

of vineyards; in other parts wine is purchased to be transformed into spirits in large distilleries, but neither one or the other of these manners is prevalent in the best brandy producing regions of France, namely in the circumscription of Cognac. There the brandies for the table are manufactured at home by the proprietors of the vineyards, who do not sell their wines to the merchant, but their brandies. In the houses of rich peasants of the Charente, we see the bright copper distilling apparatus, occupying a portion of the large kitchen, in which are made the celebrated *Eaux-de-vie de Cognac*, without equals in the world. When the time arrived for the purchasing of the brandies, the vineyard's proprietor goes to the town with samples of his different qualities of brandies, of fresh or old making, in small phials, and, upon the degustation of these samples, he makes his bargain, leaving the samples with the merchant, who labels them and agrees about the price, the quantity of each description and time of delivery into the immense wells in which these brandies are received at the merchant's warehouses, to be then from these wells pumped and assorted into vats and put in casks and bottles for the home and foreign markets. The quality of brandy is not in relation with the quality of the wine as drinkable wine: it would not pay to make brandy from the highest table wines; but, if it were, many of the very best wines would not make so good brandy as the wines of the Department of the Charente, which are not amongst the best table wines, but which are possessed of a peculiar aroma escaping the detection of science. The wines of the above-mentioned region are not either the richest in alcoholic elements; sometimes it requires as much as six gallons of wine to make one of Cognac brandy, which contains something below fifty per cent. of alcohol; the quality of brandy as well as the quality of wine differs vastly from one year as compared with another, and often differs from one vineyard as compared with another in close proximity, even in close contact.

*Question 12.* Is the addition of saccharine matter to the grapes considered, in France, a legitimate operation appertaining to the making of good wines and brandies?—The addition of saccharine matter to the grapes is considered, in France, a legitimate operation appertaining to the making of wines and brandies. I am not aware of any author having ever questioned the legitimacy of adding saccharine matters to the grapes for the making of wine when the grapes are deficient of the wanted quantity of such element; but there are great differences of opinions about the commendableness of such practice under certain circumstances, about the time and mode of doing it, and about the relative quality of the wines so made: however, it seems a settled point that the practice, which is a matter of necessity sometimes, is moreover commendable in many cases, even in the best vinegrowing countries. As a proof that the addition of saccharine matters rightfully appertain to the industry of the vine-growers, I shall cite, in translating them, the following authoritative quotations from authors and practice:—

Count Odart, who may be said to be one of the strongest adversaries to the generalization of the practice of adding saccharine matters to grapes, but who is an author as well known for his perfect good faith and strictest honor as for his practical acquirements, says, in his *Manuel du Vigneron* (1861), page 221:—"The addition of sugar or other saccharine matters, as honey, has been in great vogue, owing to our most celebrated oenologists, who were all chemists. It is certain that raw sugars or muscovadoes, honey, and now glucose, or potatoe sugar, mixed with the vintage in a sufficient proportion, actuates fermentation; that the wine comes out of the vat with more colour, more body and more spirits; but also such wine is indefinitely late in becoming agreeable, and is even deprived of acquiring delicacy and bouquet."

Dr. Guyot, a great authority in France, who is neither a strong adversary nor a partizan of the use of saccharine matters, says, in his work intitled, *Culture de la Vigne et Vinification* (1864), page 312:—"May we, ought we to add to the must of the fine grapes and to the must of common grapes sugar enough to cure their deficiency in this element? Yes, on one condition and in a certain measure. The absolute condition is that the sugar so added should be superior or, at least, equal in beneficial quality to the sugar of the grape."

Mr. A. Jullien, in his *Manuel du Sommelier* (1860), page 137, says:—"Sugar and honey have been proposed by several oenologists as capable of giving to bitter or flat wines some of the qualities of which they are deprived. Numerous experiments have established the advantages of that addition; grapes of the worst growth, or raised in years the temperature of which was unfavorable for the vines, have produced potable wines, after the introduction in the vats of a certain quantity of these matters."