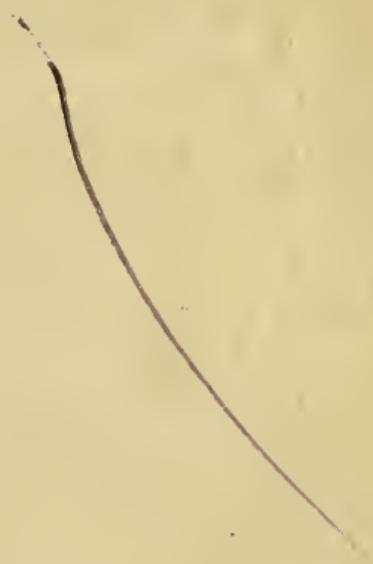


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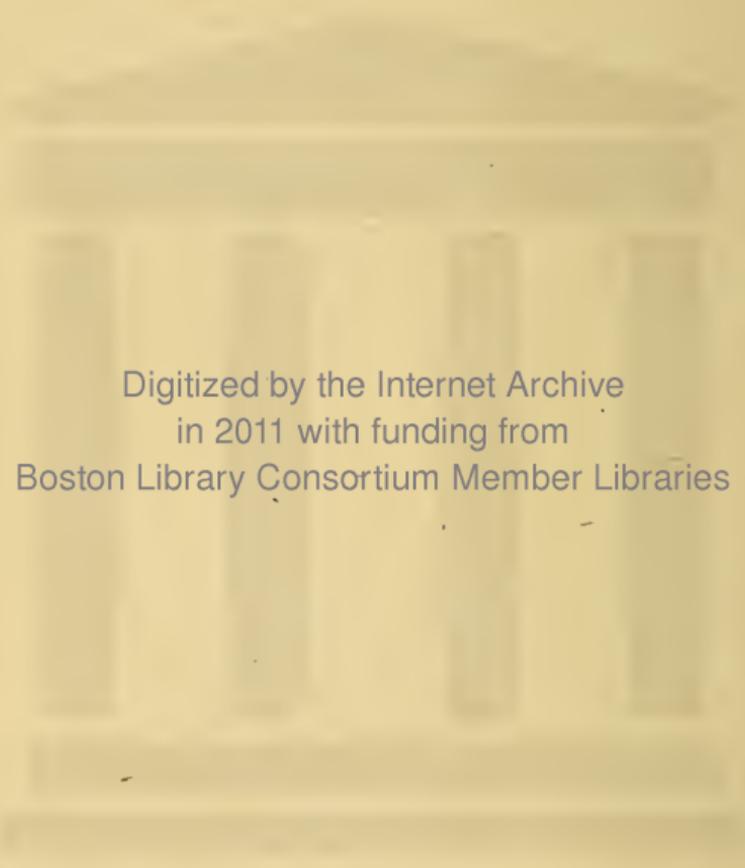
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THE  
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MANUAL.

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“ IN VINO VERITAS.”

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PRINTED BY C. RICHARDS, 100, ST. MARTIN'S LANE, CHARING CROSS.

75219

To J. H.

THIS VOLUME

IS INSCRIBED,

WITH

EVERY SENTIMENT OF ESTEEM

AND FRIENDSHIP,

BY

THE AUTHOR.

*April 27, 1830.*

### ERRATA.

At p. 26, for 'Vienna,' *read* 'Vienne.'

35, for 'St. Lawrence,' *read* 'St. Laurence.'

140, for 'Gestaccio,' *read* 'Testaccio.'

## P R E F A C E.

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THE object of the following pages is to exhibit a sketchy outline of the most celebrated vineyards, and the several processes of wine-making in different countries: in short, to represent the general economy of one of the most interesting branches of human invention. The subject was of no very *facile* complexion; but one from which the Author would have shrunk with due sense of his incompetence to treat, had he not been induced to the task, by the superabundance of materials, which, much reading and laborious research enabled him to render available. His duties, therefore, became

rather those of arrangement than authorship; although it is hoped that the candour with which this distinction is made in the subsequent pages, renders this explanation almost superogatory.

As the present volume aspires only to the rank of a "Manual," the reader will not expect to find it contain any extensive researches into the antiquarian history of Wine, or the ancient and modern philosophy of its manufacture. Had these divisions of the subject been largely expatiated on, the work must necessarily have assumed too scientific a character for the general reader. On the other hand, the Author has endeavoured to produce a book of picturesque details of the wine-countries, and the practical points of wine-making; at the same time, illustrating the latter by the results of the most recent enquiries of men of experimental and practical science. To these the Author has added his own ex-

perience, which, though comparatively unpretending, has, he hopes, enabled him to adapt and arrange the contributions of others with propriety and effect.

Although the Author's claim to originality in these pages is thus humbly rated, it would be false delicacy not to express his confidence in the appreciation of the labour which was requisite for their production. Anxiety to furnish the reader with the present face of the wine-countries, has led him to consult the journals of the most recent and accredited travellers; and equal diligence has prompted him in the more practical and technical portions of his work. Few attempts have been made at ornate style, or embellishment of the subject; since it would have been folly to attempt in prose what the poets of all ages have so divinely blended with their happiest productions; but some relief was occasionally necessary.

A glance at the annexed Table of Contents, will excuse the Author adding more in a prefatory form ; but, as the subject is rife with delight, he will not trespass on the patience of the reader, further than by expressing a hope, that his gratification will be identified throughout the pages of the Wine-drinker's Manual.

RICHMOND, *April*, 1830.

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THE  
WINE-DRINKER'S MANUAL.

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ON WINE-DRINKING.

THE *love of Wine* may almost be classed with the innate principles of our very being. It is believed that the father of the human race drank wine, and were the antediluvian records more complete, this point of belief might be settled by the next Antiquarian meeting at Somerset House. We have, however, "confirmation strong as holy writ" that Noah planted a vineyard, and, moreover, "that he drank of the Wine and was "drunken." (*Genesis*, ix. 20.) Adam, good man, for aught we know, did the same. "Driven by sin from Paradise," says old Christopher North, "what liquor could "ever have raised his spirits? How dismally

“ in his cups must he have sung ‘ Auld lang syne!’ What a hollow hip, hip, hurra!”

A moderate use of Wine has been sanctioned by the wise and good in all ages. St. Paul says, (*Tim. i. v. 23*) “ Use a little wine for thy stomach’s sake:” and this seems to have been the opinion of the most ancient philosophers and physicians. Asclepiades wrote upon Wine, the use of which he introduced with almost every remedy, observing, that the gods had bestowed no more valuable gift on man: even Diogenes drank of it; for it is said of him that he liked that Wine best, which he drank at other people’s cost: no bad proof of the policy of his philosophy. A modern, however, adopted this notion, who, when asked,—“ What Wine do you drink, Doctor?” answered, “ Port at home, Claret abroad !”

Hippocrates recommended a cheerful glass; and Rhases, an ancient Arabian physician, says no liquor is equal to good Wine. Reineck wrote a Dissertation, “ *De Potu Vinoso;*” and the learned Dr. Shaw lauded the juice of the grape. But the stoutest of its medical advocates was Tobias Walker, physician to Charles II, who

undertook to prove the possibility of maintaining life, from infancy to old age, without sickness, by the use of Wine. But Toby lived in too free an age to warrant his doctrine, although no one can say that his theory was unacceptable to his monarch, or the times in which he practised.

In a musty old tract on "voracitie and immoderate drinking," of sundry stories of "no man drinking beyond a certaine ring about the glasses and cups," a conscientious scruple which is easily wiped away by plain glasses. There is also "a strange historie" of three quaffers in Germany, in 1549, who, with a coal, "painted the divell on the wall, and drank freely to him, and talked freely to him as though hee had been present. The next morning they were found strangled, and dead, and were burried under the gallowes." Mahomet, another crafty wight, persuaded his followers when he forbad them the drinking of wine, that "in every grape there dwelt a divell." The attachment of Alexander Cambyzes to Wine, is proverbial. Hiolmus, a king of the Goths, was so fond of it, that "he would sit a great part of the night quaffing with his

“servants,” for which gracious condescension, they (in sport) threw him into “a great vessel of drinke, in the middle of the room,” and thus, “he miserably and ridiculously ended his life.” Paulus Diacrius tells us of a drinking wager between four old men, each of whom drank as many bowls of Wine as he had lived years, and thus one of these jolly old fellows drank 92 bowls. Cyrus, however, preferred water to Wine; and Antonius Pius “commanded that none should presume to sell Wine but in apothecaries’ shops, for the sicke or diseased.” Had his edict remained in force to this age, every house would be required for a hospital, and the Wine-haters find room in the hospitals.

The antiquity and propriety of drinking Wine is not, however, matter of question. The Archbishop of Seville, Antonio de Solis, who lived to be 110 years old, drank Wine; and even that wonderful preacher of propriety, Cornaro, did the same. All we differ about is *quantity*; and this is a point on which we do not pretend to reconcile our readers, for that would be too quackial a pretension for any Wine-drinker to aspire to.

Sir William Temple, as good and grave a man as any of the "illustrious" of our country, was pleased to lay down a rule, and limit propriety to *three glasses*. "I drink one glass," says he "for health, a second for refreshment, a third for a friend; but he that offers a fourth is an enemy." It is, however, fit that we show "this" and "that" picture of the *antient* quantity. In modern times, we hear nothing at all equal to the account given of some of the ancients. The elder Cato, we are told, warmed good principles with "a pretty considerable" quantity of good Wine; and he allowed his slaves, during the Saturnalia, four bottles of Wine *per diem*. What sort of a figure would a royal footman cut at a rout after such a modicum! But Cicero's son exceeded all others: so much so that he got the name of Bicongius, because he was accustomed to drink two *congii* at a sitting; but as *congii* are not in the last authorized measures, it may be necessary to inform the reader that two *congii* are seven quarts or eight bottles! Pliny and others abound in grand examples, which

prove we have degenerated at any rate in this respect; for these convivia were neither sick nor sorry. Even Nero was only three times sick in fourteen years, a boast in which no crowned head of our times can join.

We now come to the nobler effects of Wine, in the invigorating of the *mind*, as well as the body; and of the former effect we have the highest authority. To begin with the poets, as the *lex suprema*, Martial says

Regnat nocte calix, volvuntur biblia mane,  
Cum Phœbo Bacchus dividit imperium.

All night I drink, and study hard all day:  
Bacchus and Phœbus hold divided sway.

Horace has done ample justice to Wine; and even Homer, whose bearded busts we contemplate with such veneration, says

The weary find new strength in generous Wines.

This is a poetical license which was sure to be imitated; and doubtless, upon this principle of expanding the imagination, so early as 1374, old Geoffrey Chaucer had allowed him a pitcher of Wine a day. Rare Ben Jonson, in after times, had the third of a pipe annually; and, says Mr. Wadd, "a

“certain share of this invigorating aliment  
“has been the portion of Laureates down to  
“the present day; probably to aid the inspi-  
“ration of their birth-day odes and epithala-  
“mia.”

Nor are the poets the only eulogists of Wine. Some of the genteel names in history are to be found in the list. We find Mr. Burke furnishing reasons why the rich and great should have their share of Wine. He says, they are among the unhappy; they feel personal pain and domestic sorrow; they pay their full contingent to the contributions levied on mortality in these matters; therefore they require this sovereign balm. “Some charitable dole” says he “is want-  
“ing to these, our often *very unhappy*  
“*brethren*, to fill the gloomy void that  
“reigns in minds which have nothing on  
“earth to hope or fear; something to  
“relieve the killing languor and over-  
“laboured lassitude of those who have  
“nothing to do.” It is rather out of date, but as we are talking of statesmen, let us hear an argument held by the learned Sir Thomas More. Sir Thomas 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 good large glass of sack; and having drank that, called for another. The servant, with officious ignorance, would have dissuaded him from it, but in vain; the ambassador drank off a second, and demanded a third, which he likewise drank off, insisting on a fourth; he was over-persuaded by his servant to let it alone; so he went to his audience. But when he returned home, he called for his

---

\* Wine in the morning is rather a ticklish venture with some folk. That mad wag, Tom Browne, says—

Wine in a morning  
 Makes us frolic and gay,  
 That like eagles we soar  
 In the pride of the day;  
 Gouty sots of the night  
 Only find a decay.  
 'Tis the sun ripens the grape,  
 And to drinking gives light;  
 We imitate him,  
 When at noon we're at height :  
 They *steal* wine who take it  
 When he's out of sight.  
 Boys, fill all the glasses,  
 Fill them up now he shines :  
 The higher he rises,  
 The more he refines,  
 For wine and wit fall  
 As their maker declines.

servant, and threatened him with his cane. “ You rogue,” said he, “ what mischief have you done me! I spoke so to the Emperor on the inspiration of those three first glasses that I drank, that he told me I was fit to govern three parts of the world. Now, you dog! if I had drank the fourth glass, I had been fit to govern all the world.” After this brilliant example, we recommend all the premiers of Europe to drink Wine *ad libitum*. We should like to know how many glasses Bonaparte drank, or rather, how many he found it necessary to drink before he resolved on the domination of Europe.

The French, who are, in truth, a very sober people, have a proverb:—

Qu’il faut, à chaque mois,  
S’énivrer au moins une fois.

which some, on this side of the water have improved into an excuse for getting drunk every day in the week, for fear the *specified day* should be missed. It would, however, startle some of our sober readers, to find this made a question of grave argument: yet “ whether it is not healthful to be drunk

“once a month,” is treated on by Dr. Carr in his letters to D’Quincy. A French author writes too, to the following effect:—

Drink my dear friends and deeply too,  
Ages of health you have before you.

Wine as a remedy or medicine often gives rise to ludicrous associations. “Thus,” says Mr. Wadd, (in a pleasant article in *Brande’s Journal*, No. VIII) “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 Sherry, and nothing but Sherry, could or would the *Podagres* 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 physician, 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 Wine, even when labouring under the simoom of a fever?"

The proper *quantum* of wine, however, yet remains undecided. Thus, drunkenness prevails to a much greater extent in northern than in southern latitudes. The nature of the climate renders this inevitable, and gives to the human frame its capabilities of withstanding liquor: hence, a quantity which scarcely ruffles the frozen current of a Norwegian's blood, would scatter madness and fever into the brain of the Hindoo. In speaking of this subject, it is always to be remembered that *a person is not to be considered a drunkard because he consumes a certain quantity of liquor; but because what he does consume produces certain effects upon his system.* The Russian, therefore, may take six glasses a day, and be as temperate as the Italian who takes four, or the Indian who takes two. But even when this is

acceded to, the balance of sobriety will be found in the favour of the south : the inhabitants there not only drink less, but are, *bonâ fide*, more seldom intoxicated than others ; those who have contrasted London and Paris, may easily verify this fact : and those who have done the same to the city of Moscow\* and Rome, can bear still stronger testimony. Who ever heard of an Englishman sipping *eau sucrée*, and treating his friends with a glass of lemonade? yet such things are common in France.

To bring the argument down to our own times, before we censure the Romans for their potent draughts, or discredit their drinking prodigies, we should remember the

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\* According to Dr. Granville, who, in his recently published *Travels*, is very minute in every point which relates to eating and drinking in Russia, Champagne is drunk in great profusion at all the great entertainments in St. Petersburg. In the Doctor's account of a Russian wedding, he describes the company as walking in procession to the bed-chamber of the bride and bridegroom, each visitor quaffing a goblet of Champagne to the health of the parties, kissing the bride's hands, who returns the salutation on the cheek, and embracing, *à la française*, the cheeks of the bridegroom.

feats of which Cæsar speaks, as transfixing three soldiers through their shields, with javelins, &c. Wine, drunk in large quantities, doubtless, flew through their brawny and sinewy arms, and fitted them for such exploits, which throw into the shade all the glory of modern cuirassiers, or the gigantic men of "the Guards."

The belief that wine was the only inebriating liquor known to antiquity, is, however, erroneous. Tacitus mentions ale or beer as common among the Germans;—the Egyptians swigged malt liquor in the Delta;—a kind of Bell's beer deluged the middle ages; the interior of Africa was ever famous for brewing;—our Saxon ancestors were often drowned in mead;—the worshippers of Odin were drunkards of the first water, whence the songs of the Scandinavian Scalds, and the fuddled futurity of Valhalla; ardent spirits were quaffed by the Arabians many centuries ago, and from time immemorial arrack has been manufactured in the island of Java, and the continent of Hindostan.

It must, nevertheless, be admitted, that almost every country in which the vine is

indigenous, has boasted of some individual, or native deity, to whom the honor of the invention of Wine has been attributed.— Among a number of fictions, the following is, at least, amusing. Jem-sheed, the founder of Persepolis, is by Persian writers said to have been the first who invented Wine. He was immoderately fond of grapes, and, desiring to preserve some, they were placed for this purpose in a large vessel, and lodged in a vault for future use. When the vessel was opened, the grapes had fermented; and their juice, in this state, was so acid, that the king believed it must be poisonous. He had some vessels filled with it: "*poison*" was written upon each, and they were placed in his room. It happened that one of his favorite ladies was affected with a nervous headache, and the pain distracted her so much, that she desired death. Observing a vessel with "*poison*" written on it, she took it, and swallowed its contents. The Wine, for such it had become, overpowered the lady, who fell into a sound sleep, and awoke much refreshed. Delighted with the remedy, she repeated the dose so often, that the monarch's poison was all drank! He soon

discovered this, and forced the lady to confess what she had done. A quantity of Wine was made; and Jem-sheed, and all his court, drank of the new beverage;—which, from the circumstance that led to its discovery, is this day known in Persia by the name of Zeher-e-Kooshon, the delightful poison!

Only let the Wine-drinker, be he a three-glass, or three-bottle man, think of this delightful apologue, and we venture to predict that his ecstatic pleasure will be enhanced, and his illusion brightened by the glorious recollection.

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## WINES OF THE ANCIENTS.

FROM the pleasures of wine-drinking among our ancestors, we pass to the vineyards of the ancients, and the processes used by them in the preparation of their Wines; and it is curious to observe in how few circumstances their most approved system differed from that of the moderns. The varieties of their Wines were considerable,

and attempts have been made to point out their affinities to our modern varieties; but when we consider the changes which soil and culture produce in the vine, even in a few years, it would be absurd to imagine, that after a lapse of two thousand years, we should be able to assign the exact place, in a modern botanical arrangement, to the varieties that adorned the Massic or Surrentine hills. The variety which they most esteemed appears to have been the Arimean, producing a small grape, which is described as surpassing all others in richness and flavor. The most remarkable fact connected with the vineyards of the ancients, is their productiveness; the Roman *jugerum*, which was less than an English acre, being computed to yield fifty-four hogsheads of Wine; whereas, in the best vineyards in the Lyonnais, the most productive in France, the acre affords little more than one fifth of this quantity. This superiority, however, in a great degree, arose, according to Columella, from the ancients allowing their vines to grow to a degree of luxuriance quite incompatible with the rules of good

husbandry, and forcing them to bear, till, in the end, they became exhausted, and lost all their original excellence.

Little is known respecting the modes of manufacturing some of the most celebrated of the ancient wines. The general processes did not perhaps differ much from those at present in use. The fruit was collected, bruised by the feet, and subjected to pressure, as now practised.\* Both Greeks and Romans appear to have frequently concentrated their wines, either by spontaneous evaporation, or by boiling. For this purpose, the wine was sometimes introduced into bladders or large jars, and exposed in the chimney to the heat of fire, or in the upper parts of the house to the heat of the sun. Sometimes the fruit was converted into raisins by drying, and the wine prepared from such fruit was denominated *passum*. At other times, the *must* was reduced by boiling to one half. This formed the

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\* Of this we have scriptural testimony: "Wherefore art thou red in thine apparel, and thy garments like him that treadeth in the wine-vat?"—"I have trodden the wine-press alone."—*Isaiah*, chap. lxiii. v. 2, 3.

*vinum defructum*: occasionally even to one third, when it was termed *sapa*. By one, or perhaps more, of these methods, the wines were reduced to the state of syrup, or in some instances even to dryness, and were capable of being preserved a very long time. Thus, Aristotle states, that the Arcadian wines required to be diluted with water before they were drunk, as indeed was the case with most of the ancient wines; and Pliny speaks of wines as thick as honey, which it was necessary to dissolve in warm water, and filter through linen before they were used. These remarks apply chiefly to *very old wines*.\* Thus, that compared to honey had been made two hundred years; and wines of a hundred years old and up-

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\* The passion for *old wine* has been carried to a very ridiculous excess among the moderns. At Bremen there is a wine cellar, called the Store, where five hogsheads of Rhenish wine have been preserved since the year 1625, or 204 years. These five hogsheads cost 1200 francs, or £50. Had this sum been put out to compound interest, each hogshead would now be worth above a thousand millions of money: a bottle of this precious wine would cost 21,799,480 francs, or about £908,311; and a single wine-glass, 2,723,808 francs, or about £113,492!

wards seem not to have been uncommon among the luxurious citizens of ancient Rome. Indeed, seven years was the shortest period, according to Aristotle and Galen, for keeping wine before it was fit for drinking. The ancients, too, were as fond of giving their wines an artificial flavor, as are the moderns; and for this purpose, the former introduced pitch, turpentine,\* and different herbs, into the *must*; a practice still followed by the modern Greeks.

Such are a few of the facts known respecting the manufacture of celebrated ancient wines; which, as Chaptal justly remarks, appear in general to have rather deserved the name of *extracts*, or *syrups*, than wines. They must have been sweet, and little fermented, and consequently have contained a very small portion of alcohol.

The earliest of the Greek wines was the Maronean, a sweet black wine, which Homer describes as "rich, unadulterate, and fit drink for the gods," and as so potent, that it was usually mixed with twenty mea-

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\* Probably with the *Chio turpentine*, now used in medicine, and to be purchased at the druggists.

tures of water. Nearly of equal antiquity was the Pramnian, a strong, hard, astringent, red wine, from the island of Icarus. It may be compared to our Port wine; like which, also, it was often used medicinally, and on that account was sometimes called *pharmacites*. The best Greek wines, however, and which surpassed those of all other nations, were the sweet luscious wines, the products of the Ionian and the Egean seas; particularly Lesbos, Chios, and Thasos. They were wines of a pale amber color, with much odour, and a high flavor. The Phanean, which is extolled by Virgil, as the "king of wines," was from Chios. The lighter wines were the Medean, the Argitis, and the Omphacites: but the Greeks were also familiar with the African and Asiatic wines, several of which were in high reputation. According to Florentinus, some of the Bithynian wines, but especially that procured from a species of grape called Mersites, were of the choicest quality: the wines of Byblos, in Phœnicia, on the other hand, vied in fragrancy with the Lesbian; and if we may confide in the report of Athenæus, the white wines of Mareotis and Tænia, in Lower

Egypt, were of almost unrivalled excellence. The former, which was sometimes called Alexandrian, from the neighbouring territory, was a light, sweetish, white wine, with a delicate perfume, of easy digestion, and not apt to affect the head; though the allusion of Horace to its influence on the mind of Cleopatra, would seem to imply that it had not always preserved its innocuous quality. The wine of Meröe, however, which was produced at the feast given by Cæsar to that voluptuous female, would appear to have been in still higher estimation, and to have borne some resemblance to the Falernian. The Tæniotic, on the other hand which derived its name from the narrow slip of land where it grew, was a grey or greenish wine, of a greater consistence, and more luscious taste than the Mareotic, but accompanied with some degree of astringency, and a rich aromatic odour. The wine of Antylla, also the produce of the vicinity of Alexandria, was the only remaining growth from among the numerous vineyards which adorned the banks of the Nile, that attained any degree of celebrity.

The wines of ancient Italy were even

more celebrated than those of Greece. The choicest of the Roman wines were the Masic and Falernian. "No wine," says Dr. Henderson, "has ever acquired such extensive celebrity as the Falernian; or more truly merited the name of "immortal," which Martial has conferred upon it. At least, of all ancient wines, it is the one most generally known in modern times. But although the name is thus familiar to every one, scarcely any attempt has been made to determine the exact nature and properties of the liquor; and little more is understood concerning it, than that the ancients valued it highly, kept it until it became very old, and produced it only when they wished to regale their dearest friends. All writers, however, agree in describing the Falernian wine as very strong and durable, and rough in its recent state;—that it could not be drunk with pleasure, but required to be kept a great number of years before it was sufficiently mellow. Horace even terms it a "fiery" wine, and calls for water from the spring to moderate its strength; and Persius applies to it the epithet "indomitum," probably in allusion to its heady quality.—

From Galen's account, it appears to have been in condition only from the tenth to the twentieth year; and afterwards it was apt to contract an unpleasant bitterness; yet we may suppose that, when of a good vintage, and especially when procured in glass bottles, it would keep much longer, without having its flavor impaired. Horace, who was a lover of old wine, proposes, in a well-known ode, to broach an *amphora* which was coeval with himself, and which, therefore, probably, was not less than thirty-six years old. As he bestows the highest commendation on this sample, ascribing to it all the virtues of the choicest vintage, and pronouncing it truly worthy to be produced on so happy a day, we must believe it to have been really of excellent quality. In general, however, it probably suffered more or less from the mode in which it was kept; and those whose taste was not perverted by their rage for high-dried wines, preferred it in its middle state."

Among our present wines, Dr. Henderson has no hesitation in fixing upon those of Xeres and Madeira, as the two to which the Falernian offers the most distinct features

of resemblance. Both are straw-colored wines, assuming a deeper tint from age, or from particular circumstances in the quality, or management, of the vintage. Both of them present the several varieties of dry, stout, and light. Both of them are exceedingly strong and durable wines; being, when new, very rough, harsh, and fiery, and requiring to be kept about the same length of time as the Falernian, before they attain a due degree of mellowness. Of the two, however, the more palpable dryness and bitter sweet flavor of Sherry might incline us to decide, that it approached most nearly to the wine under consideration; and it is worthy of remark, that the same difference in the produce of the fermentation is observable in the Xeres vintages, as that which Galen has noticed with respect to the Falernian; it being impossible always to predict with certainty, whether the result will be a dry wine, or a sweetish wine, resembling Paxarite. But, on the other hand, the soil of Madeira is more analogous to that of the Campagna Felice; and thence we may conclude, that the flavor and aroma of its wines are similar. Sicily, which is also a volcanic

country, supplies several growths which an inexperienced judge would very readily mistake for those of the former island. Another point of coincidence is deserving of notice : both Xeres and Madeira wines are, as is well known, infinitely improved by being transported to a warm climate ; and latterly it has become a common practice, among the dealers in the island, to force the Madeira wines by a process which is absolutely identical with the ancient operation of the *fumarium*. If Madeira, or Sherry, but particularly the latter, were kept in earthen jars until it was reduced to the consistence of honey, there can be little doubt that the taste would become so intensely bitter, as to be “intolerable,” an epithet applied by Cicero to Falernian.

Among the other wines of the Roman territory, may be noticed the Sabinum, the Nonuntanum, (which resembled Claret) Venafranum, the wine of Spoletum, distinguished by its bright golden color, the wines of Mamostinum, in Sicily, the Pollium of Syracuse, the growths of Cæsina, Liguria, and the territory of Verona ; the Gallic wines of Dauphiny, Marseilles, and Nar-

bonne ; with those obtained from the violet-scented grape of Vienna, and the rich Muscat of Languedoc. From the valuable source already quoted, we could likewise add many curious facts with respect to the consumption of wine at Rome, the dilution of ancient wines, and the method of iceing the juice of the grape, employed by the epicures of the eternal city. On the use of wine at the banquets of the Greeks and Romans, much amusing information might also be quoted. The extent to which they carried the pleasures of the table, their self-indulgence and ostentation, devoid of hospitality, will not, however, enhance the veneration with which we are accustomed to consider these wonderful people.

## FRENCH WINES.

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THE classification of wines is a task of no trifling difficulty; and, accordingly, various methods have been adopted to ensure its accuracy. M. Jullien, the editor of the *Revue Encyclopédique*, at Paris, has attempted to arrange wines in *genera*, or orders, determined by the qualities of sweetness, dryness, body, and color; and *species*, by the comparative excellence of their qualities. Dr. Henderson, however, prefers the division of wine into two principal classes, viz. RED and WHITE, which may be again separated into two orders, DRY and SWEET; while the *genera* are made to depend on the distinctive characters derived from soil and climate, the *species* on particular localities, and the *varieties* on the respective qualities of the different growths.

According to the latter arrangement, we shall attempt an outline history of the different modern wines of Europe, beginning with those of FRANCE.

We are told by Posidonius and Strabo, that the vine was partially cultivated in the south of Gaul; yet it does not appear that its culture was general, even at the time of Columella, who wrote in the first century after Christ. It nevertheless afterwards became so; and even Normandy, Picardy, and Brittany, provinces in which the vine, as in England, has yielded to crops more suitable to the climate, produced their vines; but they were sour and harsh, in consequence of the cold winds and fogs to which these countries are exposed. In the wine districts of France, however, every advantage which can be desired for the perfection of the vine, is found: for example, every species of strata that is congenial, much diversity of surface, and consequently the most favorable exposures, and a sufficient range of temperature to occasion the greatest variety in the character of the grapes. The French, therefore, by the improvement of these gifts of nature, at present deservedly

rank as *the first wine makers in the world*. According to Count Chaptal's calculations, in the year 1808, the land in France occupied by vines amounted to 1,639,939 *hectares*, or 3,988,974 acres. The average production of wine was 35,358,890 *hectolitres*, or 934,184,500 gallons, and the value of the whole 718,941,675 francs, or upwards of twenty-eight millions sterling.\*

The wines of Champagne, of Burgundy, Dauphiny, and Bordelais, are decidedly the best which France now supplies; to which may be added those of Languedoc and Roussillon.

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\* In tracing the history of French wines, we find that many vineyards, which have little or no repute, were in former times renowned for the excellence of their growths; while those which of late years have maintained the greatest celebrity, were then unknown or almost unnoticed. Thus, the wines of Orleans and the Isle of France were at one time in greater estimation than those of Burgundy and Champagne; and even Mantes, which is on the borders of Normandy, was famed for the produce of its wines. These changes are attributed chiefly to transfers of property, particularly from the church to the laity, and the changes of management consequently introduced.

The wines of *Champagne*\* are commonly divided (following a distinction occurring so early as the 19th century) into River Wines,—*vins de la rivière de Marne*, which are for the most part WHITE; and Mountain Wines—*vins de la montagne de Reims*, which are RED. The former are for the most part brisk or sparkling wines, and distinguished by their delicate flavor and aroma. But the briskest wines are not always the best, and unless they are very strong, much of the alcohol is carried off with the carbonic acid gas, which occasions the froth. Hence the slightly frothing wines (*crémans*, or *demi-mousseux*) are preferred by connoisseurs. *Sillery*, which has obtained its name from the vineyards which yield it, formerly belonged to the Marquis of Sillery, and holds the first rank among the white wines of Champagne. It was brought into vogue

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\* If wine be bottled before the fermentation is completed, part of the sugar remains undecomposed, the fermentation will go on slowly in the bottle, and on drawing the cork, the wine sparkles in the glass, as, for example, in Champagne.

In Champagne wines the red are generally inferior, because the species of fermentation required to extract the color, dissipates part of the flavor.

by the peculiar care bestowed on the manufacture by the Maréchale d'Estrées, and was long known by the name of *Vin de la Maréchale*. The most celebrated of the river, or white, wines, strictly so called, is that of Ay, the *vinum dei* of Bandius; but Dr. Henderson thinks that the wine of Closet, a small vineyard which lies in the bosom of the hill to the south-west of Epernay, yields a wine fully equal to that of Ay. Similar to the wine of Ay also are those of the territories of Mareuil and Dizy; while those of Hautvilliers, Cramant, Avise, Oger, Menil, and Pierry, are decidedly inferior.

Of the Reims, Mountain, or RED wines, those of Verzy, Verznay, Mailly, Bouzey, and St. Basle, are most esteemed. But the St. Clos, and St. Thierry, furnish the only red wine that can be said to unite the rich color and aroma of Burgundy with the delicate lightness of Champagne. The soils throughout Champagne are composed of a loose marl resting on beds of chalk, and in some places mixed with flints; but the exposures are not favorable, and even the Sillery and Mountain red wines, are almost all grown on the northern or eastern decli-

vities of the hills. The best Champagne wines will retain their good qualities from ten to twenty years, if kept in a temperature of 54° Fahrenheit, which is that uniformly maintained in the vaults of M. Moët, at Epernay. The white wines of Arbois and Papillon, in the department of Jura, resemble those of Champagne in many of their qualities; but they are not managed with the same care, and do not equal the first rate growths of Champagne. In 1778, a verdict of the faculty of Paris pronounced Champagne to be the finest of all wines.

The wines of BURGUNDY, as far as regards richness of flavor and perfume, and all the most delicate qualities of the juice of the grape, are more perfect than those of Champagne. Accordingly, the dukes of Burgundy merit their ancient designation of "*princes des bons vins.*" The choicest of the Burgundy wines is that of Romanée Conti, a wine scarcely known in England, and produced in small quantities, the vineyard being not more than six and a half English acres in extent. The next was that of the Clos-Vougeot, when that small domain was the property of the church; but it is now con-

sidered as the third or fourth growth, and is surpassed by those of the Romanée de St. Vivant, Massigny, Clos de Prémeau, and some others : some, however, obtained from a vineyard in the vicinity of Dijon, is said to surpass all the other growths of the Côte d'Or, and has been sold, on the spot, at the enormous price of twelve francs the bottle.

Under the name of Mâcon, which is the red Burgundy best known in England, is comprehended, not only the growths of the Mâconnais, but also the chief part of the Beaujolais, forming a tract of the department of the Rhone. These wines are all red ; but the white wines of Burgundy, although less known than the red, maintain the highest rank among the French white wines. The best is the Mont-Rachet wine, famous for its high perfume and agreeable nutty flavour. Of this wine there are three varieties, the last of which sells for only one third of the price of the first. Yet, says Dr. Henderson, these *three qualities* are produced from vineyards which are only separated from one another by a foot-path ; which have the same exposure and apparently the same soil ; in which the same species of vines are

cultivated, and which are managed in every respect precisely in the same manner.

The wines of Dauphiny are among the most ancient in France; but the celebrity of some of them, the Condrieux, the Hermitage, and the Côte Rôtie, is of very recent date. The Hermitage, which derives its name from the ruins of a hermitage on the rock on which the vineyard is situated, is both red and white; the former being the production of the *siras*, and the latter that of the *Marsanne* and *rousanne* grapes. The Côte Rôtie resembles the Hermitage in flavor and perfume; and the department of Vaucluse furnishes a few growths analogous to both, but inferior in quality. Dauphiny yields also a luscious wine, resembling the best Constantia. It is made from the ripest grapes, which are hung up, or spread upon straw, for six or eight weeks, or until they become halfdried; from which circumstance the liquor obtained from these is named Straw Wine (*vin de paille.*) Lunel is likewise from this district.

Languedoc,\* Provence, and Roussillon,

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\* The canal of Languedoc, by which means

from their climate and soil, might be expected to surpass the more northern departments in the production of the grape; yet neither of these districts supplies wine equal or approaching to the best vintages of the Hermitage, or of the Côte Rôtie. They are, however, superior in the class of sweet wines.

The wines of Tavel, Chuzclan, St. Geniez, Lirac, and St. Lawrence, are the best of the red wines of Languedoc. They have a bright rose tint. The red wines of Roussillon are the strongest and most durable that France produces: the choicest are those of Bagnols, Cosperon, and Collioure. The wines of Provence are of very ordinary quality. Among the dry, white wines of these districts, are the Rivesaltes, and the Frontignan, the former of which Dr. Henderson thinks too little prized in this country. When sufficiently matured by age, it is of a bright golden color, and has an oily

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much of the wine-trade is carried on, is 152 miles long, and six feet deep. It was finished during the reign of Louis XIV, at an expense of about £650,000. It has 100 locks, and its summit level is 639 feet above the level of the sea.

smoothness, a fragrant aroma, and a delicate flavor of the quince, by which it is distinguished from all other sweet, or Muscadine wines.

