
 IF you would make what is in *Burgundy* and *Champaign*,  
call'd an excellent Cuve, or Tub of Wine,  
you must observe punctually the following Directions... 

## ❧ Champagne ❧

ABOUT this book, nothing is known to me but what can be inferred from reading it. The short title is, *THE VINEYARD*; it was published in London in 1727; the author gives only his initials, S. J., and does that only in his dedication to the Duke of Chandois [sic]; on the title page, the work is described as “Being the OBSERVATIONS made By a GENTLEMAN in his Travels.”

Nonetheless it is the first detailed description in English of wine-making in Champagne, and comes within a decade of being the first such description in any language.

It is preceded (in French) only by an even less-known pamphlet, the *Manière de cultiver la vigne et de faire le vin en Champagne et ce qu'on peut imiter dans les autres provinces pour perfectionner les vins*, apparently by the Abbé Godinot, who, according to Louis-Perrier, is “M. Jean Godinot, chanoine de Reims, né en 1662 & mort en 1749”. Again according to Louis-Perrier, the *Mémoire* appeared “pour la première fois en 1718, réimprimé avec des additions considerables en 1722, & compris en grande partie dans la *Nouvelle maison rustique de 1736*”. There may have been another edition printed in Avignon in 1719; an extensive version of the text does indeed appear (uncredited) in later editions of Liger’s *Nouvelle Maison Rustique*, and, in English translation, also uncredited, in Miller’s *Gardener’s Dictionary* as well.

Clearly, S.J. read Godinot’s booklet, and frequently paraphrases it; but he does not copy it, and his own book seems to me to be very much his own, a project undertaken for reasons he declares clearly in his preface to the reader:

*HOW profitable the planting of Vine-yards would be in England, I need not mention, that is allow’d on all Hands, were the same but Practicable; and such who shall carefully peruse the following Sheets, may be convinc’d that the same is so. The Method practised, both in Champaign and Burgundy, as well as other parts of France, is so plainly laid down therein, as will render it plain and easy to the meanest Capacity, and those not recited barely from the Relation of other Persons, but taken from the daily Practice and Observation of the most Skillful and Industrious of the Inhabitants. Neither have I barely contented myself with a Relation of the Culture, Management, &c. of their Vine-yards, &c. but likewise examined their several Reasons for the same, with the Observations that they have from time to time made thereon, and endeavour’d to account for them in such a Manner, as may be*

*Satisfactory to the READER, and shall be sufficient to Illustrate the whole Design, so as to induce the Curious to try the Experiment. And by perusing the Directions herein laid down, convince the most Diffident, that the Want of Wines of the Growth of our own Country has not been owing to the Coldness of our Climate, so much as to the Want of due Encouragement, Industry, and a proper Method of Planting, Manuring, and Cultivating the same.*

In other words, he sees no reason winegrapes of great quality could not be grown, and therefore wine of great quality made, in England; since he takes Champagne to be the archetype of great wine produced in a cold climate, he feels the English should understand how they do it, and proceed by that example to produce great wine of their own. Somewhat less convincingly, and in much less detail, he makes the same case using the example of Burgundy.

While this may put his recommendations in perspective, it doesn't make certain of them any the less startling in light of modern preconceptions. For example, he feels that winegrapes shouldn't be allowed to become too ripe, in fact, should often be a bit less ripe than ordinary table grapes in English markets; or that grapes for Champagne should, if at all possible, be harvested only in a fog or light rain, which greatly adds to the quality, not just the quantity, of the wine produced from them.

But it is particularly interesting that S.J. had no clear idea how to make Champagne froth or sparkle, nor, apparently, did anyone else in Champagne.

Is it pigeon dung?

Could it be the moon?.

He doesn't mention *dosage*, nor does the Abbé Godinot, which very distinctly suggests that it was a not a process then known to the Champenois. Which is curious, since the essence of the *Méthode Champenoise* is *dosage*: introducing sugar into an already bottled wine, making the wine ferment again - which means, since the carbon dioxide gas produced by fermentation cannot escape from the bottle so long as it remains corked, that it will escape when the bottle is uncorked, producing fizz, froth, and, well, Champagne.

This was understood in England by the 1660's at the latest - please note the John Evelyn *Sylva* of 1664 earlier on this site - making it difficult to understand why two specialist writers about wine-making in Champagne, one of them Champenois & the other English, wouldn't have understood it more that 60 years later.

