6	34 14 9	17 7 4	0 12 10	1 9 8
65	74 9 6	37 4 9	18 12 4	0 13 $9\frac{1}{2}$	1 11 7
70	79 9 6	39 14 9	19 17 4	0 14 $8\frac{1}{2}$	1 13 7
75	84 9 6	42 4 9	21 2 4	0 15 $7\frac{1}{2}$	1 15 6
80	89 9 6	44 14 9	22 7 4	0 16 7	1 17 5
85	94 9 6	47 4 9	23 12 4	0 17 6	1 19 4
90	99 9 6	49 14 9	24 17 4	0 18 5	2 1 3
95	104 9 6	52 4 9	25 2 4	0 19 4	2 3 2
100	109 9 6	54 14 9	26 7 4	1 0 3	2 5 1
110	119 9 6	59 14 9	28 17 4	1 2 1	2 8 11
120	129 9 6	64 14 9	31 7 4	1 4 0	2 12 10

TABLE VI.

MARSALA, or other Wines, Class C, containing over 26 degrees, and less than 40 degrees of Proof Spirit. Duty 2s. 5d. H Gallon, with $\frac{1}{4}$ H cent.

Duty on a Pipe containing 93 Gallons £11 5 4

Ditto Hogshead ,, 46 ,, £5 11 5

Ditto Qr. Cask ,, 23 ,, £2 15 9

Cost in Bond and Duty paid H Pipe, Hogshead, Quarter Cask, and H Dozen, with Charges for Bottles &c., as in former Tables. The Pipe, 93 Gallons, calculated to produce 45 Dozen Bottles.

NOTE.—Madeira and Cape Wines are sold at 92 Gallons the Pipe; the difference in the gauge is too trifling to necessitate a separate table.

DUTY PAID.

Cost H Pipe in Bond.	H Pipe 93 Gallons.	H Hogshead 46 Gallons.	H Qr. Cask 23 Gallons.	H Gallon.	H Dozen 45 Dozen to the Pipe.
£	£ s. d.	£ s. d.	£ s. d.	£ s. d.	£ s. d.
10	21 5 4	10 11 5	5 5 9	0 4 7	0 12 5
12	23 5 4	11 11 5	5 15 9	0 5 0	0 13 4
14	25 5 4	12 11 5	6 5 9	0 5 5	0 14 3
16	27 5 4	13 11 5	6 15 9	0 5 10	0 15 1
18	29 5 4	14 11 5	7 5 9	0 6 $3\frac{1}{5}$	0 16 0
20	31 5 4	15 11 5	7 15 9	0 6 $8\frac{1}{2}$	0 16 11
22	33 5 4	16 11 5	8 5 9	0 7 2	0 17 9
24	35 5 4	17 11 5	8 15 9	0 7 7	0 18 8
26	37 5 4	18 11 5	9 5 9	0 8 0	0 19 7
28	39 5 4	19 11 5	9 15 9	0 8 5	1 0 5
30	41 5 4	20 11 5	10 5 9	0 8 10	1 1 4
32	43 5 4	21 11 5	10 15 9	0 9 $3\frac{1}{2}$	1 2 3
34	45 5 4	22 11 5	11 5 9	0 9 9	1 3 1
36	47 5 4	23 11 5	11 15 9	0 10 2	1 4 0
38	49 5 4	24 11 5	12 5 9	0 10 7	1 4 11
40	51 5 4	25 11 5	12 15 9	0 11 0	1 5 9

TABLE VII.

MARSALA or other Wine, Class B, containing over 18 degrees, and less than 26 degrees of Proof Spirit. Duty 1s. 9d. $\frac{1}{4}$ gallon, with $\frac{1}{4}$ $\frac{1}{4}$ cent.

Duty on a Pipe containing 93 Gallons	£8	3	2
Ditto Hogshead „ 46 „	£4	0	8
Ditto Qr. Cask „ 23 „	£2	0	4

DUTY PAID.

Cost $\frac{1}{4}$ Pipe in Bond.	$\frac{1}{4}$ Pipe 93 Gallons.	$\frac{1}{4}$ Hhd. 46 Gallons.	$\frac{1}{4}$ Qr. Cask 23 Gallons.	$\frac{1}{4}$ Gallon.	$\frac{1}{4}$ Dozen.
£	£ s. d.	£ s. d.	£ s. d.	£ s. d.	£ s. d.
10	18 3 2	9 0 8	4 10 4	0 3 11	0 11 1
12	20 3 2	10 0 8	5 0 4	0 4 4	0 11 11
14	22 3 2	11 0 8	5 10 4	0 4 9	0 12 10
16	24 3 2	12 0 8	6 0 4	0 5 2	0 13 9
18	26 3 2	13 0 8	6 10 4	0 5 7	0 14 8
20	28 3 2	14 0 8	7 0 4	0 6 0 $\frac{1}{2}$	0 15 6
22	30 3 2	15 0 8	7 10 4	0 6 6	0 16 5
24	32 3 2	16 0 8	8 0 4	0 6 11	0 17 4
26	34 3 2	17 0 8	8 10 4	0 7 4	0 18 2
28	36 3 2	18 0 8	9 0 4	0 7 9	0 19 1
30	38 3 2	19 0 8	9 10 4	0 8 2	0 19 11
32	40 3 2	20 0 8	10 0 4	0 8 7 $\frac{1}{2}$	1 0 10
34	42 3 2	21 0 8	10 10 4	0 9 1	1 1 9
36	44 3 2	22 0 8	11 0 4	0 9 6	1 2 7
38	46 3 2	23 0 8	11 10 4	0 9 11	1 3 6
40	48 3 2	24 0 8	12 0 4	0 10 4	1 4 5

TABLE VIII.