The wines of Gascony and Guienne are better known, by name, in England, than any other of those of the French vineyards. Thus, the vineyards of the Bordelais are those of Medoc, Grave, Palus, and Vignes Blanches, which furnish the prime wines. Medoc comprehends the vineyards of Lafitte and Latour, Leoville, Château-Margaux, and Rausan. The *white* wines are St. Bris, Carbonnieux, Sauterne, Barsac and Preinac. The names of the greater part of these are familiar to English ears; but the genuine wines are seldom drunk here, owing to the trickery of the Bordeaux merchants, in adapting them for different markets. Thus, the strong rough growths of the Palus, and other districts, are frequently bought up, for the purpose of strengthening the ordinary wines of Medoc; and there is even a particular manufacture, called *travail à l'Anglaise*, which consists in adding to each hogshead of genuine Bordeaux wine, three or four gallons of Benicarlo, half a gallon

of stum wine, and sometimes a small quantity of Hermitage. This mixture undergoes a slight degree of fermentation; and when the whole is sufficiently fretted, it is exported under the name of *claret*. Sometimes to that intended for England a small quantity of raspberry brandy is added.\* A

\* Choice Claret is one of the wine-drinker's finest luxuries; and to give the reader some idea of its cost, we subjoin the following accurate information regarding the expenses attending the importation of *genuine first growth wine* into this country; also respecting the price at which the wine-merchant can, with a fair profit, afford to sell it to his consumers. This information is from a valuable little treatise on the wines of Bordeaux, by Mr. Paguierre, a retired wine-broker resident there:—

Average price, charged by the first houses at Bordeaux, per hhd. for first growth wine of a prime vintage	£.	s.	d.
Insurance and freight . . . . .	1	8	6
Landing charges . . . . .	0	2	6
Duty, at 7s. 3d. per gallon . . . . .	16	13	6
Bottles, corks, wax, &c. . . . .	4	19	0
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	73	3	6
Interest, expense of premises, &c. to time of sale, 8½ per cent . . . . .	6	4	4
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	£79	7	10

great proportion of the wine, however, which is drunk under this denomination, is nothing but the *vin ordinaire*, or, at best, the secondary growths of the country; for the prime growths fall far short of the demand which prevails for these wines, not only in this kingdom, but in Flanders, Holland, the

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This sum (equal to about 3*l.* 10*s.* 6*d.* per dozen) is, then, what the wine actually costs the importer before he can bring it to market; but, as he must have a profit on his business, he should get something more than this, even when the wine is sold immediately; and, if he kept it to acquire age, he must, besides, be paid for his risk, and the locking up of his capital, as well as all the other charges affecting his business.

If what is here stated be just—and we think it cannot be proved to be otherwise—it must be a mere delusion in any person in this country to suppose he can get first growth wine of a fine vintage, below the rate current among respectable merchants. It is true that, at this moment, we may purchase at Bordeaux, from some shipping houses, *warranted Château-Margaux, vintage 1825*, at 1000 francs per hogshead; but, as it is perfectly well known that the whole produce of that estate was sold immediately after the vintage at very nearly that price, and that, after near three years keeping, 1000 francs is a fair price for good third growth wine, we may judge what degree of confidence can be had in such warranters and their warranty.

north of Europe, and the East and West Indies. In favourable years, the produce of Lafitte, Latour, and Château-Margaux, sells at from 3000 to 3,300 francs (£125 to £137. 10s.) the tun, which contains 242 gallons; and when these wines have been in the *chais*, or vault, for six years, the price is doubled, so that, even at *Bordeaux*, a bottle of the best wine cannot be purchased at less than six francs (five shillings). “During  
“ twenty years that I have been living at  
“ Bordeaux,” says one of Rozière’s correspondents, “I have not tasted three times  
“ any wine of the first quality; yet I am in  
“ the way of knowing it, and getting it  
“ when it is to be had. The wines of the  
“ year 1784 were so superior to those of other  
“ years, that I have never since met with any  
“ like them.”

Of the *Red* wines of Bordeaux the Lafitte is the most choice and delicate, and is characterized by its silky softness on the palate and its charming perfume, which partakes of the violet and the raspberry. The Latour has a fuller body, and at the same time a considerable aroma, but wants the softness of the Lafitte. The Château

Margaux is, on the other hand, lighter, and possesses all the delicate qualities of the Lafitte, except that it has not quite so high a flavour. The Haut-Brion, again, has more spirit and body than any of the preceding, but it is rough, when used, and requires to be kept six or seven years in the wood; while the others become fit for bottling in much less time. These are the first-rate wines of the Bordelais. Among the second-rate, that of Rozan, in the parish of St. Margaux, approaches in some respects to the growths of the Château-Margaux, while that of Gorce in the same territory, is little inferior to the Latour.

The *white* wines of Bordeaux are of two kinds: those called *Graves*, which have a dry, flinty taste, and an aroma somewhat resembling cloves; and those made at Sauterne, Barsac, Preignac, and Beaumes. The choicest Grave wines are from St. Bris and Carbonnieux, Villenave-en-Rions, and Pontac and Dulamon. The other Grave wines are more ordinary; in four years they may be put in bottle. They have this inconvenience, that if a bottle remain some hours open, the wine tarnishes and becomes black

in colour. Sauterne is in much repute at Paris, and in the interior of France. It has not quite so much strength as Barsac; but is very fine and mellow. Barsac is distinguished by its strength and flavour in good years, and is generally lively and sparkling, and very mellow. This wine is much drunk in Russia, and all the north. The Preignac wines are divided into three classes: the first is very agreeable, strong, and has a particular flavour. When old, they are fiery, and have a fine almond after-taste. They are much drunk in Prussia and Russia, Denmark and Sweden. All these wines keep very well, with an amber colour, and a very dry taste, as they get old. Some Sauterne that dates from the middle of the last century, is said to be still in existence.

From this succinct view of the principal wines of France, we pass to some account of their

#### MANUFACTURE.

As the details of the respective processes would occupy too large a portion of our

pages, we can only admit those of *Champagne*, and *Bordeaux*. In Champagne, the middle grounds, and those which face the south, as at Ay and Hautvilliers, generally furnish the best grapes; and the wines which are produced from vineyards with an eastern or western aspect are usually valued one third less; Sillery and Mountain red wines are almost all grown on the northern and eastern declivity of the hills. All the best vines of these territories are old, though they have the appearance of young plants. They are trained very low, seldom rising more than 18 inches, and are planted about the same distance asunder. In March they are pruned to within three or four eyes, and the stalk is pressed down an inch or two towards the hill. Every three or four years, however, the whole is buried in the same direction, leaving only two or three eyes above the surface, at the extremities of the branches. Then follows the first dressing. Another is given in May, and, in some places, a third, later in the season. The plants generally cultivated, are *pineau* and *plant odré*; the former giving the best quality of

wine. Latterly a new species called the *plant vert*, has been introduced, which is said to be less apt to drop its fruit than the other kinds.

For the manufacture of *white Champagne* wines, black grapes are now generally used. They are picked with great care, those which are unripe, shrivelled, or rotten, being rejected: they are gathered in the morning, while the dew is yet upon them; and it is remarked, that when the weather happens to be foggy at the time of the vintage, the produce of the fermentation is considerably increased. They are then pressed rapidly, which occupies about an hour. The wine obtained from this first operation is called *vin d'élite*, and is always kept apart from the rest. After the edges of the *must* have been cut, and turned into the middle, another pressing takes place, which furnishes the *vin de taille*; and the repetition of these processes gives the *vin de deuxième taille* or *tisanne*. The liquor procured by these successive pressings is collected, as it flows, in small vats, from which it is removed, early on the following day, into puncheons which have been previously

sulphured. In these the *must* undergoes a brisk fermentation, and is allowed to remain till towards the end of December, when it becomes bright. It is then raked, and fined with isinglass; and in less than a month or six weeks more, is raked and fined a second time. In the month of March it is put into bottle. After it has been about six weeks in bottle, it becomes brisk, and towards autumn, the fermentation is so powerful as to occasion a considerable loss, by the bursting of the bottles; but after the first year such accidents rarely happen. A sediment, however, is generally formed on the lower side of the bottle, which it becomes necessary to remove, especially if the wine be intended for exportation. This is accomplished either by raking the wine into fresh bottles, or, if it be already brisk, allowing the sediment to settle in the neck of the bottle, from which it is forced out on drawing the cork. These operations, and the loss sustained by them, and by the bursting of the bottles, which is seldom less than 25 per cent, necessarily enhance the price of the wine. The Sillery

wines are kept in the wood from one to three years before they are bottled.

In manufacturing *pink Champagne*, the grapes are first slightly trodden and freed from the stalks, and the fermentation is allowed to commence before they are pressed, in order to facilitate the solution of the colouring matter. After this, the process is managed in the same way as with the white wines.\*

In manufacturing *red* wines, the grapes are trodden before they are introduced into the vat. The wines of the higher grounds are generally put into bottles in the November following the vintage; but the produce of Clos St. Thierry will improve by being allowed to remain on its lees a year or two longer.

All these wines, says Dr. Henderson, when well made and placed in cool cellars, will retain their qualities from ten to twenty years; the creaming wine of Ay

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\* Henderson's History of Wines, 4to. At present pink Champagne is less in request than the colourless. An inferior sort is manufactured, by adding a few drops of decoction of elderberries with cream of tartar.

has been known to keep, and continue to improve even for a longer period. The vaults in which they are stored at Reims, Epernay, Avise, &c. are excavated in a rock to the depth of 30 or 40 feet. In those of M. *Moët* at Epernay, which are the best and most extensive, the thermometer is generally 54° Fahrenheit, and the variation from winter to summer does not amount to one degree.

The manufacture of the Red and White wines of Bordeaux may be thus briefly explained:— The vine-dresser ought to seize the proper time when the vine has come to perfect maturity, to gather the grapes so as to make good wine. The wine, if it has succeeded, ought to be clear, transparent, of a fine soft colour, a lively smell, and balsamic taste, slightly piquant, but agreeable, inclining to that of the raspberry, violet, or mignonette, filling the mouth, and passing without irritating the throat, giving a gentle heat to the stomach, and not getting too quickly into the head.

The proprietors of the vineyards, after having prepared the wine-vessels, and cleansed and rinsed them with spirits of

three-sixths\* or with brandy, gather the grapes together, and pick them. This is done as soon as they are gathered. Their first care is to make a principal vat of the best fruit, which is called the mother cask (*cuve mere*), into which, after picking, they put the first and best grapes which arrive, till they are from fifteen to twenty inches deep; after which, they throw about two gallons of old Cognac or Armagnac upon them, and then another bed of picked grapes, followed by two gallons more of brandy, and so on till the vat is full. When full, they throw two or four gallons of spirits of *trois-six*, according to the size of the vat, taking for proportion about four gallons 3-6ths for a wine-vat from thirty to thirty-six tun.

In the very bad years, such as 1816, 1817, or 1826, the crop not being able to ripen, and the juice unable to enter into fermentation, it was necessary to excite it by artificial heat from chafing dishes, &c.; but this seldom happens.

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\* *Esprit de trois six*, is the spirit of wine of the highest proof.

The *cuve mere* being filled, it is shut hermetically, and is well covered with blankets, in order that the air may not penetrate. The vat is left in this state for three weeks or a month without being touched; taking care to visit it from time to time in case of accident. A small brass cock is put in the side of the vat, at about the height of a third of its depth from the bottom, in order to be able to judge of the progress of the fermentation, and to know the moment when, the ebullition having subsided, it may be racked off and put into casks, prepared beforehand by scalding and rinsing with a little spirits of *trois six*.

It is known that the liquor is fit to be drawn off, when it has become cool and is sufficiently clear.

While the *cuve mere* is at work, the vintage is continued in the usual manner: viz. as the grapes are brought in and picked, they are trodden in the press, and put with their stalks into the vats, where the fermentation takes place naturally. These vessels are not entirely filled; about one foot or

fifteen inches are left for the fermentation, which sometimes overflows, especially when the vintage has attained perfect maturity.

The vintage being finished, and the vats covered lightly, they are left to ferment, taking care to visit them twice a-day. To rack them, you must wait till they are quite cold, which is from eight to twelve days.

In making the *white wine*, the grapes are trodden, and when taken from the press, the juice, skins, and seeds are put into the casks (the stalks separated); here it ferments, and becomes wine of itself. When the fermentation has entirely ceased, it is racked off.

To make *Muscat Wines*, the grapes, (as with other white wines) are left till quite ripe, and the stalks of the bunches are twisted on the vine, till they become withered and dried in the sun; the grapes are afterwards gathered, pressed, and the *must* is left to ferment; but as this juice is glutinous and syrupy, the sun having deprived it of a great part of its water, the operation takes place imperfectly. Muscat wine can thus only be made in warm countries, as in Lan-

guedoc and Provence, where the sun has great force. The best wines are from Frontignan and Lunel: to be good they ought to be rather pale, white, glutinous, of a musky odour, having a sweet and strong taste.

Such is an outline of the manufacture of the principal wines of France. Our next point is to familiarize the reader with the best methods for their

#### MANAGEMENT.

The first object to be attended to previous to laying in a stock of French wines, is to provide *a good cellar*. The exposition ought to be north, if possible; it should be properly ventilated, and as quiet is a grand requisite in keeping French wines,—a cellar under the house is preferable to one under the street: it should be kept constantly clean and free from cobwebs. Any unpleasant smell in the cellar when French wines are bottling, is calculated to spoil them, so delicate are the finer kinds, and so susceptible are they of being affected by any offensive odour in the atmosphere. The cellar ought to be of an equal tempera-

## FRENCH WINES.

ture all the year round ; if damp, it is very injurious to the quality of the wines. In this case, they ought to be ranged in the bins, at least three inches from the wall, and the first layer on pieces of wood, so as not to touch the ground : and if the cellar be very damp, the roof and walls ought to be covered with lead, so that all the humidity may be collected ; a channel ought also to be made, to carry it off out of the cellar.

Count Chaptal, in his *Art of Making Wines*, thus expresses himself on the care to be taken in the *Choice of a Cellar* :—

“ 1. The exposure ought to be north, as  
“ the temperature is then less variable than  
“ when the openings are towards the south.

“ 2. It ought to be deep enough to allow  
“ the temperature to be always the same.

“ 3. The humidity ought to be regular,  
“ without being excessive. When too  
“ damp, the paper, corks, and casks, become  
“ mouldy ; if too dry, the casks will give  
“ way, and the wine will exude.

“ 4. The light ought to be moderate : a  
“ strong light dries too much, and total  
“ darkness, or nearly so, rots every thing.

“ 5. The cellar ought to be free from all shocks : motion, or sudden agitation, or the shaking occasioned by the passage of carriages in the street, stirs up the lees, which incorporate again with the wine and remain suspended in it, and thereby often turn the wine sour. Thunder, and all sudden shocks, are calculated to produce the same effect.

“ 6. Green wood, vinegar, and all matters susceptible of fermentation, ought carefully to be removed from the cellar.

“ 7. The rays of the sun, if they enter a cellar, change the temperature, and alter the properties of the wine.

“ 8. Hence a good cellar ought to be several fathoms under ground, opening towards the north, and out of the way of streets, roads, work-shops, sewers, currents of water, water-closets, wood-cellars, &c. and vaulted.”

The cellar being thus prepared, we will suppose the order for wine to be given, the selection depending greatly on the taste of the consumer. However, Clarets form a necessary part of the stock of every good

cellar; they will support any climate, whereas the Hermitage wines are very tender, and bad travellers; if poor, they turn sour; if good, bitter; especially the Beaume wines, and the tender delicate Volnay. But Chambertin la Romanée, and a few others of the good vintages, may be safely imported, and will, if properly attended to, give the owner a high reputation for the choice of his wine. The order should be given for the importation of wines when the season is temperate, as great heat or cold is equally injurious to wine.

The wines being received in the cellars, are to be placed for fining *perfectly level*, and not inclining forward, as some erroneously recommend.

The management of French wines in wood, which are not ripe enough to put into bottles, is, however, an important point. In the choice of wine your own taste must guide you, as to its age and ripeness. *New* wines have a violet tinge, are hard and sour in the mouth, and leave an unpleasant sensation on the palate; but if the wine be of a fine ruby color, soft and mild to the palate, having both a pleasant flavor and *bou-*

*quet*, (the aromatic odour of the wine, which in Claret resembles the smell of violets) you may bottle it immediately. When they require to be kept, the following observations must be carefully attended to.

Ullage is fatal to French wines; therefore the casks must be examined every month, and the ullage filled up with wine of the same quality, or, at least, of the same nature. If the casks are not kept full, the mephitic air in the space tends to turn the wine sour, and generate a mustiness on the surface; when this mould appears, it is absolutely necessary to draw off the wine into another cask, which must be pure; and to be certain it is so, it should be fumigated with sulphur. This operation of putting wine into fresh casks must, in all cases, be done at least once a year. New wines deposit tartar; and, at the periods of fermentation, in spring and autumn, this tartar, or dregs, being acted on more strongly than the wine, it incorporates with it again, and the wine, holding it a second time in solution, does not readily part with it. In drawing off wines which are mouldy, it is necessary to cover the end of the cock which goes

into the cask with crape or gauze, to prevent any of the mould getting into the second cask.

#### BOTTLING.

M. Jullien says the preservation and melioration of wines depend on the following points:—1. On the maturity of the wine in the wood. 2. Their limpidity or brightness when bottled. 3. The proper time for bottling. 4. The bottles employed. 5. The quality of the corks. 6. The care employed in bottling. 7. The method of arranging the bottles; and 8. The wax to preserve the corks from humidity and insects.\*

M. Paguierre, of whose experience we have already spoken, gives the following excellent instructions for bottling wine; together with the customs of various countries in this art, and of the manner in which the wines are worked, mixed and flavored, for the English market:—

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\* Corks should be supple, and as little porous as possible. The best corks are always the cheapest. It is on this account that the Champagne wine-merchants pay for their corks six times the price of common corks.

Bottling should take place in fine weather, if possible, in March or in October; because at these two periods the wine being clearer, we are more certain of its not leaving any sediment in the bottle; and this, especially for the choice wines, which ought to remain long in bottle before being used.\*

Before you bottle off a barrel, you must force it with seven or eight whites of eggs, very fresh (or with isinglass fining prepared for the purpose) after which, you must leave it ten or fifteen days, according to the weather, taking care to keep the cask always close and well bunged, or, to avoid the inconvenience of filling it up, the bung may be put to the side, immediately after the operation. It will clarify as well, and in this state you must draw it off into bottles.

N. B.—Great care must be taken to keep the bung-hole clean, lest the egg, which

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\* A new method of stopping wine has lately been introduced in the south of France. This is to tie a piece of bladder, or parchment, over the mouth of the bottle, instead of using cork: the wine, says an amateur of great experience, will acquire, in a few weeks, all the qualities of age, which it would require years to give it on the old system.

may stick to it, become mouldy, and give a taste to the wine.

To force properly, the number of eggs must be in proportion to the quantity and quality of the wine, as also to its age. The common and new wines require more isinglass than the fine and old ones, because these last are more free from tartar and dregs; besides, if too many eggs were put to the old wines, not only would it take away too much of the color, already faded by age, but would deprive them of a part of their taste and smell. It must also be observed, that when the wines are racked off, or put into bottles, they lose *momentarily* great part of their flavor, which evaporates during the operation. This ought not, however, to give any inquietude, because, the casks once racked off, the wine regains its flavor in about a month or six weeks; and, in bottles, as it is in small quantities, its primitive qualities return in all their perfection at the end of five or six months.

Each country has its customs. In France as in Holland, every one wishes for natural wines; and it is for that reason that Holland imports her wine from France upon the

lees, in order to manage or take care of them after the manner of the country.

In the north, especially in Russia and Prussia, experience has taught men to prefer importing wines from France at two or three years old, because they are already freed from the greater part of their dregs and tartar.

In England, every one being long accustomed to drink strong Port wines, Madeira, and heady Spanish wines, the pure wines of France are not so much esteemed, because they are found, in comparison with the others, too cold.

But in order to give the Bordeaux wines some resemblance to those wines of Spain and Portugal which are used in England, to render them of the taste preferred in that kingdom, from the effect of long habit,—the greater part of the French wine merchants who trade with England, are obliged to *work them*, that is to say, to mix them with other wines by means of a particular operation. This is the reason why in general the wines shipped for England are not pure, and can no longer be known to be the same, when compared with those which re-

main at Bordeaux. The operation consists in mixing a certain quantity of Hermitage, and other kinds of fine strong wines of the south, which give fire to the Claret, but which render it dry when old, turn it of a brick-red color, and cause a deposit of sediment when it has been some time in bottle.

When, by the effect of mixing several sorts of wines, a working or fretting results which might injure the quality, they take some mineral crystal, reduce it to powder, and put an ounce into each barrel, beat up with a proper quantity of isinglass, and rack off the wine about fifteen days after, when it has got clear, and has entirely ceased to work.

To give odour (*bouquet*) to the wine, they take two drams of orris-root, (*racine d'Iris*) in powder, put into a fine rag, and let it hang about fifteen days in the cask; after which it is taken out, because the wine has then acquired sufficient odour; you may also, if desired, put the powder into a barrel, beat up with fining, and fifteen days after it may be racked off.

Many persons, to make wine appear older and higher flavored, and at the same time

to prevent the injuring its quality, employ raspberry brandy (*esprit framboisé*); in this case the dose is two ounces for each cask: this spirit is well mixed with the wine, and fifteen or twenty days after, the wine has acquired a certain degree of apparent maturity, which is increased by a kind of odour which this mixture gives it.

The bouquet which by these means is given to the common or ordinary wines, never perfectly replaces the natural flavor which distinguishes the choice wines of Medoc and Grave, which ought to embalm the palate. It is very easy to distinguish the fictitious bouquet which has been given to the wine, if you are but little in the habit of tasting; for the smell of the *iris* as well as the raspberry, always predominates in the wines which have been worked, and forms a striking contrast with the natural flavor of the same wines.

In the *Appendix of Receipts*, will be found the best method for recovering French wines, which will complete the instructions for their management.

We have already glanced at the Count Chaptal's calculations of the land in France

occupied by vines, in the year 1808. The following statement, however, is calculated to the present time, and has been obtained from a French scientific Journal, of high authority. It may therefore be implicitly received as a synoptical view of the recent state of the

#### WINE TRADE OF FRANCE.

The land at present in culture with vines is estimated at 1,728,000 hectares, (3,499,200 acres), yielding 40,000,000 hectolitres (800,000,000 gallons), and giving a value of 600,000,000 francs (24,000,000*l.*)

The general duties yield a total produce of 100 millions (4,000,000*l.*); the local or municipal duties, 20,000,000 francs (800,000*l.*); amounting, together, to a charge on the entire produce of more than 20 per cent. According to M. Dupin, the expense of levying the indirect duties amounts to the exorbitant sum of 20,800,000 francs on a revenue of 138 millions; while, in England, the expense of collecting similar duties does not exceed 7 millions in 138.

The duties to which the wines of France,

white or red, are subject in various countries, are as follow:—

In Sweden, 400 francs the pipe; in Norway, 200 francs; in Prussia, 520 francs; in Russia, 750 francs; in England, 1200 francs; in the United States, 189 francs 90 centimes.

Previous to 1789, the annual exportation of wines from Bordeaux amounted to about 100,000 pipes; but the trade has greatly diminished since that period. The following is the amount of the annual exportations since 1819, as stated in a petition of the wine-growers, to the Chamber of Deputies, in the Session of 1828:

1820 .... 61,110 pipes		1824 .... 39,625 pipes
1821 .... 62,224 pipes		1825 .... 46,314 pipes
1822 .... 39,955 pipes		1826 .... 48,464 pipes
1823 .... 51,529 pipes		1827 .... 54,492 pipes

The documents laid before the Chambers by the ministry, state the average value of the three years, 1787-8-9, at 32,000 francs, wine, and 17,000,000 francs, brandy: the mean value of the exportation for 1825-6-7, at 48,000,000 francs in wine, and 20,000,000 francs in brandy.

In France, great complaints have, there-

fore, been made within the last two years, of the languishing and depressed state of the wine-trade; and the investigation of its actual condition has occupied much of the time and attention of the French government. A question has been raised, whether the high duties imposed on French wines, in foreign countries, have brought about this stagnation and want of demand now experienced? and, it has been shown, that, with the exception of England,\* the foreign tariffs cannot have contributed much to this effect. The remedy suggested, and, indeed, the only probable one, is the reduction of the *internal duties*. The wine-growers suffer grievously, not only from the pressure of the government taxes, or *droits généraux*,

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\* The duty on French wines, imported into England, is 7s. 6d. per gallon. A sensible writer, in a paper on the *Arts and Manufactures in France*, in the *Foreign Quarterly Review*, observes, the reduction of this duty, or the introduction of a scale, on the *ad valorem* principle, into our tariff, as is the case in America, and in several countries in Europe, would be as great a benefit to the French vine proprietors, as it would be an acceptable boon to our middling and lower classes, and a certain augmentation to the Revenue.

wine pays, on entering the barrier of a town, but of which no drawback is allowed on its exit. These town dues are very arbitrary, and in some places so excessive, that it is by no means uncommon to find French wines dearer at home, than in other countries of Europe. The *octroi* of Paris is 21 francs (or 17s. 6d.) per hectolitre, although the quarter part of the wine consumed is not worth more than 15 francs (or 12s. 6d.) the hectolitre; and it is a strange anomaly, that those who wish to get wine at a moderate price, cannot do it without stepping outside one of the barriers\* of Paris, where but of the *octroi*, or municipal tax, which

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\* The untravelled reader will probably require some explanation of the term *barrier*, which implies a gate, or entrance, of which there are fifty, bearing different names, at Paris. Beside an iron-gate, are two lodges, or rather temples or pavilions, called *bureaux d'octroi*, where the duties are received. Some of these buildings are very elegant, and surmounted with triumphal arches, &c. At the eastern and western extremities of the barriers, boats, called *patâches*, are stationed upon the river, to collect the duties upon goods entering Paris by water. The *octroi* duty on wine, therefore, may perhaps be compared to the duty on all coals entering the port of London.

they are at once in the "Islands of the Blest,"—in a land flowing with Bordeaux and Macon,—which, freedom from the *octroi* makes the chosen seat of the votaries of Bacchus.

We have stated six hundred million francs to be the value of the annual produce of wine in France; of this, one hundred millions are exacted by the *droits généraux*, and twenty millions more by the *octroi*, making a total taxation of one-fifth part of the whole. The proprietors of vineyards have petitioned repeatedly for liberation from these restrictions; and in every case where relief has been granted, the increase of consumption has surpassed expectation. At Bordeaux, where the duty is one-half less than at Paris, twice as much wine is consumed in proportion to the number of inhabitants, as in the French metropolis.

As the object of this work is the convenience and information of the consumer, it may not be uninteresting to give a few memoranda of the retail prices of wine in Paris. Thus, at a warehouse, equal to Morrel's in Piccadilly, the following are a few charges:—

Chambertin-la-Romanée . . . . .	4 francs
Macon . . . . .	1 $\frac{1}{4}$ to 1 $\frac{1}{2}$
Mont-Rachet . . . . .	3
Chablis . . . . .	2
Champagne,—Ay—Mousseux	4 to 5
—————, Sillery . . . . .	
Bourdeaux, Lafitte . . . . .	6, 7 and 8
Château-Margaux . . . . .	4 to 6
Médoc . . . . .	2
Bourdeaux ( <i>ordinaire</i> ) 60 cents.	to 1 franc
Sauterne . . . . .	4 $\frac{1}{2}$ francs
Barsac . . . . .	3 $\frac{1}{2}$
Graves . . . . .	2 to 3
Hermitage . . . . .	4
Côte-Rôtie . . . . .	3 $\frac{1}{2}$
St. Peray . . . . .	3
Rancio, Roussillon ( <i>sweet</i> ) . . . . .	5 $\frac{1}{2}$
Rivesaltes . . . . .	4 $\frac{1}{2}$
Frontignan . . . . .	4 $\frac{1}{2}$
Lunel . . . . .	2 $\frac{1}{2}$ to 3 $\frac{1}{2}$
Inferior Bourdeaux or Burgun-	
dy, at . . . . .	11 or 12 sous

The wine trade of Paris is conducted in a market for the purpose, called the *Halle aux Vins*, on one of the quays of the Seine. The market was established in 1656, but the present was begun by Napoleon, 1813. It will be enclosed with walls on three sides, and towards the quay is fenced by an iron railing; and is one of the most magnificent markets in Europe. It is divided into streets, called after different wines, as *Rue de Cham-*

*pagne, Rue de Bourgogne, Rue de Languedoc,* and *Rue de la Côte d'Or*. Beneath, are forty-nine cellars, vaulted with hewn stone; the whole will contain about 400,000 casks, or even double that number, if necessary. In the *halle* there is an office containing measures of all the casks of the different parts of France; where any purchaser can require a cask to be measured. Every cask that enters, pays one franc duty to the government; frequently, fifteen hundred enter daily. The conveyance of wine to different parts of the city, is by a sort of dray, somewhat like a wine-merchant's pulley for lowering casks: upon this carriage, 4, 5, or even 6, casks are placed, *at length*, (not abreast, as on our drays) and are thus confined by strong ropes, tightened by a windlass. These narrow conveyances are well suited for the confined streets of Paris, but, at turnings, they are nearly as awkward as a load of timber in our metropolis.

The wine-shops, or shops of the *marchands de vin*, are about upon the same scale as spirit-shops in London; except that, in the French capital, the eye is spared the disgust of drunkenness. Here wine is sold by the

measure, as the *litre*, *demi-litre*, &c.\* Some *cabarets* have tables and seats, where *écarté*, and dominoes are played from morn till eve. Grocers and confectioners likewise deal in wines and liqueurs, as commonly as they sold home-wines in England a few years since. Upon the arrival of the current year's wine, it is usual to place a placard of "*Vin Neuf*," in the window; and this may always be obtained a few weeks after the vintage.

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\* The consumption of French wines in France, has very naturally increased with the increase of national wealth. In 1821, the quantity retailed as above, and, of course, chiefly consumed by the lower classes, scarcely amounted to 12,900,000 hectolitres;\* in 1826, it exceeded 14,400,000. The quantity sold wholesale, (and consequently consumed by families of opulence, or at least, in easy circumstances,) exhibits a still more strongly marked progress. In 1818, it was 2,665,948 hectolitres; in 1826, is amounted to 3,973,486; and in 1828, to 25,264,208.

The quantity of French wine imported into the United Kingdom, in the year ending January 1829, amounted to 475,374 gallons; the amount of duty paid 172,000*l.* 2*s.* 6*d.*; and the quantity remaining in bond, 510,816 gallons.—*Parliamentary Papers.*

\* A hectolitre, is about 25 gallons.

## SPANISH WINES.

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SPAIN, from the productiveness of her vineyards, is entitled to high rank among the wine countries of Europe, and is second only to France. Possessing all the advantages of aspect and soil, Spain might rise still higher, by improvement in the modes of treatment and manufacture of her wines; but, in this, as in other countries of the continent, where Nature has been lavish of her wealth, art and invention receive but little stimulus from her bounty.\*

The wines of Spain are white and red: the former are for the most part excellent;

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\* By way of illustrating the fine climate of Spain, Mr. Jacob describes objects as being more distinct at two leagues distance, than the same would appear in England, at the short distance of a mile.

but the red are spoiled by bad management,\* and but little esteemed. For dry, white

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\* Of this mismanagement many instances might be quoted. Thus, bottles and casks are rarely met with in the villages of Spain, where the peasantry store the produce of their vintages in skins, which are smeared with pitch; hence the wine is often muddy and nauseous. Indeed, the accounts given by travellers of the common Spanish wines almost represent this neglect as an abuse of Nature's bounty, and exhibit a sad picture of the indolence of the natives. Mr. Jacob, who visited the south of Spain in the year 1809, relates one of these instances. "The mountains round Grenada" observes this intelligent traveller, "are well calculated for vines, but so little attention is paid to the cultivation of them, that the wine produced is very bad." He could only obtain at the inn where he resided, "a kind of inferior sweet white wine," which was not drinkable; "but we had the best proof that good wine is made here, in some that a gentleman sent us from his cellar: it was equal to any Burgundy I have ever tasted, and of the same colour, without any flavour of the skin; in fact, he had sent bottles to a vineyard about three leagues distant, celebrated for its excellent wine, in order to have it free from that taste which all the wines here acquire from being brought from the vineyards in sheep-skins with tarred seams. What follows, is, however, still more extraordinary, that "in a country where cork trees abound, the trifling operation of cutting them is so ill done, that, to have his wine in good order,

wines, and certain varieties of sweet wines, Spain is, however, almost without a rival; hence, the trade in these wines is one of the most important of her commercial resources.

Foremost among the wines of Spain are those grown at Xeres, near Cadiz, in the province of Andalusia, and better known under the name of Sherry. Much of the celebrity of this wine is, however, attributable to the superior management of British and French settlers, in whose hands are many of the principal vineyards; yet, such is the diversity of the soils of this district, that the best vines yield twice the quantity of wine that is obtained from the inferior soils.

The manufacture of Sherry wines is an interesting process; especially as the wines themselves are so extensively drunk in this country. Dr. Henderson describes the manufacture as follows:—"Red and white grapes are used indiscriminately. They

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"this gentleman thought it necessary to send to  
"Malaga for English corks, as well as for English  
"bottles."

are gathered as they become ripe, and are spread on mats to dry. At the expiration of two or three days, they are freed from the stalks and picked; those that are unripe or rotten being rejected. They are then introduced into vats, with a layer of gypsum on the surface, and are trodden by peasants with wooden shoes. The juice that flows from them is collected in casks; and these, as they are filled, are lodged in the stores, where the fermentation is allowed to take its course,—continuing generally from the month of October, till the beginning or middle of December. When it has ceased, the wines are racked from the lees, and those intended for exportation receive whatever addition of brandy they may require, which seldom exceeds three or four gallons to the butt. The wine thus prepared, has a new, harsh, and fiery taste; but is mellowed by being allowed to remain four or five years, or longer, in the wood; though it only attains its full flavor and perfection, after having been kept fifteen or twenty years. Sometimes bitter almonds are infused in it, to give that nutty flavor which is so highly prized in this

wine.”\* To this we may add, that the most esteemed are those of a pale straw color. The peculiar taste of leather, which is so often observable in Sherry, is owing to the custom of bringing the wine down the country in large leathern vessels, or, as the Spaniards call them, a boot, *bota*; whence we derive the term *butts* which we bestow on the casks wherein Sherry is imported. Sherries are dry and sweet; but the dry are the most esteemed in this country: on their

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\* The quantity of wine annually made at Xeres, is about 40,000 pipes; of this, 25,000 are consumed in this city, in Cadiz, and the vicinity: 15,000 are exported, of which about 7,000 are sent to England; and the remainder to the United States, or to the different Spanish dominions in South America. The value of the wine, when new, is from £8 to £10 per pipe; it increases in value by age: and that which is sent to England is always mixed with brandy, which occasions a further augmentation in the price. Most of the wine-merchants in Xeres, have distilleries to make brandy, to add to their wine; but do not export any. There are no staves, nor iron hoops, in this part of Spain; so that supplies are obliged to be obtained from foreign countries for the package in which they export their most important production. The United States of America furnish the staves, and the iron-hoops are sent from England.—*Jacob's Travels in Spain*, 4to. 1809.

native soil, the choice is reversed, the Spaniard uniformly preferring such wines as are rich and sweet. The driest species of Sherry, is the *Amontillado*, made in imitation of the wine of Montilla, near Cordova. The quantity manufactured is, however, very limited, notwithstanding the frequent occurrence of “Amontillado” in the wine-merchant’s vocabulary.\*

Paxareta, a luscious malmsey, is also of this district; its name being derived from Paxareta, an ancient monastery, in the environs of Xeres. This is, in fact, a species of sweet Sherry; where the fermentation has ceased before the saccharine matter has been entirely decomposed. At St. Lu-

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\* The term *Sherry* has given rise to much controversy among antiquarians and commentators, especially with respect to Falstaff’s *Sherries sack*: there can be no doubt, but that it was dry Sherry; and the French word *sec*, dry, corrupted into sack. In a poem, printed in 1619, sack and sherry are noted throughout as synonymous, every stanza of twelve ending,—

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

PASQUIL’S PALINODIA.

car, another sweet wine is manufactured; but this is not so highly prized as the other wines of Xeres. Paxareta is highly prized in this country: it is sparkling and elegant in the glass, and one of the most delicious wines known to our table.

