ferior wines which do not enter into the enumeration ; and it is by mixing the greater number of these in various propor­tions that the market is supplied, it being necessary to reserve many of the better wines to render the others saleable.

We must however remark, that, among the districts which produce the inferior wines, such as those of the Bas and the Petit Medoc, a few farms produce small quantities, of a quality equal nearly to the good St Julian or Lafite wines ; and these add to the bulk of the better kinds, being generally reserved, and sold at high prices. In the district Medoc. the seat of the better wines already mentioned, there are, besides the third and fourth classes, six or eight kinds of wine, known by the names of *Gros Bourgeois, Petit Bourgeois, Artisan,* and *Paysan ;* and these are manufac­tured, with others, for the British market chiefly, by means of Spanish wines, by mixing with the strong wines of Bene- casto and Alicant. The same is true of the Grave wines.

This is the great mixture, in fact, by which the market is filled to almost any extent with Claret wines so called ; and these mixed wines are almost the only ones we drink in this country. If that be a fraud, it must also be remembered that such is British taste in wine, and that Claret is generally esteemed here only in proportion to its strength. Of the stronger and finer wines there is not enough for even our consumption ; and as we must have them strong, they are rendered so by this process. That effect is also obtained, however, by some of the south of France wines ; by those of Côté, which are used for mixing with the weak Medoc and Grave wines, for the British market. This is the case with those of Queyries, such as Monferrant and Bassens ; and those of Palu, such as Macaw, St Romain, Codillac, St André, Lugon, and many more.

The French wines of which we have been speaking will not endure to be rendered stronger by means of brandy. The property of this substance, thus mixed, is to decompose the wine in process of time, causing the extractive matter or mucilage to be deposited, as well as the colour, as is daily seen in Port wines, and thus diminishing their powers of duration. At the same time it destroys their lightness and flavour, that peculiar indefinable delicacy well known to drinkers of good wine, but quite imperceptible to British drinkers of Port. In a certain sense, we may consider that it is only the bad wines which will bear this medicine ; those which have no flavour of their own, and whose whole merit already is their strength. What sort of a compound is made of a weak wine with brandy, ought to be known to those who drink what is called Lisbon wine. But a depraved taste has rendered it necessary to our nation, and thus it is largely used, even in those wines of Portugal and Spain, of which the chief fault is that of being too strong already. We may thank the Methuen treaty for being condemned to drink what Mr Pinkerton calls wine fit for hogs only. This mix­ture is performed in the same manner, at the period of fret­ting; and the proportion is regulated partly by the taste of the consumers, and partly by the badness of the wine. As it must have a certain strength, the worst wines require most ; and hence, whenever we taste the brandy in wine, we may be sure it is bad. It is a taste sufficiently percep­tible to those who know what real wine is.

Many wines have naturally so little flavour, that they can scarcely be considered to possess any. There are few in­deed that possess this quality in any great degree ; and of these flavours a large proportion is bad. Wines so highly perfumed by nature as Hermitage and Burgundy are rare ; indeed these are almost the only examples ; and after them we may consider the finest Clarets, and then the finest of the Rhine wines. The sweet wines which possess it are well known ; and these also are but a small part of the total number in this class, being almost limited to Paxaret and the Muscat wines, among which Rivesaltes stands first. Constantia has rather a taste than a flavour; and what the

ordinary sweet Spanish wines possess is rather bad than good, though, like the taste of Sherry, and porter, and olives, they may become agreeable by habit.

Excepting these cases, and a few among the Italian wines, which we cannot afford room to detail, many of the flavours found in wines are communicated by art ; and this forms part of the business of the manufacturer and merchant. Much of this is a secret, but some of the substances used for the purpose are known. The taste of Greece is now, as it was in ancient times, to perfume its wines with turpentine —the *vina picota* 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 ate cinnamon with his pork, might drink ambergrease in his wine.

The flavour of Madeira is nothing but that which we know is given by means of bitter almonds, and we believe of sweet almonds also ; and the same practice is followed for the wines of Saint Lucar. That which is called the *borrαchio* taste in wine is for the most part that of the tar with which the seams are secured. In Sherry the flavour seems produced by the destruction of the acid, the conse­quence of the lime used, and possibly by some other action of that substance on the fruit. One of the most common ingredients used for flavouring wines is oak chips ; and from this the wretched Lisbon wines acquire the little taste they have. Orris root is also a common ingredient, and the high- flavoured wine of Johannesberg is imitated by a proportion of rose-water. The orris root gives a very agreeable fla­vour, and is used in France ; and there it is also the custom to use raspberries and other highly perfumed fruits. A very agreeable flavour is also said to be produced by wormwood. The flowers of the vine itself are likewise used for the same purpose, their smell much resembling that of our migno­nette. This last is an ancient practice in Egypt.

The method of gaining this end requires some delicacy and attention. In particular, care is taken that it be not overdone. As the full fermentation would destroy the more volatile flavours, these substances are only introduced to­wards its decline. In Madeira the nut-cake is put into the cask. Flowers are suspended in a net or cloth, either in the fluid or the vacant part of the cask, and thus a small quantity of raspberries communicates a considerable flavour.

The colouring of wine is also part of the business of the maker, because colour is in a good measure a matter of fashion and fancy. Some grapes contain naturally very little colour, while that of the Claret vine, and many of the grapes of Spain, are highly charged with the colouring principle. We already explained that the colour was con­tained exclusively in the husk. These latter wines are often, therefore, selected and reserved for this particular purpose ; and it is also a practice to use the dyeing woods, logwood and Brazil wood, for obtaining the same end. The elder-berry, which is full of colour, is also resorted to ; and in Portugal it used to be extensively cultivated for the pur­pose of dyeing Port wines. When white wines are thought too pale for the market, they are coloured browner by means of the well-known ingredient burnt sugar ; and the chips of oak also produce the same effect. By some means also iron finds its way into some of the French wines, and thus, on exposure to air, they become black. This unpleasant effect is not unusual in the sweet wines from the south of France.

This property relates almost exclusively to the wines of Champagne, and it is one that may err in excess or defect. It is already apparent that it is the product of an unfinished fermentation, and therefore a due degree of it must mainly depend 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