CLARET or other Wine, Class B, duty 1*s.* 9*d.* ₤ Gallon,
with $\frac{1}{4}$ per cent.

Duty on a Hogshead containing 46 galls. £4 0 8

The cost ₤ Hogshead and in Bottle is all that is necessary. We have added as before 3*s.* ₤ Dozen to cover the cost of Bottles, superior Corks, breakage, and wastage, and have computed 22 Dozens of Bottles to the Hogshead.

DUTY PAID.

Cost of Hhd. in Bond.	Hogshead 46 Galls. duty paid.		₤ Dozen-		Cost of Hhd. in Bond.	Hogshead 46 Galls. duty paid.		₤ Dozen.			
£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.
10	14	8	0	15	9	36	40	8	1	19	5
12	16	8	0	17	7	38	42	8	2	1	3
14	18	8	0	19	5	40	44	8	2	3	0
16	20	8	1	1	3	42	46	8	2	4	10
18	22	8	1	3	0	44	48	8	2	6	8
20	24	8	1	4	10	46	50	8	2	8	6
22	26	8	1	6	8	48	52	8	2	10	4
24	28	8	1	8	6	50	54	8	2	12	1
26	30	8	1	10	4	52	56	8	2	13	11
28	32	8	1	12	1	54	58	8	2	15	9
30	34	8	1	13	11	56	60	8	2	17	7
32	36	8	1	15	9	58	62	8	2	19	5
34	38	8	1	17	7	60	64	8	3	1	2

TABLE IX.

CLARET or other Wine under Class A, containing less than 18 degrees of Proof Spirit, Duty 1s. $\frac{1}{4}$ Gallon, with $\frac{1}{4}$ per cent.

Duty on Hogshead containing 46 Galls. £2 6 1

DUTY PAID.

Cost of Hhd. in bond.	Hogshead 46 Galls. Duty paid.	Dozen.	Cost of Hhd. in bond.	Hogshead 46 Galls. Duty paid.	Dozen.
£	£ s. d.	£ s. d.	£	£ s. d.	£ s. d.
10	12 6 1	0 14 2	36	38 6 1	1 17 10
12	14 6 1	0 16 0	38	40 6 1	1 19 8
14	16 6 1	0 17 10	40	42 6 1	2 1 6
16	18 6 1	0 19 8	42	44 6 1	2 3 3
18	20 6 1	1 1 6	44	46 6 1	2 5 1
20	22 6 1	1 3 3	46	48 6 1	2 6 11
22	24 6 1	1 5 1	48	50 6 1	2 8 9
24	26 6 1	1 6 11	50	52 6 1	2 10 7
26	28 6 1	1 8 9	52	54 6 1	2 12 4
28	30 6 1	1 10 7	54	56 6 1	2 14 2
30	32 6 1	1 12 4	56	58 6 1	2 16 0
32	34 6 1	1 14 2	58	60 6 1	2 17 10
34	36 6 1	1 16 0	60	62 6 1	2 18 8

TABLE X.

Hock, or Moselle, under Class B, at 1s. 9d. $\frac{1}{4}$ Gallon duty upon the Aum of 30 Gallons, £2 12 8, with $\frac{1}{4}$ $\frac{1}{4}$ cent.

15 Dozen Bottles to the Aum, with 3s. $\frac{1}{4}$ Dozen for Bottles, Corks, and other charges.

DUTY PAID.

Cost of Aum in Bond.	Aum, Duty paid.	$\frac{1}{4}$ Dozen, 15 Dozens to the Aum.	Cost of Aum in Bond.	Aum, Duty paid.	$\frac{1}{4}$ Dozen, 15 Dozens to the Aum.
£	£ s. d.	£ s. d.	£	£ s. d.	£ s. d.
8	10 12 8	0 17 2	28	30 12 8	2 3 10
10	12 12 8	0 19 10	30	32 12 8	2 6 6
12	14 12 8	1 2 6	32	34 12 8	2 9 2
14	16 12 8	1 5 2	34	36 12 8	2 11 10
16	18 12 8	1 7 10	36	38 12 8	2 14 6
18	20 12 8	1 10 6	38	40 12 8	2 17 2
20	22 12 8	1 13 2	40	42 12 8	2 19 10
22	24 12 8	1 15 10	42	44 12 8	3 2 6
24	26 12 8	1 18 6	44	46 12 8	3 5 2
26	28 12 8	2 1 2			

TABLE XI.

Hock, or Moselle, under Class A, Duty 1s. $\frac{1}{4}$ Gallon, with $\frac{1}{4}$ $\frac{1}{4}$ cent.