In this province also is made the *Tinta di Rota*, *Tintilla*, or Tent wine; this is very strong and sweet, and is an excellent stomachic, but is seldom drunk at table.

In the province of Grenada, is made the celebrated Malaga, or Mountain, so called from the name of the town, and the declivities on which the vines grow. The soil consists of clayey slate or limestone, and the lower the rock, the better it is calculated for vineyards. Thus, the slate splits into layers, and is perhaps covered with twelve or eighteen inches of mould, and so loose is this earth, that, to prevent its being washed away by the rains, it is banked into terraces. Vines, in this district, yield three separate harvests\* of grapes, though several

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\* On the hills round Malaga, are upwards of 7,000 vineyards, which produce annually 80,000 arabas of wine. The first harvest of grapes commences in the month of June, which is solely for

thousand feet above the level of the sea. This fertility may be attributed to the great capacity of slate and slaty soils for retaining the heat of the sun. Slate has also been turned to account in ripening grapes on roofs; and slate-walls have even been suggested for the same purpose, in our less genial climate.

Malaga is both dry and sweet, and and red white. The sweet, white Mountain, is, however, most sought after as a dessert wine. Peroximenes, or Pedro Ximenes, is a very fine-flavored, full-bodied wine of this district, and much resembles Paxareta Malmsey, already mentioned.

In Valentia is found the Alicant, a red

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those dried by the sun; the heat of which, by extracting the saccharine juice, preserves them without any other process; and this species is known through Europe, as Malaga raisins. In September, the second crop is gathered, which is made into a dry wine resembling Sherry, and called by that name; but, to my taste, much inferior. The last vintage of the year, is in October and November, and produces those wines, called in Spain and her colonies, Malaga; and in England, Mountain: the natives of Spain prefer these to the dry wines of Xeres, or even of Madeira.—*Jacob.*

wine, resembling the Rota, and much used in France. It is sweet, when new, but grows thick and ropy with age; like the Tent, it is a good stomachic. Among the other red wines of Valentia, is Benicarlo, from the sea-port of that name. This wine is red, dry, and thick, and is much used by the Bordeaux merchants in the manufacture, or rather adulteration of Claret, as already explained\*. The poorer wines of Bordeaux are, however, materially improved by the admixture of Benicarlo. Another purpose for which the latter is used, is as a substitute for Port wine, to which, it need hardly be added, it is very inferior, both in quality and price. An imposition of this sort may be detected, by observing whether the wine offered, has a ruby color instead of a deep black; a generous flavor, and not that harshness which immediately offends a good palate; if not, it assuredly cannot be Port wine.

In Catalonia, the vine is also extensively cultivated, though with such negligence is the manufacture of wine conducted there,

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\* See page 36.

that the maker seldom racks or fines the liquor, but sends it to market as from the vat. Still, some of the white wines of this district are very choice, as Sitgas, a Malmsey, nearly equal to Malaga. Arragon has likewise many fine vineyards, especially of red grapes; the finest wine produced, from which, is from the *Garnacha* vine. The best of all these, is a red wine, named Hospital, which is of excellent flavor and strength: some of the white wines are also much esteemed. In the same province, are made, Mountain, Tent, and Mataro, all of which are sweet, thick, ropy, and unwholesome.

Peralta, in Navarre, also yields a delicate dessert wine. A particular sort of this district receives the name of Runcio, when it is *old enough* to merit that distinction.

The wines of the Canaries, although not actually Spanish, are to be met with in most of the ports of Spain, and are usually classed with the wines of the latter country. The whole of the Canaries produce excellent wines; but the preference is given to those of Parma and Teneriffe. In favorable vintages, Teneriffe makes up about thirty thousand pipes of Vidonia, or, as it is sometimes de-

nominated, bastard Madeira, from the similarity of its flavor, and appearance to the dry wine of the last-mentioned island. Teneriffe also produces a sweet wine, resembling Malmsey Madeira. Chacoli, in Biscay, produces a second-rate wine; in order to obtain which, the Biscayans engraft five or six different vines on the same stalk. Most part of Biscay abound in these vines, which border upon the high road, generally growing to the height of three or four feet. The wine in Biscay is sold at a certain price, as regulated by the police, and until the whole produce of the vintage is disposed of, no foreign wine is permitted to be brought into the province. Hence, the sole object of the wine-growers is to collect a large quantity of wine, without attending to its quality, and "Chacoli" has become a bye-word in Spain. Ripe and unripe grapes are mixed together in the manufacture, and thus the produce is good for little; whereas the fruit of this province would, with proper care, produce a wine little inferior to the Champagne of France.

Majorca and Minorca produce wines which are sometimes exported; but the

qualities are spoiled by the bad system upon which the vintage is treated. To the natives of a northern climate, this negligence is truly painful, and appears a species of ingratitude, which is a no very enviable feature of national character.

Among the other Spanish wines entitled to mention, are the wines of Guidas, in Castille, which is made from cherries, and is a sort of ratifia. Fuencaral, a village near Madrid, is also known for its wine; and those of Val de Penas, and Ciudad Real, may be compared to the stronger wines of Bordeaux, and vary but little except in colour.

Yepes, a small town of Spain, surrounded by vineyards, is also celebrated for a very delicious white wine. The vintage here, which is one of the most gratifying scenes of luxuriant nature, is thus described:—  
“ It was the season of the vintage when  
“ we arrived; and, for the first week, we  
“ saw nothing but cars and mules, laden  
“ with baskets of ripe, luscious-looking,  
“ grapes, and surrounded and followed by  
“ groups of vintagers of both sexes, and all  
“ ages, smiling and singing, and looking

“ contented and happy. In this town also,  
“ we could procure the finest red wine from  
“ Val de Penas, in La Mancha. Long  
“ strings of asses, remarkable for their size  
“ and beauty, brought this, every week, from  
“ the interior of the province; and we were  
“ enabled, during our stay, to keep tables  
“ quite luxurious.”\*

The happy scene at Yepes, is indeed a  
Carnival of Nature; and assimilates to  
some of the classic Triumphs of the God of  
Wine.

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\* Recollections of the Peninsula.

## PORTUGUESE WINES.

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WITHOUT entering into an historical view of the circumstances which led to the introduction of the wines of Portugal into this country, we may briefly state, that their adoption resulted rather from the political relations of the two countries, than from the intrinsic worth of the wines themselves; France and Spain producing many varieties which will bear comparison with the best of the Portuguese vintages.

The vine is extensively cultivated throughout Portugal. The two varieties of wine known in this country, are Lisbon and Port, which are obtained from vineyards in the vicinity of Lisbon, and upon the banks of the Douro, about fourteen or fifteen leagues from Oporto; occupying a space about six leagues in length, and two leagues in breadth. The vine of the latter district

originally grew in Burgundy; but the climate of Portugal has so altered the grape, that no two wines are more unlike than the produce of these territories.

The wine country, or district of the Upper Douro, is under the superintendance of a chartered company, established in the year 1756; and to such a height had the monopoly of this company once risen, that, besides fixing the prices of the wines, they even restricted the growth of the vine to certain limits.\*

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\* In a law of the Company's charter, we find the following:—

“ The principal object of this Company is the  
“ better to support the reputation of their wines, by  
“ the culture of their vineyards; to establish a fair  
“ price for the cultivators and traders, and to raise  
“ a fund, out of which the company should assist  
“ the necessitous vintagers by loans, without tak-  
“ ing from them for these loans, a higher interest  
“ than 3 per cent.; provided such loans do not ex-  
“ ceed half the common value of the wines.”

The reader may not, therefore, be aware, that by a treaty entered into between Great Britain and Portugal, usually called the Methuen treaty, the inhabitants of this country, are in some measure forced to drink Port wine, from the advantages given to Portugal, in her wine-trade with England, over every other nation, on the sole condition that she

The vintages are divided into factory and secondary wines. From the factory wines,

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will take our woollens in return. This being the case, we could not reasonably expect that so much care would be taken to supply the market with the best wines, as if there had been a fair competition with other countries exporting wine; but, it could scarcely be conjectured, that the Portuguese government would sanction the establishment of a company, by which such a monopoly might be established, as would effectually destroy the wine trade of Portugal, if circumstances ever turned up to annul the Methuen treaty.

From a "*Report of the Proceedings of the Committee of Wine Merchants, in London, Correspondents of the Royal Wine Company, at Oporto*," in consequence of a petition presented to Parliament in the year 1812, by certain persons, calling themselves Merchants of the late "Factory," we gather much information, though the conflicting statements of a party question like this, must not occupy our pages. From the Appendix to this pamphlet, we learn, that "One cause of Port wine being in so short a period so very generally drunk in England, appears to have been the establishing a body of merchants in England; so far considered as beneficial in taking off the woollen manufactures of England, under the sanction of those most valuable privileges, ceded by John IV. King of Portugal, in the year 1654, to Oliver Cromwell, and the government of England; from which time (for before that they only went as supercargoes, and

are selected those for the English market—those for other foreign markets—or, for

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“ returned again to England,) we may date the “ first settlement of the English in Portugal.”

The treaty already alluded to, has, however, been frequently infringed by the Portuguese. Accordingly, the petition of Merchants trading to Portugal, was presented by Mr. Canning, in 1812. During the authority of the Cortes, some attempts were made to destroy the monopoly of the Company; but only a few of the obnoxious privileges were abated.

The admixture and adulterations of Port wine, as we have already said, gave rise to the establishment of the Company; since, upwards of forty years before, brandy was mixed with the wines, from an idea that it was essential for their preservation. This supposition is, however, entirely gratuitous. Certain regulations were formed, to suppress this and other pernicious practices; but, no sooner were the Company established, than they set about countenancing the very evils they professed to abolish. At first, elder-trees were rooted up, and forbid growing under severe penalties; and if any elder-berries, or elder juice, was found in any lodge, or repository of wine, all the wines of that lodge were confiscated, and the owner was liable to imprisonment, fine, or transportation; and all other articles of adulteration were proscribed with equal rigour. One of the privileges of the Company was, power of buying and making brandy; and when taxed with this species of adulteration, they not only pleaded its necessity for exportable

home consumption. The secondary wines supply the taverns and distillers. The

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wines, but attributed the adulteration to the corrupt policy of the English merchants, who wished the wine “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 flavor. 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 elder-berries, 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, color, and maturity, in the article supplied, the recipe was propagated till the wines became a mere confusion of mixtures.” Whether this be, or be not, a true idea of the English taste in Port wines, the result is, that the greater part of the Port wine, which is now brought direct to this country, is the juice of a variety of grapes, both white and red, pressed together, along with the stalks, carelessly fermented, and mixed with brandy; and when there is a deficiency of black grapes, corn, colored with elder-berries; whereas, but for this diabolical trickery, the Portuguese wines would have been the finest in the world; we mean, had the most skilful means been adopted in their manufacture, and the spirit of monopoly been rooted out from their trade.

finest *Ex-Port*, (whence the name,) or Factory wine, from its superior strength, and

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The system of adulteration, once begun in the native country, would, of course, be carried still further in that wherein the wines were exported. Thus, the pernicious practice is sometimes carried on, without regard either to science or humanity; and many compounds sold in London, and elsewhere, intended to imitate Port, and other wines, agree with them in no other character, save in color and astringency. Hence, the practical paradox of more Port wine being manufactured in the vaults beneath the streets of London, than is procured from the vineyards of Oporto.

But the most objectionable of the company's privileges remains to be noticed,—that of fixing the *maximum* of price for the wines of the district. Nothing could more clearly expose the cupidity of the association than this privilege. Quantity, not quality, became their object: hence the culture of fine growth was neglected for the most productive; and, as Dr. Henderson pertinently observes, “the adulterations to which the best wines of the Cima do Douro are subjected, have much the same effect, as if all the growths of Burgundy were to be mingled into one immense vat, and sent into the world as the only true Burgundian wine; the delicious produce of Romanée, Chambertin, and the Clos Vougeot, would disappear; and in their places, we should find nothing better than a second-rate Beaune, or Macon wine.”

The *brandyng* of wines is carried to considerable extent in this country. Port wines, otherwise

consequent demand for it, is three or four times as dear as the thinner wines of the adjacent districts.

Certain districts on the banks of the Douro produce wines remarkable for their strength, flavor, and color; harsh and unpleasant, when new; sound, high-flavored, and delicate, when old; but the district beyond there produces a hungry, thin wine: in a warm climate pleasant, and fit for the common drink of the inhabitants, but seldom for exportation.

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of excellent quality, are thus frequently rejected by determined Port wine drinkers. White wines are still more injured by brandy, unless where a secondary fermentation ensues. To such a length is *brandying* carried even in Portugal, that very little of the spirit is exported, nearly the whole being used in adulterating the wines. The same practice is also common in making up Spanish wines.

The use of elder-berries, it seems, originated with one of our own countrymen, a Mr. Peter Bearsley, a factor, resident at Viana; who, travelling into the wine-country, put, as an experiment, elderberry juice into some pale-colored wine, to add to it a red tint; deepness of color, in new wines, being considered as a proof of their excellence. Finding it to answer, it hence became used among factors and merchants for this purpose.

The finest wine is grown in the territory of the Cima do Douro, or Alto Douro. This superiority is accounted for as follows:—

“ When the demand for the thin Methuen  
“ wines, (or wines made from red and white  
“ grapes mixed, so called from Mr. Paul  
“ Methuen, who first made them,) became  
“ greater than its produce, it put some  
“ English supercargoes, who resided there,  
“ and at Viana, near Oporto, on teaching  
“ Portuguese to cultivate the vineyards on  
“ the heights, or mountains, bordering on  
“ the river Douro, from whence the district  
“ takes the name of Cima (high, up aloft,)  
“ do Douro. It is about forty or fifty miles  
“ from Oporto, where the harbour is, and  
“ where it runs into the sea. It is there vul-  
“ garly called the English Factory, and the  
“ Wine Country ; from thence it is the wines  
“ are transported and conveyed down to the  
“ city of Oporto, in proper vessels, being a  
“ sort of lighters, or keels.”\*

A great variety of species of vines are cultivated here, according to the flavor of the wines just mentioned. The plants are

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\* Appendix to the “ Defence,” already quoted

kept low, and trained on poles. The grapes are gathered when they shrivel, and, with the stalks, are trodden, in broad and shallow vats, several times, during the fermentation; which, for superior wines, extends to three days. The fermentation over, the liquor is put into immense tuns, of from 1,000 to 2,500 gallons each. The racking is guided by the fair of the Douro, usually in February; when the wine is conveyed in pipes down the river, into the Factory cellars; or into those of the wine merchants, who purchase at this period.\*

The prices are regulated by the government: as soon as they are promulgated, the factors and individuals send in their names to the proprietors of the wines. The whole of this trade is carried on at Villa Nova, near Oporto. The quantity annually shipped for Great Britain has been variously stated. The following has been given as official accounts for eight years:—

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\* It is well known, that all liquids increase in bulk with heat: hence the policy of the merchants purchasing at this cold season, and selling in the summer.

In 1818, the Factory wine exported from Oporto, amounted to 32,843 pipes; of this quantity, 32,465 were for England.

In 1819, the total quantity exported was 19,502 pipes; nearly the whole to Great Britain.

In 1820, the quantity exported was 23,740 pipes; almost the whole to Great Britain.

In 1821, 24,640 pipes; nearly the whole to Great Britain.

In 1822, 27,758 pipes; of which 27,470 pipes came to Great Britain.

In 1823, 23,758 pipes; of which 23,208 to Great Britain.

In 1824, 19,164 pipes; the same proportion to Great Britain.

In 1825, 40,524 pipes; of which 40,277 to Great Britain.

In 1826, 18,604 pipes; of which 18,310 to Great Britain.\*

The usual color of Port wine, on its arrival in this country, is purplish, or inky;

\* Foreign Quarterly Review, No. III.

\* In the ten years, 1813—1822, the annual average quantity of wine exported from Oporto to Great Britain, was 24,364 pipes; and to all other parts of the world, only 1,094 pipes per annum.—*Vide* p. 98, of a Pamphlet, by James Warr, Esq. 1823. The quantity exported since 1822, has not materially altered.

The largest vintage of the *Alto Douro* was in 1804, when it amounted to 76,655 pipes; in 1810, it was only 36,250 pipes. In 1798, 64,442 pipes were exported.

rough and full body ; of an astringent and bitter sweet taste ; and odour and flavor of brandy, proportionate to the genuineness of the wine. Keeping the wine in the wood, will abate all these peculiarities, except those of the brandy ; which, age, in the bottle, as from eight to fourteen years, will alone qualify ; and the genuine wine is then obtained. In the meantime, the coloring and other matter becomes *crusted* on the sides of the vessels, frequently carrying with it much of the flavor of the wine, which is then technically termed *tawney*.

It may not be uninteresting to state, that Port wines were introduced into England about the year 1700. Howel, in his Letters, 1634, says, “ Portugal afforded no “ wines worth transporting.” Another writer, in 1788, says—“ it does not appear, “ that Port wines have been at all known “ in the northern countries of Europe, above “ sixty or seventy years at farthest. So “ late as Queen Anne’s time, the importa- “ tion was very small ; for, it is related, tra- “ ditionally, that it was then customary in “ London, upon the meeting of two friends, “ the one to invite the other to a tavern to

“ drink ; or, in a vulgar phrase, to crack a  
“ bottle of Claret dashed with Port :” which intimates the extreme scarcity of the latter, compared with the former. Davenant, Inspector-General of the Imports and Exports, in his Report to the Commissioners, in 1662, says, “ that no Portugal wines were “ entered in the Custom House Books at that “ time.” In the year 1702, the war broke out with France and Spain ; and the Portuguese joining the allies, the next year, a new treaty, commonly called the Methuen treaty, was concluded by Queen Anne ; by which Portugal wines were to pay one-third less duty than French wines. From this time, we may date the general use of Port wines in Great Britain. In years, when the Clarets were strong and plentiful, before the war with France, in the reign of William and Mary, 500 pipes would glut the market. In 1717, the duties on French wines were 5*l.* 5*s.* per tun ; and on Port, only 7*l.* 5*s.* 3*d.*—1-7th. The French wine trade, consequently became depressed ; and Portugal wines came into more general use ; and Dr. Halley observes, “ that the encouragement was so great, that the Portu.

“ guese became industrious, and cultivated  
 “ and increased their vineyards, for thirty  
 “ to forty leagues, on both banks of the  
 “ Douro ; so that the country became not  
 “ only enriched, but new peopled by the  
 “ trade. Thus, it appears by the records of  
 “ this date, as well as by the importation of  
 “ late years, (see page 91,) that England is  
 “ the only country that drinks Port, for the  
 “ benefit of the wine-growers of the Douro.”

Red wines are also furnished by other territories besides those of the Douro : most of these resemble the second growths of the Bordelais. Monçon, is, however, described as very celebrated, and affording sufficient for a kingdom. Cintra, and its vicinity, also yield red wines : here,

Hard by the olive, and the purple vine,  
 Their mingled treasures lavishly bestow ;  
 Oh favor'd land ! thus corn, and soil, and wine,  
 Along thy happy vallies ever flow,  
 And bid man's ravished heart in grateful  
 warmth to glow.\*

The wine known in this country as Colares Port, is grown near Cintra:

The principal WHITE wines of Portugal,

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\* Lisbon : by Marianne Baillie, 12mo.

are Bucellas, from a few miles above Lisbon; the sweet wines of Carcavellos and Setuval, and the dry wines of Termó. Most of them reach us as Lisbon wines: and Mrs. Baillie, in one of her Letters from Lisbon, says, “ At the door of every *Caso de Pasta*, or public-house, we observed the ancient symbol of a bush; but, we are assured, that the wine found within, is of so excellent a quality, as to require no sign of this nature.” Of the Termó wine, this intelligent lady also 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 *two-pence a bottle*; it is made in the vicinity of Lisbon, and is known by the name of *vinho de Termó*.”\*

About a century since, the *red wines* of Lisbon were considered richer, stronger, and better, than the wines of Oporto; and their white wines were excellent. The red are, however, now unknown; and the white, comparatively, in disrepute. “ One to two

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\* Lisbon, vol. i.

“ thousand pipes are annually exported  
 “ instead of upwards of 15,000.”\*

The vintage in the neighbourhood of Lisbon, is described very graphically, by a young soldier. “ I returned to the camp, “ by a circuitous path, which led across a “ vineyard. Here, the order had suddenly “ broken in upon, and suspended the cheer- “ ful labours of the vintage. In one part, “ the vines were yet teeming with fruit ; in “ another, large heaps of grapes gathered, “ but not carried to the wine-press, lay “ deadening in the sun, with baskets half- “ filled near them ; and the print of *little* “ feet, between the vine-rows, showed, that “ the children had been sharing the light “ and pleasing toil, which, at that happy “ season, employs their parents.”† Again, in another village, “ The cottages, in which “ we were quartered, were pleasingly scat- “ tered over the face of the country ; had “ all their little gardens, in the midst of “ which they stood ; and their walks, clothed “ with the creeping vine, which extended

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\* Defence of the Royal Wine Company, 1812.

† Recollections of the Peninsula.

“ itself over their humble roofs ; or spreading along a sort of light trellis-work, formed grateful and shady porticoes before their doors.”\*

The valley of Colares is one of the richest and best cultivated spots in the kingdom of Portugal. The greater part of it is planted with fruit trees, particularly orange ; and though they are so close together, that their boughs intertwine, yet they bear vast quantities of delicious fruit. Of the peculiarity of the soil about this district, Carcavellos furnishes a striking instance,—where there is a vineyard of no considerable extent, that yields grapes different from those of any other part of the kingdom.

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\* Ibid.

## GERMAN WINES.

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NOTWITHSTANDING the celebrity of Germany as a wine country, the introduction of the vine there is by few authorities referred to the same period. Tacitus, in his perspicuous and minute details of the manners and customs of the Germans, does not notice the vine; but speaks of the soil as unfavourable to fruit trees, which is almost a proof that the vine did not exist there in his time. Again, beer is spoken of as being almost universally the national beverage; \* which custom also strengthens the opinion, that the consumption of wines among the Germans was then restricted to foreign kinds, and those were only to be met with in such districts, as by their proximity to rivers, were adapted for commercial convenience.

Among the most satisfactory of the classi-

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\* See page 13, of the present volume.

cal authorities which have been quoted upon this point, the earliest is that of Ausonius, in the seventh century, who commemorates the vine-clad banks of the Moselle, and the beautiful aroma of its wine, in some of his most felicitous flights of song. The culture of the vine, on the banks of the Rhine, is of later date,—viz. in the time of Charlemagne, whence the agricultural prosperity of Germany is dated; and so favorable has the climate become to the culture of the vine, that in certain places, the plant flourishes beyond the latitude of the northernmost vineyards of France.

The banks of the Rhine, from Mentz to Coblentz, comprise the choicest vineyards. The superficial extent of the circle of Coblentz, is computed at 17,251 Prussian acres, and the quantity of wine they produce, at 385,323 ankers, the value of which is estimated at £265,000; so that each acre annually yields above fifteen pounds sterling. The wine districts in the circle of Treves, contain 2,346 acres, producing 284,822 aulms of wine, valued at £364,950; whence it seems, that each acre gives an annual produce of more than thirty-nine pounds

sterling.\* In this district, the vineyards extend over both banks of the river, and form a scene of indescribable richness and beauty. The variety of rocks which form the basis of their banks, have furnished an excellent opportunity for examining the influence of their geological structure upon the qualities of the soil and wines, so successfully cultivated in this country. The comparison, which would be difficult to be established in other parts, has here been easily made, and will serve as a basis for other researches. This inquiry has been made by an ingenious German, attached to the Botanic Garden and Public Arboretum, at Heidelberg; and the results are to be found in a work recently published by this gentleman, *On the Cultivation of the Vine upon the Banks of the Rhine*. They will be interesting to the reader, who is but slightly acquainted with

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\* The excise payable on each hundred weight, containing thirty-six quarts, is four shillings; but on wines of foreign growth, it is twenty-four shillings. The effect of this protecting duty, has been to increase the domestic consumption, since 1819, from 116,058 to 161,544 quarts.

geological technicalities, and are subjoined in a note.\*

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\* “ *Granite*, by the decomposition of mica and felspar, furnishes a very fertile and clayey ground. “ *Quartz* has a light and porous soil; it easily admits air, moisture, and heat; and large bodies retain heat; there the vine will afford good wine, if all things are equally favourable.

“ *Sienite* produces at least a similar effect.

“ *Felspar Porphyry*, like the granite, furnishes an excellent soil, on which the vine succeeds very well.

“ *Clay Slate*, by its decomposition, supplies a very fertile soil; if the quartz, which often runs in veins in this rock mix with the soil, it makes it lighter, and renders it more fit for retaining heat. The deep colour peculiar to this kind of soil increases also its temperature. This soil is most favourable for the vine.

“ *Basalt* forms, also, by its decomposing qualities, a very productive and suitable soil for the vine, and becomes one of the best, where marl and pebbles of basalt are found mixed together. Its deep colour increases heat, and is one of the principal causes of its fertility for the vine. The best sorts of vines grow on this soil.

“ *Dolerite* produces the same effect as the basalt; the most valuable wines are supplied from this soil.

“ *Variegated Sandstone*, in consequence of its decomposition, affords a light soil, more or less productive; where it is not mixed, it is barren, and the vine suffers on it in dry seasons. This

In the district just particularized, are the Rhinegau vintages, which, with those of

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“ is not the case where it is mixed with marl, clay,  
 “ and other earths; but in general it produces no  
 “ remarkable wine.

“ The clay soil, which is formed from the de-  
 “ composition of *Shell Marl*, is difficult to culti-  
 “ vate. If the calcareous properties prevail, it be-  
 “ comes dry and poor, and requires much manure:  
 “ but when the *calcareous* parts are mixed with a  
 “ clay soil, it may produce vines which are of a  
 “ very fair sort. In general, however, mountains  
 “ of this description are of a height too inconsider-  
 “ able, and their summits too flat for such cultiva-  
 “ tion.

“ The *Coarse Limestone*, being very unsuitable  
 “ (*très désagréable*), furnishes a deep and fertile  
 “ soil, when it is well tilled; and good vines may  
 “ be reared upon it.

“ *Gypsum* when it composes the sediment of the  
 “ soil, should produce, according to the author,  
 “ good vines; but he appears to have seen no in-  
 “ stances of it.

“ *Kiffer*, which is easily decomposed, furnishes  
 “ a light soil, on which vegetation is similar to that  
 “ on the variegated sandstone. The wine which it  
 “ produces is weak.

“ The *Schistous Marl* of the *Lais* is easily de-  
 “ composed by the air, and yields a fertile soil,  
 “ favorable to the vine. Its black colour is beneficial  
 “ to the maturity of the grape; however, it is not  
 “ distinguished by the production of any remark-  
 “ able wine. This soil, when it is interspersed with

Hochheim, on the banks of the Mayn, are considered the finest German wines. A small white grape, and an Orleans grape, are the fruit usually preferred here; they are allowed to become fully ripe, and the manufacture is conducted with great care: the fermentation is carried on in casks, so as to preserve the aroma, and the wine is then allowed to mellow in tuns, usually holding about 350 gallons, or eight aulms.\* Al-

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“ round pebbles mixed with clay and sand, is very  
“ fit for the vine.

“ Vegetation commences only by the mixture of  
“ clay in the sand, arising from the decomposition  
“ of different rocks. Such land can only produce  
“ wild vines, and vegetation is often completely  
“ impeded during dry seasons.

“ The mud of gained land is generally little  
“ favorable to the vine. Wet seasons are espe-  
“ cially injurious to it, and it only produces a bad  
“ wine.”

\* The wine-growers of Germany, were formerly celebrated for the immense size of the vessels in which they kept their wines. The most famous of these were the casks of Tubingen, Heidelberg, and Grumingen. The Tubingen cask was twenty-four feet in length, and sixteen in depth; that of Heidelberg, thirty-four feet in length, and twenty-one deep; and that of Grumingen, thirty-four feet long, and eighteen deep. The Heidelberg cask

though these stupendous casks are usually regarded as the wonders of the places where they are situated, they are of some practical service, since some of the stronger wines were more effectually mellowed in these immense vessels, than in those of less magnitude. In this case, the casks were kept filled up, else the wine soon became worthless.

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has long been dry, and the others are in similar condition. Another remains to be mentioned, that Königstein made in the year 1725, and larger than any of the former. This was erected at Fort Königstein, in the neighbourhood of Dresden, by General Kyaw. The height is seventeen Dresden ells, and its diameter at the bung twelve ells. It is always replenished with excellent wine, and contains 3,709 hogsheads. On its plate is 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 Kyaw, governor of König- " stein; and if thou art able, according to the dig- " nity of this cask, the most capacious of all casks, " drink to the prosperity of the whole universe— " and, so farewell!"

A more graphic description of the wine districts than we have hitherto quoted, will be found in the lively journal of a recent tourist\* on the banks of the Rhine. “It runs,” says the writer, “along the right bank of the Rhine, from Cassel opposite Mayence, to the junction of the river Lahn with the Rhine, near Coblentz, comprehending the luxuriant Rhinegau, Hochheim, Johannisberg, Rudesheim, and all the other genial spots which regale, with pure Rhenish, the *bons vivans* of Europe. Hochheim stands on a little sunny elevation on the Maine, between Frankfort and Mayence. The little town is surrounded by vineyards, with scarcely a tree to obstruct a single ray of sun; but the choice wine of the place, which every turtle-fed alderman flatters himself he drinks, is produced on a little hill of about eight acres, behind the ancient deanery, which seems formed to court the sun, and is protected by the town from the north winds. Each acre contains about 4,000 vine plants, valued at a ducat a-piece; and

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\* Autumn near the Rhine, 8vo.

“ the little hill produces in a good year,  
“ about twelve large casks of wine, each of  
“ which sometimes sells, as soon as made,  
“ for 1,500 florins, (nearly £150). Hoch-  
“ heim was made a present by Buonaparte  
“ to General Kellerman.”—“ This baccha-  
“ nalian paradise, (the Rhinegau,) which ex-  
“ tends on the right bank to Lovrich, has  
“ from time out of mind been renowned for  
“ its superior wines. An old Carlovingian  
“ king first gave it to an archbishop of  
“ Mayence, and it was surrounded by a  
“ rampart and ditch, some remains of which  
“ are still visible. At some distance from  
“ the river, rose the Johannisberg mount,  
“ the rival of Hochheim, covered with a  
“ garden of vines. The wine produced here,  
“ is the dearest and most precious of the  
“ Rhenish wines.” Rudesheim is described  
as “ a busy little town, at the foot of the  
“ bold mountain on which is produced the  
“ famous Rudesheimer wine.” Travellers,  
however, do not always enjoy the local ad-  
vantages of the country through which  
they are passing, for our present tourist  
says, “ though in face of the rich mountain;  
“ the Rudesheimer wine was not so good

“ as we might have procured a hundred  
“ miles distant.”

“ It is difficult,” continues the writer,  
“ to give you an idea of the luxuriant rich-  
“ ness and beauty of the scenes we now  
“ passed. The mountains rose on each side,  
“ sometimes in rugged masses, and some-  
“ times in round regular slopes, immediately  
“ from the banks of the river. The right  
“ bank is far more fruitful than the left ;  
“ for several leagues from Bingen, its range  
“ of mountains is one verdant garden, co-  
“ vered from the summit to the base with  
“ the light green verdure of the well-trained  
“ vineyards ; here and there interspersed  
“ with ridges and masses of rough black  
“ rock, whose rude shapes defy cultivation.  
“ The magnificent Route Napoleon, cut  
“ with incredible labour out of the rocks  
“ which overhang the river, runs by its side  
“ from Cologne to Bingen ;—sometimes un-  
“ der craggy shelves and abrupt rocks, co-  
“ vered with brushwood and heather, and  
“ interspersed with a few vineyards, in spots  
“ smooth enough to bear them ;—sometimes  
“ across little fertile plains, where the  
“ mountains slightly recede from the stream ;

“ or, through orchards, vineyards, and an-  
“ tique villages at their base. The black  
“ purple hue of the rocks, frequently com-  
“ posed of basalt, slate, &c. contrasted with  
“ the delicate green of the vines, which  
“ thrive in all their gullies and crevices,  
“ adds to the mellow luxuriant tone of the  
“ scene. A bacchanalian might drink in  
“ intoxication from the view—every thing  
“ has a blushing vinous colour; if there was  
“ such a thing as an alderman of imagina-  
“ tion, his lips would water in descending  
“ the Rhine.”

“ The strongest wines are said to be made  
“ on the highest grounds,—the most whole-  
“ some on those of moderate height; and  
“ the wine of the low grounds is sour and  
“ requires keeping. Among the multitude  
“ of wines which the country produces, the  
“ Laubenheim, Bischeim, and Asmans-  
“ hausen, are considered the most agree-  
“ able; those of Hochheim and Johannis-  
“ berg, the most aromatic; and those of  
“ Nierstein, Markebrunne, and Rüdesheim,  
“ the strongest and most spirituous: a nicety  
“ of discrimination, which, at all events,  
“ vouches for the connoisseurship of the

“ worthy Germans in such matters, and  
“ which may give hints to some of our Lon-  
“ don amateurs of the grape.”

“ Below Lovrich, the mountains slightly  
“ diminish; the town of Bacharach appears  
“ on the left bank, with its mouldering ram-  
“ parts half covered with vines, and with  
“ that gloomy slated gothic character which  
“ distinguishes all the towns on the Rhine.  
“ *Bons vivans* of all ages, appear to have  
“ been of one mind as to the wine of Bach-  
“ arach. The Romans called the place  
“ *Bacchi ara*. Pope Æneas Sylvius used to  
“ import a tun of the wine to Rome every  
“ year; and the Emperor Vencezlaus was so  
“ fond of it, that he sold the citizens of  
“ Nuremberg their freedom for four casks.  
“ We passed the true *ara Bacchi*, a little  
“ lower down; a stone, lying in the river  
“ between an island and the right bank. Its  
“ appearance above the water is hailed with  
“ joy by the vintagers, as a sign of a dry  
“ and hot summer.”

The number of vineyards in the kingdom of Wurtemberg, is 595; the land cultivated, is 82,729 acres, of which 61,514 acres are exclusively devoted to the vine. The total

wine produce in 1826, was 184,380 kilderkins, and the value 3,990,831 florins.

