duced. the fluid is strongly agitated, and suffered to repose till clear, when it is again racked into a fresh cask. It is found very important to select for this purpose dry cold weather, and, as is particularly remarked, north-east winds. From some mysterious cause, in close weather, and fogs, and southerly winds, the precipitated matters rise again, and defeat the objects of the operation. The other precautions are those of using a syphon instead of a cock, as affording greater security ; or, what is now used in all the best French manufactories, blowing off. This is performed by a condens­ing engine, as in the drawing of porter, and thus access of air is prevented. This is very important where fine-flavoured wines are concerned, as it is in brisk wines; because the carbonic acid which would be lost, carrying away also a portion of the alcohol or strength of the wine, is thus pre­served.

But the leaven held in solution cannot be separated in this manner, and for that purpose recourse is had to the process of sulphuring. The most common and the simplest practice in this case, is to fill the proposed cask into which the wine is to be racked, with sulphurous gas, by burning matches in it till full. The wine being then introduced, becomes turbid, and, after the necessary time, it is found as before. Should the fermentation still be renewed or dreaded, this operation is repeated as often as it may be ne­cessary. If, as in the case of some of the Bordeaux wines, the quantity of leaven in the wine is so great that it cannot be overcome in this manner, the combustion of the sulphur within the cask is repeated at intervals during the process of filling it. But it is also a practice in that country to impregnate with sulphurous acid a quantity of wine, and this substance or mixed fluid, called *Muet,* is reserved for adding to those which may require it, by which means the efficacy of the operation is better insured.

The theory of this practice seems to a certain extent simple. The sulphurous acid, or possibly its oxygen, unites to the extractive matter, or the soluble leaven, and renders it insoluble, as happens in the act of fermentation itself ; and thus it becomes capable of being separated by the me­chanical processes of racking and fining. It is for this rea­son also that sulphuring is largely used for the sweet wanes, to insure their preservation in that state. It has been said that manganese, and other substances containing much oxygen, will produce the same effect ; but the cheapness and simplicity of the common process renders other expe­dients unnecessary.

Supposing wines of any class to have been thus obtained, there is yet much more to be done before they become the wines which we know in our market. The processes in use for making marketable wines are badly distinguished by the term medication, as they are of various natures. There is indeed a great deal of wine which can scarcely be considered as strictly natural, though it is a common prejudice that all wines are so, except when fraudulently mended, or altered, or mixed. It is difficult to draw the line between what may be considered fraud, and what is legitimate ; and certainly by those who expect that all wine is to be what it is commonly thought, the mere pro­duce of the grape, and of one process on one grape, every subsequent process may be esteemed a fraud. We must here limit ourselves to some of the most important opera­tions, as the whole would lead into a very long detail.

The simplest process is that of mixing different wines to­gether, whether of the same quality or country, or of differ­ent ones. In either case this practice may sometimes be considered fraudulent, and in the latter especially so. But in a degree it is inseparable from the nature of the manu­facture, and the mode in which it is conducted. The larger maker, or the capitalist on the spot, buying in small lots from the petty manufacturers, is obliged to adopt this prac­tice, partly to insure a certain quality, and partly for the purpose of remedying those that are defective, by the addi­tion of better ones.

The mode of performing this operation, which requires great experience and judgment, is to select, first, that period of the year in which the wines show a disposition to renew their fermentation, which is in the spring. They are then said, in English, to bear the *fret;* and hence the operation is called fretting-in. It is only thus that a new and *fine* wine can be produced. The operation of mixing different wines in all cases disturbs both, so that they become foul. They also tend to ferment again, till a new balance of all their prin­ciples is produced ; and thus it is expedient to accelerate and determine this fermentation, so as to form a proper compound, without which the new wine would be perishable. After this, also, it becomes necessary once more to have recourse to sulphuring, fining, and racking ; and not till all this has been gone through is the wine completed. In the Bordeaux practice of mixing Clarets, the muet or sulphured wine is sometimes added at the same time, where the wines being of very discordant qualities, a dangerous fermentation might be excited.

In the wine-countries it is usual to cultivate particular grapes or wines, rough, or coloured, or astringent, or high flavoured, for the mere purpose of mixing with others ; so far is this art from being so simple as is commonly imagin­ed. It is a frequent practice to import the wines of one country to mix with those of another, and thus to suit the taste of purchasers, or obtain other ends. This practice is pursued even by the importers into Britain, and, as we need not say, opens a door to endless frauds, while it may also be innocent. Thus, in this country, as well as in Portugal, the wines of Spain, Alicant, Barcelona, and so forth, are mixed with Port wines ; as are the cheaper Clarets of the south of France, and some other of the strong-flavoured wines of that country. In a similar manner, the wines of Fayal and the Canaries are manufactured into Madeira, as are those of Sicily ; and thus, too, Sherry is largely com­pounded out of many of the wines of Spain and Portugal, and of the islands of the African coast.

But the most extensive operations of this nature are car­ried on at Bordeaux with the wines which we call Claret, not one-thousandth part of which are of a good quality, or unmixed in some way, and the one half of some of which, perhaps, are not French, but Spanish wine. The fol­lowing statement, while it is curious in itself, will illus­trate this subject. In the year 1814, the total quantity of the Clarets, or Bordeaux of the first class, was as follows :—

Chateau Margaux 80 tons.

Latour 70 ...

Chateau Latite 80 ...

In the second class it was thus :

Margaux de Madame Derauzan 60 tons.

M. Chevalier 25 ...

M. Monterison 25 ...

Μ. Montalambert 25 ...

St Julian Leoville 80 ...

Lanoze 70 ...

Pauillac M. Depichon 60 ...

Brame Mouton 80 ...

We cannot afford room for the remainder of this state­ment, comprising the produce of the fourth and the fifth qualities ; but it is plain that very few of those persons who imagine that they are drinking the first growth of Bordeaux wines, can even be drinking the second.

The first growth of Claret, it is thus seen, amounts only to 230 tons for an average ; and that even of the second is only 425 ; a fraction indeed in the consumption of Europe. But in the third class, of which we cannot afford to give the details, there are 1061 tons, and in the fourth 825, making a general total of 2541 tons. Besides this,, there are other in-