DUTY PAID.

Cost of Aum in Bond.	Aum, 30 Galls. Duty paid.	$\frac{1}{4}$ Dozen, 15 Dozens to the Aum.	Cost of Aum in Bond.	Aum, 30 Galls. Duty paid.	$\frac{1}{4}$ Dozen, 15 Dozens to the Aum.
£	£ s. d.	£ s. d.	£	£ s. d.	£ s. d.
8	9 10 1	0 15 8	28	29 10 1	2 2 4
10	11 10 1	0 18 4	30	31 10 1	2 5 0
12	13 10 1	1 1 0	32	33 10 1	2 7 8
14	15 10 1	1 3 8	34	35 10 1	2 10 4
16	17 10 1	1 6 4	36	37 10 1	2 13 0
18	19 10 1	1 9 0	38	39 10 1	2 15 8
20	21 10 1	1 11 8	40	41 10 1	2 18 4
22	23 10 1	1 14 4	42	43 10 1	3 1 0
24	25 10 1	1 17 0	44	45 10 1	3 3 8
26	27 10 1	1 19 8			

WINE MEASURES,

AND THE DENOMINATION AND CONTENTS OF
VARIOUS CASKS.

As almost every country has its own system of measures, and even contiguous provinces differ from one another in the gauge they employ for the same description of cask, a knowledge of these variations is essentially necessary to those who may be purchasing wine in the country.

In France, although there are different provincial measures, the stranger may always ascertain the number of English gallons in a cask of wine, by asking for the contents in hectolitres or litres, remembering that the hectolitre is equal to 22 gallons English imperial measure, (or more exactly 21.9941), and 4.543 litres are equal to an imperial gallon.

The following instances will show the necessity of this precaution:—The *barrique*, on the Rhone, contains 120 litres; whilst in the Pyrenees it contains 300 litres, or three hectolitres; at Bordeaux, 229.937 litres; and at Nantes, 240 litres. The same variation occurs with the *piece*, the contents of which, at Hermitage, differ widely from those in other departments.

We subjoin a list of various casks generally imported into England, with their recognised quantities in imperial gallons.

	Gallons.
A pipe of Port should contain	... 115
Do. Lisbon or Bucellas	... 117
Do. Marsala 93
Do. Madeira or Cape 92
Do. Vidonia or Teneriffe	... 100
A butt of Sherry 108
A hogshead of Claret 46
An aum of Hock 30

VINTAGES.

A Table, showing the qualities of the vintages of four of the wines most in demand, from countries, including from the western to the eastern points of the wine-producing countries in Europe, dating from the commencement of the present century (the proximity of Spain to Portugal and France renders it unnecessary to enumerate the wines of Xeres.)

YEAR.	PORT.	CLARET.	RHENISH.	HUNGARIAN.
1800	Bad	Inferior	Good	Bad
1801	Bad	Inferior	Middling	Ordinary
1802	Good	Very good	Good	Middling
1803	Good	Ordinary	Middling	Middling
1804	Good	Ordinary	Good	Ordinary
1805	Ordinary	Ordinary	Bad	Bad
1806	Very good	Ordinary	Good	Good
1807	Ordinary	Ordinary	Ordinary	Ordinary
1808	Ordinary	Ordinary	Inferior	Ordinary
1809	Ordinary	Ordinary	Bad	Bad
1810	Good	Ordinary	Bad	Ordinary
1811	Good	First rate	Very good	Very good
1812	Very fine	Fair	Ordinary	Good
1813	Ordinary	Inferior	Bad	Bad
1814	Ordinary	Ordinary	Bad	Bad
1815	Very fine	First rate	Ordinary	Bad
1816	Ordinary	Ordinary	Very bad	Bad
1817	Ordinary	Ordinary	Very bad	Ordinary
1818	Very bad	Ordinary	Ordinary	Ordinary
1819	Bad	Good	Good	Ordinary
1820	Very fine	Fair	Inferior	Bad
1821	Fine	Ordinary	Inferior	Ordinary
1822	Fine	Ordinary	Very good	Good
1823	Fairish	Ordinary	Inferior	Good
1824	Inferior	Ordinary	Inferior	Ordinary
1825	Bad	Very good	Middling	Bad
1826	Ordinary	Ordinary	Good	Ordinary
1827	Fine	Ordinary	Good	Good