Dr. Henderson is inclined to class the wines of the Rhine by themselves, and as generally drier than the French white wines; although some of the lighter sorts very much resemble the *vins de Graves*: yet, all the Rhenish wines have a peculiar aroma, and what is more extraordinary, an extreme durability,—notwithstanding they contain, comparatively, but little spirit. This preservative quality is attributed by Dr. Henderson, to the full decomposition of the saccharine matter in the Rhenish grapes, and to “the large proportion of free tartaric acid” which the wines contain, “and which can only be separated by the usual chemical co-agents.” Acidity is not a characteristic of Rhenish wines, when obtained in perfection, but is the result of manufacture in ungenial seasons; in illustration of which, Dr. Henderson mentions, that “the wines which have been made in warm and dry years, such as that of 1811,\*

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\* The produce of the Steinberg vineyard, in 1811, has been sold on the spot for  $5\frac{1}{2}$  florins, or half-a-guinea the bottle. This is the strongest of all the Rhine wines.

“ or the year of the comet, as it is sometimes  
“ called, are always in great demand, and  
“ fetch exorbitant prices. Of preceding  
“ vintages, those of 1802, 1800, 1783, 1779,  
“ 1766, 1748, and 1726, are esteemed the  
“ best. That of 1783, in particular, is the  
“ most highly esteemed of any of the last  
“ century.”

Hitherto we have spoken but of white wines, with the exception of Asmanshausen, mentioned by the ingenious tourist, at page 108. This wine is red, and compares with fine Burgundy; but the other red wines of the Rhine, are hardly entitled to notice.

The banks of the Moselle produce wines of light pleasant flavour, somewhat resembling the best *Graves*, and in great abundance,—some of the vintage of the year 1829, having been sold on the spot for *one half-penny* a bottle!

Here our notice of the wines of Germany must close,—although Franconia, Swabia, Moravia, and the Tyrol, produce wines approaching in quality those already mentioned; yet, their properties will scarcely interest the general reader; whilst their ex-

cellence is not of sufficient character for the *bon vivant*.

The German wines principally drunk in England, are Johannisberger, Rudesheimer, Hock, and a few of the Moselle wines.—Hock, it would seem, is a restorer and brightener of the intellect; if we only recollect the *jeu de mot* attributed to Swift, of “*declining hoc*,” and the “*hujus glass*.” Lord Byron too, in one of his wayward fancies, commends Hock to the bacchanalian; and even ranks it above the onion soup of the French, which, by our neighbours, is thought highly restorative, peculiarly grateful, and gently stimulating to the stomach, after hard drinking, or night-watching.\* It holds among soups, the place that Champagne, soda-water, or ginger beer, does among liquors.

The Germans, not content with procuring

\* Ring for your valet—bid him quickly bring  
 Some *hock and soda-water*, then you'll know  
 A pleasure worthy Xerxes, the great king.  
 For not blest sherbet, sublimed with snow,  
 Nor the first sparkle of the desert spring,  
 Nor Burgundy in all its sun-set glow,  
 After long travel, ennui, love, or slaughter,  
 Vie with that draught of *hock and soda-water*.

DON JUAN.

wine from the fresh grape, Ausbruch from the raisins, brandy from the skins, and syrup from the unfermented juice, have likewise attempted to supply themselves with *oil* from the *stone*.\* Dr. Crell, in the year 1783, in his volume on *New Chemical Discoveries*, published an account of this produce, stating, that from 100 *pfunds* of the stones, 10 *mass* of a useful oil might be obtained; and several authors, both in Germany and Italy, mention the same subject. The process consists simply in collecting the stones before the mass of skins has begun to ferment, drying them with care, and expressing the oil in a mill suited to the purpose. One of the earliest experimenters on this subject, was a gentleman of the name of Lang, who instituted extensive trials on some estates

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\* M. M. Schnebler and Beutsch, have also found that other species of oleaginous seeds, give the quantity of oil as follows:—filberts, 60 per cent.; garden cresses, 56 to 58; olives, 50; walnuts, 50; poppies, 47 to 50; almonds, 46; colsa, 39; white mustard, 36; tobacco seed, 32 to 36; kernels of plums, 33; winter turnips, 33; summer turnips, 30; woad, 30; hemp seed, 25; fir, 24; linseed, 22; black mustard, 18; heliotrope, 15; beech mast, 12 to 16.—*German Journal*.

in Styria, so that all the peasants supplied themselves with oil for their domestic purposes; and a calculation was made, that Austria was capable of yielding this oil, perfectly serviceable in all manufactures, and for burning, at least 515,982 *pfunds*, of which, Hungary alone would furnish 425,845 *pfunds*.

## HUNGARIAN WINES.

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THE mines of Hungary have yielded their wealth with an unsparing hand; but in her *vineyards*, her harvests, and flocks, are placed great and almost unbounded resources.\* The vine is therefore cultivated to a very considerable extent. Schwartner has estimated the annual vintage of Hungary, at more than one half the whole vintage of Austria and its provinces, estimated by Blumenbach, at 32,873,971 *eimers*. The consumption of wine in Hungary is very great, but the export is also large; and as early as the year 1804, the Emperor of Austria, to encourage the consumption of Austrian and Hungarian wines, had forbidden any foreign wines to appear at his table.

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\* Bright's Travels in Hungary, 4to. 1818.

The vineyards of Hungary are, however, chiefly in the hands of the peasantry, who pay but little attention to the manufacture of the wine. Dr. Bright describes most of them as possessing a small piece of land, but their peaceful labours are continually interrupted by the calls of their chieftains, and the claims of government:—  
“ what little time remains, they bestow upon  
“ their vineyard, as upon a lottery ; a blank  
“ is drawn, and the adventurer becomes a  
“ burdensome beggar, dependent on his  
“ lord ;” or he not unfrequently seeks some monied man, usually a Jew, to whom, for a trifling advance, he pledges, by a verbal process, the wine of the coming year ; but, of which he can yet form no calculation : he thus becomes involved more and more deeply, and, at length, is irretrievably ruined.

The quality of Hungarian wines might be much improved by the selection of good grapes, and the separation of the ripe from the unripe fruit. This, however, is not to be expected from peasants, whose measure of a good wine year consists in the number of casks which are filled, and not in the qua-

lity of the produce. The greater part of the common wine found in the inns of Hungary is, consequently, very poor. It is generally a white wine, but faintly coloured, from the mixture of grapes of every species. Some of the finest sorts have, nevertheless, obtained a celebrity, which originally arose from the peculiar care bestowed upon the manufacture. Foremost among these wines is that of Tokay, which is the product of the country around the town of Tokay, called the Submontine district, or the Hegallya, which extends over a space of about twenty English miles. Throughout the whole of this country, it is the custom to collect the grapes which have become dry and sweet, like raisins, by hanging on the vines. They are gathered one by one, and it is from these alone that the prime Tokay, or, as it is termed, Tokay Ausbruch, is prepared. They are first put together in a cask, in the bottom of which holes are bored to let that portion of the juice escape, which will run from them without any pressure. This, which is called *Tokay essence*, is generally in very small quantity, and very highly prized. The grapes are then put into a vat,

and trampled with the bare feet, no greater pressure being permitted. To the squeezed mass is next added an equal quantity of good wine, which is allowed to stand for twenty-four hours, and is then strained. This juice, without further preparation, becomes the far-famed wine of Tokay, which is difficult to be obtained, and sells in Vienna, at the rate of £12 sterling per dozen. Great part of these vineyards are the property of the emperor; several, however, are in the hands of the nobles. Although called Tokay, this nectar of German epicures\* is not the produce of Tokay itself, but of its environs, particularly Tarczal. The yearly produce amounts on an average, to 110,000 *aulms*.

Dr. Townson, in his Travels in Hungary, also gives a minute account of the mode in which Tokay is manufactured. The doctor, however, does not rate this celebrated wine so highly as might be expected: he says,

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\* It is equally prized in this country,—since in some epicurean hints on the art of drinking wine, “Champagne, with its argent foam, is to be sanctified “by an offering of Tokay, poured from a glass so “small, that you might fancy it formed of diamond.”

“ Tokay is, no doubt, a fine wine; but I  
“ think no ways adequate to its price: there  
“ are few of my countrymen, except on ac-  
“ count of its scarceness, who would not  
“ prefer to it good Claret or Burgundy,  
“ which do not cost one-fourth of the price.  
“ Some of the sweetish Spanish wines,  
“ begging its pardon, are, in my opinion,  
“ equally good; and, unless it be very old, it  
“ is too sweet for an Englishman’s palate.”

The Tokay Essence is thick, and never perfectly clear,—very sweet, and luscious. It is chiefly used to mix with the other kinds, and when joined to the Masslasch, forms a wine equally good with the Ausbruch, and often is sold for it. The Ausbruch is the wine commonly exported, and what is known in foreign countries under the name of Tokay. The following are the best rules for judging of it; though in this, and all similar cases, it requires experience to be able to put such rules into practice.

1. The colour should neither be reddish, which it often is,—nor very pale, but a light silver.
2. In trying it, you should not swallow it immediately, but only wet your palate, and the tip of your tongue. If it

discover any acrimony to the tongue, or bite it, it is not good: the taste ought to be soft and mild. 3. It should, when poured out, form globules in the glass, and have an oily appearance. 4. When genuine, the strongest is always of the best quality; and, 5. When swallowed, it should have an earthy astringent taste in the mouth, which they call the taste of the root. The Poles, particularly, are fond of this astringency and austerity in their Tokay.

Besides the qualities already mentioned, all Tokay wine has an aromatic taste,—so peculiar, that nobody who has ever drunk it genuine, can confound it with any other species of wine. The only species that bears a resemblance to it, grows in a very small quantity, in the Venetian Friule, and is only to be met with in private families in Venice, where, in the dialect of the place, it is called *vin piccolit*. The Tokay wine, both the Essence and Ausbruch, keeps to any age, and improves by time; it is never good till it is about three years old. It is much the best way to transport it in casks; for when it is on the seas, it ferments three times every season, and refines itself by

these repeated fermentations. When in bottles, there must be an empty space left between the wine and the cork, otherwise it would burst the bottle. They put a little oil on the surface, and tie a piece of bladder on the cork. The bottles are always laid on their sides in sand.\*

Tokay, when new, is of a brownish yellow colour, yet, changes with age, to a greenish tint. Dr. Henderson relates several particulars of its high value, by keeping; and tells us, that at Cracau, some vintages are said to have been stored a whole century. He also says, that “ 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 2,000 bottles of old Tokay wine, were therefore procured from Cracau, at the extravagant price of seven ducats the bottle.”

Hungary, perhaps, produces a greater variety of wines than any other country in

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\* Philos. Transactions abridged, vol. xiii. p. 453.

Europe. They count as many as one hundred different sorts. The most valuable *white* wines, after the Tokay, are—1. 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. 2. The Ædenburg wine, resembling the St. George, but inferior in quality and value. Ædenburg is a town, situate about nine German miles north-west of Presburg. 3. The Carlowitz wine, something like that of the *Côte Rôtie*, on the banks of the Rhone. Carlowitz stands on the banks of the Danube, between 45 and 46 degrees of latitude.

The best *red* wines, are—1. The Buda wine, 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., overlànd by Breslau and Hamburg, and that it was the favorite wine, both at the court, and all over England. 2. 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-halfpenny a bottle. Sexard is on the Danube, between Buda and Esseh. 3. 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. 4. The Gros Warden wine, strong-bodied, and very cheap. Gros Warden is an old fortress, near the confines of Transylvania, between 46 and 47 degrees of latitude.\*

It is said, that the vine was first introduced by the Emperor Probus, in the fourth century, by whom it was planted in Sirmien. The Tokay vineyards are known to have flourished in the thirteenth century; their great celebrity is, however, said to have arisen after the destruction and neglect of the Sirmien

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\* Philos. Trans. abridged, vol. xiii. p. 454.

vineyards, subsequently to the battle of Mohacs. The Sirmien wines, are now again become valuable. The red wine from that country, called Schiller wine, is much esteemed: it is strong and sweet. They likewise make small quantities of Ausbruch, and some of those preparations of wine called Wermuth, particularly two sorts, denominated Palunia and Tropfwermuth. The exact process of forming the latter is a secret; but the former is prepared by putting together fresh grapes, wormwood, bruised mustard-seed, and several spices in layers, in a cask, pouring old wine over the whole, and closing the cask firmly. In a few weeks, the liquor is fit for use; but, as it will not keep above a year at the utmost, though much esteemed, it seldom forms an article of commerce.

The vineyards of Ménes, have been described at some length, by Dr. Lübeck.\* Their produce is a sweet red wine; and as the Tokay is not entirely the produce of the mountain of that name, so the Ménescher is not only obtained from Ménes, an inconsi-

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\* Hungarian Miscellany.

derable village, but from the whole extent of a chain of hills, nearly covered with vines and villages towards the descent. In some parts, these hills are so steep, that when heavy rains set in, large tracts of ground are often carried away, and the labour of many years is destroyed in a few minutes. The rock of the whole of this chain is clay slate. The labourers and inhabitants of this country, are almost entirely Walachians; the cultivation of the vine is their principal occupations, and even women and children labour in it, either for themselves, for their lords, or for hire.

Plums are here cultivated to a considerable extent,—that is to say, the trees are planted, and the fruit gathered. From these the peasants generally themselves manufacture the well-known damson brandy. In the vineyards are seen many cherry-trees, apricot, peach, and almonds; and in the valleys, the filbert. On the borders, and in the divisions of the vineyards, they plant culinary vegetables, particularly the beet and carrot, which thrive well.

The vineyards are held by the peasantry on the usual tenure, giving a ninth and

a tenth of the wine produce to the landlord, and two florins for each still for preparing spirit, with some other small dues. The Ausbruchs, and the Máslás, pay no tenths. Much care is bestowed on the cultivation of the vineyards, because the lord has the right of taking them away from such as neglect them, and giving them to others. Most of these vineyards belong to persons who do not reside upon the spot, but who have houses for their wine-presses, and for temporary residence, which they occupy from the beginning of October, to the end of November; during which time, balls, amusements, parties of pleasure, and fire-works, add to the gaiety of the season. The proprietor employs a peasant to keep his house, and superintend the vineyard; his usual pay is at least 30 *gulden*, 1 *stein* of salt, 2 pair of shoes, a large cloak, lodging, and wood, besides his common allowance as a workman, when he labours in the vineyard.

The finest grape is the Hungarian Blue, with a thin skin, which yields a very sweet reddish-coloured juice. Almost as soon as it is ripe, the watery parts begin to evapo-

rate, and the grapes shrivel, whence they are called *Trockenbeeren*,—these are fit for making Ausbruch. The culture resembles that of other vineyards; but one rule, which, Dr. Lübeck observes, “and daily experience confirms, is, that in proportion as the soil is poor and stony, and the vine feeble, the fruit and wines, though small in quantity, become more excellent in their quality.”

When the season for gathering the grape arrives, all the wine-presses and casks are cleansed; for remedying the defects of new oak casks, nothing has been found more efficacious than a decoction of the vine leaf. Every thing being prepared, the labourers, accompanying their work with songs, or the well-known note of the bag-pipe, commence the vintage. The vine-gatherers stand in ranks, one hundred men and children, old and young, freeing the vines from their bonds, and collecting the grapes into wooden troughs, or pails; behind them follows the *Weinzedler*, watching that no grapes are left ungathered. The *Trockenbeeren* are gathered, picked, and re-picked with extreme care, those which are dead, rotten, or in-

jured by insects, being separated from the sound fruit; as bad grapes, or other substances liable to ferment, would spoil the whole. Frequently, where the peasantry possess vineyards, the *Trockenbeeren* grapes become articles of speculation; and whenever they are offered for sale, there is a great competition of purchasers.

The vintage generally terminates early in November, but sometimes later, when frost or snow bespeaks the approach of winter. The vines are then cut, the prunings carried away, and the poles are removed; after which, the whole vine-stock, with its branches laid along the ground, is covered one foot deep with earth, and thus the labour of the vineyard is brought to a close before the snow falls. The process of covering up the vines, is only partially adopted; and, “indeed,” observes Dr. Lübeck, “it appears very doubtful, whether any material advantage is derived from this practice; for, it seems, that the vine is as capable as other plants of withstanding the winter frosts; and, by its remaining uncovered, the cultivator is able to commence the operation of pruning earlier in the spring.”

## ITALIAN WINES.

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IT has been pertinently remarked, by a popular writer, that “ a vineyard, associated  
“ as it is with all our ideas of beauty and  
“ plenty, is, in general, a disappointing ob-  
“ ject. In France, the vines are trained  
“ upon poles, seldom more than three or  
“ four feet in height; and the ‘ pole-clipped  
“ ‘ vineyard’ of poetry, is not the most in-  
“ viting of real objects. In Spain, poles for  
“ supporting vines are not used; but cut-  
“ tings are planted, which are not permitted  
“ to grow very high, but gradually form  
“ thick and stout stocks. In Switzerland,  
“ and in the German provinces, the vine-  
“ yards are as formal as those of France.  
“ But in Italy is found the true vine of  
“ poetry, surrounding the stone cottage with  
“ its girdle, flinging its pliant and luxuriant

“ branches over the rustic viranda, or twinning its long garland from tree to tree.”\* It was the luxuriance and beauty of her vines, and her olives, that tempted the rude people of the north to pour down upon her fertile fields :—

The prostrate south to the destroyer yields  
Her boasted tithes, and her golden fields ;  
With grim delight, the brood of winter view  
A brighter day, and heavens of azure hue,  
Scent the new fragrance of the breathing rose,  
And quaff the pendant vintage as it grows.†

Associated too as Italy is with all the classic lore of mythology, where

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,‡

we might reasonably expect to find the choicest wines among the produce of her delightful clime. Yet, such is not the case ; for, in proportion as nature has been more bountiful here than in other countries, have the culture of the plant, and the manufacture of the wine, been neglected by the indolence of the people. The vines are left to

\* The Alpenstock, by C. J. Latrobe, 1829.

† Gray.

‡ Lord Byron.

luxuriate amidst fences, or the boundaries of fields, and this rude growth supplies the Italian peasant with sufficient wine for his own consumption. Even where cultivation is attempted, the vine appears to be a secondary object; the road in some parts of Italy being bordered with vine-branches, drawn in festoons from elm to elm, not only bounding the enclosures, but traversing them in lines so near to each other, that, in England, nothing could grow beneath, but rank and rushy grass. Here, however, are sown grain, or artificial grasses, and various sorts of garden vegetables; the shade of Italy being as productive as the sunshine of England. Again, such pictures of neglect as the following, are by no means rare among the delights of an Italian villa:—"There  
" was a long trellis, over which vines were  
" trained; under this was a walk, but the  
" place was so suffocating, that it was not  
" worth while to desire the gardener to  
" clear away the weeds, with which, as they  
" hindered not the ripening of the grapes,  
" he allowed the walk to be encumbered."\*

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\* Three Years in Italy, 1829.

The system of training the vine to pollard elms is not, however, general throughout Italy. In Lombardy, the Campagna, and other provinces, it is raised on poles or trellises, but still allowed to luxuriate; and it is only in a few districts, as in the Neapolitan kingdom, and Piedmont, that the vines are pruned and trained, as in France and Spain. Some of the more experienced growers in Italy, have, for years past, adopted the plan of binding and protecting their vines with iron wire: latterly, this system has been applied by Dr. Fischer, of Cornemburg, in Austria, not only to the vine, but to fruit-bearing trees in general, as a means of encouraging their growth and fructification; and as a substitute for annular incision.\*

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\* He recommends that the tree should be bound with iron wire, on the very spot where the incision has been usually made; that the wire should be tightly drawn two or three times round the trunk or stem, and then that both ends should be twisted together: the operation must be performed in winter, particularly in the month of February, before the sap has begun to circulate. The ligature is to be applied to the branches of young shrubs, from which fruit is derived, and is to be removed in

The culture of the vine, in some parts of the Appenines, is, however, conducted with great care ; and, as well as the general cultivation of the district, deserves mention. At the commencement of each ascent, vines are dressed on terraces, cut in the side of the hill ; wheat being sown between every two rows of vines : above these, there frequently is an olive-garden ; and on the more elevated parts of the hill, are chestnuts.

Neither the culture of the vine, nor the making, nor keeping of wine, appear to be perfectly understood in Italy ; and the superiority of the climate, and luxuriance of the plant, render the erroneous methods adopted by the peasantry still more to be lamented. The classical mode of marrying the vine to the elm, overshadows too much of its fruit. “ Yet,” observes a recent tourist, “ the wine “ of Asti, in Piedmont, of Orvieto, in the “ Roman territory, and that of Naples,— “ which I would rather call Vesuvian, these

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summer, after the bloom is off, and at the time when the fruit is beginning to expand. This may be done every year, taking due care to change the spot ; and instead of iron-wire, a small hempen rope, steeped in oil, may be used.

“ wines prove, that the Italian Peninsula,  
 “ through the whole length of it, produces  
 “ wine of excellent quality, and of a flavour  
 “ which will be approved of by every taste  
 “ that is not spoiled by brandy-mingled  
 “ adulterations. I do not mean to say, that  
 “ these wines are light or weak; on the con-  
 “ trary, they bear to be mingled with an  
 “ equal, or more than equal quantity of  
 “ water,—and are in that state a very plea-  
 “ sant beverage.”

“ At Naples,” observes the same intelli-  
 gent traveller,\* “ I had tolerable *Nostrale*,  
 “ or *vin du pays*, for five *grani*, or two-pence.  
 “ An Austrian officer of the army, told me  
 “ that he had drunk there very good wine  
 “ at two *grani* the bottle, less than one  
 “ penny; not one of those diminutive bot-  
 “ tles, which are known in England to run  
 “ fifteen or eighteen to the dozen, but a fair  
 “ honest quart—the quarter of a gallon.  
 “ Let not the incautious reader be misled by  
 “ the phrase, *vin du pays*,—Claret, Bur-  
 “ gundy, and Champagne, are *vins du pays*  
 “ in Champagne and Burgundy, and on the

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\* Mr. Best, author of “ Four Years in Italy.”

“ banks of the Garonne. In the cities, wine  
“ is dearer than in the country, on account  
“ of the expenses of transport and cellerage,  
“ and duties paid at the entrance of towns ;  
“ but, in Rome and Florence, I had wine  
“ generally at from three-pence to four-  
“ pence a bottle.”

We ought not, however, to visit the Italians with too sweeping a censure of indolence : although, they manage the art of wine-making worse than any other country. It is not uncommon to see the finest grapes mixed with those which are unripe and unsound,—the must put into dirty vessels, and the management often so badly conducted, that the wine will hardly keep a year or eighteen months. Other and more formidable obstacles, however, arise, in the petty acts of misgovernment which characterize the Italian states. These consist of certain impolitic laws, by which each state grows its own wine, and is cut off from the benefit of fair commercial intercourse with its neighbour, however advantageous a more liberal system might prove to the inhabitants of both districts. Mr. Stewart Rose, in his Tour through the North of Italy, met

with a striking instance of this unjust restriction.—When at Arqua, being parched with thirst, he was directed to a little public-house, where he begged a tumbler of wine, and was presented with some, which might have passed for nectar. On asking the price, he was told it was three Venetian *soldi*, equivalent to three-farthings of our money; yet, the poison produced by the plains of Padua cost five in that city. Here, then, was a wine, which, if bottled for two years, would be equal to the good white wines of Gascony, nearly confined to the Euganean hills; though sold on the spot for little more than half the price, and only ten miles from Padua, with the facility of water-carriage for more than half the distance. On his return from Padua, Mr. Rose inquired if it was not possible to have a bottle of this precious liquor. He was answered, “yes!” and presented with a list of *foreign* wines, and this amongst them, with the annexed price of two *francs*, or nearly ten times as much as it cost at Arqua; and this in consequence of the impediments thrown in the way of commerce, to which we have just alluded.

The inferiority of modern Italian wines, compared with the produce of the ancient country, renders the subject still more painful. Thus, in vain shall we look for the "immortal" Falernian of Horace or Martial, and the epithet of "*indomitum*"\* ascribed to it by Persius, loses its applicability in the degeneracy of the wines of the present age.

In Italy, wine is pretty generally drunk "without a drop of allaying Tyber in it." The juice of the grape does not receive much time to prepare it for its use; nor is new wine, if made of that juice, and of nothing but that juice, by any means unwholesome: indeed, Ludovico Cornaro, the noble Venetian who so wonderfully prolonged his life by temperance, always found himself somewhat unwell during the two months preceding the vintage, which he attributes to the necessity of drinking wine too old for his constitution, as he always recovered his usual health when able to procure wine just pressed from the grape. This must be fatal to the prevailing passion for old wine.

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\* See page 22.

Wine-making is, however, better understood in Tuscany than in any other of the Italian States. Redi, in his celebrated poem, "Bacco in Toscana," exalts the Tuscan wines with pardonable poetical license. Among these, the principal are luscious, sweet wines: the colour is not the least extraordinary; one of them being of a beautiful purple colour, and another of a bright green. The manufacture is still but imperfectly understood, or neglected, and the durability of Tuscan wines cannot be relied on: when properly managed, and put in flask or bottle, they may be kept for several years. The author of "Three Years in Italy," says, "when at Tagliaferro, 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 toe is inserted, to draw off the oil, by capillary attraction."

Montifiascone, in the Papal States, produces a Muscadel wine of such excellence, that a German traveller, a prelate, died from drinking it to excess. Siena likewise contains a memorial of similar import. In the church of the Holy Ghost, here, is an epitaph on a Bacchanalian, which displays “the ruling passion strong in death,” as vividly as any *hic jacet* we ever met with. The epitaph has been noted in every tourist’s book of our time, as well as of ages past: few of either, have, however, favoured us with a versified translation; but in a very scarce book, entitled, “*Vari-orum in Europâ, &c. 1599, per Nathan Christæus, Edit. Secun.*” we find the epitaph and imitation, as follow:

## POTATORES.

“*Vina dabant vitam—Mortem mihi vini 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 drain’d my glass,  
And all my pleasures ended.

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.

Topers farewell! where'er you dwell,  
May wine be most abounding,  
Be all your lays, of wine the praise,  
In Pæans loud resounding.

Many interesting illustrations of the simplicity and amiable manners of the Italian peasantry are to be met with in their periodical festivals. Among these, one at Rome, little known to strangers, is well worth observation, from being a remnant of the ancient *Saturnalia*. It is celebrated on Sundays and Thursdays, during the month of October, on the Monte Gestaccio, at Rome. This hill contains the public wine-vaults of the city, and from being composed of large fragments of pottery, between which the air constantly penetrates, is peculiarly fitted for its present use, as an invariable and surprising coolness is preserved beneath its surface. On the hill, during the days already mentioned, tables are spread with refreshments; and hither on those days

flock the whole population of Rome and its environs, to drink wine fresh drawn from the vaults beneath their feet. It is impossible to conceive a more enlivening picture than the summit of Monte Testaccio exhibits on this occasion. Groupes of peasants, arrayed in their gayest costume, are seen dancing the *Saltarello*; some are seated in jovial parties round the tables; and others mingle with the upper ranks of Romans, who have their carriages at the foot of the hill, and stroll about to enjoy this festive scene. Bodies of cavalry and infantry parade to and fro, to preserve order; while the pyramid of Caius Cestus, and the adjoining tombs of the Protestants, by forming a strong contrast to these Saturnalian rites, add interest to the picture.\*

The richness and fertility of the Campagna of Rome are very prodigal, notwithstanding it is much neglected. In the environs of Poli, however, almost all the manure is reserved for the vines. Slips stuck into the ground, take root, and on the

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\* Pinelli constantly attends this festival, to study subjects for his characteristic pencil.

second year begin to bear fruit. As soon as they extend their branches for support, they are attached to maple trees.

Tuscany, which may be styled the paradise of Bacchus, would exhaust language to describe its 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 huge vineyard and olive-ground. What would be 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.

“ Neither Genoa, nor the country about it,  
“ abounds in vines. But among the gigantic  
“ houses, you now and then detect a garden ;  
“ some of the windows have vines trained over  
“ them, not in the scanty fashion of our  
“ creepers, but like great luxuriant green  
“ hair hanging over the houses’ eyes : and  
“ sometimes the very highest stories have a  
“ terrace along the whole length of the house  
“ embowered with them. Calling one day  
“ upon a gentleman who resided in an ele-  
“ vated part of the suburbs, and to get at  
“ whose abode I had walked through a hot  
“ sun, and a city of stone, I was agreeably  
“ surprised, when the door opened, with a  
“ long yellow vista of an arcade of vines, and  
“ at once basking in the sun, and defending  
“ from it. In the suburbs there are some or-  
“ chards in all the southern luxuriance of  
“ leaves and fruit. In one of these I walked  
“ among heaps of vines, olives, cherry, orange,  
“ and almond trees. Next the orchard, was a  
“ *wine-garden*, answering to our tea-gardens,  
“ with wine-arbours and seats, as with us,

“where people come to drink wine and play  
“at their games.”

At Naples, the vines are still supported by young elms, as in the time of Virgil. The principal wines of the Neapolitan territory, are three sweet species, the most celebrated of which is the *Lacryma Christi*, a red wine of great richness, but seldom to be obtained genuine, little of it being made, and that for the stores of royalty.\*

\* *Lacryma* is not, however, always held in such high estimation, as the following anecdote (somewhat broad) related by Angelo, the fencing-master, will prove. The narrator says :

“ I cannot avoid mentioning an anecdote that a  
“ duke related to me, some years ago, on his return  
“ from Italy.”—“ When I was at Naples, Sir  
“ William Hamilton had a cassina at Portici,  
“ some little distance from Mount Vesuvius, as he  
“ was in the habit of approaching the crater as  
“ near as he could venture. He often took up his  
“ residence there expressly for that purpose, and  
“ was engaged on one occasion that had particu-  
“ larly attracted his attention. I 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 speak-  
“ ing of the excellence of the *Lacryma Christi*,  
“ a famous Italian wine, the mother ejaculated—  
“ ‘ Oh ! as how I had but some English gin here.’

These wines grow on the volcanic soil of the vicinity of Vesuvius.

The cultivation of the vine in the south of Italy, is conducted with great care, and its advantageous results are very evident. A recent traveller, in his journey from Barlotta to Otranto, says, " Among the vines, " the hoe is the instrument in use: at this " season, (February) the earth is collected " into pyramidal heaps, and the roots laid " almost bare. The vine is cut within two " feet of the ground, and the excellence of " produce shows the utility of the practice. " In the north of Italy, where the vines are " trained in sweeping festoons from tree to " tree, the wines are almost invariably thin " and subacid."

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" The duke, who luckily had taken some with him, " directly forwarded his servant to his hotel at Na- " ples, for it. At his return, the *madre*, delighted " with the *vero gusto*, by her frequent tasting, did " not a little convince his Grace of the improve- " ment the juniper berry had upon the vulgar " tongue, (in which she particularly excelled) " and the glass increasing, she said, ' she had not " ' never enjoyed the *good creature* (gin) since " ' she left England; it was far betterer than all " ' your outlandish wines."

The wine along the southern coast is excellent. The best is red, and not unlike our Port, and costs about two-pence a flagon.

Sicily produces wine in great abundance, although the economy or management of the vintage is on the same neglectful system as in part of Italy. To the excellence of the Sicilian wines, the territories of Syracuse and Messina have hitherto borne tribute. We learn from Pliny, that the Roman emperors had a custom of introducing in their *fêtes* the four superior kinds of wines: these were the Falernian, produced near Naples, the Greek wines of the Islands of Chios and Lesbos, and that called Mamertinum, from the immediate vicinity of Messina.

The greater part of the site of the ancient Syracuse is now covered with rich vineyards, the walls of which are built with broken marble, full of engravings and inscriptions, but most of them spoiled and defaced. The different wines of this district, are, generally speaking, extremely fine, and some of them truly delicious, especially the Calabrese, a wine made from a grape originally from Calabria, of a bright red co-

lour, and possessing a very agreeable flavour: the Moscatello is likewise a very superior wine, of a delicate flavour and rich amber colour, and is generally introduced in the dessert. A recent traveller says, "During  
" one of our interviews with the Signor  
" Landolina Nava, he presented us with a  
" bottle of wine that was very palatable,  
" which, he stated, his father, the Cavaliere,  
" had made from the directions laid down  
" by Hesiod and Homer. It is generally sup-  
" posed that the ancients made from these  
" same directions the wine used in the ce-  
" lebration of the sacred festivals of their  
" gods."\*

We conclude this portion of our subject, by quoting a few observations from a source already recognised, on the policy of an extended introduction of Italian wines to this country. Where so much is done by fashion, the suggestions of an individual are perhaps not likely to obtain; but this does not detract from their point and usefulness.

"The whole of Italy is much more conveniently situated for the exportation of

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\* Russell's Tour through Sicily, 1815.

“ wine, than are the ancient provinces of  
 “ Champagne and Burgundy, whence the  
 “ wine must be sent by some land carriage,  
 “ and a long tract of inland water-carriage,  
 “ to the sea-port: no part of Italy is far from  
 “ the sea, except a part of Lombardy and  
 “ Piedmont; which, however, are watered  
 “ by the Po, and its tributaries.\*

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\* Three Years in Italy.

“ At Avignon,” says the author, “ I was in  
 “ treaty for some wine of an excellent vineyard  
 “ and good vintage; I did not buy it, because the  
 “ quantity was more than I could want during my  
 “ stay there: the agent of the proprietor, who thus  
 “ realized his rents from his land, told me that he  
 “ should send the wine to Paris. ‘ By what route?’  
 “ ‘ Up the Rhone and Soane,—and by the canal  
 “ ‘ that unites the Soane and the Seine.’—‘ At how  
 “ ‘ much will it be sold at Paris?’—‘ About a franc  
 “ ‘ a bottle.’ This *portage*, almost from one end  
 “ of France to the other; this carriage by water,  
 “ for a great part of it against an adverse and a  
 “ strong current, did not much more than double  
 “ the price of a cheap and heavy article; for, I had  
 “ the offer of the wine at eight *sous* the bottle; but,  
 “ had it been destined for London, it would have  
 “ been sent down the Rhone, and to Marseilles.  
 “ This port, and the ports of Italy, are further from  
 “ England than Oporto and Bordeaux; but dis-  
 “ tance would add very little to the expense of the  
 “ transport of wine once shipped.”

“ As a protecting duty for our *nostrala*—  
“ strong beer, (for as a coal fire is the sun of  
“ England, so ale is our *vin du pays*) let a  
“ hundred per cent. *ad valorem*, be paid by  
“ every gallon of foreign wine imported into  
“ England; and, I believe, we might get  
“ good wine into our cellars, at little more  
“ than the price of ale.” The writer then  
alludes to the price of wine being increased  
by long keeping, and says, that “ a family  
“ man, who drinks his own wine, in France,  
“ generally begins to drink in the spring  
“ the wine of the preceding vintage; that is,  
“ household wine, of the same quality as  
“ that usually imported.” Next, we may  
add, that a bottle of Bordeaux, which may  
be bought even in Paris for a franc, will  
cost the purchaser in London, from 3s. to  
3s.6d. This, however, only applies to the  
*ordinaire*, or inferior wine, as we have al-  
ready shown, in the case of fine Claret. We  
concur with the writer, in regretting that  
we are deprived, by mere fiscal regulations,  
of the pleasures of table-wine, at a cheap  
rate; and, that, “ instead of bringing home  
“ the wines that gladdened the heart, and

“ inspired the genius of Anacreon,—and the  
“ wines produced on the island, that was the  
“ very cradle of the jolly god—the wines of  
“ Chios and of Naxos; instead of the wines  
“ of Italy, which contented the masters of  
“ the world; instead of searching along all  
“ the shores of the Mediterranean for what  
“ might gratify our taste; we should con-  
“ fine ourselves to one country, which, in  
“ this respect, has no advantage over other  
“ countries, but a treaty of commerce; and  
“ that instead of encouraging competition,  
“ and in consequence, cheapness, we should  
“ give almost the monopoly of our market,  
“ to a strip of land, in which, though any  
“ quantity of wine may be *made*, yet, of  
“ which it is sometimes said, the natural  
“ product would be insufficient to the supply  
“ of London only. Of the drinkers in Eng-  
“ land, not one in a hundred drinks wine;  
“ of the wine-drinkers, not one in a hundred  
“ drinks any wine but Port.”

