

attended to and submitted to several and successive operations, such as are the filling (*ouillage ou remplissage*), which is generally executed by adding wine of the same quality in a cask, or sometimes by introducing small clean stones (not calcareous) to fill the room successively left by the evaporation; the clarification (*collage*) executed by means of isinglass, white part of eggs or other such substances; the transfer of the wine from casks to casks, (*soutirage ou transvasement*). The implements employed in these several operations are instruments of various forms for the separation of grapes from their stems; small mechanism for the bruising of the grapes; wine-presses with their accessories, of which there is a great variety, vats, tubs, casks and a corresponding collection of articles such as pails, pumps, funnels, corks and coopers' tools. Some instruments for the testing of the quality and state of the must and juice at different stages of the process, are, if not of absolute necessity for an expert winemaker, at least very convenient under many circumstances. The cost of the casks added to the expenditure connected with the manufacture of the wine, may be, for France, said to be equal to about \$15 to \$30 annually, for each acre of vineyard, according to circumstances.

Question 10. Does the keeping of wines require special care when they are stored in the cellars of the producer or of the wine merchant?—The wines stored in the cellars of the producer or of the wine merchant, require special and constant care, as long as they are not bottled, in which latter case the bottles are simply to be kept in proper cellars, ranged on their sides in a perfect horizontal position, in order that the cork is dipped in the liquid, and that the deposit should not accumulate near the neck of the bottle. The wines, once made, are to remain some time in cask to be finished, and even, after that, cannot all be put in bottles on account of the cost. During the time they have to remain in cask they are influenced by the degree of light, of moisture, and of the temperature of the place where they are kept; by the circumstances of the mass contained together in one cask; by the meteorological conditions of the atmosphere; by the vibrations communicated to them, or by the repose given to them; under such a variety of causes and effects, they are apt to ameliorate or to deteriorate; some of the deteriorations to which they may be subjected are destructive without possibility of recovery of their qualities, but some are diseases, which may be cured, sometimes spontaneously, oftener by applying a proper treatment. From all that, it follows that the taking care of the wine in casks is an art which requires a practitioner to exercise, without whose interference, loss under many forms is inevitable. I am thoroughly convinced, that in Canada, for the want of expert wine keepers (*maitres de chais*) we very seldom drink well-conditioned wines imported in casks, unless in cases when they have been at once and by one operation put in bottles on their arrival. I have noticed myself the spoiling of casks of very good Bordeaux wines, imported with all the guarantees of honorable trade, and allowed after some time to be transformed into a detestable unwholesome liquid. One of the first wine merchants of Bordeaux, Mr. Meller, who deals only in the very highest wines, was telling me, one day that I was enjoying his princely hospitality, that he often declined sending some of his wines to certain foreign countries in casks, for the fear that, in the absence of any one expert enough to take care of them, they should be spoiled, and that the honesty of his house should in consequence be suspected. The casks of wines in French cellars are visited every day, and every accident, no matter how small, discovered on the cask itself, is at once remedied; the wines in casks are also often tasted and every alteration treated at once; the casks are filled from time to time, and the wine occasionally transferred from one cask into another, carefully prepared to receive it; it is only by such attendance and such processes, well executed, that the wines are kept in good condition, till comes the time of putting them in bottles, or making use of them by drafting from the casks; which drafting, generally speaking, cannot be resorted to with impunity for a longer period than a very few days.

Question 11. In what manner are French brandies manufactured?—French brandies are distilled or manufactured in several ways as far as apparatus are concerned, which apparatus varies according to the description of spirits which are intended to be produced; the mode of preparation, and the process of keeping being different for these different sorts of spirits. There are several manners in which the manufacture of brandy is carried on, as regards the manufacturer. In some parts of France, distillers are going from place to place to manufacture into spirits such wines as are destined to the kettle by the proprietors