YEAR.	PORT.	CLARET.	RHENISH.	HUNGARIAN.
1828	Ordinary	Ordinary	Inferior	Bad
1829	Bad	Ordinary	Bad	Bad
1830	Fine	Ordinary	Bad	Good
1831	Inferior	Ordinary	Good	Ordinary
1832	Inferior	Ordinary	Inferior	Ordinary
1833	Ordinary	Ordinary	Inferior	Ordinary
1834	Very fine	Good	Very good	Ordinary
1835	Ordinary	Ordinary	Inferior	Ordinary
1836	Inferior	Ordinary	Inferior	Ordinary
1837	Inferior	Ordinary	Bad	Ordinary
1838	Inferior	Ordinary	Bad	Ordinary
1839	Bad	Ordinary	Bad	Ordinary
1840	Very fine	Ordinary	Bad	Ordinary
1841	Bad	Ordinary	Bad	Ordinary
1842	Fine	Ordinary	Ordinary	Ordinary
1843	Fair	Ordinary	Very indiffer.	Sour
1844	Very fine	Middling	Middling	Good
1845	Middling	Very bad	Bad	Middling
1846	Good	Very good	Very good	Excellent
1847	Very good	Very good	Very bad	Middling
1848	Bad	Excellent	Good	Middling
1849	Middling	Middling	Bad	Middling
1850	Gd. very dry	Ordinary	Bad	Flavourless
1851	Very good	Good	Bad	Sour,colorless
1852	Middling	Ordinary	Good	Very good
1853	Good	Bad	Very bad	Very bad
1854	Good	Good	Middling	Good
1855	Middling	Ordinary	Vy. middling	Very good
1856	Good	Pretty good	Good	Very good
1857	Good	Good	Very good	Good
1858	Very good	Very good	Very good	Good
1859	Middling	Good	Excellent	Middling
1860	Good	Bad	Very bad	Very bad
1861	Good	Good	Good	Excellent

The general report of this (1861) year's vintage throughout France, Germany, Hungary, Spain, and Portugal is, that the produce is far below the average in quantity, but in quality it promises to rank amongst the most famous years on record.

The consumption of light wines continues to increase. From the 1st of January to the beginning of December, duty has been paid on upwards of 2,000,000 gallons of French wine, against about 1,100,000 gallons during the like period in 1860: and of German wines, the quantity is 320,000, against 220,000.

The operation of the alcoholic test in respect to the duty is somewhat anomalous, the duty upon wine, class A, containing not exceeding 18 per cent. of proof spirit, 1s. per gallon; but should it be one-tenth of a degree over 18 per cent. it becomes class B, and is charged an additional duty of 9*d.* per gallon. Class A is much too limited, and the present arrangement acts very prejudicially, to the exclusion of many very good, pure, and cheap wines. There are varieties of the Burgundy, Rhone, and wines of the south of France that, being slightly over the class A, are chargeable with the duty of 1s. 9*d.*; whilst far more expensive wines pay only 1s. per gallon. It is understood that for some time past Govern-

ment has been collecting statistics in the different wine growing countries of Europe, in order to be satisfied as to the prudence of making a different regulation. A little common sense or practical knowledge is all that is wanting; in the interim, the delay prevents the extension of business, and is a positive loss to the exchequer.

The following letter, addressed to the *Standard* by Mr. Benjamin Oliveira (whose services we have acknowledged in the preface), will be found interesting and useful.

FOREIGN WINES AND THE NEW TREATY.

“ TO THE EDITOR.

“ SIR,

“ Several of the daily papers have recently bestowed some attention upon the increased consumption of foreign wines in Great Britain since the reduction of duty under the French treaty. The *Times*, in its impression of the 29th of October, has a leading article, in which it is argued, that the English people will fully appreciate the facilities thus afforded, of having wholesome pure beverages at a cheap rate, which can be provided by different countries of Europe to any extent. The correspondent of that journal at Turin, in the paper of the same date, gives most ample and valuable informa-

tion as to the excellent quality, variety, and cheapness of wines grown in various parts of the kingdom of Italy. As for the last thirty years I have collected information, and made careful remarks during extensive travels in most European countries, upon the production and general use of wines, I have thought that I could supply information possessing considerable interest at the present time.

“The opening sentence of the article in the *Times*, to which I have referred, is as follows:—‘It will some day be thought a remarkable fact, and related by historians as a curious characteristic of the period, that in England, once upon a time, the only wines known were Port and Sherry, and that both of them were luxuries. Yet that is still the case, or nearly so.’

“In the early period of my investigations, from 1826 to 1830, I visited the different provinces of Portugal and Spain, the Madeira, Azores, and Canary Islands, in which places I found the several wines of those various countries formed the ordinary beverages of the people—quality and price being regulated very much by the pecuniary resources of the consumers; but in all cases prices were so low as not to form an extra charge at the hotels; a bottle of wine being the quantum allowed for each guest at breakfast and dinner, and if the purchase of a separate bottle became desirable, the price would have been about fourpence.

“Amongst wines of this class I would enumerate,

in Portugal, Colares, Termó, Lavaridio, Barra-a-Barra, Arinto, Bucellas, Carcarvellos, and others; whilst in Spain we had San Vincete, Val de Penas, various kinds of Malaga, and in every province of that large country each locality had its special wine, which was placed upon the table without charge. And it should be observed, that all the wines so consumed were of full body and rich flavour, qualities derived from the soil and climate, and not having brandy mixed with them. Our countrymen when travelling in those countries would, from habit acquired at home, usually ask for Port and Sherry, and wines under those names were provided and charged for extra, but were never called for or consumed by the natives of those countries.

“In subsequent years I pursued the same inquiries throughout the different states of Italy, Sicily, and all the departments of France, the German States, Greece, and the Ionian Islands.