Before the suggested change can take place, considerable improvement must be effected in the manufacture of the wines of Italy: this, however, is no more than was

done by the first wine-settlers in Portugal. We know that excellent wine is commonly drunk in Italy, but it is not always the produce of that country. A recent tourist, writing from Genoa, says—"An excellent  
" light wine accompanied our repast; drunk,  
" not in little cautious glasses, like our hot  
" intoxicating liquor, but out of tumblers. It  
" was just threepence, English, a quart! It  
" had, notwithstanding its lightness, a real  
" vinous body, and both looked and tasted  
" like a sort of claret; but, we were sorry to  
" find it was French, and not Italian."\*

The substance of these remarks, is as applicable to the wines of France as to those of Italy. When we consider how much the ingenuity of art has contributed towards the superiority of French wines, and thus advanced the growers to the rank of the first wine-makers in the world, we the more sensibly regret that the luxuriant bounty of Nature, in other parts of the continent, should be so inadequately appreciated; an evil which we have to point out, more or less, in almost every other wine-country.

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\* Letters from Abroad, in "the Liberal."

The mode in which the wine-trade of Florence is carried on, deserves mention.— Wine is sold in almost all the palaces, not wholesale, but in single bottles! A small arched opening, not exceeding eighteen or twenty inches, just large enough to admit a flask, with a door and knocker, may be seen in the front of the building, generally near the principal entrance. Nothing can appear more ridiculous than the hand putting out the flask of wine, while a carriage is driving up in great state with princes and princesses. The wine is of various qualities, from a penny to five-pence a bottle,—containing nearly a quart. “At present, “the best wine is sold at the Corsini palace.”\*

The island of Elba appears to be especially adapted for the vine. The heat of the sun, the variety of soil, mountains, which afford, by their elevation, all the necessary degrees of temperature,—and actual experience, corroborate this opinion. Mr. Williams, who travelled there in 1817, says,—“Already, the annual produce may be esti-

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\* Williams's Travels.

“ mated at 60,000 casks of the best quality,  
“ containing about ten gallons each, with  
“ about 500,000 barrels of the common wine,  
“ The best wines are the Bianillo and Alea-  
“ tico, red; the Muscat, both red and white;  
“ the Riminese, white. A Champagne, of  
“ superior flavour, is made of the Procanico  
“ grape,—and of the Muscat, before it is  
“ dried in the sun, which is necessary, pre-  
“ vious to the manufacture of the Muscat  
“ wine. We have drunk Aleatico, equal to  
“ the best Constantia. We mentioned our  
“ doubts of its keeping sound for any length  
“ of time, and were told, that the common  
“ wine had been sent to Holland, had been  
“ returned, and again sent back; and at the  
“ end of eighteen months, seemed a different  
“ and superior sort of wine, and this without  
“ brandy. The wine called Bischillato, has  
“ been exported to America. Proprietors  
“ are now beginning to manufacture with a  
“ degree of care and choice in the selection  
“ of the grapes, which promises a variety of  
“ very excellent wines, if the encourage-  
“ ment of a market can be found.

“ They begin to cultivate their new vine-  
“ yards in December, and continue their  
“ labour through January and February.

“ About seven hundred peasants go annually  
“ in the end of September from Lucca, to  
“ assist in the vintage and culture chiefly of  
“ wines, the population of Elba being at  
“ present inadequate. These peasants re-  
“ turn to Lucca on the first of May. Their  
“ hire is a certain quantity of coarse bread,  
“ and a little wine daily, with their bed,  
“ implements, and about twenty-five *pauls*,  
“ or about twelve shillings a month. The  
“ Elbese are better fed: each labourer re-  
“ ceives about two *pauls* a day, two ancho-  
“ vies at breakfast; at dinner, two ancho-  
“ vies, or stock-fish, with beef-soup; and  
“ again in the evening, two anchovies, as at  
“ breakfast, and one bottle of common wine.  
“ They bring their own bread, and furnish  
“ their own implements, and work from  
“ daylight till twenty minutes after sun-  
“ set.

“ Eight men, thus fed, will clear and  
“ plant in a week *un cento di vigna*, contain-  
“ ing 600 vine-plants. The vineyard is in  
“ its perfection in the fifth year, when, if  
“ the season be tolerable, and the soil good,  
“ a *cento* of vines will produce, at an ave-  
“ rage, from twelve to fourteen barrels,  
“ worth, according to its quality, from ten

“ to fifteen *pauls*: ‘ *Piu vecchia le vite piu*  
“ ‘ *forte il vino* ;’—‘ the older the grapes, the  
“ ‘ richer the vine,’ is the maxim; and at  
“ Procchio, the vines are of one hundred  
“ and fifty years growth. The best hills  
“ front to the sun—red stony ground being  
“ always the most suitable. In the valleys,  
“ the produce is one half greater; but the  
“ wine will not keep. At Campo, for ex-  
“ ample, the common wine falls off in nine  
“ months. The Muscato grape is exposed  
“ twenty days to the sun, after it has been  
“ gathered bunch by bunch.

“ The land is leased out to the peasants,  
“ for a portion of the produce; a half, a  
“ fourth, or a fifth, according to the quality  
“ of the soil. A fifth seems to be the more  
“ frequent proportion, and hence the te-  
“ nants, who hold farms of this extent, are  
“ called *Quintazoli*. By law, the tenant  
“ cannot commence the vintage without the  
“ landlord’s permission; the value of the  
“ landlord’s part, and the quality of the  
“ wine, depending materially on the time of  
“ gathering.”\*

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\* Travels in Italy, Greece, &c.

## GREEK WINES.

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THESE growths include not only the wines of Modern Greece, but of the Ionian Islands. A few of these are entitled to especial mention, although their number will preclude our entering into all their varieties.

The climate and geological structure of nearly the whole of Greece, may be considered congenial to the vine; yet, from erroneous modes of culture, in some degree, but more from injudicious manufacture, the present wines are not entitled to very high rank. It must, however, be conceded, that much of this neglect has been occasioned by the oppression of the Turks; and to account for this, the reader need only recal to his memory a few of the scenes of warfare, which so long distracted this unhappy country.

These hostilities being now at an end, and the political affairs of Greece in a fair way for adjustment, it is reasonable to hope that in proportion as the internal resources of the country become improved, the manufacture of wines may hereafter become an important branch of the commerce of the Greeks; inasmuch as the fertility and variety of the soil afford every encouragement for renewed industry.

The mode of cultivating the vine differs in various districts. In some places, the plants are cut and pruned, whilst in others the vine is left to luxuriate in hedges, or entwine round poplars; and a traveller, in noticing this profusion, says,—“under this  
“voluptuous drapery, the mendicants take  
“their stations; yet, strange to say, leave  
“the fruit untouched.” At Barout, the vines “are grown on the mountains; they  
“are very small, and the peasants bury  
“them in the ground till the warm season.”\*  
The Zante currant, or the *raisin de Corinthe*, is extensively cultivated along the Gulphs of Lepanto and Salamis, where it

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\* Turner's Tour in the Levant.

has usurped the fields formerly employed in the raising of tobacco. Zante produces annually about 8,000,000 pounds of currants, almost the whole of which are shipped for England.\* The fruit there called *uva-passa*, or *passolina*, was introduced into the island from Corinth, about two hundred and fifty years since. The plant succeeded so well, that the greatest part of Zante, where formerly the corn required for home consumption was grown, was gradually given up for their cultivation; and Dr. Müller, who travelled here in 1821, says the island now, in good years, produces between twelve and thirteen million pounds of these grapes; or in common years, between ten and eleven millions. The vine is low, and requires seven or eight years before it begins to bear properly; but, it lasts for centuries: and Dr. Müller was shown some plants said to

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\* Williams's Travels, 1820.—Mr. Emerson, in his "Picture of Greece, in 1822," says—"A remnant of this may be said to be the only trade at present remaining in Greece."—The quantity of currants annually imported into England, principally from the Ionian Islands, is about six thousand tons.

be two hundred years old. The grapes are about the size of our garden currants, with a little acidity, which improves their flavour. The fruit, when gathered, is spread on the ground to dry for fourteen days; and “at this season,” (latter end of March,) says Mr. Williams, “one heavy shower would “destroy the hopes of the harvest; and a “passing cloud, will darken every countenance in Zante.” If the rain continues, all precaution is useless: the grapes begin to rot, and must be thrown away, without even saving a small quantity for the cattle. The currant-trade is almost entirely in the hands of the English; for the careless and lazy Neapolitans and Sicilians, who take so little concern about their excellent wines, would not be fit for the cultivation of the *passolina*.

In other parts of Greece, the vine is frequently made to entwine on trellises, around a wall; where, in the heat of the day, whole families collect themselves, and sit under the shade. Chateaubriand describes the vines as constituting the riches of Corinth, and giving a fresh and fertile appearance to the country:—“they do not climb in fes-

“ toons upon trees, as in Italy, nor are they  
“ kept low as in the vicinity of Paris. Each  
“ root forms a detached verdant bush, round  
“ which the grapes hang, in autumn, like  
“ crystals.”

The wines of Candia and Cyprus were formerly celebrated throughout Europe; yet, since these islands have been under the domination of the Turks, their trade and celebrity have materially decreased. In Candia, or Crete, the manufacture of wines was extensively carried on in the monasteries. In the convent of Arcadi, built with the ruins of the ancient Arcadia, Tournefort reckoned about two hundred monks employed in the labours of the field and vineyard. Sieber, who was at Crete in 1817, found only twelve monks at Arcadi. “ They have,” says he, “ very fine and roomy cellars, and the best  
“ wine in the whole island, which is called  
“ after the village of Malivisi. When the  
“ Venetians were masters of the island,  
“ great quantities of this wine were produced  
“ about Rettimo and Candia, and it was  
“ made by boiling in large coppers, as I  
“ myself observed in this convent; but it is  
“ now very scarce, only a little being made

“ at Arcadi, the vineyards of which lie very high, and produce the finest grapes. The best is sold at the convent at 18 *piastres*, or 4 *florins*, the barrel of 18 gallons.” The domain of the convent extends to the foot of Mount Ida, and in the valley of Rettimo, nearly to the sea. This wine is a rich malmsey. Dr. Henderson also speaks of an agreeable claret from the vineyards of Kisanos, in Candia, and a fine flavoured white wine from those of Rettimo.

Cyprus produces several varieties of red and white wine. The exportation is principally to Venice, the Black Sea, and parts of Turkey. The celebrity of the old red wine of Cyprus is not yet forgotten.\* The

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\* *Vin de Chypre* is a splendid item in the *cartes* of some of the leading restaurateurs at Paris, where it is sold at the rate of two or three francs a glass. This, however, is only an imitation of Cyprus wine, and the mode of preparing it is thus given by the *Bibliothèque Physico-Economique*. To ten quarts of syrup of elder-berries, add 80 pints of water. Press the berries gently, and add 2 oz. ginger, and 2 oz. cloves; boil these together for an hour. After skimming it well, pour it into a vessel, and add 1½ lb. bruised grapes, which are to be left in it until the wine has acquired a fine colour.

choicest wine of the present day, is the Commanderia,—so called from the district in which it is made (between Limesole, Baffo, and Sta. Croce,) forming part of the Commandery of the Knights Templars. Great part of the commonest red wine is consumed in the island, for drinking, and making *rackee*, (weak, white brandy.) Both this, and a white muscadine, are brought from the villages in skins tarred inside, whence they acquire a strong taste of tar. The latter is a rich dessert wine; the common white wine is very good, and not very sweet; and after being kept two or three years, will fetch the price of Commanderia. Turner says, “The best white wine in the island is  
“made on the mountains near Limesole. At  
“Barout, the next port to Cyprus, the grapes  
“produce twenty different sorts of wine,  
“each village producing a variety. No wine  
“is, however, made in Barout; or indeed  
“admitted into the walls avowedly, and all

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This is nothing more than good elder-wine, which any English housekeeper understands making. The price and the name are, however, well proportioned.

“ that is drunk is smuggled in, which the  
“ authorities wink at. They make also a  
“ kind of honey from the grapes, very lus-  
“ cious, and the rest are dried for home con-  
“ sumption.”\*

The wines of Zante are deservedly much esteemed. The white, in particular, is dry, high-flavoured, and of a strong body: after the first season, it keeps for any number of years. One of these, a rich muscadine, when old, equals the best Sicilian wine in strength and taste. The common red and white wines are also sweet, but they are very heady; which quality the owners increase by artificial admixtures, the Zantiotes being very fond of strong wines. From the *passolina*, a wine is also made, which is oily, very strong, and a fine stomachic cordial. It is made from the grape, after it has been dried for four or five days, and partially protected from the sun. When the grapes are crushed, one-third of water is added; nevertheless, the wine is thick, and of a dark colour; but when in the cask, it becomes finer. Dr. Müller states the quan-

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\* Turner's Tour in the Levant.

tity of wine grown in Zante, at 8,000 casks annually.

Ithaca produces delicious wines, “as luscious as the bee’s nectareous dew.” Mr. Williams ranks Ithaca “at the head of the seven islands, perhaps of all Greece, for its wine. The red Ithaca wine is excellent, superior to that of Tenedos, 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 commandants at Cephalonia and Ithaca, we found it a delightful wine, with a Hermitage flavour, and a good sound body. The great difficulty in bringing the wines of these islands into commerce, when they are to be sent a distant voyage, arises from the want of brandying them sufficiently to make them keep.”\*

At Rhodes, wine is so abundant that great quantities are exported. Its flavour is sharp, with a little sweetness.

The town of Cos, in the island of that

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\* Travels in Greece, &c.

name, is nearly surrounded with vineyards. Samos produces great quantities of grapes, which are made into red and white wines: the red is sharp-tasted, with a tolerable body; the white wine, which is celebrated, is rather too sweet, but that goes off with time. It is extraordinary, that the wine of Samos, now so esteemed, should have been in such bad repute among the ancients.\*

The sweet white wine of the island of Tino, is famous through the Levant; and it also produces a red wine, which has an agreeable taste, and a good body.

Lampascus, in the sea of Marmora, was formerly celebrated for its wine; yet, it is no longer famous, although the vines are abundant, and its environs display all the beauty which Nature has lavished in this delightful climate. The neighbourhood of Muriofdi, a village not far from Lampascus, is thickly planted with vines; and, indeed, most of the wine that is imported in

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\* Lord Byron celebrates this wine, in his translation of the inspiring Greek song:—

Fill high, fill high, with Samian wine.

Constantinople is made here, though it all goes by the name of Dardanelles wine.

In a well-written narrative of a "Journey from Athens to Missolonghi," in a recent periodical work,\* we remember to have read a description of the classic field of Leuctra being planted with vines. The season of the journey was in the autumn of the year 1822. "The country between Plataea and Neochorio," says the writer, "is planted with vines to a considerable distance. The road leads over the field of Leuctra, where Epaminondas achieved his splendid victory over the Lacedaemonians. The grapes had been ripe already for the last six weeks, but neither Greeks nor Turks venture to gather them, for fear of a surprise from the enemy. (The reader will recollect the agitated state of Greece at this period.) Among the vines, the Turkish cavalry would have been of little use. Still the Greeks did not think proper to exert themselves for the sake of the grapes, for the whole plain between Chalcis and Thespise, was open to the

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\* London Magazine, Third Series.

“Turks. We waited till dark, at Plataea,  
“from fear of an attack, if we ventured to  
“pass it in the day-time. We arrived be-  
“fore midnight at Neochorio, a village op-  
“posite to Thespise, on a steep hill. We  
“did not meet a single Turk, and I myself  
“laid in an ample stock of grapes, and felt  
“no other regret, but that I was not able  
“to carry them all away. They were deli-  
“cious, of an exquisite flavour, and hang-  
“ing down from the vines so abundantly,  
“as if imploring the stranger to come and  
“pluck them.”

The general adulteration of wine through-  
out Greece, remains to be noticed. The  
principal article for this purpose is rosin.  
Even at Athens, the practice is very general.  
Mr. Williams, in a note to his account of  
the city, tells us, that for a bottle of wine of  
the country, *strongly impregnated with rosin*,  
he paid threepence. “We never tasted this  
“ingredient so predominant as here. The  
“reason usually given for this practice, is,  
“that without rosin, the wine would not  
“keep. Dr. Chelli, a Roman physician,  
“attributes the custom to the knavery of  
“the Greeks, who, he said, used the rosin

“ to prevent the discovery of the quantity of  
“ water with which the wine is adulterated.”  
Mr. Turner likewise says, “ The wine of the  
“ Morea is positively undrinkable ; for there,  
“ (and indeed generally, more or less, through  
“ Greece,) they mix with it such a quantity  
“ of rosin, that the bitter taste of that bitu-  
“ minous matter is completely substituted  
“ for the original flavour.”

## RUSSIAN WINES.

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WHOEVER has rendered himself at all acquainted with the habits of Russian society, either by testimony, or the journals of travellers, must be aware that a considerable quantity of wine is annually consumed in that vast empire. Even the varieties that have been mentioned in the preceding pages, as exported to Russia, must have given the reader some intimation of the above fact.\* The culture of the vine in this

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\* At page 12, we have quoted a passage from Dr. Granville, the last traveller in Russia. The same gentleman, after describing the *comestibles* of a splendid entertainment at St. Petersburg, says—  
“ He of the bottles thinks it high time to remind  
“ you of such cordial beverages as Champagne,  
“ Burgundy, Lafitte, Paxareta, Vin du Command-  
“ eur, Johannisberg, de la Comète, and so on,

country, has consequently become an object of national importance; and the success which has already attended the exertions made for this object, promises even much more favourable results.

The scene of these fortunate operations, has been the southern district of Russia. In Moldavia, and on the left bank of the Pruth, a white grape, containing a great deal of carbonic acid, is advantageously cultivated. In the Crimea, especially at Sou-dak, vines are grown with very large berries, often not less than plums. The vines of Spain and Languedoc, are successfully cultivated by a Frenchman, at Larci, near Balaklava. A white wine is produced on the banks of the Molotschna, which falls into the Don; which wines are very well known in Moscow and Petersburgh, under

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“ until you know not which choice to make. Mine  
“ was the easiest task on such occasions, for I took  
“ none, and I am the better for it: but the quantity  
“ of Champagne that I saw drunk in St. Peters-  
“ burgh, actually astounded me. I feel confident,  
“ that there must be another Champagne country  
“ somewhat nearer to Russia than the French  
“ Champagne, to supply what is actually con-  
“ sumed of that wine.”

the name of Don wines. There is a vineyard near Astracan, which produces very good wine, the greater part of which is sent to the Imperial Court of Petersburg; what is sold, produces a higher price than the wines of France. The north side of the Caucasus produces a wine of middling quality, and in sufficient quantity for the inhabitants of these countries.

The valley of Soudak, especially towards the east, is described as one of the most enchanting scenes in the world; and America, Siberia, Italy, and the Caucasus, are said to offer nothing more delightful. So successful has the culture of the vine been in this district, that it is even thought Russia may, at no very distant period, produce wines enough in the Crimea for her own consumption. The first vineyards were planted there in the year 1804, at the suggestion of the celebrated naturalist, Pallas; the situation is named Gadjakol, in the territory of Kosi. Cuttings of vines are brought from France, Zante, Tenedos, the Rhine, Astrachan, and Kisliar; and two Frenchmen, the one a vine-dresser, and the other a farmer, were appointed to plant and manage them. Ten

orphan pupils, from the military school of Cherson, were put under the care of these cultivators; government supplied the necessary capital for every part of the undertaking; and 28,000 vines were planted,—which, in the year 1826, produced 1,500 *vedros* of wine, of Hungary, Bordeaux, the Rhine, Asmanshausen, Muscat, Petit Bourgogne, Zante, and Kakour, of the best quality.

A recent letter from Akerman, describes the vintage of the year 1827, as extremely favourable,—and presents us with the following details:—

“ 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 common *vedros*, Russian measure. The *vedro* sells upon the spot, at from five to seven *piastres*. The number of proprie-

“tors of vineyards is now 278, the greater  
“number of them originally Greeks or Ar-  
“menians.

“We must not, however, pass over in si-  
“lence, the colonists that dwell in the vil-  
“lage of Schaha, about five *wersts* from this  
“town. This establishment was formed  
“about four years ago, by ten or twelve  
“Swiss families, who have transported to  
“this country, their active industry, and  
“their peaceful habits. The hills, which  
“they have planted with vines, border upon  
“the Liman, and enjoy a most delightful  
“exposure. In a few years, this infant co-  
“lony has risen to a very remarkable degree  
“of prosperity: upon the whole, it is with  
“satisfaction that we have lately observed  
“the culture of the vine making rapid pro-  
“gress in this country. Formerly, the plan-  
“tations were given up to chance; now, the  
“ground is carefully fenced. Attempts have  
“been made to transplant the vines of  
“France and Hungary, and those of the  
“Rhine. Lastly, presses have been built  
“upon models brought from abroad.

“Amongst the establishments which pro-  
“mise to be most successful, may be men-

“ tioned, those just formed by Messrs. Col-  
“ lin and Krinitzky. The latter has, in  
“ Bessarabia, made the first trial of a che-  
“ mical process, with a view to determine  
“ the degree of fermentation developed by  
“ the wine when it is first tunned. By  
“ means of this ingenious expedient, the  
“ instant may be ascertained when the wine  
“ can be bunged-up without danger to the  
“ casks, from the action of fermentation.  
“ The application of this method is so much  
“ the more useful, that the wines of Aker-  
“ man possess, in some measure, the cream-  
“ ing quality. The vineyard belonging to  
“ the crown, produced this year more than  
“ 32,000 bottles of wine.”

The chief production of Georgia is wine, which is of excellent quality, and so abundant in the countries situated between the Caspian and the Black Seas, that it would soon become a most important article of exportation, if the people could be induced to improve their method of making and preserving it. At present, the grapes are gathered and pressed without any care; and the process of fermentation is so unskilfully managed, that the wine rarely keeps to the

following vintage. The skins of animals, are the vessels in which it is kept. The hair is turned inwards, and the interior of the bag is thickly besmeared with asphaltum, or mineral tar, which imparts an abominable flavour to the wine. The Georgians have not yet learned to keep their wine in casks, without which, it is vain to look for any improvement in its manufacture. Yet, the mountains abound in the requisite materials, and only a few coopers are wanted to make the commencement.

M. Klaproth says, “ during my residence  
“ at Tiflis, a Hungarian, named Martini, to  
“ whom General Gondovitch had entrusted  
“ the management of some vineyards be-  
“ longing to the government, made with  
“ the grapes of the country several kinds of  
“ wine, which might bear comparison with  
“ the best wines of Burgundy. The death  
“ of this man, put a stop to these interesting  
“ experiments. If due attention were paid  
“ to the preparation of wine in these coun-  
“ tries, they might soon furnish Russia with  
“ all she consumes.”\*

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\* *Tableau du Caucase, et des Provinces limitrophes entre la Russia et la Perse, par M. Klaproth. Paris, 1827.*

The consumption of wine in Georgia, and above all, at Tiflis, is prodigiously great. From the prince to the peasant, the ordinary ration of a Georgian, if we may believe M. Gamba, is one *tonque*, (equal to five bottles and a half of Bordeaux per day.) A *tonque* of the best wine, such as is drunk by persons of rank, costs about twenty *sous*; the inferior wines for less than a *sous* a bottle.

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In Turkey, the practice of drinking wine gains ground, whilst that of opium falls into disuse. Very few among the Turks eat opium now, and those in private. So long ago as 1796, when Lady Mary Wortley Montague wrote her fascinating "Letters," the Turkish ladies drank wine. Her ladyship, speaking of their mode of living, says, " 'Tis true, their magnificence is of a very  
" different taste from ours, and perhaps of a  
" better. I am almost of opinion they have a  
" right notion of life. They consume it in  
" music, gardens, *wine*, and delicate eating,  
" while we are tormenting our brains, &c."

## PERSIAN WINES.

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WE have already alluded to the suppository story of Persia being the native country of the vine, and Jem-sheed being the first who discovered wine.\* The narrative is from Moullah Ackber's MSS., and is quoted by Sir James Malcolm, in his valuable "History of Persia."† Without pretending to an investigation of the truth of this statement, we may remark, that the perfection which the vine in Persia attains, would almost lead us to receive the above as a matter of sober history. Sir Robert Kerr Porter describes the grapes of Shiraz, of a "size and fullness hardly to be matched in "other climates." Mr. Morier, in his Se-

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\* See page 14.

† Vol. i. page 10, note.

cond Journey through Persia, subsequent to Sir R. K. Porter's visit, extols the grapes of another place in Persia, as still finer than those of Shiraz. Mr. Morier likewise relates the following interesting particulars of the vineyards :—

“ The Persian vine-dressers do all in  
 “ their power to make the vine run up the  
 “ wall, and curl over on the other side, which  
 “ they do by tying stones to the extremity  
 “ of the tendril. May not this illustrate  
 “ that beautiful passage used in Genesis?  
 “ (xlix. 22) *Joseph is a fruitful bough; even*  
 “ *a fruitful bough by a wall, whose branches*  
 “ *run over the wall.*”

Wine is strictly forbidden by the Koran; the Persians, as Mahometans, are consequently forbidden from tasting the juice of the grape: but this rule is often broken,—and, as to use their own phrase, “ there is  
 “ as much sin in a glass as in a flagon,” they usually, when they drink, indulge to excess. Indeed, they are so impressed with the idea that the sole pleasure of this forbidden liquor lies in its intoxicating effects, that nothing but constant observation can satisfy them that Christians are not all

drunkards. "It is," they often remark, when speaking to one, "a privilege of your religion to be so, and therefore neither attended with shame nor disgrace."\* If told that, though we are permitted to use wine, excess is considered as degrading, and often, when it incapacitates for duty, as criminal; they listen with a smile of incredulity: for they believe it impossible that men, who are not withheld by religion, can deny themselves, what *they* are led, by the restraint imposed upon them, to deem one of the most delightful of all enjoyments.

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\* Sir John Malcolm relates the following:—An English naval officer had come on shore at Abushehar, and mounted a spirited horse, to take a ride. The awkwardness of the rider, who was nearly falling at every bound the animal took, amused a great number of spectators. Next day, a Persian, who supplied the vessel with fruit and vegetables, came off, and seeing the officer, said to him, "I have saved your reputation; not a man who laughed at you, has the suspicion that you are a bad horseman."—"How have you managed that?" said the gentleman.—"I told them," he replied, "that you, like every Englishman, ride admirably, as becomes a nation of soldiers, but that you were very drunk, and that was the reason of your not keeping your seat so firmly as you otherwise would have done."

Though drunkenness be a vice of the Persians, it is not only a plebeian sin; for they have examples, royal and noble, in their history. Shah Suffee, the successor of Shah Abbas the Great, was much addicted to his cups; which, instead of gladdening his heart, made him more like a beastly savage. When he was one day excessively intoxicated, he stabbed his favourite queen; and, we are informed by Tavernier, that when he recovered his senses, and found what he had done, he gave way to the most violent grief, and issued orders to destroy every wine-flask in his kingdom. His illiberality to others, who indulged in the same excess with himself, appears to have been boundless; for he caused several noblemen of high rank to be put to death, on the occurrence of a trifling affray, caused by intoxication. Suffee was succeeded by Abbas II. who was not ten years old when he ascended the throne, and a hopeful man he seems to have turned out, notwithstanding he at first fell into the hands of his ministers, who are represented as persons of religious and austere habits. They attempted to reform the court: wine was prohibited; drunkards were re-

moved from office; and strict sobriety was one of the steps in the ladder to high station. One author states, that the inhabitants of Grivan, in Armenia, alarmed at the abstemious and pious character of a governor appointed to rule them, petitioned the king not to send him: their frailty, they said, led them to dread "a water-drinker." The fact was, the Christians of this city were remarkable for their love of drinking; and were alarmed at the prospect of being governed by a religious bigot, who would consider even the moderate use of wine, a just ground for plundering them of their property, if he did not deprive them of life. The king was advised to attend to this petition. His reply stated, that the drunkards of Grivan, were quite unworthy of the holy man whom he had appointed to rule them; and he had therefore nominated one whose character was more suited to such sinners.

But Abbas himself afterwards became as great a toper as his precursor: the manners of the court altered as the king advanced in years; he committed few cruelties, except when intoxicated; but he appears then to have entirely dropped the king. All Euro-

peans, whether travellers, merchants, monks, or artificers, were admitted to share his orgies. Persian writers say the royal feasts were frequently enlivened by wit, and that the king sometimes condescended to smile at the sallies of his companions. He happened to observe, at one of his entertainments, that he had sent an ambassador to India, who had met with so many delays, he believed he would never come back. "Let us all agree to sit here till he returns," cried the son of a judge, who made one of the assembly, and, by the way, was no bad judge.—Though the youth had forgotten himself, Abbas was delighted with an exclamation, showing such enjoyment of his society. But different scenes were often exhibited; and the most dissipated nobles dreaded an invitation to drink with their monarch, who was as solicitous to make them exceed, as he was prompt to punish any act of disrespect produced by that excess. Probably, they received Abbas's invitations with the same pleasure, as we should a royal command to sup with the lion of the Zoological Society. At length, Abbas died, at the age of thirty-four; it is said, from an in-

flammation in the throat, caused by excessive drinking.

Abbas, as might be expected, kept his cellars plentifully stocked with choice wines, principally from Georgia, Karamania, and Shiraz; and, as Dr. Henderson tells us, “preserved with great nicety in bottles of Venice crystal; and every six weeks, he received from the first of these countries a supply of twenty chests, each of them containing ten bottles,—and each bottle about three quarts.” He had, moreover, a master of the cellars, and doubtless, a cellar-book.

Many of the Persians still appear to entertain the same idea of wine, as they did in the time of Suffee: their indulgences being secret, and usually extending to excess and intoxication, or to the abuse rather than the proper use of wine. They have, likewise, an odd idea of shifting part of the offence against the Koran, by pretending that the sin is not so great, if the wine is made by infidels; and, according to Sir Robert Kerr Porter, so severe is the law upon this point of conscience, that wherever jars of Shiraz Mahomedan wine are discovered, the chief

of the municipal officers are ordered to see them broken into pieces.\* We ought, however, to mention, that wine is not at this time allowed in the royal household; for Sir James Malcolm, in describing the habits of the present sovereign of Persia, says,—  
“Some of the former kings used to indulge  
“openly in drinking wine, but none of the  
“reigning family have yet outraged the reli-  
“gious feelings of their subjects, by so flag-  
“rant a violation of the laws of Persia.  
“Bowls, filled with sherbet, made of every  
“species of fruit, furnish the beverage of the  
“royal meals.”\*

The most celebrated of the Persian wines, is that of Shiraz; although the manufacture has considerably decreased. Ispahan, Teheran, and other places, have vineyards, but are not so well known for their wines; besides, it should be recollected, that grapes, in their season, form part of the ordinary meals of the people. Sir Robert Kerr Porter tells us, that the vine is comparatively neglected at Shiraz, and that the manufacture is altogether badly conducted. He describes it

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\* Sketches of Life in Persia, 1829.

of every quality, from a brilliant topaz clearness, to a sour and muddy syrup. “When good, the taste should be a little sweet, accompanied with the flavour of dry Ma-deira,—to which, when old, it is not at all inferior.” This applies only to the white wine of Shiraz; the red, of which Hafiz and other Persian poets have sung, is rich and luscious; though in prose estimation, little superior to a second-rate wine.

The poets of Persia, like those of all other nations, have made wine the theme of their verse. The extatic strains of Hafiz, on the ruby glories of the Shiraz, will be recollected; but the following translation from Rudeki is less known:—

He who my brimming cup shall view,  
 In trembling radiance shine,  
 Shall own the ruby's brilliant hue,  
 Is match'd by rosy wine;

Each is a gem from Nature's hand,  
 In living lustre bright;  
 But one congeals its radiance bland,  
 One swims in liquid light.

Ere you can touch, its sparkling dye  
 Has left a splendid stain;  
 Ere you can drink, the essence high  
 Floats giddy through the brain.\*

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† Translated by Dr. Leyden.

Again, in a playful ode to "Yesterday,"  
from Achmed Ardebeili :—

Jocund sprites of social joy  
Round our smiling goblet play ;  
Flit, ye powers of rude annoy,  
Like the Ghost of Yesterday !

Odorous sweets, and Kerzerom wine,  
Hither, boy, with speed convey ;  
Jasmin wreaths with roses' twine,  
Ere they fade like Yesterday !

Brim the bowl, and pass it round ;  
Lightly tune the sportive lay :  
Let the festal hour be crown'd,  
Ere 'tis lost like Yesterday !

Once more :—

Go scatter flowers, and bring me wine,  
That while I drink, their incense sweet,  
May charm my soul with dreams divine,  
Of her my fancy joys to meet.

But, ah ! her absence brings a pain,  
Which ne'er can be in wine forgot ;  
Then take, oh ! take the cup again,  
Wine has no charms where she is not.

## MADEIRA WINES.

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THE vine was introduced into Madeira from the Island of Cyprus; but at what period, rests upon very dubious conjecture. It is not easy to reconcile the character of Chaptal for accuracy in his philosophical enquiries, when he mentions, that in the year 1420, wines were already planted in this island. At all events, there must be a confusion in the dates, as the island itself, according to the Portuguese historians, had been discovered only in the preceding year: if so, there could scarcely be a sufficient quantity of land cleared away to produce the common necessaries of life, much less to plant vineyards; and, if a conflagration of the woods which overspread the country, and lasted several years, as is generally related, was necessary to prepare the island for cultivation, a much later period must be referred to for introducing the vine into

Madeira. Dr. Henderson appears inclined to adopt the opinion of Chaptal, with a trifling variation in the date. He observes: “ The island of Madeira is said to have been “ stocked with plants brought directly from “ Candia, by order of Prince Henry ; under “ whose auspices the first colony of the “ Portuguese was established there, in the “ year 1421.”\*

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\* History of Wines, 4to. p. 248. As the discovery of Madeira is involved in some doubt, it is not likely that the above point can be satisfactorily ascertained. If the island was discovered by Macham, in the reign of Edward III., or between the years 1327 and 1378, the vine might probably have been planted here as early as 1420. This opinion is likewise, in some measure corroborated by the report of Alvise da Mosto, a Venetian traveller, who stopped there on his voyage to Africa, in 1455 : he says the vines there produced more grapes than leaves, and the clusters were of extraordinary size. He also mentions the manufacture and exportation of wine as then commenced.

Washington Irving, in the translation of the narrative of Macham's discovery, appended to his *Life of Columbus*, says : “ The country was indeed “ delightful ; the forests were stately and magnifi- “ cent ; there were trees laden with excellent fruits, “ others with aromatic flowers ; the waters were “ cool and limpid ; the sky serene ; and there was “ a balmy sweetness in the air.”

