from other circumstances, we know to have been thick and sweet wines, requiring dilution. They could not have been boiled to any consistence after they had become wine, with­out losing all their properties ; and as to wines that were to be cut by a knife, it is plain that we must have misappre­hended the meaning of the term *vinum* in this case, as no wine could exist under such a form. To gain the same ends, it is a practice in many countries to dry the grapes partially, by suffering them to remain on the vine; but this is chiefly resorted to for sweet wines, as in the case of Cyprus, Tokay, Lipari, and others. The other expedient for increasing the properties of sugar in the juice is by plaster of Paris or gypsum, not an uncommon ingredient ; and this effect, as well as that of absorbing and destroying superfluous acid, is also partially attained by the use of lime.

The management of the fermentation, supposing the fluid to be perfect, is regulated by the intended nature of the wine. If sweet wine is desired, not only must the pro­portion of the water be diminished by one or other of the means above mentioned, if necessary, but the proportion of extractive matter or leaven must be reduced, to prevent it from running to the ultimate stage, and producing a dry and strong wine. In this case the yeast is separated as fast as it rises, by mechanical means ; as by fermenting in full casks in such a manner that it may be continuously ejected at the bung-hole as fast as it is formed. Should the reverse be desired, or a dry wine be the manufacturer’s ob­ject, the yeast is suffered to remain on the surface in the vat, that it may be continually returned into the liquor by the internal agitation ; or else it is stirred, or rolled in a cask or in the vat, so as to protract the fermentation. Lastly, if the wine is to be brisk, to retain carbonic acid, as in the wines of Champagne, not only must the propor­tions of water and leaven be increased, but the fermenta­tion must be conducted in vessels partially closed, and these also must be fully closed before the fermentation is com­pleted. The management of the temperature is easily de­duced from the principles already laid down. A deficiency of heat is easily remedied by artificial means, by a fire, or by exposure to the sun ; and this is sometimes done by heating a portion of the fluid, and then mixing it with the mass. An equal temperature in the vat is also procured by agitation ; and when it is necessary carefully to maintain **a** mean heat, this is frequently done in the wine-countries by surrounding it with straw or other bad conductors, or by other obvious artifices.

On apparently minute attentions of this nature, far more depends than would, on a superficial view, be imagined ; and the great superiority of the wines of France above those of Spain, Italy, and Greece, often depends much more on delicacies of this nature than on any difference in the quality of the grape. In wine-making, indeed, more seems often to depend on art than on nature ; and it is both to **the** praise and advantage of the French, that, by these mi­nute attentions, they have contrived to excel all Europe in this art. Italy, Spain, and Greece, with better climates, and every natural advantage, are thus the manufacturers of a thousand detestable wines, which, in the hands of French­men, might rival the produce of that country. The recent improvements made in the Sicilian wines in new hands, are a proof how much depends on these attentions; and those who have drunk the nauseous, putrid, acid, and disgusting common wines of Italy and Spain, where nothing is want­**ing** but management and care, will know how to appreciate **the** value of these.

In conducting the fermentation, some other considera­tions are necessary, on which some remarks are also re­quired. The first of these is the flavour. That evanescent **and** delicate property, the *bouquet,* as it is called, depends **on** attentions no less minute. The flavour is very apt to be dissipated by a violent or a long fermentation, or by an open one ; and hence, for the finer wines, great care is re­quired through every stage of that process It is the same for the brisker wines ; as, if this be neglected, this volatile substance, on which their peculiar property depends, may be irrecoverably dissipated. A consideration of the gene­ral divisions of the quality of wines will render these re­marks more intelligible.

They may be divided into four classes ; the sweet and strong; the dry and strong; the delicate and light, which are generally weak compared to the former ; and the effer­vescent or brisk. Malmsey, Tokay, Frontignan, are ex­amples of the first ; and the second are peculiarly familiar to Britain. Hermitage holds an intermediate rank, as does Claret, between these and the third class ; of which the lighter Burgundy wines, the white wines of Greece, and those of the Rhine and the Moselle, may be considered pure examples ; and, of the last, Champagne is almost the only one that deserves to be named.

If therefore the intention is to make either a strong sweet wine or a strong dry one, the fermentation is commenced in an open vat. But in the former case it is not suffered to remain there long as it is in the latter. For the driest wines, or for those which are manufactured for distillation, the fermentation is allowed to expend itself in the vat, and the wine is not tunned till it is made ; the completion of the process merely, or the final solar fermentation, being reserved for the cask. In the sweet wines, on the con­trary, it is soon removed from the vat to the casks, that it may be more in the operator’s power to suspend the pro­cess, and thus to prevent the annihilation, or total conver­sion, of the saccharine matter. In the third class, again, in the highly flavoured wines, of which Burgundy may be se­lected as an example, the fluid is only suffered to remain a few hours in the vat ; from six perhaps to twenty, that period varying according to the state of the temperature, the particular quality of the juice as to goodness or strength, and the other views of the manufacturer. This is done to prevent the dissipation of the flavour, which would be in­jured, if not destroyed, by an open fermentation. The same practice is followed for the wines of Champagne, though there is little flavour to preserve ; the purpose being in this case to secure the power of checking the fermentation by pressure, so as to retain the wine in a low stage of this process, and thus to secure a supply of mixed or combined carbonic acid at the period of use or drinking.

There is nothing which more strongly distinguishes the bad or inferior wines of Spain and Italy from those of France, even from those which, from their cheapness, must be considered as belonging to the same class, than the various disgusting flavours which they commonly present. Wines may have bad qualities from other causes,—from the nature of the soil or the grape ; but there is far less difference in this fruit in different countries than there is in the care bestowed on the manufacture. To use a short and intelligible term, it is *filth* which is the cause of the bad quality of these wines ; filth and neglect in every stage of the process, from the gathering to the pressing, the fer­mentation, and the tunning. In the fermentation, no pre­caution too great can be used to have all the vessels clean, and entirely free from every odour. There is no substance more delicate than wine, nor any one which is so easily contaminated and destroyed by bad flavours, even in the minutest quantity.

The same rules apply to the casks as to the vats. New casks communicate the well-known flavour of oak, often found in wines, and that, fortunately, is so agreeable that it is often given designedly by means of oak shavings. But in the finer wines, where it would be injurious, it is extracted from the wood by washing, and by hot water and