“The same results followed my investigations in all those localities. I found pure, wholesome, sound wines wherever I went consumed by all classes of the people, and, as a rule, a very general absence of intoxication or excess, and consequently a higher standard of moral conduct, and a docility of manner amongst the poorer classes which contrasted most favourably with the same order at home, where spirits and strong beer were consumed.

“Having obtained a seat in the House of Commons in the year 1852, and observing the tendency

of our administration towards the principles of free trade and increased commercial intercourse with foreign countries, it occurred to me that the ample information I had thus accumulated might be made available, by bringing the subject under the notice of the legislature, to ascertain whether, by a great reduction of import duty, we might not enjoy the privilege of using the different wines of Europe at cheap rates.

“From the year 1852 to 1856 I submitted the question to the notice of the House of Commons annually, bringing to the investigation upon each successive occasion the most recent statistics of produce, cost, and international views. The period when I so discussed the question was in some respects unfavourable. The grape disease was making great ravages, and threatened to diminish production, as well as to enhance prices; the Russian war supervened, and entirely put out of the question the hope of inducing the Chancellor of the Exchequer to entertain any reduction of taxation. The wine trade as a body, with few exceptions, disapproved of my efforts; distillers and maltsters were my determined opponents; and although I enlisted a considerable number of members of the House of Commons and other influential persons in the cause, and imparted some popularity to it by occasional visits to the wine-producing countries and at meetings at home, the public in general were apathetic and indifferent.

“The most I could do in the House of Commons annually was to make a statement of facts, always met by the courteous though resolute opposition of the Chancellor of the Exchequer. It is but due to the present Chancellor, (Mr. Gladstone) to state, even so far back as 1853, in his reply to my proposal, he admitted to a great extent the wisdom of the policy I advocated, only then rendered inopportune from the state of the Exchequer. My proposal was, that the wines of all countries should be subject to one uniform fixed duty, irrespective of quality or alcoholic strength, and I proposed to leave it entirely open, either (with the Manchester school) to do that which was most beneficial to ourselves without reference to what other countries might do, or to have treaty arrangements with other countries for mutual reductions. The former theory appeared most in favour with the various Governments under whose notice I have brought the subject; and Lord Palmerston, at a great deputation I introduced to him in July, 1856, distinctly intimated that it was not the policy of his administration to make a reduction of duty a matter of treaty stipulation with other countries. Nevertheless, that same Government very shortly afterwards deputed Mr. Cobden to Paris with definite instructions in an opposite sense. I am not prepared to find fault with that principle of negotiation based upon reciprocity, as it enabled the Emperor of the French to introduce into France a system of com-

mercial intercourse highly beneficial to the trade and manufactures of England, which, in other circumstances, would have been difficult for him to have accomplished. During the few months that have elapsed since the commencement of the minimum duties under the treaty the consumption of French Wines has increased to a very great extent, and there can be no doubt that a great number of wines, adapted to English tastes, with more body than Claret or vin ordinaire, will find their way to our tables from Italy, France, Spain, Portugal, and some parts of Germany.

“A short time since the Paris correspondent of the *Times* intimated that some persons had been sent to other wine producing countries to ascertain whether mutual reduction of tariffs might not be effected in the same manner as those already in operation with France. I am an advocate for the opening of such negotiations, especially with Spain and Portugal, and have tendered my services to the Chancellor of the Exchequer for the purpose, having many social relations in those countries, and speaking the languages; but he most distinctly stated that it is not the intention of the Government to initiate such inquiries.

“The great exporting firms of Portugal and Spain, have seen with displeasure the favour shown to France under the late treaty, by which their wines are subjected to the highest duty in consequence of their higher alcoholic character, involving some-

thing like an infraction of the most favoured nation clause in our treaties with those powers.

“This appears to me to be an additional motive for opening communications with those countries upon the principal of admitting their wines upon the most favoured condition—in return for concessions that they may offer for the introduction of English goods into their custom-houses at low duties—an advantage to British commerce of the greatest importance.

“In concluding these remarks, it may be well to refer to a point often disputed by the opponents of a low duty, that it would be impossible to find a supply of wines equal to the presumed increase of consumption in Great Britain. At 1s. per gallon to produce our present revenue of, say (£2,000,000), it would require 40,000,000 gallons to be imported. France alone, according to the statistical wine map of that country, published by authority, by Legendre Ducluy, produces more than 300 different kinds of wine, and his return for 1852 gives the produce at 36,783,123 hectolitres; money value 419,029,152 francs, or more than £16,500,000 sterling.

“The statistics with regard to the produce of Spain and Portugal are very uncertain, but they have been estimated at 6,000,000 of pipes; that of Italy and Greece, 100,000,000 of pipes; Germany and Austria at 5,000,000 of pipes. With these figures it is hardly necessary to say more on this point. One question still remains to be noticed—namely,

the present mode of levying the duty by alcoholic test. I am decidedly opposed to anything but an uniform fixed duty upon all wines, and as far as my observation has gone a great portion of the trade is of the same opinion. Wines of the same character have at different ports been rated at different duties, and the system of testing is inconvenient to the trade. On the other hand, it may be well to retain the power in our own hands to equalise the duty when we can obtain an equivalent from other countries,

“Yours, &c.