There is no end to the varieties of the vine in Madeira, if you listen to the cultivators, no two of whom, however, agree in giving the same name to the least important. The juices of the species called the *verdelho*, *negro molle*, *bustardo*, *bual*, and *tinta*, are commonly mixed together, to produce the best Madeira wine, or those in the southern part of the island, which is principally indebted for its flavour to the two latter. The *tinta*, when separated, produces a wine closely resembling Burgundy, in colour and flavour, when new, but much softer; becoming very like tawney port after it has been about two years in the cask; and not distinguishable, either in colour or flavour, from rich old Madeira, at the end of twenty years. It is the only red wine made in the island, and is suffered to ferment with the husks of the fruit remaining in it, to fix the colour. It would retain the character of Burgundy longer, were it bottled earlier, but then there is the probability of its acquiring a bad flavour from the sediment. The paler wines, such as the pure *verdelho*, or north wine, acquire an amber hue with age; whereas, those whose husks impart

some portion of colour to the juice during pressure, grow lighter with age. The *sercial* is said to be the hock grape brought from Europe: the leaf is of a very yellow green, and cottony on both sides. It grows best under precipices, and as the husk is very thick, is left longer than the others, to ripen. The quantity of *sercial* produced, does not exceed forty or fifty pipes in the year.

There are three qualities of malmsey: the *cadel*, or candy\* is the best, but produces little; the *beibosa* and *malvazia* yield pretty abundantly, but the latter is very inferior. The vines grow on rocky grounds, with a full exposure to the sun. The grapes require to be over-ripe or shrivelled, and are therefore allowed to hang a month later than those used in the manufacture of dry wines.†

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\* Mr. Bowdich, in his *Excursions in Madeira*, 4to. 1825, says, "This vine was introduced from Candia, before 1445, by Prince Henry." His authority is the *Colleção de Noticias*. The date almost coincides with that adopted by Dr. Henderson.

† Mr. Bowdich describes the finest malmsey plantation in the island as created entirely by an *avalanche* of tufa, which, falling from a height of

Mr. Bowdich has given an interesting description of the general culture of the vine in the island, which we quote with little abridgment :

“ The best soil for the vine is *saibro*, or  
“ an equal mixture of *saibro* and *pedro molle*  
“ or of the red and yellow tufa ; the latter,  
“ from its lightness and looseness would be  
“ washed away by the rains, were it not  
“ mixed with some other soil. Equal por-  
“ tions of *saibro*, *pedro molle*, and *massapes*,  
“ which is a clayey earth, seem to be pre-  
“ ferred in very dry situations ; and when  
“ the *massapes* is mixed with a volcanic  
“ cinder, called the *araya*, the vine endures  
“ longer in this than in any other soil. It  
“ is said to last sixty years in it, if planted  
“ wide enough apart. The ground being  
“ turned up, the trenches are dug from four  
“ to seven feet deep, according to the na-

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upwards of 1,200 feet, has lodged and spread at the bottom of a cliff, adjoining which is a fall of water, of one shallow and two deep stages. The vineyards and adjoining house are only accessible by water ; the labourers have a daring route, in ascending and descending the cliff, by a succession of simple stakes, driven into, and projecting from it.

“ ture of the soil, and a quantity of loose or  
“ stony earth is placed at the bottom, to  
“ prevent the roots reaching the stiff clayey  
“ soil beneath, which would oppose their  
“ growth. They water the ground three  
“ times if the summer has been very dry,  
“ leaving the sluices open until the ground  
“ is pretty well soaked; the less the ground  
“ is watered, the stronger the wine, but the  
“ quantity is diminished in proportion.  
“ Some cultivators lay cow-dung at the  
“ roots of the vines where they plant them,  
“ and when the wine becomes poor, mix a  
“ fresh quantity with the soil at the surface:  
“ others consider that animal manure in-  
“ jures the flavour of the grape, and sow  
“ the *lupinus perennis* among the vines in-  
“ stead; this they do in the January of  
“ every second year, cutting it down, and  
“ burying it, by turning over the surface of  
“ the soil, after the small rains, which pre-  
“ vail for about ten days at the end of  
“ April.

“ An English acre will produce four pipes  
“ of wine under the most favourable cir-  
“ cumstances; but one pipe seems to be  
“ the average, taking the vineyards through-

“ out the island.\* The propagation is by  
“ cuttings, and they prefer the *verdelho* of  
“ the north, when forming a plantation in  
“ the southern part of the island, as it im-  
“ proves considerably from the better soil,  
“ climate, and aspect ; on this they engraft  
“ any other variety they may wish : the  
“ grapes yield no wine until the fourth year.  
“ The stalks of the *arundo sagittata* are used  
“ in making frames for supporting the vines,  
“ in the southern parts of the island, and  
“ the *salix rubra* for tying them to this  
“ trellis-work. In the north part of the is-  
“ land the vines are trained around the  
“ chestnut trees ; this firmer support being  
“ necessary, as it is said, on account of the  
“ high winds prevailing there ; but they  
“ generally neglect to cut away the branches  
“ which prevent the sun from reaching the

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\* The lizards devour immense quantities of grapes ; and are said to manifest a decided preference for the *tinto*, but this, probably, is merely because the *verdelho* grapes are not ripe so early in the season. A cultivator dares not allow his grapes to remain on the vines after his neighbours have taken in theirs ; for if he did, all the rats of the neighbourhood would adjourn to his vineyard, and take a ruinous tithé.

“ vine, and it evidently languishes in the  
 “ vegetable soil natural to the chestnut  
 “ tree.

“ The vines give fruit as high as 2,700  
 “ feet in Madeira; at the extremity of this,  
 “ the vine can scarcely be called flourishing,  
 “ as no wine can be made from it; still it  
 “ produces eatable fruit: the greatest height  
 “ at which it is now cultivated for wine,  
 “ is in the valley of the Cortal das Freiras,  
 “ which is 2,080 feet above the level of the  
 “ sea.\* There is much dispute as to the  
 “ best moment for pruning the vines; some  
 “ prefer February, others, the middle of  
 “ March; it depends principally, however,  
 “ on their foresight as to the weather when  
 “ the flowering takes place, which is from  
 “ six weeks to two months after the prun-  
 “ ing. The produce of one year must fre-  
 “ quently be treated very differently from  
 “ that of another. When the grapes are  
 “ green, the fermentation must be checked;

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\* “ There is one extraordinary kind, which is  
 “ merely used as a dessert-fruit, about the size of  
 “ a muscle plum, and the clusters are so large as  
 “ sometimes to weigh twenty pounds.”—*History of  
 Madeira*, 1821.

“ when they are wet, from unseasonable  
“ rains, it must be assisted; generally speak-  
“ ing, the riper the fruit, the more diffi-  
“ cult the fermentation. A very agree-  
“ able *liqueur* is made in the island from the  
“ second pressure of the grape, (the first  
“ being merely with the feet) into which an  
“ equal quantity of brandy is immediately  
“ thrown, to stop the fermentation and pro-  
“ duce sweetness. Gypsum is pretty gene-  
“ rally used to clarify and mellow the wines  
“ while working, unless they happen to be  
“ of a green vintage. The importation of  
“ foreign brandy is now prohibited, and  
“ even that made in Portugal is subject to  
“ a duty amounting to a prohibition; it is  
“ made from the north wine and the lees of  
“ others. In the war time all the houses  
“ were compelled to ripen their wines by  
“ stoves, as they held no stocks: those who  
“ managed this themselves, rose the heat  
“ gradually, from about 60° to 90°; others,  
“ who trusted them to the public stoves,  
“ generally found that they were neglected  
“ until the last moment, and then all but  
“ boiled.”\*

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\* This account of the wine manufacture of the island is especially valuable, as no recent traveller.

The usual process of making the wine is very simple. The grapes, when cut, are immediately consigned to the press, which is a large wooden trough, not unlike the cider-press in England, over which is a large clumsy lever, connected with other machinery. When the trough is nearly filled, the due number of bare-legged peasants, appointed for the purpose, enter the machines, and by the active tread of their feet, press out the juice, which runs into a vessel beneath. The husks or stalks are then collected and pressed with the lever, which pressure is occasionally extended to the fourth time. The best wine is allowed to ferment for about six weeks after it is made.

There is some difference in the accounts given of the quantity of wine made in Madeira; but the most authentic average appears to be from twenty-five to thirty thousand pipes, the greater part of which is exported, and the rest consumed in the island. It does not, however, attain its due state of perfection till it has acquired a cer-

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nas paid so much attention to the botany and geology of Madeira, as did Mr. Bowdich, in the autumn of 1823.

tain age in Madeira, or been transported to a warmer climate, and deposited there for a longer or shorter period. Hence has arisen the practice of sending such wines as are intended for British consumption, a voyage to the West Indies, or round the East Indies, China, and the Brazils; which, experience has determined to be essential to their excellence. Great part of the cargoes conveyed to the East Indies, for the above purpose, is purchased on speculation, and on long credit, or in barter for goods, and often by inexperienced judges of wine; when the wine in question is sometimes underrated, by the name of Truck or Barter Madeira.

The wines from Madeira shipped into Great Britain in 1785, were 1,225 pipes; in 1802, 2,984 pipes; in 1810, 4,706 pipes; and in 1820, 5,234 pipes.

Sir George Staunton states the whole annual vintage at an average of 25,000 pipes of 120 gallons each, including 500 pipes of malmsey.

The improvement of Madeira wines by a voyage, may be explained as follows. In the phenomena of fermentation, the formation of alcohol is the last and most essential;

and it is plain how this must depend on the quantity of sugar, goodness of the fruit, the due apportioning of the leaven, and on the management of the process. Thus, when all the necessary circumstances are present, the process goes on till the produce is pure wine, or a compound of alcohol, water, acid, colour, vegetable extract, and sugar. For although the two latter are said to be destroyed, there is almost always a minute portion of both remaining: the former, rendered very sensible in some wines, by the skinny matter which they deposit on the sides of the bottles. In a similar manner, it happens, that a portion of sugar continues attached to the wine for a long time, though it is not always sensible, except to a fine taste. Thus, it is perceptible in Claret, and even in Madeira, which are among the driest of our wines. In the first stages of the fermentation, the sugar is never thoroughly decomposed. If that were the case, indeed, the process would stop, or it would proceed to vinegar. Farther fermentation, that slower species which takes place in the casks, tends farther to diminish it; but still a portion remains even when it has been bottled.

It is the gradual conversion of this sugar, the chief operation that goes on in bottled wines, which is the cause of the change which these undergo. This process often requires many years for its completion: that is the case in the Clarets of Chateau Margaux, and other Bordeaux wines; and the same process indeed takes place, to a greater or less degree, in Madeira and the other strong wines. In these cases, it is a cause of improvement; the wine becoming more perfect under this last tedious fermentation: in others, however, it is mischievous, and hence the destruction of many wines.

By the above considerations, we can account for the benefit which Madeira receives in a hot climate, or in a hot cellar. The effect of the heat, and, in the case of a sea-voyage, united to the agitation, whose action was considered before, is that of accelerating the imperceptible fermentation, and thus ripening the wine sooner than would have happened in a low temperature, and at rest. But it is a mistake to imagine, that this is peculiar to Madeira, or that it is the only wine which can be benefited by this treatment. The effect of heat, is indeed such in this case, as is suspected by few. In

America, it is a well-known practice to boil Madeira, or to heat it to the boiling temperature, and the effect is that of rendering it good and old wine, when previously harsh and new: the same practice is applicable to Port. If newly-bottled wine be exposed to the sun, it begins shortly to deposit, and improve in flavour; and even the rawest wine of this kind, by heating it in hot water, may be caused, in the course of a day, to assume the quality which it would have had after many years keeping. It is so far from being injurious, as might be imagined, that it is a valuable secret; and, as we believe, that it is but little known to those whose interest it is to give the complexion of old wine to new, and who generally effect this purpose in a fraudulent manner, by putting it into foul and crusted bottles.\*

We believe the maturation of Madera to have been attempted in this country, by an ingenious method of giving it constant motion, so as in part to produce the agitation of a sea-voyage. A familiar instance

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\* Supplement to the Encyclopædia Britannica: article—WINE.

of this good effect on fermented liquors, is observable in the London Porter drunk in the Isle of Wight, which is materially benefited by the short sea-carriage.

Flavouring Madeira is another process important to its perfection. The flavour itself is nothing; but that which we know is given by means of bitter almonds, and we believe, of sweet almonds also. This requires some delicacy and attention, and particular care that it be not overdone. As the full fermentation would destroy the more volatile flavours, the flavouring substances are only introduced towards its decline: in Madeira, the nut-cake is put into the cask.\*

We may here mention, that notwithstanding the fine climate of Madeira, there seems to be considerable error in estimating its beneficial effects on invalids. Upon the authority of Dr. Heneiken, who has resided in the island for several years, we learn that since the summer of 1821, thirty-five inva-

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\* Dr. Henderson, however, tells us that the nutty taste is not communicated by means of bitter almonds, but is inherent in the wine.

lids have either reached or sailed for Madeira. (The doctor speaks from memory.) Of this number, two or three died on ship-board, and three within a month of their landing; five or six just survived the winter; about an equal number lingered through the spring, and three or four entered upon and passed through a second winter. Of the whole number, thirteen only, (including the doctor,) were alive in 1824. Two or three were cases of asthma, and two of chronic disease of the trachea and larynx; “if these be excepted, and those “be considered as dead who cannot be “alive three months hence, the survivors of “thirty-five, or thereabouts, in the short “space of two years and a half, and who, so “far from being cured, can only make the “best of a precarious existence, in a low “latitude, will be reduced to six.”

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The wines of the Canary Islands, which approach to the Madeira in quality, have already been noticed in the present volume. In the Teneriffe produce, is included the *vin*

*de Malvasia*, (so called from Malvasia, a town in the Morea,) or malmsey, a rich and luscious sack, which was, in the seventeenth century, a great favourite in England.—Twenty-five thousand pipes are said to be annually exported from Teneriffe, and a good deal of the remainder is manufactured into brandy.

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\* See "Spanish Wines," p. 78-79.

## CAPE WINES.

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THE climate of the British dominions in the south of Africa, is one of the finest in the world. The average height of the barometer is about thirty inches, and the average summer heat, at noon, is about seventy-eight degrees. It resembles the climate of Italy, but is rather warmer and dryer; and it is so dry, that draining is little required for the ground.

With these advantages, the vine has been cultivated with considerable success at the Cape of Good Hope, since its colonization by the Dutch, under Van Reibeck, in 1650. Since the colony became British, vines have increased tenfold, and the chief article of

commerce is wine. But, unfortunately, more attention has been paid to quantity than to quality, except on the farms which yield Constantia. This wine, which is so much prized in Europe, is the produce of two farms known by that name, and situated within eight or nine miles of the Cape: they have an eastern exposure, and are sheltered from the south-west, the only injurious blast. The soil being a deposit from the neighbouring mountains, is light, but enriched by manure: the sub-soil, which is even more important, is still lighter, being mixed with sand and broken stone; on the contrary, in Drachenstein, where the chief vineyards are at present, the sub-soil being clay, the wine receives an unpleasant flavour, the idea of which is inseparably associated with the very name of Cape wine.

The farms of Constantia yield, on an average, about 12,000 gallons per year; but De la Caille and Barrow, have estimated the produce at considerably more. Besides this excellent wine, many varieties are made. Among these, the Madeira of the Cape, which is sent to Holland, America, the

Dutch Settlements in India, and to England, is considered the best. It is a boiled wine, and is said to be much improved by the voyage. From twenty to thirty rix-dollars the *hager* of 160 gallons, according to Barrow and others, is the common price obtained by the farmer for his wine at Cape Town, where it is afterwards sold at the rate of from 40, 50, 60, to 80, and 100 dollars; and that too, perhaps, after undergoing adulteration.

The trade in this article is of great consequence at the Cape, and the merchants are particular in the mode of storing and securing the wine. They generally keep it in vaults and cellars, in large vessels, made of mahogany, or a wood resembling it, very thick, highly polished, and shaped like a hogshead. These vessels are kept as clean as our dining tables, and are bound round with great brass hoops, while the edges are secured with clasps of the same metal, so that neither time nor accident can damage them. One of these tons, or reservoirs, will contain from six to seven hundred gallons: the bung-holes are secured with plates of brass, hasped down, and locked. The cocks

are also large and strong, with locks and keys to them, so that the servants or slaves are prevented from embezzling any of the wine, as the casks are never opened, except in the presence of one of the proprietors. Many of these tuns are elegantly carved, and ornamented with figures.\* When Mr. Barrow visited the Cape, a pint of good wine might have been purchased for three-pence ; and had it not been for the license on the privilege of retailing, it might have been obtained for three-halfpence.

There is no duty on wine in the Colony, except upon what is brought to the Cape market, and then it is subject to a tax of three rix-dollars the *hager*. Brandy, or *brandewyn*, as it is called at the Cape, is also exempt, except on passing the barrier, when it is charged with a duty at the same rate as the wine. This impost is upon the plan of the *octroi* duties in Paris.

With the manufacture of this spirit, the vine-growers seem not to be well acquainted,

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\* Percival's Account of the Cape of Good Hope, 4to.

as it has hitherto been considered of an indifferent quality. It is extracted from the husks and stalks of the grapes, mixed up and fermented with the lees of wine, and other ingredients sometimes used of a less grateful nature. The whole of the operation is generally committed to the care of a slave, who, having neither knowledge nor interest in the process, pays no regard to the quality of the spirit; through this neglect it contracts a strong empyreumatic flavour, which it never loses. This spirit has been long in use at the Cape, though the better sort of people among the Dutch seldom drink it. It is eagerly purchased by the Hottentot and Caffre hordes, who barter their cattle and other commodities for it.

The quantity of wine imported from the Cape into Great Britain in 1812, was 40 tuns, 2 hogsheads, 56 gallons; in 1820, 1,925 tuns, 60 gallons. The whole produce of the Cape, is supposed to be about 12,000 *hagers*; comprising only what crosses the barriers: with the wastage, it may be computed at about 14,000 pipes. The consumption of the colony is calculated at 6,000, the

shipment to St. Helena about 2,000, and the remainder is for this country, and its dependencies.\*

The wine manufacture of the Cape, is susceptible of great improvement, and might be made of essential benefit to the British empire. Were the vine-plantations properly managed, and a due regard paid to the selection of the grapes, and the process of making the wine, much of the money that is sent to foreign countries for this article might be saved, and turned to our own advantage. The vines, according to Lattrobe, are permitted to grow without espaliers, placed in rows like currant bushes in our gardens, and when arrived at a certain height, the upper-shoots are taken off, to increase the quantity of grapes; a method very different from that practised in Europe. The plants, with which the Cape vineyards

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\* *Parliamentary Papers*.—In 1817, when the duties on Cape wines were reduced, the amount imported was more than doubled from the preceding year; but much of the wine was of wretched quality, and the market was overstocked, so that Cape wines lost altogether in public estimation.

are stocked, are said to have been brought from Persia, and the banks of the Rhine; but, under the new names assigned to them, it is impossible to recognise the species.

Sir John Sinclair, in a recent paper on the improvement of the Cape,† observes, that “ it is unnecessary to enter into the  
“ subject of the manufacture of the wine. If  
“ the sub-soil be bad, so will the wine be.  
“ The vine does not require a rich sub-soil.  
“ In Italy, flags are laid to prevent the roots  
“ from penetrating into the clay; and in  
“ England, rubbish is thrown in, to make  
“ a sub-soil, that shall not be so rich as to  
“ produce leaves instead of fruit. It would  
“ be advantageous were premiums offered  
“ for wine that had not been produced from  
“ a sub-soil of clay, but had been reared in  
“ trellis, as requiring less labour than the  
“ standard, and made on a pure and good  
“ system, instead of being mixed with Cape  
“ brandy, sulphuric acid, &c. Notwith-  
“ standing all these disadvantages, Cape  
“ wine is generally sold in England under

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† Date, Jan. 1829.

“ the names, and at the prices, of Madeira,  
“ Sherry, Teneriffe, Stein, Pontac, and above  
“ all, Hock !”

Constantia has been overrated from its rarity and consequent cost. The two farms produce different wines : one a red, and the other a white sort of sweet wine ; but the whole quantity annually made does not exceed ninety pipes.

## BRITISH WINES.

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IN England, little attention has been paid to the philosophy of wine-making.—Hence, the wines of this country have been but little esteemed; and, notwithstanding the application of scientific principles to innumerable branches of social improvement, their extension to the manufacture of British wines has been attended with few important practical results. In short, France is the only nation which has bestowed much attention on what may be strictly termed the *philosophy of wine-making*,—as it is that which excels all others in the variety and the goodness of its produce.

All that relates to the present manufacture of wine in England may therefore be disposed of in a small portion of our Manual;

but the history of the culture of the vine, and of the wines used, in England, abounds with so many interesting illustrations of the habits and peculiarities of our ancestors, that we should rather neglect than consult the gratification of the reader in withholding them from these pages.

The vine is said to have been first planted in Britain by the Romans; and its cultivation to have become common shortly after this introduction. This statement has, however, been often controverted; and, it appears, that if true, the vine could not have been introduced till near the close of the Roman influence, for Tacitus mentions, that it was not known when Agricola commanded in the island. At the invasion of the Anglo-Saxons, however, when the country had been under the Roman dominion four hundred years, and had received, during that period, all the encouragement which that people gave to the agriculture of the provinces; the vine, without doubt, was extensively cultivated. Vineyards are mentioned in the earliest Saxon charters, as well as gardens and orchards,—“and this was before the combating invaders had time

or ability to make them, if they had not found them in the island.”\* In the Cottonian Manuscripts, in the British Museum, there are some rude delineations in a Saxon calendar, which, in the month of February, represent men cutting or pruning trees, some of which resemble vines. Wine also, seems to have been known to the Saxons, as mention is first made of it at the feast given by Hengist, about the year 450, to Vortigern, the British King, after the completion of Hidecastle; when Rowena, the beautiful daughter of the Saxon chief, is represented with a golden bowl, filled with wine, drinking to the health of the monarch; which is also regarded as the first instance on record of drinking health in Britain. But although wine was familiar among the Saxons, it was not used with profusion. A great bowl, from which the *obbæ*, or big-bellied jugs, of the monks, were filled twice a-day for their dinner and supper, was all that Ethelwold allowed to his monastery.

Domesday-book exhibits to us many

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\* Turner's Anglo-Saxons.

proofs that wine was made in England during the period preceding the conquest. At the latter date, several new plantations of vines appear to have been made; and among other places, in the village of Westminster; at Chenetone, in Middlesex; at Ware, in Hertfordshire; and at Hanten, in Worcestershire.

To almost every monastery, vineyards appeared to have been attached. Canterbury Church, and St. Augustine's monastery, possessed several vineyards. The Isle of Ely, from the abundance of its vintage, was denominated the isle of vines; and the bishop thereof, shortly after the conquest, commonly exacted three or four tuns of wine, as the tithe of the vineyard, while a certain quantity was reserved in his leases for rent. A plot of ground, in London, which now forms East Smithfield, and some adjoining streets, was withheld from the religious house within Aldgate, by four successive Constables of the Tower, in the reign of Rufus, Henry, and Stephen; and made by them into a vineyard, to their great profit. In the old accounts of rectorial and vicarial revenues, and in the old

registers of ecclesiastical suits concerning them, the tithe of wine is an article that frequently occurs in Kent, Surrey, and other counties. These vineyards were usually on the south-side of a hill, on a light, dry soil, having the surface covered with sand; the vines being trained near the ground.

Towards the middle of the 12th century, upon the authority of William of Malmesbury, the culture of the vine, had arrived at such perfection within the vale of Gloucester, that a sweet and palatable wine, "little inferior to that of France," was made there in abundance. His description of Gloucester is,—“you may behold the paths and public roads fenced with apple-trees, which are not planted by the hand of man, but grow spontaneously; and such is the exuberance of the soil, that it teems with the fairest fruits,—which are of excellent flavour, and so durable nature, that many of them will keep a whole year. This district exhibits too a greater number of vineyards than any other county in England; yielding abundant crops, and of superior quality. Nor are the wines made here, by any means, harsh and ungrateful to the pa-

late; for, in point of sweetness, they may almost bear comparison with the growths of France." The same writer corroborates the fertility of the Isle of Ely, and observes of a certain domain:—"It is so fully cultivated, that no portion of the soil is left unoccupied. On the one hand, it may be seen thickly studded with apple-trees; on the other, covered with vines; which either trail along the ground, or are trained on high, and supported on poles."

In the thirteenth and fourteenth centuries, almost every large castle and monastery in England, had its vineyard. The land on the south side of Windsor Castle, now a pleasant green lawn, running from the town, under the castle-wall, was a vineyard, and is particularly described in the "Archæologia." Stowe tells us, that among the archives of the Court of Pleas of the Forest and Honours at Windsor, "is to be seen the yearly account of the charges of planting the vines, that in the time of Richard II. grew in great plenty within the little park; as also the making of the wine itself, whereof some part was spent in the king's house, and some part sold to his profits; the tithes

whereof were paid to the abbot of Waltham, then parson both of the New and Old Windlesore.”

At this period, wine was made in England, in considerable quantities; and yet the importation of foreign wines was very large. Of this, we shall presently speak more fully. The vineyards were probably continued till the time of the Reformation, when the ecclesiastical gardens were either neglected or destroyed. The extended introduction of foreign wines, might also have led to the neglect of the vine; and, about the last-mentioned period, ale, which had been known for many centuries in England, seems to have superseded the use of wine as a general beverage.\*

To bring the narrative nearer our own times, the revival of the culture of the vine for the manufacture of wine, was frequently

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\* Ritson has preserved a rude ballad of this period in praise of ale, which was then becoming the national beverage:—

“ Bryng us home no sydyr, nor no palde wyne ;  
 For an that thou shalt have Cryst’s curse and mine :  
 But bryng us home good ale, and bryng us home good ale,  
 And for our der lady’s love, bryng us home good ale.”

attempted in this country, within the last century. We could quote many examples; but one of the most successful on record, is of a vineyard at Arundel Castle, on the south coast of Sussex, which was planted about the beginning of the last century; and of the produce of which, there are stated to have been 60 pipes in the cellars of the Duke of Norfolk, in the year 1763. This wine, is said to have excelled much of the Burgundy imported into this country; but not, in the words of the record, “of quite so fine a flavour as the wines of Beaune.” The kind of grape, and the mode of culture, have not been particularly recorded. Aubrey describes a similar vineyard, at Chart Park, near Dorking, in Surrey, another seat of the Howards. “Here was a vineyard, supposed to have been planted by the Hon. Charles Howard, who, it is said, erected his residence, as it were, in the vineyard.” Again, the vineyard flourished for some time, and tolerably good wine was made from the produce; but, after the death of the noble planter, in 1763, it was much neglected, and nothing remained but the name. On taking down the house,

a few years since, a circular stone, resembling that used in a mill, was found, by which the grapes were pressed.”\* We were on the spot at the time, and saw the stone in question. Vines are still abundant at Dorking, the soil being very congenial to their growth. “Hence, almost every house in this part has its vine; and some of the plants are very productive. The cottages of the labouring poor are not without this ornament,—and the produce is usually sold by them to their wealthier neighbours, for the manufacture of wine. The price, per bushel, is from 4s. to 16s.”†

The Isle of Wight has also been the scene of the experimental culture of the vine, where, about fifty years since, Sir Richard Worsley planted the more hardy species of vines, in a rocky soil, with a south-eastern exposure, and engaged a vine-dresser from France, to superintend their culture. In one or two years, a tolerable crop of grapes was obtained; but the scheme

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\* Picturesque Promenade round Dorking: by John Timbs. Sec. Edit. p. 258-9.

† Ibid, p. 143.

ultimately turned out unsuccessful and unprofitable.

A more satisfactory experiment was made at Painshill. The result has been fully described by Sir Edward Barry, in his dissertation on the History of Wine, published about sixty years since.\* The vineyard is now overgrown by Scotch pine. It was originally planted with white grapes, procured from the neighbourhood of Paris; and a wine similar to Champagne, was made by confining the must or juice of the fruit in strong casks, to prevent the force of the fermentation bursting the vessels, until the cold of the autumn frosts checked the process. The soil was a poor sand, with a stony sub-soil, having the advantage of a southern exposure, on a steep slope. It appears to have been deficient in depth and fertility; and, it is quite evident, if vines were to be cultivated in a vineyard in this climate, that every circumstance ought to be as favourable as possible. Painshill vineyard enjoyed only two advantages—ex-

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\* Observations on the Wines of the Ancients.

posure and dryness ; it wanted fertility, and a loose and more porous subsoil.\*

To these experiments may be added, that on the southern coast of Devonshire, possessing the mildest temperature of the English counties, there are still, or very lately were, two or three vineyards, from which wine is commonly made.

Much of the ill success already mentioned, has doubtless resulted from erroneous culture, but the general failure may be referred to the unfitness of the English climate for the perfection of the vine. Whatever may have been the condition and qualities of the early English grapes, employed in making wine, we know that they must have been ripened by the natural temperature of the climate, as artificial heat was not resorted to, for the ripening of grapes, till the early part of the last century ; and then the heat was applied merely to the opposite side of the wall on which the vines were trained : nor is it till about the middle of the same century that we have any account of vines being covered with glass.

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\* Loudon's Gardener's Mag. Feb. 1829.

A writer, in a recent scientific journal,\* however, refers the failure of these experiments to other causes, observing that “the climate of this country has undergone a considerable change within the last hundred years, is allowed by all who have considered the subject. With such inclement and changeable springs, and long protracted winters, as have been experienced of late, vines, as standards in the open air, would be destroyed, or at least, no dependence could be placed upon them for a crop.† In their cultivation in this country, practitioners are more liable to err in planting them in too rich, than in too poor, a soil; the first adds too much to their natural luxuriance of growth, and always reduces the flavour of the fruit.”

Upon this point generally, as well as

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\* Brande's Journal, April 1827.

† Grapes, ripened on walls or trellises, are, in general, unfit for the manufacture of wine. In this country, however, it is with such grapes that the experiments in wine-making are now usually undertaken; which may probably be one cause why the liquors obtained have neither durability nor flavour.—*Henderson*.

upon the many other causes which concur powerfully to produce a good or bad quality of wine, Chaptal has the following forcible observations :—

“ Those who study the progress of Nature in her sublime work of vegetation, have surely observed how great is the influence which causes the least apparent exercise on her ; the difference which exists in the soils of adjacent grounds. That which is established in the atmosphere of a rising ground, by its inclination being more or less rapid, or being towards one or other of the cardinal points, and the manner in which it is sheltered, are as many causes which act on the species and varieties which compose the vegetable kingdom, but there are none more susceptible of all these impressions than the vine.” The same author adds, “ The surface, more or less inclined, of the soil which surrounds the vine, though in the same locality, presents infinite modifications. The summit, the middle, and the foot of a hill, give very different productions. The summit, which is open and unsheltered, receives at every moment the impression of all the changes of the atmos-

phere; the winds injure the vines continually, the fog makes a more constant and direct impression on them, and the temperature is variable and cold. This causes in general a less abundant quantity of grapes, which come to maturity slowly and imperfectly, so that the wine made from them is inferior in quality to that which the flank of the hill furnishes, the position of which prevents the pernicious effect of the greater part of their causes. The base of the hill offers also serious inconveniences. Undoubtedly, the constant moisture of the earth nourishes a strong and vigorous vine, but the grape is never so sweet nor so agreeably perfumed, as towards the middle region: the air is constantly damp, and the earth incessantly imbued with water, swells the grape, and forces the vegetation, to the detriment of the quality."

This portion of our volume might be enlarged by the addition of many recent facts connected with the improved culture of the vine; but, as these would only be advantageous or available to the practical horticulturalist, they must give place to a few more interesting records concerning the

varieties of wines which are mentioned in our domestic history.

Foreign wines appear to have been first introduced into England about the middle of the twelfth century: the date of the earliest statute of the foreign wine trade being 1154, when the trade in Bordeaux wines commenced with this country. 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 two shillings was imposed on every tun imported into England, in lieu of the ancient impost, called *prisage*.\* 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.

The English, from the above period, were

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\* In this year, London imported 3,799 tuns of wine; Southampton and Portsmouth, 3,147; and Sandwich, 1,900. In the time of Edward III. a trade in Rhenish wine was carried on between Hull and the ports of the Baltic.

much addicted to wine-drinking. According to Holinshed, the strongest wines were in the greatest request, while claret and other weak wines, were scarcely thought of. Wine was so abundant, that in 1392, when Richard II. after a long absence, was received in London by the citizens, with great demonstrations of joy, the very conduits in the streets, through which the cavalcade passed, were allowed to run with every variety of wine.\*

In the time of Henry VIII. wine was used at breakfast, with beer; and even the grave Sir Thomas More drank frequent

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\* Perhaps the only relic known in our time, of the custom of liquor flowing from conduits in the streets, is the distribution of liquor to the populace, on certain public rejoicings. Among the several commemorations of the last Peace, rolling out barrels of beer to the multitude was very general. At the grand fête of St. Charles, to celebrate the birth-day of the present king of France, (Nov. 4.) provisions are thrown among the people, and *wine* is distributed to all who desire it. The fair or fête is held in the *Champs Elysées*. A programme of the day's entertainments is published, and the hours of distribution are duly stated.

bumpers in the morning, before proceeding to state business.

A quart of wine and a quart of beer was the usual quantity served to two persons at one of these *dejeunés à la goblet*.\* Good appetite is, however, only induced by early hours; for the present king of France, though upwards of seventy-two years of age, breakfasts at eight o'clock, when his *dejeuné* includes a bottle of wine.

A specific enumeration of the varieties

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\* A curious trait of the habits of this period, is preserved by Cavendish, in his account of Wolsey's splendid reception of the French ambassadors at Hampton Court, in 1527. The cardinal is described as arriving while the foreigners were feasting: "Before the second course, my lord came in, booted and spurred, all sodainely 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 midst 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."

of wines which have been used in England, or the fashions and customs of drinking them, would occupy too much space in our Manual; neither would it be especially interesting to wine-drinkers of these days, since a comparison of our tables with those of the middle ages, for example, would induce no very favourable conclusions on the vigour of the present generation. The retrospect, therefore, had better remain untouched, if we except a slight notice of a statute of Edward VI. which is called, "An Act to avoide Excesse of Wynes, which not only relates to the price, but contemplates a set of aristocratical privileges which in our days border on the ludicrous. The enactments are as follow:—

I. 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, marquess, earl, viscount, or baron of the realm, shall have, or keep in his house, any vessel of foreign wine, for his family's use, exceeding ten gallons, under a penalty of ten pounds for every such offence.

II. 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.

III. 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 every such offence.

IV. 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.

These provisions but ill accorded with the luxurious habits of the English, as the splendid hospitalities and commemorative festivals of the period will prove.

To sum up details in a few words, which might be extended to many pages, it may be stated, that up to the period of the Revo-

lution, the principal supply of wines was brought from France; at which time, according to the report of the commissioners of trade and plantations, not less than 20,000 tuns were the imports for one year. The duties on these wines, from 1770 to 1782, were from £60 to £96. ; on other wines, the duties were upwards from £30 to £45 per tun. During the last four years of this period, the average quantity imported appears to have been 14,094 tuns, while the re-exportation was 2,094, leaving a balance of 12,000 tuns for the consumption of the country.

From a variety of documents, it appears that the consumption of foreign wines, legally imported, for a population of 11,978,875 persons, only amounts, on an average, to 6,010,971 gallons; and of this quantity, 40,000 are said to be annually consumed in London alone, which, at 126 gallons the pipe, may be estimated at 5,040,000 gallons for the inhabitants of that city, the number of whom were, in 1821, returned at 1,274,800 souls. In 1822, the revenue derived from imported wine amounted to £952,570, and in 1823, to £962,397.

