

Two years ago we began to import pure light wines direct from the vineyards of the south of France believing that both in price and quality they would be well adapted for consumption in Canada. The result has surpassed our expectations, and the demand has been such as to tax all our energies for its supply.

As a considerable portion of this demand has arisen from the adoption of these wines by medical men in their professional practice, and their consequently extended use by invalids and delicate persons, it has been suggested to us that a careful analysis of those brands most used and especially the cheaper ones, would be useful, to show the various proportions of the main constituent parts of each description, so that, in every case, the wine most suited to the requirements of the consumer might be selected.

Professor Croft, of the Toronto University, has kindly made this analysis for us, and we annex his report with the chemical results given in a tabulated form. The higher priced and better known wines, being more articles of fashion and luxury, have not been included in this table as their number would make it too cumbersome for easy reference.

QUETTON ST. GEORGE & CO.,

Wine Merchants,

34 King Street East, Toronto.

UNIVERSITY COLLEGE, April 25th, 1871.

GENTLEMEN,—I have taken considerable interest in the examination of the Roussillon and other wines of you importing, on account of their being of a character so much superior to what I expected. I have tested them by the processes of Chevallier, Jacob, Vogel and Eschenbeck, and in all cases have proved them to be pure and unadulterated wines. The following table will show the relative strengths, as regards solid matter, alcohol, alkaline salt and acid, the latter being calculated per gallon. The alkaline matter is the ordinary wine salt or cream of tartar—bitartrate of potash. The determination of the quantity of astringent matter does not seem to be possible, but its relative proportion can be easily distinguished by taste. The Roussillon wines and Masden and some vins d'ordinaire have a good deal of it, while in the Alicante it is scarcely perceptible. The Masden has the greatest alcoholic strength of all these wines, and the Alicante most saccharine matter.

NAME.	Specific Gravity.	Absolute Alcohol by weight.	Solid Matter, Sugar, &c.	Ash.	Acidity per gallon.
Roussillon Vin Rouge . . \$1.00 per gal.	1.012	12.17	7.50	0.50	463
Roussillon Port, No. 1 . . . 2.00 "	1.018	14.86	9.10	0.50	435
Roussillon Port, No. 2 . . . 1.50 "	1.031	12.29	13.50	1.25	462
Alicante 2.00 "	1.033	15.47	14.25	0.30	339
Masden 2.00 "	1.007	17.22	10.20	0.40	457
Catalonian Port 1.50 "	0.997	10.24	4.38	0.63	366
Vin d'ordinaire (Lansade) 3.00 per doz.	0.998	8.33	2.67	0.40	621
Vin d'ordinaire du Midi (brown label) 3.50 "	0.997	10.78	3.06	0.30	629
Vin d'ordinaire (w/o label) 2.50 "	0.995	8.83	2.04	0.31	630
French Sherry, or Vin blanc d'ordinaire 1.50 per gal.	0.999	15.60	5.07	0.20	317
Vin de Graves 4.00 per doz.	0.991	9.66	2.01	0.21	350

The proportion of alcohol calculated as proof spirit would be about double that of the alcohol given in this table.

Yours truly,

HENRY CROFT.

Messrs. QUETTON ST. GEORGE & Co.