BENJAMIN OLIVEIRA.”

“*London, 8, Upper Hyde Park Street,*
Nov. 4, 1861.”

We have much pleasure in acknowledging the polite attention we have received from Mr. Thos. George Shaw, of 32, Fenchurch Street, who has supplied us with some valuable statistics of the relative consumption of wine from 1791 to 1861, which will be found annexed. Mr. Shaw will ever be identified as one of the earliest, as well as the most energetic, of those who strove to obtain a reduction of the wine duties. His comprehensive letters to the *Times* and other papers are eminent for their sound practical information, and they have contributed towards his general and well-deserved reputation. We re-

gret that we had not at an earlier period the advantage of the information which Mr. Shaw has so recently volunteered to us. This work had left our hands when we received his documents; but we could not resist finding room for the insertion of the following, which appears in the *Daily News* of May, 1861. In subsequent communications Mr. Shaw has more strongly denounced the imperfect system adopted in levying the duty by the alcoholic test:—

“Although the discussions during the last few years have tended to dispel much of the ignorance which prevailed about wine, there are still comparatively few who have a just idea of its abundance throughout a great portion of Europe, or who can believe that, instead of continuing to be regarded as a luxury attainable only by a few, it may become a general beverage, promoting temperance and health, and, at the same time, one of our great sources of trade and revenue.

“To Mr. Gladstone is due the honour of having accomplished this grand measure, fraught with national benefits of the utmost importance; but it is deeply to be regretted that he allowed others to deter him from gaining the rapid development which the immediate reduction to a uniform rate of 1s. per gallon would have ensured.

“Having laboured during more than 20 years to prove that even 1s. per gallon was a high per cent-

age on most kinds of wine, it is gratifying to find it realised, though it is grievously disappointing to see it accompanied by the new and most unexpected system of alcoholic tests ; while, on the other hand, there is the comfort of knowing that it is so universally disliked that it must inevitably be soon abolished. Not even the revenue officers attempt to defend it as a protection to the revenue, and few will now venture to urge the application of fiscal means for weaning the nation from the strong kinds which a long period of enormous duties has rendered habitual, and which it will require time to alter or modify.

“The following statement shows the operation of the test ; and it may be added that, if the strength on the quantity is even one-tenth above 18, the additional duty will be 75*l.* ; above 26, it will be 66*l.* ; above 40, it will be 50*l.*

	Per centage of Proof Spirit.	Duty per Gallon.	Amount of Duty on 2000 Galls.
	18	1 <i>s.</i> 0 <i>d.</i> £100
Above 18, up to 26	1 <i>s.</i> 0 <i>d.</i> 175
Above 26, up to 40	1 <i>s.</i> 9 <i>d.</i> 241
Above 40, up to 45	2 <i>s.</i> 11 <i>d.</i> 291
All in bottles, 2 <i>s.</i> 11 <i>d.</i> per gal. or 4 <i>s.</i> 10 <i>d.</i> per doz.			

“By this process the most delicate and costly growths may probably be charged 1*s.* per gallon, or 3 or 4 per cent. on their price ; while other strong, useful kinds may pay 2*s.* 5*d.* or 70 to 80 per cent. No fermented juice of the grape yields above, and

very few so much as, 28 per cent. of proof spirit, whether from Portugal, Spain, France, or anywhere else, and all above this strength have been made so by additional spirit.

“The grapes of southern countries contain more saccharine than the northern; but none are richer in this important principle than those grown in the great districts of France bordering on the Mediterranean, and the wines produced there differ from those of other parts of France, as they do from the innumerable growths of Spain and Portugal. Every one travelling in wine countries must have observed a similarity in all natural, pure wine, fully fermented, while varying according to soil, exposure, &c. Almost every French red wine is here called Claret, a name unknown anywhere but in England, and probably derived from Clairac, in Gascony, from whence large supplies were formerly imported, while the Médoc, which alone produces what is now considered true Claret, was a barren waste.

“Remembering the few millions of inhabitants, the quantity of wine brought from various countries in olden times is astonishing, but numerous facts prove it. Even so early as the reign of Edward VI. in 1546, we see by records just published by Mr. Froude, ‘And for wines we have continually from France and Spain, as also out of Almaine and out of Candia, great quantity of the best that grow in these parts. The Flemings do buy much of our beer, because it is better than theirs, and pay almost

as much for it as we do to the Frenchmen for their wine.'

"Documents prove that it was often so abundant in Scotland, that when ships from Bordeaux or Rochelle arrived in Leith, casks were placed on wheelbarrows, and the 'Claret' sold off in the streets, in stoups; and long after French Wines had been almost driven out of England, the wild shores of Scotland and Ireland enabled the smuggler to bring them in, which accounts for the fact, perceptible even now, and much more so some years ago, that Claret remained on Scotch and Irish tables long after Port had usurped its place in the south.