The consumption of foreign wine in Scotland is comparatively much less. On an average of seven years, the annual quantity for a population of 2,000,000, is not more than 321,408 gallons, being, to each individual, somewhat better than a pint. Home-made wine is a manufacture not carried to any great extent in Scotland, nor is it an art of much antiquity. Pennant says, that in the year 1635, they began to make some in England, from the raisins or dried grapes of Spain and Portugal, and that one Francis Chamberlayne had succeeded so well, that he obtained a patent for the manufacture of such wine for fourteen years. The author of the "TATLER," complained, that in his day they could squeeze Bordeaux out of the sloe, and draw Champagne from an apple. This manufacture has certainly been very successfully pursued by the English, since it is estimated that one-half of the Port, and five-sixths of the white wines consumed in London, are the produce of the home presses.\*

Probably more has been written upon the

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\* Morewood on Inebriating Liquors.

manufacture of British wines, than upon any other branch of domestic economy.—Almost every writer has his favourite theory or system of wine-making,—and every good housewife has her customary receipts for the same purpose. A few observations on the result of these enquiries may not, however, be uninteresting. They may be advantageously preceded by some observations on the general principles of Wine-making.

Vinous liquors, resembling wine, may be made from every fruit, as well as from every vegetable, which contains acids united to its extractive matter. The term wine is thus applied to the produce of currants, gooseberries, and many others; while that of cyder is especially reserved for the liquor to be obtained from apples. That term would be a fitter one for many of the vinous liquors in question, and we shall here restrict the term *wine* to the produce of the vine.

All fruits consist of the following principles:—water, sugar, a peculiar combination of sugar and extract, called the sweet principle, by the French, supertartrate of potash, malate of potash, and malic acid, superoxalate of potash, extractive matter analogous to mucilage, and vegetable gelatin, tannin, a principle of flavour, and a colouring principle. These, however, are not all found in any one fruit, and they also vary in their proportion in different ones. The essential ones to the making of

wine are the tartarous acid, sugar, or the sweet principle, extract, and water; and those which are useful, without being indispensable, are flavour, tannin, or astringency and colour. And it is by possessing these in right proportions, that the grape excels all other fruits for the purpose of making wine.

Tartarous acid, or its combinations, is especially indispensable; and hence it is that the grape which contains it in large quantity, produces wine; when the apple, and other fruits which contain the malic acid, produce cyder. It is essential to the fermentation, as well as to the quality of the produce; and it is decomposed in the process, so as to increase the quantity of alcohol, which the sugar would otherwise yield. Where malic acid is also present, the quality of the wine is bad. Sugar must be considered the fundamental element, and as that from which the alcohol is chiefly derived. Thus, the most saccharine grapes produce the strongest wine. But it seldom exists in a pure state in the grape, or in any other vegetable. It appears to be most pure in the sugar cane; but even there it is combined with the extractive matter, and also with some acid, forming the sweet principle of the French. Pure sugar does not ferment in water, it crystallizes; and whenever fermentation occurs, some other vegetable matter is present. When sugar, again, has crystallized from a solution of the sweet principle, what remains, runs still more steadily into fermentation. In the produce of the cane, this is molasses. It is very important to keep this distinction in view, because upon it materially depends the fabrication

of sweet wines. It explains many circumstances in the process of fermentation, and some that are often overlooked. It explains, among other things, why wine ferments in a cask, when it will not ferment in bottles; because the sugar derives the necessary extractive matter from the wood. The chemical nature of the extractive matter is not known; but is supposed to contain azote, as this is the produce of fermentation. Yeast, or leaven, contains the extractive principle in great abundance, and hence its power of inducing fermentation in a solution of pure sugar. All vegetables contain it; and it is most abundant in those juices which gelatinate in boiling. It is found in the grape, and it is thus the natural leaven of wine, whether existing in a separate state, or united to sugar, in the form of a sweet principle. Water is a much more essential ingredient, than would at first be suspected. If over abundant, it is difficult to prevent the produce from running to the acetous stage. Hence weak wines become sour. If deficient, it is difficult to establish the fermentation; and hence sweet wines.

Thus, also, sweet wines are injured by drying the grapes, or evaporating their juice, both common practices in the wine countries. Colour must be looked on in the light of an ornament, and is found in the husk of the grape. So is the tannin principle, which occasions the astringency in Port wine. Of the principle of flavour, chemistry knows nothing; it seems often the produce of fermentation, as in Claret and Burgundy wines: in those of Frontignan and Muscat, it is the natural flavour of the fruit.

When the process is complete, the wine is dry, or contains no sugar, so that sweet wines, which

are compounds of wine and sugar, are the produce of incomplete fermentation. When all the elements, above described, are in due proportion, the product is perfect, a dry wine; and the elements that require particularly to be balanced for this result, are the extract, or leaven, and the sugar. If the former is in excess, the wine tends to vinegar, unless means are used to stop the fermentation, by abstracting the leaven; if in defect, the process is imperfect, a sweet wine. Hence, the perfection and management of the leaven, are amongst the most important circumstances in the manufacture.\*

Such are the general principles of wine-making, but the comparative failure of the British process may be still further traced. The natural ill qualities of our fruits must be corrected by art, and to do this with effect, to imitate the qualities of the more perfect fruits of warm climates, constitutes the whole secret. Every receipt-book is full of processes for making a multiplicity of domestic wines. These never take into account that an unvarying process cannot be adapted to the ever-changing nature of our fruits, the qualities of which are different, according as the season has been wet or dry, cold or warm; according as the

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\* Abridged from the Supp. Ency. Brit.

soil was exhausted or well manured; the trees skilfully or ignorantly pruned, and several other circumstances not necessary here to enumerate. These popular processes, therefore, seldom succeed; hence our domestic wines have a bad character, and the art of making them is but little cultivated. Such is the opinion of a very recent writer\*; but the advocates for British wine-making usually divide themselves into two parties, such as maintain that our wines are spoiled by an excess of sugar, and such as contend that perfect wine may be made from unripe fruit. Mr. Cobbett, whose experience in rural economy is entitled to respect, observes, "that which we call currant wine, is neither more nor less than red-looking, weak rum, the strength coming from the sugar. People deceive themselves. The thing is called *wine*, but it is *rum*; that is to say, an extract of sugar."† Another experienced writer says: "the idea of making good wine with British fruits,

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\* Donovan's Domestic Economy.

† Cottage Economy.

which abound with undecomposable acids, with only two pounds of sugar to each gallon, is almost impracticable. It may be asked, what are the substances that make wine keep, and prevent it from turning sour? Undecomposed sugar and alcohol. Now, as to spirit, the wine as it is called, scarcely contains any; and the small quantity of sugar it contains would be speedily decomposed, were it not for the frequent skimmings and rackings it undergoes. Without this, the wine, as it is called, would not keep a twelvemonth; whereas, wine made upon true chemical principles, will keep any length of time if properly managed. I have wine by me now, made from ripe gooseberries, nineteen years old, which is perfectly sound; the wine now drunk by my family is twelve years old, and if it has any fault, it is that it is too strong; it never had spirit of any kind added to it; all the alcohol it contains is genuine, the product of the fruit and sugar. To add brandy or spirit of any sort to wine, will spoil the flavour of the best that ever was made, unless it be kept a certain

number of years, or added in a very small quantity.\*

Dr. Macculloch, on the other hand, is of opinion that the best wine may be made from *unripe* fruit. He thinks *ripe* fruits are much improved by boiling previous to fermentation. This, he states, is particularly the case with the black currant, which, when thus managed, will make a wine closely resembling some of the best of the sweet Cape wines. But Dr. M. has made wines from *unripe* grapes and sugar, so closely resembling Champagne, Grave, Rhenish, and Moselle, that the best judges could not distinguish them from those foreign wines. The grapes may be used in any state, however unripe; when even but half grown, and perfectly hard, they succeed completely.†

The success of the fermentative process, however, depends in all cases upon the proper adjustment of the sugar and fruit. The only ferment to be employed, is that

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\* Correspondent of the Gardener's Magazine.

† See Macculloch on Wine, 4th Edit. 1829.

furnished by nature; and when this is defective, as is sometimes the case in our domestic fruits, the ferment of the grape must be supplied artificially. This may be done by introducing a certain portion of *crude tartar*; the dose of which may vary from one to six per cent. or from two to four pounds of tartar, to one hundred pints of liquor, the sweetest requiring most, without materially affecting the wine, as a great portion of what escapes decomposition, will be subsequently deposited. All fruits will require more or less tartar.

As we have abridged Dr. Macculloch's valuable hints in a succeeding page, we need not here enlarge upon the process and its advantages. Neither would it be useful to attempt to reconcile or explain the discrepancies of the various opinions on the art of making British wines. An attention to the scientific principles of wine-making, would, doubtless, render these domestic processes more complete than they now are, and the results more valuable; but, much as philosophy may be benefited, and ingenuity exercised, by experiment, we are

not among those who think that the disadvantages of climate and growth, are to be entirely outmastered by art.\*

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\* We may here notice a few of the synthetical preparations, which French and other chemists have made, and which possessed many of the agreeable properties of those produced from the grape. This was done by first analysing the wine to be imitated, and then by apportioning the quantities of the several ingredients which existed in the wine naturally. In this way, Fabroni made wine from 864lbs. sugar, 24lbs. gum arabic, 24lb. tartar, 3lb. tartareous acid, 36 lbs. gluten of wheat, and 1728 quarts of water. Parmentier made a good Muscadine wine from 216lbs. sugar, 9 lbs. crystals of tartar, 72lbs. elder flowers, and 307lbs. water. The colonists in the West Indies prepare a wine from 250lbs. sugar, 2 barrels of water, and 4lbs. of yeast: this wine is coloured with litmus, and scented with some essential oil.

## ADULTERATION OF WINE.

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NOTHING but the early adulteration of wines could justify the crafty anathema of wine-haters,—that in every grape there dwelt “a divell.” The pernicious practice is of considerable antiquity; and, as in most ways of sin, succeeding generations have progressed in the custom, till they have made a compound of adulterations, and thus lost the original produce which they intended to imitate or qualify. Indeed, the moderns have reached a refinement of vice, which the scientific fraud of future ages will probably never transcend.

The adulteration of wines in England is of very early date. The mixing of foreign wines afforded many opportunities for the introduction of a variety of deleterious compositions; and these mal-practices of the vintners are perpetuated in laws, so early as the

time of Edward III. Hence, in all probability, arose the establishment of the Vintner's Company.

In the year 1426, great complaints were made against all classes of venders, for adulterating their wines; and Sir John Rainwell, the mayor, having caused some suspected quantities to be examined, found them so impure, that he ordered one hundred and fifty butts to be poured into the kennels. To put a stop to these abuses, Henry VI. in a charter of confirmation which he granted to the company in the following year, directed that the company should appoint annually, "four persons of the most sufficient, most true, and most cunning of the same craft, that held no tavern," to be sworn before the mayor, to see that genuine wines only were sold, and at such prices as they should affix.\* The preamble of a statute of Queen Mary, next ex-

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\* At this time, the price of Gascoigne, Guienne, and French wines, was limited to eight-pence per gallon; Rochelle, to four-pence; and no sort of wine was to exceed one shilling per gallon. In 1379, however, Gascoigne was but four-pence a gallon.

presses very praiseworthy horror at all adulteration of the genuine juice of the grape, and enjoins tavern-keepers to refrain from any admixture of old and new wines, and from putting any water into the same, upon pain of forfeiting their whole stock, and losing their franchise or license. There is also a statute of Charles II., deserving particular mention; for the gratitude of the merry monarch to this soul-inspiring beverage, led him to make rigid enactments for its unadulterate quality; which were necessary to keep in countenance the assertion of Charles's favourite physician, Toby Shaw, that wine was the best preventive of sickness.\* By this statute, it is ordered, "that no merchant, vintner, wine-cooper, or other person, selling or retailing any wine, shall mingle or utter any Spanish wine mingled with any French wine, or Rhenish wine, cyder, perry, stummed wine, honey, sugar, syrups of sugar, molasses, or any other syrups whatsoever; nor put in any isinglass, brimstone, lime, raisins, juice of raisins, water, nor any other liquor, nor ingredients,

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\* See page 2.

nor any celery or other herbs, nor any sort of flesh whatsoever; and that all offenders against the statute, shall forfeit one hundred pounds, and the vintners, forty pounds, for every such offence. Again, Addison, in one of his periodical papers, gives a more embellished idea of the mal-practices of these adulterators, and observes,—“there is a certain fraternity of chemical operators, who work underground in holes, caverns, and dark retirements, to conceal their mysteries from the eyes and observations of mankind. These subterraneous philosophers, are daily employed in the transmutation of liquors, and by the power of magical drugs and incantations, raising, under the streets of London, the choicest products of the hills and valleys of France. They can squeeze Bordeaux out of the sloe, and draw Champagne from an apple. Virgil, in that remarkable prophecy,—

“*Incultisque rubens pendebit sentibus uva.*”

“The ripening grape shall hang on every thorn,”

seems to have hinted at this art, which can turn a plantation of northern hedges into a vineyard. These adepts are known among one another by the name of wine-brewers; and, I am afraid, do great injury not only

to her majesty's customs, but to the bodies of many of her good subjects."\*

In every respect, wine is a most favourable subject for deceptions of the before-described nature. It is a costly article, and is in universal use; among the poor as a cordial, and among the rich as a luxury. The peculiar qualities for which it is prized, are of a delicate nature; and though by experienced judges, they may be discerned with certainty, the great majority of those who affect a discriminating taste in wine, frequently become the dupes of skilful impositions; and the poor, who use wine as a medicine, and usually buy it in retail, must take what is given them, having nothing to trust to but the conscience of the dealer, which has long been rendered callous by the love of gain. Wine, accordingly, appears to be a subject for the most extensive and pernicious frauds.

One of the most common adulterations is by means of lead, which, when dissolved in acids, has the property of sweetening them, and is accordingly used for mellowing such

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\* Tatler, No. 131. See also page 232 of the present volume.

wines as are liable to turn sour. The ancients knew that this metal rendered harsh wine milder, but it was not universally known that it was poisonous. According to Pliny, the Greeks and Romans proved the quality of their wines, by dipping a plate of lead in them. The late Mr. Parkes, the chemist, mentions a treatise on the management of wines, printed so lately as the year 1783, which directs the use of lead in order to preserve wines from acidity. "In France, lead was formerly used largely for this purpose in the wines consumed in Paris. It was then discovered, and the act made penal. That lead is a poisonous substance is well-known; but, in this particular case, the danger has been overrated. The tartrate of lead, like that of lime, is insoluble; so that, after the lead had done its duty, it was discharged by racking and fining. Had this not been the case, all Paris, at the time we speak of, must have been poisoned."\*

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\* *Supp. Encycl. Brit.*—Dr. Johnstone, in his Essay on Poisons, observes, that "Lead, in its metallic state, like all the other metals, is probably inert; but is so easily acted upon by the weakest acids and alkalies, that it cannot be taken in this form without imminent danger."

This exception applies only to cases where lead is used for clarifying wines after they have become muddy, or for stopping the progress of wines to acidity. Yet, it is a substance that ought not to be used; because in an acid wine, acescent from fermentation, it might produce either white lead, or sub-carbonate of lead, or else sugar of lead acetite; both of them poisons, if in different degrees.

It is certain, that lead, taken in the stomach, is highly deleterious, and occasions the most afflicting diseases; and, that wine, with the smallest quantity of it intermixed, becomes a slow but sure poison: a modern chemist therefore justly observes, that “the merchant or dealer who practises this dangerous sophistication, adds the crime of murder to that of fraud, and deliberately scatters the seeds of disease and death among those customers who contribute to his emolument.”

For the credit of humanity, we ought to state our belief that adulteration of wines with lead, is much more rare than formerly; but as there are many simple means for its detection, we shall pursue the subject. Dr.

Watson gives the following tests:—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 up 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 which it contains. If the wine be 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.\* By this test, however, iron is also precipitated when dissolved, in wine, and is apt to be taken for lead; a mistake which has ruined several honest merchants. The following test is, therefore preferable, as not being liable to the same inconvenience. 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

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\* Chemical Essays.

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. Sugar of lead may be detected in wine, by adding to it a few drops of Harrowgate water, when the wine will become blackish, if lead has been used to correct acidity.

Wines are sometimes adulterated by accident or neglect; and as a very common cause is as important as it is interesting, we subjoin an instance.\*

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\* It is well known that bottles in which wine has been kept are usually cleaned by means of shot, which, by its rolling motion, detaches the crust from the sides of the bottles. This practice, which is generally pursued by wine-merchants, may give rise to serious consequences, as is evident from the following case:—A gentleman, who had never in his life experienced a day's illness, and who was constantly in the habit of drinking half a bottle of Madeira wine after dinner, was taken ill, in the course of the evening, with a severe pain in the stomach and bowels, which gradually yielded, within twelve hours, to the remedies prescribed by his medical adviser. The day following he drank the remainder of the same bottle of wine which was left the preceding day, and within two hours after-

As we have spoken of lead for counteracting acidity, it may be useful to add a few observations on other and safer means for effecting the same object.

Wine-merchants, when their wines become sour, can only conceal or absorb this acidity by certain substances, as by alkalies and absorbent earths. But these substances give to wine a dark greenish colour, and a taste, which, though not acid, is somewhat disagreeable. Besides, calcareous earths accelerate considerably the total destruction

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wards he was again seized with a violent colic, head-ache, shiverings, and great pain over the whole body. His apothecary becoming suspicious that the wine he had taken might be the cause of the disease, ordered the bottle from which the wine had been decanted to be brought to him, with a view that he might examine the dregs, if any were left. The bottle happening to slip out of the hand of the servant, disclosed a row of shot wedged forcibly into the angular bent-up circumference of it. On examining the beads of shot, they crumbled into dust, the outer crust (defended by a coat of black lead, with which the shot is glazed) being alone left unacted on, whilst the remainder of the metal was dissolved. The wine, therefore, had become contaminated with lead and arsenic, the shot being a compound of these metals, which, no doubt, had produced the mischief.

and putrefaction of the wine. Oxydes of lead, having the property of forming with the acid of vinegar, a salt of an agreeable saccharine taste, which does not alter the colour of the wine, and besides, has the advantage of stopping fermentation and putrefaction, might be employed to remedy the acidity of wine, were it not for the dangers we have shown to result from the use of lead. A safer method is, therefore, important. For the acidity of wine, from the commencement of the acetous fermentation, there is no proper remedy. It may be checked, if taken in time; as it would be prevented by careful sulphuring. Here lead is highly pernicious; and, it need scarcely be said, that to add sugar of lead, as has been done, from ignorance and fraud united, is to add a poison without even obtaining a remedy. Chalk and lime may be used with impunity: yet, neither can these, and far less alkalies, be used to such an extent as to cure the disease; as they unite to the other acids, and also decompose and destroy the wine. To prevent it as far as possible, when commenced, a low temperature, and careful exclusion from the air, are

necessary. But, it must be remembered, that air will find access, not merely through cork, but through all rosins, also : and thus, there can be no complete security ; the best being that of placing the bottles on their sides, so that the fluid itself becomes its own cork. The Italian practice of using oil is thus far safer ;\* but it is balanced by its various inconveniences.

Of all wines, Port is the most liable to adulteration, and but rarely obtained genuine, although the chief consumption is in England. We have already spoken of the *brandyng* process† which takes place in the native country, the effect of which, thanks to the Methuen treaty, and our own perverted taste, we are still likely to enjoy.

A few years since the frauds in Port wine were indisputably exposed, by Mr. Brande, in a valuable paper on fermented liquors, read before the Royal Society,‡ in which he says that Port wine appears to contain about one-half its bulk of pure brandy. According

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\* See Italian Wines, page 138.

† See Portuguese Wines, page 85.

‡ Philosophical Transactions for 1811.

to this analysis, a man, every time he drinks two bottles of strong-bodied Port, swallows exactly one bottle of the strongest brandy.\*

Another chemist observes, with honest indignation, and, we believe, with equal truth, "All persons moderately conversant with the subject, are aware that a portion of alum is added to young and meagre red wines, for the purpose of brightening their colour; that Brazil wood, or the husks of elder-berries and bilberries, which are imported from Germany, under the fallacious name of *berry dye*, are used to impart a deep rich purple tint to red Port of a pale colour; that gypsum is used to render cloudy white

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\* In what a serious consideration does this involve such toppers of Port, as a Mr. Vanhorn, mentioned by Sir John Sinclair, in his *Code of Health*. In the space of twenty-three years, our naturalised friend to Oporto, drank 35,688 bottles, or 59 pipes of Port wine. His usual daily quota was four bottles. Sir John observes of him, "it is incredible what pleasure any individual can feel from such abundant potations, in the course of which he resembled more a cellar than a man; for there are many cellars that never contained what this man's must have done, namely, 59 pipes of Port wine."

wine transparent; that an additional astringency is imparted to immature red wines, by means of oak-wood and saw-dust, and the husks of filberts; and that a mixture of spoiled foreign and home-made wines is converted into the wretched compound frequently sold in the metropolis, by the name of *genuine old Port*." Of this commodity, also, the following is a chemical analysis; spirits of wine, 3 oz.; cyder, 14 oz.; sugar,  $1\frac{1}{2}$  oz.; alum, 2 scruples; tartaric acid, 1 scruple; strong decoction of logwood, 4 oz.

The process to detect alum in Port wine, is very simple. Take some fresh prepared lime-water, and mix the suspected wine with it in equal proportion; allow the mixture to stand about a day; then, if the wine be genuine, a number of crystals will be found deposited at the bottom of the vessel: if alum is in the wine, there will be no crystals, but a muddy and slimy precipitate: the lime-water need not be very strong. Another method is to drop some solution of salt of tartar into the wine, when, if the alum be present, there will be a violet-coloured precipitate, or, at least, cloudiness, which will vanish again, if a few

drops of spirits of salts are added to the mixture.”\*

Amidst a multitude of milder adulterations, it must, here also, be ceded, that the use of poisons has been abated. This is probably in consequence of the abundance and cheapness of inferior Cape wines, which

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\* M. A. Chevalier, a distinguished French chemist, gives the following recent results of his enquiries upon tests for the natural colouring matter of wine :—

“ 1. That potash may be applied as a re-agent, to ascertain the natural colour of wines, which it changes from red to a bottle-green, or brownish green. 2. That the change of colour produced by this substance upon wine, is different in wine of different ages. 3. That no precipitation of the colouring matter takes place, the latter remaining dissolved by the potash. 4. That the acetate of lead should not be employed as a test of the colour of wines, because it is capable of producing various colours with wines of a natural colour only. 5. That the same is the case with lime water, with muriate of tin mixed with ammonia, and with subacetate of lead. 6. That ammonia may be employed for this purpose, the change of colour which it produces, not perceptibly varying. 7. That the same is the case with a solution of alum, to which a certain quantity of potash has been added, and which may, therefore, be used for the purpose.”  
*From the Annales de l'Industrie.*

furnishes wine-tricksters with a more convenient menstruum for their fraudulent preparations.\* The sophistication, or, as it is technically called, the *doctoring* of wine, is still carried on in London, to an enormous extent, as well as the art of manufacturing spurious wine, which has long been a regular trade, in which a large capital has been invested; and, in the cyder counties the drinker of Port wine may learn that many thousand pipes of spoiled cyder are annually sent to the metropolis, for the purpose of being converted into an imitation of the wines of Oporto.

Other expedients are resorted to in order to improve insipid wines, and are classified under the several secrets of flavouring, colouring, correcting, &c. Flavouring is,

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\* "The manufactured trash which is selling in London, under the names of Cape, Champagne, Burgundy, Barsac, Sauterne, &c. are so many specious poisons, which the cheapness of the common and inferior wines of the Cape allows the vendors of them to use as the basis of the several compositions, at the expence of the stomach and bowels of their customers, and of the little share of character which the real Port wines had acquired."—*Quarterly Review*.

however, a very old practice. The taste of Greece is now, as it was in ancient times, to perfume its wines with turpentine, the *vina picata* of the ancients; and this is effected by putting turpentine or rosin into the casks. In Britain, our chivalrous and baronial ancestors perfumed their wines with every strange ingredient that can be imagined; but that was the age of spicery and perfumes; and he who eat cinnamon with his pork, might drink ambergris in his wine. In our times, bitter almonds are occasionally employed; factitious Port wine is also flavoured with a tincture drawn from the seed of raisins; and sweet-briar, orris-root, clary, cherry-laurel water, and elder-flowers, are used to give a *bouquet*. The division of labour in these illicit occupations is completely established: each has his own share assigned him in the confederate work of iniquity. To one class is allotted the task of *crusting*, which consists in lining the interior surface of empty wine bottles with a red crust, by suffering a saturated hot solution of supertartrate of potash, coloured with a decoction of Brazil wood, to crystallize in them. A similar operation is

frequently performed on the wooden cask which is to hold the wine, and which, in the same manner as the bottle, is artificially stained with red crust; and, on some occasions, the lower extremities of the corks in wine-bottles, are also stained red, in order to give them the appearance of having been long in contact with the wine. The scriptural maxim of the danger of putting new wine into old bottles, is lost sight of in this process. The wine-dealers among the Greeks appear to have set the example to their posterity; for they were accustomed to put the new vintage into a cask which had been seasoned with an old and high flavoured wine; and others placed cheese and nuts in the cellar, to blunt the appetites of purchasers.

Dry rot is a more conscientious advantage upon time, as it soon covers the bottles with a mouldy appearance, and consumes the external parts of the corks, so that with a trifling operation on the bottles after they are filled, and then deposited in cellars pretty strongly affected with the dry rot, they can send out wine as having been in bottles seven or eight years, before it has, in fact, been there as many months.

## ART OF DRINKING WINE.

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THE reader will probably have received sufficient *gout* for this purpose, from the florid and not unpicturesque details of some of the preceding pages. The luxuriance of the vineyards, and the ingenious processes by which their produce is adapted, we had almost said *sublimed*, for the Table, must have prepared him for a few pages on the order and propriety which are conducive to the most refined enjoyment. "There is," as Shakspeare incontrovertibly expresses it, "a reason in roasting eggs;" and as another bard asserts, "order is heaven's first law"; both of which axioms are not a whit less applicable to the Table, than to any other integral part of the universe. Eating has its *rationale*, and in well-conditioned society its rules of propriety are as closely observed,

as any other part of the system, by which we live and have our being; and but little pains is requisite to prove that drinking should be reduced to the same order. To commence refection with drinking Tokay or Lacryma Christi, would be as great a breach of propriety, as to eat game before soup.

We must, however, bear in mind that, according to an old adage, "it is not in the power of any one to decide on taste or on colours;" else we might soon become lost in the labyrinths of romantic investigation. Still, there are certain points of propriety in the art of drinking wine, which

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Fashion so directs, and moderns raise  
On fashion's mouldering base their transient praise.

An epicurean wine-drinker observes that the red wines should always precede the white, except in the case of a French dinner, usually preceded by oysters. In this case, the ostreal delicacies should be saluted with a treble volley of Chablis, or, for greater solemnity, with libations of Pouilly, or Mont Râchet, or even with Sauterne, Barsac, or White Hermitage. But, for this important reason, red wine should open the repast.

The custom, during the last century, was always to take, after soup, a glass of some sweet wine; but now, the experienced wine-drinker either takes a glass of good old Madeira, or of Teneriffe.

Our French exemplars assert the most proper wine during the first course, to be, without any contradiction, Burgundy of the least celebrated growth, and which, for this reason, is known as Low Burgundy. Such are Avallon, Coulange, Tonnère, and generally all those known under the designation of Mâcon and Auxerre. You then ascend to Beaume and Pomard; and if you choose to confine yourself to the Burgundinian topography, you have the generous Richebourg, the high-flavoured St. George, the purple Chambertin, and the exquisite Romanée. But if you can ill bear the trammels of classification, and wish to give a fillip to your taste by change of flavour and soil, Champagne offers its sparkling Aï, perfumed Cumières, and limpid Sillery. After these, you may enjoy the stronger wines of Dauphiny, which whet the appetite, and heighten the savour of roast meats. Among these, we recommend Château

Grillé, Côte-Rotie, and Hermitage. 'Tis then that mirth lights up the faces of the convivial circle, and the gibes and gambols of wit are wont to set the table in a roar; 'tis then that we acknowledge the claim of only one other wine to produce on the quantity already imbibed, an effect similar to that of a drop of water in boiling milk, or a spoonful of oil on the angry waves of the ocean. This is the wine of Bordeaux or Claret. See how wisdom's art gradually appeases the mounting spirits, in the effect of Médoc poured by a steady hand into bright crystal, which reflects scores of wax-lights. An armistice ensues, and the "intellectual gladiators" lay down their wordy weapons. Amphytrions clear the table, wafers and sweet cakes, and perfumed creams, usurp the place of *légumes*, which boasted all the skill of scientific cookery. Languedoc, Roussillon, and Provence, what brilliant associations do ye create! Spain too, participates in this gale of glory! But what is that ruby tint which glows amid sparkling crystal? what is that liquid topaz which strikes the eye with wonder, and inspires a new gusto? Rivesaltes, Grenache,

Lunel, Malmsey, Frontignan, Malaga and Xeres—what a galaxy of glories rises with your delicious aroma to perplex wine-drinkers. Your half-consumed corks give evidence of your age, like a wreck of hoar antiquity; the perfumed gale ascends, and your richness mantles and sparkles high; whilst your glowing spirit tempers the effect of ice, which is sometimes injudiciously served immediately after dinner, although health and good taste concur in delaying its appearance.

But the aromatic gale of the Mocha-berry already salutes our delighted senses. Folly produces another bottle, the silver froth rushes like a boiling spring, and carries the cork to the ceiling, or the Arbois is produced, and unites the sweetness of Condrieux with the sparkling of the impetuous Ai! 'Tis then only that the wine-drinker can enjoy in diamond glasses, the exquisiteness of veritable Tokay.

Such, observes a French writer, is an abridgment of the didactic order, in which the tributes to Bacchus must be greeted. He concludes, by rejoicing that notwithstanding all their luxury and knowledge of

the arts, the ancients did not at any period exceed us in wine-making. Aristotle tells us, that in Arcadia, the wines evaporated in leather-vessels, till they were cut in pieces, and dissolved in water for drinking: certes, these could not equal our Médoc, Volnay, or Ai, without a drop of water. According to Galienus, in Asia, wines were hung about the chimneys till they had the hardness of salt, and were dissolved in water to be drunk. Pliny, when he celebrates the wines of Italy, and the praises of the Falernian, does not even tempt us; for it seems that the best wines in his time were but syrups, which were diluted with water for drinking.

To conciliate a few of the varied opinions on the precedence of French wines, the same writer observes, some persons prefer Burgundy; others contend for Bordeaux; a few pretend that Champagne, still, and of the first quality, unites the Burgundinian flavour with the Bordeaux warmth, while the native of the borders of the Rhone, asserts that the finest of all wines is Hermitage! All are right, and each in its turn is best; especially, if the maturation of the fruit has been successful: this is rare, for

there is a greater difference between the wine of one year and that of another, grown in the same vineyard, than between the wine of a celebrated district, and that procured from an obscure spot. Therefore, we should take the advice of Sterne, and like the man at the fair, every man speak as he has found his market in it. According as we have drunk Sillery, La Romanée, or Médoc, of memorable years, we ought to prefer the districts which produced them respectively, always with this prudent restriction—not to be so exclusive in our taste, as not to welcome others in the absence of better. We may admire Corneille, adore Voltaire, and Racine; but still read with pleasure Parny, Boufflers, and Bertin; and even the sublime *vis comica* of Voltaire, does not produce a distaste for the prettiness and pleasantry of Picard.

In noticing the varieties of wine adapted for different habits and temperament, our French exemplar suggests that those of a sanguine habit should drink a light, moistening wine, like Champagne or Hock; the phlegmatic man 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 Roussillon 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. He then repels the unjust term of coldness, which has by some persons been attributed to the Bordeaux wines; and maintains that they are easier of digestion than any other wine: they leave the head cool, although drunk unsparingly, and will bear removal; whilst Burgundy is very stimulating, and is injured by being disturbed. In short, he sums up

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\* The quaint old Burton tells us, that wine is frequently the sole cause of melancholy, especially if it be immoderately used; and Guianerius relates a story of two Dutchmen, whom he entertained in his own house, who drank so much wine, that in the short space of a month, they both became so melancholy, that the one could do nothing but sing, and the other sigh. But, observes Burton, a cup of generous wine to those whose minds are still or motionless, is, in my opinion, excellent physic.

with 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; and Dr. Macnish, in a very clever work,\* distinguishes Claret as "the most wholesome wine that is known." He also commends Burgundy, Rhenish, and Hermitage, as, generally speaking, more salubrious than the stronger varieties, as Port, Sherry, or Madeira. Champagne, except in cases of weak digestion,† is one of the safest wines that can be drunk. "Its intoxicating effects are rapid, but exceedingly transient, and depend partly upon the carbonic acid which is evolved from it, and partly upon the alcohol, which is suspended in this gas, being rapidly and extensively applied to a large surface of the stomach." A recollection of these qualities gave rise to

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\* Anatomy of Drunkenness.

† Champagne and Pine-apple, two of the greatest luxuries of the table, and very frequently enjoyed together, are formidable obstacles to digestion.

Mr. Curran's sparkling witticism, that Champagne made a runaway rap at a man's head.

The astringent principle of the wines of Oporto, is too well known for us to explain; and the great quantity of brandy with which they are adulterated both before and after their exportation, almost justifies the name of "a hot intoxicating liquor," which foppery, in one of its gossamer fits, has thought fit to bestow upon Port wine. Dr. Johnson valued the potency of Oporto wines, in the scrap of Table-Talk, that Port was drink for men, and Claret for boys. The hospitalities of Mrs. Thrale's cellar ought to have taught the Doctor a better distinction. Dr. Henderson thinks the wines of Oporto may be serviceable in disorders of the alimentary canal, where gentle tonics are required. But the gallic acid renders them unfit for weak stomachs; and their astringent virtues will be found in the wines of Alicante and Rota, which contain more tannin and less acid. The excitement they induce is of a more sluggish nature than that attending the use of the purer French wines, and does not enliven the fancy in the same

degree. As a frequent beverage, they are unquestionably much more pernicious.\*— Perhaps the wines commonly drunk in England and France, afford the best characteristic of the two nations. Dr. Henderson's observation is, therefore, very happy, since nothing is easier than 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 man with a bottle of Port, and another with the same modicum of Bordeaux wine, often occupy very different stations in the chain of being, or companionable qualities.

Sherries still recommend themselves by the almost total absence of acidity. For invalids, of all strong wines, those of Madeira are most eligible; "being equally spirituous as Sherry, but possessing more delicate flavour and aroma, and though

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\* History of Wines—Medical Properties, 4to. p. 356.

often slightly acidulous, agreeing better with dyspeptic habits.”\*

Rhenish wines, and those of the Moselle, are delightfully refreshing; and among their properties are a diuretic effect, and a tendency to diminish obesity. In fevers too, they are very serviceable, as they contain but little acid.

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The *philosophy of wine-drinking* is an exhaustless subject. Its inspirations have been censured or exalted by the poets and philosophers of all times. Yet, we suspect many of these worthies of base ingratitude in deprecating the effects of wine. Addison, we know, was far from insensible to the pleasures of the Table; yet, he gravely writes thus:—“Wine heightens indifference into love, love into jealousy, and jealousy into madness. It often turns the good-natured man into an idiot, and the choleric man into an assassin. It gives bitterness

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\* History of Wines,—Medical Properties, 4to. p. 356.

to resentment; it makes vanity insupportable; and displays every little spot of the soul in its utmost deformity.”