"Dr. Somerville, in his memoirs descriptive of the manners of the Scotch about a hundred years ago, says:—'In families of my own rank, the beverage offered to ordinary visitors consisted of home-brewed ale and a glass of brandy; or, when there was greater ceremony, Claret, and brandy punch.' Proofs are innumerable that people in England, Scotland, and Ireland drank little else than the red and white wines of France for several centuries; but although some are now beginning to waver, it seems almost an impossibility to induce most Englishmen, and especially wine merchants, to believe that anything but Port ever was or ever will be drunk by John Bull. I have been informed by an eye-witness, that about the year 1770, large bodies of armed men were organised in Galloway, the scene of Dirk Hatterick's exploits, and within a short distance of

the famous smuggling depôt, the Isle of Man, and, assembling to receive the cargoes from thence, traversed the district on horseback with their pack-horses laden with silk, tea, brandy, wine, &c. and in order to conciliate the resident magistrates and ladies and gentlemen, used occasionally to leave in their stables, or other understood places, a piece of silk, some tea, or a cask of brandy or wine. Occasionally there were deadly conflicts between them and dragoons assisting the customs officers.

“Railways are opening up districts hitherto inaccessible, and those who have not studied the subject can have a very slight idea of the quantities of wine produced. Besides many other striking proofs, they will learn that in many parts of Spain wine is more abundant than water, and has been used for dissolving the lime required for building. If this is doubted, let the consular reports to our government be referred to. During the last few years vine proprietors have generally been very prosperous, and have got prices that have induced them to devote greatly more care to their vines and the making; and at this moment, in France, thousands of acres, hitherto appropriated to olives, &c. are being cleared of these and planted with vines.

“It is a very simple matter to trace the cause of the decrease in the use of French Wines. When the war with France, in 1688, broke out, the duty, which had formerly been 8*d.* per gallon, was raised to 4*s.* 10*d.* within fifteen years, and in 1703 we

bound ourselves to admit Portugal Wines at one-third less than those of France.

“For eighty-five years the difference against France was 120 per cent. and until 1831 was never less than 50, and I may add that in 1813 the duty was 19*s.* 8*d.* per gallon, or 39*s.* 4*d.* per dozen; while Port, Sherry, &c. were 9*s.* 1*d.* or 18*s.* 2*d.* per dozen. It was only in 1831 that the duties were equalised.

“At the end of the last century the wines of Portugal constituted about 75 per cent. of the whole, but some of this was white Port, and a large part Lisbon, which was then a favourite wine, though now almost forgotten. Last year Port was 25 per cent. during many years French was about 3, continuing till very lately about 7, but in 1860 it was 15, and by the returns for the first quarter of this year it is shown to have been nearly 20 per cent. while Port was 26, and Sherry 39. The comparative proportions of the different strengths on which duty was paid are, at 1*s.* 10*d.* 72 per cent.; at 1*s.* 9*d.* 3.20 per cent.; at 2*s.* 5*d.* 76.30 per cent.; at 2*s.* 11*d.* 2.23 per cent.; in bottle, 7.54 per cent.

“As it offers an interesting view of the change which has already occurred in the taste and the habits of the country, I give the relative quantities of red and white wines now drunk, by which it is seen how greatly white preponderates over red.

“The total duty paid in 1860 was on 7,358,192 galls. whereof red was 3,001,413 galls. or 40.79 per cent. and white 4,356,779 galls. or 59.21 per cent.

“Even notwithstanding the intolerable alcoholic test, there is no doubt, and indeed it is seen already, that wines, good enough for general family use, will be now introduced for sale at prices greatly lower than have been known during a long period, while there will be also those fine rare qualities for those who are willing to pay the prices which such will always fetch. Spain and Portugal during many years have had practically the monopoly of the supply of this country, and it has been abused, like every other monopoly.

“Nowhere can finer wine be grown, or at less cost, than in these countries; but the system which has been generated in Oporto and Xerez will require to be adapted to the competition which will now be brought against them. It is an undeniable fact—and there are still alive those who remember when the usual price of fine old Port was a guinea per dozen, and the dozen was thirteen bottles. The duty was then 3s. 1*d.* but the price of the wine itself was scarcely a third of what it is now, and much less than it was even before the appearance of the oidium.

“For many years the annual consumption for each person in the kingdom has been a bottle and a third, and the revenue about £1,900,000.

“In Paris, where the consumption is estimated at 216 bottles, the duty is about 10*d.* per gallon.

“If, instead of 216 bottles, our consumption were only 12 bottles per head, this would give

about 60,000,000 gallons, which, at 1s. per gallon, would produce £3,000,000 of revenue.

“I know I am alone in this opinion, which is considered very Utopian; but I believe that if it were not for the alcoholic test, it would be realised within two years.

“Although Champagne is usually considered here one of the important wines of France, it is very little drunk there, being considered a *vin de luxe*.

“The district has been long celebrated, but it seems doubtful whether its wines were made ‘sparkling’ till not many years ago.

“Even in Russia, to which immense quantities are now shipped, it was not known till 1815, when a Russian General, quartered in the house of Veuve Clicquot, in Reims, was so much delighted with it that he advised her to send some to St. Petersburg, and thence the origin of its great use in that country, and of her celebrity.

“Without entering further on the subject of spirits, I may mention that the ancients do not seem to have drunk any, nor can we trace their use in Europe till about the beginning of the last century, when it was brandy from distilled wine. It is generally supposed that whisky has always been the drink of Scotchmen, but it can be shown that whisky was scarcely known in Scotland a hundred years ago, having been forced into use when it became difficult to smuggle brandy and Hollands.”

Mr. Shaw commenced agitating a reduction

of duty upon wine to 1s. per gallon when Mr. Poulett Thompson was Chancellor in 1826, and has laboured hard ever since and will continue his exertions until a uniform duty is established. In a recent letter from Mr. Cobden, he gets the following encomium and encouragement.

“Be patient, I believe you will live to see your plan realised, and it is something for you to have preceded by nearly twenty years your contemporaries, in the advocacy of a uniform duty of a 1s.”

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CONSUMPTION OF WINE FROM 1791 TO JUNE 30, 1861.

YEARS.	PORT.	SHERRY.		FRENCH.		MADRASA.		MADRIRA.		BRANDY.	UNRESPECTED.	CARR.	CONSUMPTION.	TOTAL.	REVENUE FROM WINE.	POPULATION.	BOTTLES PER INDIVIDUAL PER ANNUM.	RATES OF DUTY PER GALLON.		RED WINE.		WHITE WINE.			
		Gallons.	Per Cent. of Total.	Gallons.	Per Cent. of Total.	Gallons.	Per Cent. of Total.	Gallons.	Per Cent. of Total.									Gallons.	Per Cent. of Total.	Gallons.	Per Cent. of Total.	Gallons.	Per Cent. of Total.	Gallons.	Per Cent. of Total.
1791 to 1809 (average)		70 to 75		16 to 24		1 to 3								6,313,019	£1,412,120	14,500,000	2 2/10	4/10 to 6/11	7/1 to 9/1						
1801 to 1810 (ditto)		69 to 65		18 to 24		1 to 2								6,314,085	2,469,239	16,580,994	2 2/10	6/9 to 9/1	10/2 to 13/8						
1811 to 1820 (ditto)		58 to 62		20 to 23		2 to 4								4,912,139	1,974,995	19,744,618	1 5/10	0/1	10/8 to 13/9						
1821 to 1830 (ditto)		44 to 54		24 to 22		4 to 6								5,887,785	1,688,806	22,040,650	1 6/10	0/1 to 4/10	13/9 to 7/3						
1831	2,767,234	43.58	2,089,532	33.63	254,866	4.09	229,916	4.18	209,127	3.36	57,888	0.93		6,312,264	1,535,484	24,419,421	1 5/10	0/1	5/9	2/11	5/9	2,972,192	49.92	4,298,773	59.8
1841	2,387,017	38.59	2,000,749	38.36	333,449	5.72	401,439	6.49	107,701	1.38	55,342	0.87		6,184,960	1,729,479	27,019,558	1 3/10	2/11	5/9	2/11	5/9	2,972,192	49.92	4,298,773	59.8
1851	2,324,775	49.39	2,533,889	40.33	447,566	7.12	394,235	6.28	71,923	1.14	38,507	0.94		6,289,553	1,776,249	27,851,781	1 3/10	2/11	5/9	2/11	5/9	2,972,192	49.92	4,298,773	59.8
1859	2,620,551	27.82	2,876,554	30.60	635,913	6.60	227,657	3.13	29,506	0.41	125,408	1.72	561,461	7,203,046	1,982,327	29,000,000	1 3/10	2/11	5/9	2/11	5/9	2,972,192	49.92	4,298,773	59.8
1860	1,776,138	24.44	2,975,769	40.44	1,125,209	15.30	299,134	2.84	25,942	0.29	222,735	3.3	392,167	7,539,192	1,144,794	29,031,298	1 5/10	From 29th Feb. 2 on all.				2,972,192	49.92	4,298,773	59.8
From 1st Jan. to 29th June, 1861, 6 months.	1,907,968	24.70	2,261,077	30.85	1,330,354	21.78	128,803	2.10	17,200	0.28	199,436	3.27	480,241	6,165,578	699,346	29,631,298	2 4/10	1/10 2/5 and 2/11				2,972,192	47.82	3,186,128	52.18
If the remaining 6 months are similar, the year 1861 will be —	3,014,936	24.70	4,502,154	30.85	2,660,708	21.78	256,606	2.10	34,420	0.38	398,872	3.27	960,482	7,865,166	1,209,692	29,631,298	2 4/10	Ditto.				5,838,500	47.82	6,372,256	52.18

Relative Quantities, Entered for Consumption, at 1/ 1/3 2/3 2/11, and in Bottle at 2/5, from the 1st January to 30th June, 1861—6 Months.

1873 per Cent. under 18 degrees of Strength at 1/	654,724 Gallons	REVENUE FOR 6 MONTHS.	REVENUE ESTIMATE FOR 12 MONTHS.
43 1/2	356,225	£22,794	£45,588
78 1/2	500,282	£49,781	£99,562
185	111,626	£16,379	£32,758
938	561,875	£88,255	£176,510
180		£60,346	£120,692

To Calculate these Strengths has required 72,031 Tests by the Customs, besides many made by others, as a check upon them.

THOMAS GEORGE SHAW,
1st August, 1861.

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