The witty Butler laments the abuse of wine in the following lines:—

’Tis pity wine, which nature meant  
To man in kindness to present,  
And gave him kindly to caress  
And cherish his frail happiness,  
Of equal virtue to renew  
His wearied mind and body too,  
Shou’d (like the cider-tree in Eden,  
Which only grew to be forbidden)  
No sooner come to be enjoy’d  
Than th’ owner’s fatally destroy’d.

“The maxim of the ancients, ‘*in vino veritas*—a man who is well warmed with wine will speak truth,’ (says Johnson,) may be an argument for drinking, if you suppose men in general to be liars; but I would not keep company with a fellow, who lies as long as he is sober, and whom you must make drunk before you can get a word of truth out of him.” The Doctor has likewise an observation somewhat akin to those of Addison: “In the bottle, discontent seeks for comfort; cowardice for courage, and bashfulness for confidence.” A more recent writer observes, that wine is such a whetstone for wit, that if it be often set thereon,

it will quickly grind all the steel out, and scarcely leave a back where it found an edge. This remark has often been admired for its terseness and laconic force.

We must not, however, conclude with a homily, but take a few *eyes* on the question. No less grave a man than Plutarch, relates the argumentative effect of wine, in his *Symposiacks*, or *Table Conversation*. He says, "that one Lamprias, a man eminent for his learning, and a philosopher, disputed best, and unravelled the difficulties of philosophy with most success, when he was at supper, and well warmed with wine." These table entertainments were part of the education of the times, their discourses being commonly the canvassing and solution of some question, either philosophical or philological, always instructive, and usually pleasant; for the cups went round with the debate, and men were merry and wise together, according to the proverb. We wish this branch of education had descended to our times.

It might be rather hazardous to quote many exemplars of the inspiring effects of

wine. Passing by the feats of ancient wine-drinking, we may touch upon a few nearer our own day, and observe that some of the greatest as well as the meanest actions of men's lives, have been performed under the potent agency of the juice of the grape, or of some intoxicating liquid. Even the poor savage thought brandy was made of tongues and hearts; "for when I have drunk it, I fear nothing, and talk like an angel." This is very *naïve*, and thousands of civilized sons have adopted an opinion expressed with such amiable simplicity. Three of the brightest lights of the political horizon of their time,—Fox, Pitt, and Sheridan, appear to have profited by the particular branch of education alluded to by Plutarch. The story of Sheridan finishing the last act of Pizarro, a plate of sandwiches, and two bottles of Claret in half an hour, is well known. Lord Byron thought Sheridan "superb, very convivial, and delightful—for *his* very dregs are better than the 'first sprightly runnings' of others." Byron's note of a party at which Sheridan was present, is equally characteristic: "first si-

lent, then talky, then argumentative, then disputatious, then unintelligible, then altogether, then inarticulate, and then drunk.”

The finest productions of the first lyric poets of our times, owe much of their supremacy to the inspirations of wine. Who can forget Charles Morris’s “Songs, Political and Convivial,” and his Prize Anacreontic “*ad Poculum?*”—

Come thou soul-reviving cup,  
 And try thy healing art,  
 Light the fancy’s visions up,  
 And warm my wasted heart;  
 Touch with glowing tints of bliss  
 Mem’ry’s fading dream;  
 Give me, while thy lip I kiss,  
 The heav’n that’s in thy stream!

In thy fount the lyric muse,  
 Ever dipp’d her wing,  
 Anacreon fed among thy dews,  
 And Horace drain’d thy spring!  
 I, too, humblest of the train,  
 There my *spirit* find,  
 Freshen there my languid brain,  
 And store my vacant mind.  
 &c. &c.\*

Burns was a practical man, and a living example of the precept he inculcated in a

\* For this song, Capt. Morris received the prize of the gold cup, from the Harmonic Society.

paraphrase upon the royal Hebrew minstrel:—

Gie him strong drink, until he wink,  
That's press'd with grief and care;  
And liquor gude, to fire his bluid,  
That's sinking wi' despair:  
There let him booze, and deep carouse,  
In bumpers flowing o'er;  
Till he forget his love and debt,  
And heed his griefs no more.

An illustrious living poet, whose talent in associating the felicities of woman and wine, in the sublimest flights of song, is as excellent a table companion, as amiable a man; and to complete the fascination, he adds the charm of highly-cultivated musical taste.

## APPENDIX.

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Receipts for the Management of Wines will be found in any practical volume on the subject; but the following have not appeared in any work of that description.

### *The Cellar.*

Count Chaptal's valuable hints on the choice of a Cellar, will be found at p.50, *et seq.*

“ A cellar can hardly be too dry ; moisture not only moulding and rotting the casks, but giving a mouldy taste to the liquor they contain. Experience has proved in France, that wines preserved in vast tuns, built into the stone walls of good cellars, increase in spirit every year. The floor of the cellar should be well covered with saw-dust, which must not be suffered to get too dry and dusty, but must be occasionally changed ; lest, when bottling or racking wine, some of the old dust should fly into it. In some vaults it is necessary, during winter, to have a stove or chafing-dish, to keep up the proper warmth. In the summer, it is best to keep them as cool as possible. The thermometer should be fixed in that part of the vault where the wines for bottling are kept, endeavouring to have it as low as ‘ temperate.’ In summer, wash the cel-

lar out weekly, to keep it cool, and free from mustiness: in winter, sweep it clean every ten days at least."

The quantity of the different kinds of wine which the cellar of an amateur ought to contain, is not limited; but a wise precaution ought in this to unite economy with wealth.

There are only some particular kind of wines which ought to be lain in, in large quantities. Several others may be amassed in sufficient number of bottles, to last for some years. Burgundy and Champagne, will keep but very few years, and should always be drunk as soon as they are ripe, for they spoil very rapidly. Burgundy turns sour, and Champagne becomes thick. In general, it is most difficult to preserve white wines: never more should be laid in than are sure to be for immediate use. Claret, wines from the south, and Spanish wines, will keep, and ought to be kept, long, because their age is their chief merit. Of these, it is right to have some pipes in store; and those which contain new wine, should be concealed by those which are fit to drink, that they may not be broached till they have been, in a manner, forgotten; and, after this wine has been laid by in bottles, it will come to table (the Port of Oporto especially,) with a triple coat of crust, with the corks blackened and half consumed by time.

In placing wines in the cellar, Spanish, the sweet wines especially, such as Malaga and Rota, should be standing upright. Heat brings them to perfection; and they should be placed on shelves, as the coldness of the cellar hinders their ripening.

Upon the age of wine, it is difficult to obtain many reconcileable opinions, since so much must

depend on the success of the fermentative process. The writer of the valuable paper in the *Supplement to the Encyclopædia*, (article—Wine,) says,—“Wines bottled in good order, may be fit to drink in *six months*, (especially if bottled in October,) but they are not in perfection before twelve. From that to *two years*, they continue so; but it would be improper to keep them any longer.” This is questionable. Conscientious wine-merchants think *four years* a good general average for fine old wine. Of course, there are many instances of wines being found of extreme age and goodness. Mr. Brande states, that a few years since, some Mountain, which was buried in the fire of London, was dug up, and found to be more spirituous than recent Malaga wine; and, its quality, in other respects, was unimpaired.

*Briskness of Wines.—Champagne.*

This property relates almost exclusively to the wines of Champagne, and it is one that may err in excess or defect. It is generally known that it is the produce of an unfinished fermentation, and, therefore, a due degree of it must depend mainly on the proper management of this process. It is secured by bottling at the proper season, March, and before the fermentation is exhausted: and, if in danger of excess, it is restrained or diminished by racking, or decanting, and sulphuring. But it happens not unfrequently that it fails altogether; either from accident in the management, or a bad season; from faults in the fruit, or fermentation carried too far, or a weak wine exhausting itself unexpectedly. In this case, the remedy is to intro-

duce sugar, not only into the casks, but into the bottles. In the first case, the fermentation is renewed, and the wine may thus become legitimate and good. In the other the effect is far different, and not good; and hence it is, that all the very sweet Champagne wines are bad or indifferent. These are, in fact, a mixture of wine and sugar, rather than proper wine. And, in this case, the effect of the sugar is, not to produce a new fermentation, but to disengage the carbonic acid of the wine; as a salt, or any other soluble substance, would do, by a superior affinity. To gain this end, the solid sugar is corked up in the bottle; so that the disengaged gas is retained under the pressure of the cork, ready to fly out whenever that is removed. Thus Champagne, which has been destroyed by age, is rendered, at once, both sweet and effervescent; and this, however convenient a secret it may be to the possessor, is but a fraud, and a very common one too.

### *Claret.*

In order to give the Bordeaux wines some resemblance to those wines of Spain and Portugal which are used in England, to render them of the taste preferred here, from the effect of long habit, the majority of the Bourdeaux wine-merchants who trade with England, are obliged to *work them*, or mix them with other wines, as hermitage; which gives fire to the claret, but renders it dry when old, turns it of a red brick colour, and causes a deposit of sediment, when it has been some time in bottle. When by this admixture, a working or fretting re-

sults, they take some mineral crystal, reduce it to powder, and put an ounce into each barrel, beat up with a proper quantity of isinglass, and rack off the wine about fifteen days after, when it has got clear, and has entirely ceased to work. To give odour (*bouquet*) to the wine, they put two drams of orris-root powder into a fine rag, and let it hang about fifteen days in the cask, when it is taken out; or the powder is put into the barrel beat up with fining, and fifteen days after it may be racked off. Two ounces of raspberry brandy are sometimes added to each cask, fifteen days after which, the apparent maturity of the wine is incruited by the peculiar odour which the mixture gives it.

Damsons or sloes, stewed with some of the wine, and sugar, cochineal, and turnsole, are used to colour claret.

To improve claret that drinks *foul*, rack the wine from the dregs on some fresh lees of its own kind, and then add a dozen new pippins pared and with the cores out, and stir the wine well. This not only takes away the foulness, but also gives the wine an agreeable flavour.

Here we may hint at a mode of ripening claret, even in bottle, which is very much practised in France, and may be practised here without injury to the health; though we are certainly far from recommending the practice to the venders of wine, however it may be adopted in private cellars. The process is to operate upon wine perhaps only a year in bottle. Draw the corks, and pour about a glassful out of each, re-corking them tightly; then place the wine, thus drawn, in an oven, suffering it at the end of an hour or two to cool gradually. Draw the

corks again, and fill up the bottles, which must be carefully replaced in the cellar; and in a day or two the wine will have every appearance of being ten years old.

### *Iceing Wines.*

The custom of iceing wines, is of very considerable antiquity. Iced liquors were among the luxuries of the Greeks, who had several methods of preserving ice throughout the summer. When Alexander the Great besieged Petra, a city of Judea, he filled thirty ditches with ice, which, being covered with oaken boughs, remained a long time entire. The custom of preserving ice was so common among the Romans, that they had shops for its sale; and Pliny describes an elegant method of cooling liquors, which came into vogue during the reign of Nero, to whom the invention was ascribed, viz.—by placing water which had been previously boiled, in a thin glass vessel, surrounded with snow, so that it might be frozen without its purity being impaired; a stretch of luxury which equals any of the refinements of modern science.

Ice may be kept by the following very simple method:—Fill a barrel of any size with ice, and place it in one so much larger, that a space of from two to three inches be left all round. Fill this space with charcoal, thickly heaped and pressed; cover the mouth of the barrel with six inches of the same substance; and placing a layer of straw over the whole, bury the treasure in the cellar. Next winter you have only to renew the charcoal at the mouth of the barrel; the rest of the apparatus will last for many years.

Of the various apparatus for producing artificial cold for freezing wine, we believe one invented by Richard Walker, Esq. of Oxford, to be entitled to all the patronage it has received. Under this gentleman's directions three distinct kinds of apparatus have been manufactured: one for *freezing water* in the hottest weather; another, for *iceing wine*; and the third for *freezing cream*. Other apparatus have been manufactured by Mr. Paterson, late of Bridge Street, Blackfriars. They are commonly known as "*Paterson's Ice Pails*." Mr. Walker's apparatus for wine, is very simple. He merely proposes to add the following portion of freezing powder to each pint of water, in which the decanter of wine is to be placed up to the neck within a cup or can surrounded with water in a tin covered pail. The freezing powder is made as follows:—To each pint of water, take three ounces of powdered nitre, and three ounces of powdered sal ammoniac, and Glauber's salts in powder, four ounces and a half; the whole to be dissolved in water. Care should be taken that the surface of the wine is rather below the surface of the freezing mixture.\*

The iceing of wines is too simple to need any instruction from us. By iceing Champagne wines before they are used, the tendency to effervesce is in some degree repressed, or only allowed to operate to such an extent as may be compatible with the more perfect flavour that we desire to find in them; but when they are kept cool, this precaution

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\* A mixture of 4 oz. nitrate of ammonia, 4 oz. sub-carbonate of soda, and 4 oz. of water, in a tin pail, has been found to produce 10 oz. of ice in three hours.—*Brandé's Journal*.

is unnecessary. Sillery Champagne is usually drunk iced.\*

Thus, Champagne gains strength by the cold ; but it is disputed whether any but common wines should be iced, and said, that even they would be better if merely cooled with water, which the same authority thinks, “ always gives sufficient coolness to wine, even at the hottest temperature of the dog-days. But it is not only that we should avoid icing wines that are choice ; every different kind requires a different degree of cold and warmth. Thus Claret, coming immediately out of the cellar, has not that soft and delicious flavour which gives it its peculiar value. The bottle should be placed, before drinking, where it may obtain warmth. In winter, wine-drinkers always place it before the fire ; but Burgundy should be drunk fresh from the cellar.”

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DR. MACCULLOCH'S RECEIPTS FOR  
MAKING WINES.

We abridge the following from Dr. Macculloch's excellent Practical Rules for managing Wines made from Fruits of British growth.

*Wine from unripe Gooseberries.*

Choose the fruit before it has shown the least tendency to ripen, but about the time when it has

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\* Dr. Henderson's History of Wines.

nearly attained its full growth. The *green Bath* is perhaps among the best gooseberries. The smallest should be separated by a sieve properly adapted to this purpose; and any unsound or bruised fruit rejected, while the remains of the blossom and fruit stalk should be removed. Put forty pounds of this fruit into a tub, carefully cleaned, (the quantities in all the receipts are computed for a cask of ten gallons) and of the capacity of fifteen or twenty gallons, in which the fruit is to be bruised in successive portions, by a pressure sufficient to burst the berries without breaking the seeds, or much pressing the skins. Then pour four gallons of water into the vessel, carefully stir the contents, and squeeze them in the hand until the whole of the juice and pulp are separated from the solid matters. The materials are then to remain at rest from six to twenty-four hours, when they are to be strained through a coarse bag. One gallon of fresh water may afterwards be passed through the *marc*, or pulp, &c. Then dissolve thirty pounds of white sugar in the juice thus procured, and make up the total bulk with water to the amount of ten gallons and a half. The liquor thus obtained is the artificial *must*, or juice of the grape. Next pour it into a tub, over which place a blanket or similar substance covered by a board; the vessel being placed in a temperature from fifty-five to sixty degrees of the thermometer. Here it may remain for twenty-four hours, or two days, according to its symptoms of fermentation, and from this tub it is to be drawn into the cask in which it is to ferment. When in the cask, it must be filled nearly to the bung-hole, and kept so filled as the fermentation proceeds. When the ferment-

ation has somewhat subsided, the bung may be driven in, and a spile-hole bored, the peg being loosened occasionally till the fermentation has entirely ceased. The wine thus made must remain over the winter in a cool cellar; and, if required, it may be bottled some clear and cold day, towards the end of February or beginning of March, without further precaution. To insure its fineness, however, it is better to decant it towards the end of December, into a fresh cask, so as to clear it from its first lees. If the wine be too sweet, instead of decanting it, stir up the lees so as to renew the fermenting process; taking care, also, to increase the temperature at the same time. At whatever time the wine has been decanted, it is to be fined in the usual way, with isinglass. Sometimes it is found expedient to decant it a second time into a fresh cask, and again to fine it. All these removals should be made in clear, dry, and, if possible, cold weather. In any case, it must be bottled during the month of March.

Dr. Macculloch then describes a few variations of the foregoing process. The husk of the gooseberry, or the whole of the *marc*, as well as the juice, may be fermented together in the vat with the sugar, in the first stage of the process. The fermentation will thus be more rapid, and the wine prove stronger and less sweet, but it will acquire more flavour. Crude tartar may be added to the must, in the proportion of six ounces.

If it is wished to have a very sweet, as well as brisk wine, the quantity of sugar may be increased to forty pounds.

If the wine is intended to be less sweet, and less strong, than in the first case, the sugar must be

reduced to twenty-five-pounds. Thus made, it will rarely fail to be brisk; but will, at the same time, be less durable. Wines of this kind will resemble the inferior classes of Champagne, and must commonly be consumed within the twelve-month.

The proportion of fruit adopted in this receipt, is that in common use; but to insure briskness without excessive sweetness, or the chance of being obliged to renew the fermentation, it is recommended to increase the proportion of fruit to fifty pounds, when the sugar is thirty. If, during the fermentation of the wine thus formed, there should be any danger of the sweetness disappearing altogether, it may be decanted, and the fermentation then checked by fining. Thus it will speedily be fit for use.

The same proportions and precautions apply to *wine from unripe Currants*; but this fruit is still better calculated for brisk wines than the gooseberry.

It must be understood, that in no case is the solid matter to be introduced into the cask; and if the head, which is formed in the fermenting vat, should acquire a sour or a musty smell, it is to be carefully separated. In those cases, also, where the solid matter is not to be fermented with the fluid, the juice, or *must*, may be introduced at once into the cask, without previously remaining in the vat.

#### *Wine from unripe Grapes.*

The fruit may be of different degrees of ripeness, and the varieties mixed. The same proportions of fruit and sugar will be proper as when gooseberries

and currants are employed, but the tartar must be omitted. The husks, also, may be permitted to ferment with the liquor in the vat. The subsequent management is precisely the same as that described above. Dr. Macculloch also says, an excellent wine may be made from the leaves and tendrils of the vine; but the process is by no means so certain as either of the preceding, and is, consequently, less calculated for domestic practice.

*Wine from ripe Gooseberries and Currants,*

May be made either sweet or dry. The rules immediately preceding, which relate to the fermentation, require equally to be attended to in this case. If sweet wine is intended, the quantity of fruit should not exceed forty pounds; if dry wine is desired, it may extend to sixty. The proportion of sugar will be thirty pounds, as before. If a much stronger, of either quality, is desired, it must extend to forty. The same precautions are required in the selection and care of the fruit, and the management of the husks.

*Wine from ripe Grapes.*

No water is to be used; but, as the juice of the fruit is, in general, deficient in sugar, it is necessary that from one to two pounds of sugar should be added to each gallon of must. The addition of tartar is also useful in this case. The remainder of the management is as before.

A superior class of wines is made by the juices of British fruits, without any water being added.

*French Method of making superior Gooseberry and Currant Wines.*

FOR CURRANT WINE :—Dissolve eight pounds of honey in fifteen gallons of boiling water ; to which, when clarified, add the juice of eight pounds of red or white currants. Then ferment twenty-four hours, and to every two gallons of water add two pounds of sugar. Then clarify with whites of eggs and cream of tartar.

FOR GOOSEBERRY WINE :—Gather the fruit dry, when about half ripe, and beat it in a mortar ; strain the juice through a canvass bag, and mix it with sugar, in the proportion of three pounds to every two gallons of juice. Leave it quiet for fifteen days, when it should be carefully poured off and left to ferment three months, when the quantity is under fifteen gallons ; and for five months, when double that quantity. It should then be bottled, when it will soon become fit for drinking.

*Improved Method of making Raisin Wine.*

We have obtained the following improved method from the *Transactions of the Society of Arts* for the year 1829. The receipt is from the pen of Mr. Arthur Aikin, Secretary to the Society ; and its importance will commend it.

I have for some years been in the habit of making for use in my own family, a light dry raisin wine ; I have also noted down, with more or less minuteness, the progress and result of several of these experiments ; and I beg leave now to offer them to the Society, in the hope that thereby some

additional light may be thrown on a very important branch of domestic economy.

It appeared to me, from some previous comparative trials with black currants, and with others of our native fruits, that none of them are so well adapted to make light dry wines, as the better kinds of raisins : a farther advantage attends the use of this latter fruit, that the wine may be made at the season when the temperature is most favourable to the due progress of the fermentation.

The raisin which I have been most in the habit of using, and which I prefer, is the Muscatel. It is imported in boxes, containing about twenty pounds ; and, when new, is in common use as a table fruit. In this state it would doubtless make a wine of excellent quality ; but its price prohibits its employment for this purpose. In those which remain unsold for about a year, the rich pulp of the recent raisin becomes mixed with sugary concretions, which render it less acceptable at the dessert ; and the price of such fruit, being from tenpence to a shilling a pound, brings it within the reach of the domestic wine-maker.

That matter, whatever it be, which, through the process of fermentation, converts a solution of sugar into vinous liquor, exists in raisins in sufficient abundance to change into wine a greater quantity of sugar than the fruit itself contains ; and I have found it advantageous, both as regards the price and quality of the product, to add to any given quantity of raisins from one-tenth to one-third of their weight of sugar. In order, however, to avoid tainting the wine with the peculiar flavour of cane sugar, I use good loaf, at the average price of ten pence or eleven pence a pound.

In my early experiments I poured hot water on the raisins, and allowed them to remain therein twelve hours, more or less; by this time the raisins were plumped up, and I pressed them between fluted wooden rollers in order to break their skins, and press out the juice. This process, however, by no means succeeded to my wish; the rollers were clogged and strained by the fruit which adhered to them; and many of the raisins, by reason of the toughness of their skins, passed through the rollers entire. I therefore adopted the plan of having the raisins chopped (without previous maceration) on the same kind of tray, and with the same kind of chopper as is used in making minced meat; and I have had no reason to vary from this method, except, that of late, I have directed the raisins to be chopped finer than they were at first. Previous to the raisins being chopped, the stalks are separated for a use that will be mentioned hereafter.

I have tried several proportions of ingredients; but those from which I have obtained the best results are, three pounds of raisins and one pound of sugar to an ale-gallon of water.

I prepare the must sometimes by mashing, and sometimes by maceration.

The mashing is performed in the following manner:—The chopped raisins being put into an open tub, or an earthenware pan, I pour on them hot water in the proportion of about a quart to four pounds of fruit. My object, in this first mash, is to extract the greater part of the saccharine mucilage as little altered as possible; I therefore heat the water no higher than about one hundred and twenty degrees of Fahrenheit's thermometer; the water and fruit are mixed; and after standing for

about a quarter of an hour, the whole is stirred together as accurately as possible by hand, taking care to break down all the lumps; and, in a few minutes afterwards, is placed on a sieve over a tub, where it drains for a short time; the husks are then lightly pressed by hand, and are returned to the mash-tub.

The second mash is made exactly in the same manner as the first; and the husks, after pressing, are returned again to the mash-tub.

They will now be found to have lost the whole of their clamminess, though they are still sweet; I therefore conclude that the saccharine mucilage is now for the most part extracted, and my principal object in the subsequent mashes is to dissolve out the tartar. For this purpose, the water of the third mash is put on at the heat of one hundred and fifty, or one hundred and sixty degrees, and is conducted in the same manner as the former. The liquor thus obtained is considerably acidulous, having the flavour of the raisins, and but little sweetness. Three-fourths of the mash being now made, it is tasted, in order to ascertain whether it is sufficiently astringent; and, according to the intended astringency of the wine, I either altogether reject the stalks, or use the whole, or a part of them. If a somewhat astringent wine is intended, the last mash is thus prepared:—I pour boiling water on the stalks, in a separate tub; and after they have been macerated for about a quarter of an hour, I put the liquor on the husks, and mix them well with it; in a quarter of an hour more the liquor is put on the sieve, and the husks are well squeezed by hand.

While the last mash is preparing, I transfer

the liquor of the first three mashes into the fermenting tun, and dissolve the sugar in it; I then add as much of the last mash as is requisite to bring the must to the due proportions; *viz.* one ale-gallon of must to three pounds of fruit and one pound of sugar. The time occupied by the above processes is four or five hours; and the temperature of the must when put into the fermenting tun, is usually about seventy degrees.

If the weather is warm, and apparently more likely to become hotter than colder, I pour the must into the fermenting tun with as little agitation as possible; but if it is cool, and not likely to get warmer, I dash each pailful against the sides of the tun, pouring it in from as great a height as I can conveniently reach; by this means it is more mixed with atmospheric air; and liquor thus treated will often begin to ferment in less than twelve hours. If the must is at the temperature of seventy degrees, fermentation begins in from twelve to thirty-six hours, according as it is treated; and the scum which rises is sometimes taken off every day, and sometimes allowed to remain till the liquor is about to be removed from the fermenting tun. If the fermentation is languid, I keep on the cover of the tun, and stir the scum daily into the liquor; if too rapid, I take off the cover and remove the scum as it rises.

The liquor is now vinous, but sweet; and, after carefully skimming it, I transfer it to glass carboys, containing about six or seven gallons, or to stone-ware barrels of the same size.\* I insert

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\* As barrels of stoneware are always more or less porous, they should be warmed thoroughly before a fire, and be

in the bungs glass tubes of safety ; and, on the second day, pour into them about an inch of quicksilver to exclude the air. The cement that I use for covering the bungs, is a mixture of wax and resin.

Carbonic acid continues to bubble through the quicksilver in the safety-tube for some weeks, after which it ceases ; but the column of quicksilver in the exterior leg of the syphon is always higher than that in the interior leg, I have never seen a single instance of the outer air passing into the carboy.

I think the wine ought to remain an entire summer in the barrel or carboy, in order that the fermentation may proceed so far as almost entirely to decompose the sugar ; and as my usual times of wine-making are April and October, that made in the former month is bottled in the March following ; and that made in October is bottled about the end of September, or a week or two later, according to circumstances.

I never fine the wine, being of opinion that the light dry wine, which it is my aim to produce, would be materially injured by being deprived of its tannin, through the action of isinglass, or of any similar substance.

At the time of bottling I have seldom observed the wine to have any very sensible flavour ; meaning by flavour, that compound sensation of smell and taste which characterizes the finer kinds of

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rubbed over with a mixture of bees' wax and turpentine (about one part of turpentine to three of bees' wax). When this coating is grown cold, it should be well rubbed in with a hard brush.

wines ; but after remaining for a year in bottle, a flavour resembling elder flowers is strongly developed ; mingled, generally, in a slight degree, with that of prussic acid.

As soon as the wine begins to run turbid from the carboy, I pass the whole of what remains through a filter ; but though I am careful that the wine, when bottled, should be clear, though not bright, there is always more or less of flocculent matter deposited which requires the bottles to be set upright in the bin, and to be decanted with care.

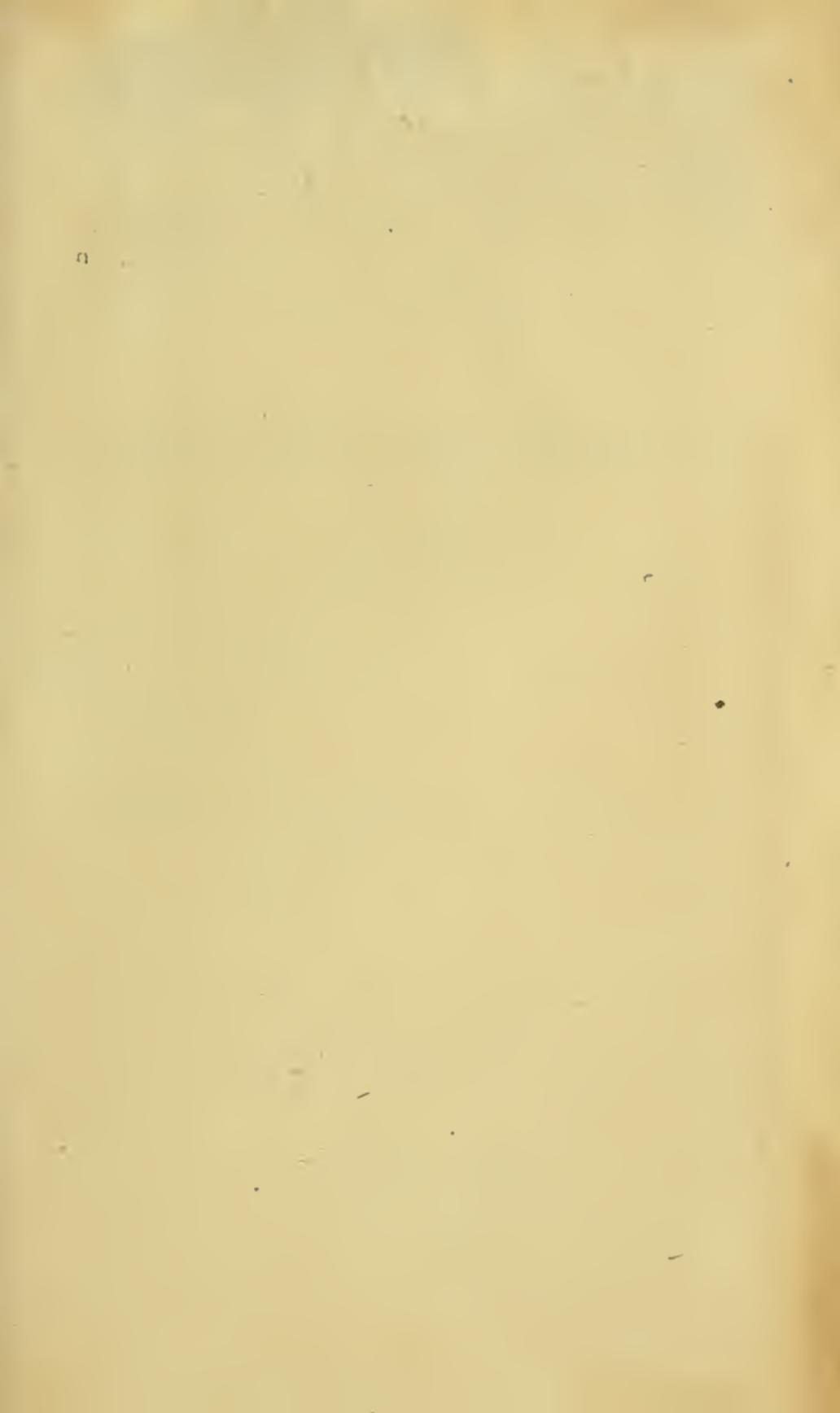
The wine, when first decanted, is often of a very pale yellow colour, especially if high flavoured ; but in an hour or two it deepens more or less, and at length acquires a tint like that of Bucellas, the prussic acid flavour at the same time disappearing.

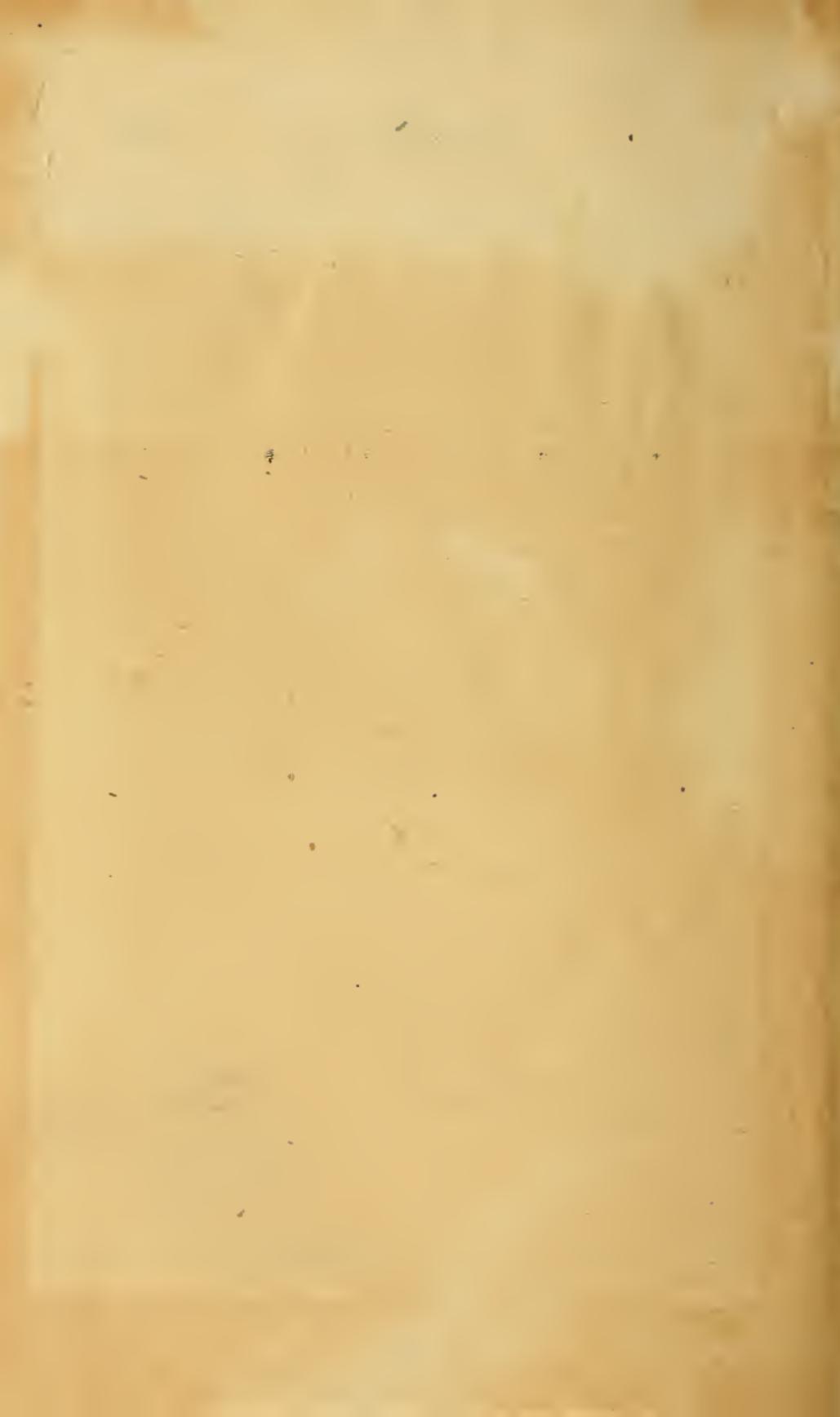
Instead of mashing, as above described, I have sometimes pursued a still more simple way—that of maceration ; by mixing in the fermenting tun the usual proportions of chopped raisins and sugar with cold water, and leaving the raisins in the liquor during the whole of the first fermentation. By this method I obtain a higher coloured wine ; but the fermentation being generally slower, and consequently longer, it is destitute of that Frontignac, or elder-flower flavour, which it generally acquires when treated according to the first process ; and is apt to get a less agreeable flavour from the husks of the raisins. Sometimes, however, the method succeeds very well ; and the elder-flower flavour not being pleasant to many persons, such wine is more generally acceptable than the former.

In May, 1827, I made some wine in the way last described. The materials were put together on

the 3rd day of the month, the temperature of the liquor and of the cellar being fifty-six degrees. On the 5th, at night, fermentation had just begun, the temperature of the liquor and cellar being fifty-seven degrees, On the 7th, the liquor was at fifty-eight degrees. From that time to the 19th, the fermentation went on, though languidly, the temperature of the liquor varying from fifty-seven to fifty-eight and a half degrees; and that of the cellar from fifty-five to fifty-seven degrees. From the 19th to the 24th, the weather became warm, the temperature of the cellar rose to fifty-nine degrees, and that of the liquor to sixty-one degrees. It had now been twenty-one days under fermentation; and therefore, though it was still rather too sweet, I put it into carboys, and bottled it about half a year afterwards. This wine is now (December, 1828) strong, dark-coloured for white wine, but still rather sweet, and tastes too much of the husks.

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