And so on; all of which makes for very interesting reading, helped right along by the charm of S.J.'s prose: as when he advises that "*The true Time of gathering the Grapes is, when they are just coming fit for the Tooth*", or when he notes that winemakers in Burgundy often crush red grapes by "*putting little Children into the Tubs to tread the Grapes to Pieces, who by running about in these large Tubs, as the Grapes are throwing in, tread them under their Feet, which more effectually bruises and heats them, than 'tis possible to do by beating with Sticks or Battoons,*" surely the paradise of day-care for Burgundian tots, and possibly the only both noble and practical use that has ever been found for all that energy.

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‡ *Ripeness, in Champagne, is by no means All* ‡

THE true Time of gathering the Grapes is, when they are just coming fit for the Tooth, not riper than we gather them in *England*; nay, even not so Ripe as some are, that come into our Markets for Sale.

HOWEVER, As of two Errors, the least is to be prefer'd; It will be most advisable, to gather them rather of the Greenest, than when they are too Ripe; the Defect of their Greenest, may, in Part, with a little Labour, be remedy'd; but that of over Ripeness, is such, there is no correcting the same, all Attempts of that Nature being ineffectual. The Forwarding and accelerating of such Wines as are made from Ripe Fruit, shall be hereafter taught in a proper place.

ABOUT the Middle, or latter End of *September*, the Grapes will be sufficiently Ripe; As the Season of the Years are forwarder or backwarder, they will be fit to gather, a little sooner, or a little later; but when you believe it a fit Season, you must next choose a proper Morning for gathering the same.

I SHALL here pursue the Observations I have diligently made, and repeat the Custom us'd in gathering the Grapes, in *Champaign* and *Burgundy*, since those Wines are allow'd to be preferable to all other Wines in *France*.

'Tis possible, it may here be objected, That 'tis needless to describe the Manner of gathering them; That the Case will be all one, whether they are gather'd in the Morning, or in the Afternoon; Whether in a fair, or a foul Day: But let these (*p. 38*) Objectors take this for an Answer, That 'tis not so trifling as they suppose; and that Part of the Goodness of the Liquor consist in the gathering the Fruit.

THIS may seem a Paradox, to some Persons, but Demonstration will render the same obvious to the meanest Capacity, which I shall here endeavour to render plain to the Reader, so as not to admit of any Objection.

THE *Champaigners* and *Burgundians* themselves, condemn the Generality of their Neighbours, for their indolent Method and Management, who content themselves, without endeavouring any Improvement; but plod on in the old accustom'd Way of their Ancestors, without attempting to benefit themselves by the Experience of the more searching Naturalists.

WHEN they judge their Grapes Ripe enough to gather, they wait the Opportunity of a fine, cool, dewy, foggy, misty Morning, without any Sun, if possible; when they diligently prepare themselves for their Vintage, in the following Manner.

THEY begin about five o'Clock in the Morning, or as soon as they perceive it to be Light, if it be a cool, fine Morning, and either the descending Dews, Fogs, or small misty Rain settling upon the Vines, the Grapes will be cover'd with an Azure colour'd Dew, the *Vignerons* or Laberours are set to Work, to gather the same as fast as possible; and before the Sun shall be so High, or the Heat so Great as to attract the Dew from off the Grapes; they continue thus gathering, until they (*p. 39*) perceive the fine Dew to be almost exhal'd by the Heat from the Grapes; when they leave off Gathering for that Day, unless it happens to be a gentle, rainy Day, which if it does, They will continue at Work all that Day, or at least, so long as the Rain holds; but if it Rains violently, or but indifferent fast, they then cease their Labour.

THE Reasons for this are many. For,

*First*, A SMALL, misty Rain, Fog, or Dew, hanging upon the Grapes, softens and melliorates the Skins.

*Secondly*, It keeps them Fine and Cool, and thereby prevents the Sun from heating the same.

*Thirdly*, IF the Dew were attracted by the Heat of the Sun from the Grapes, the same would thereby become more inwardly heated, and the Liquor more Ruddy.

*Fourthly*, NOT only the Dew from off the Grapes, but the more Spiritous Part of the Liquor it self would be evaporated and lost.

*Fifthly*, THE Skins would be more tough, and hard, and the Grapes with more Difficulty Press'd.

For the misty Rain, Fog, or Dew, being upon the Grapes when the same are gather'd, not only preserves the fine, subtile, spiritous Part thereof, but of it self, mellows and increases the Quantity of the Liquor; and likewise adds to the Clearness thereof. For this Moisture upon the Grapes, so softens the outward Husk of Skin, that they (*p. 40*) almost all turn into Liquor; And this Wine is by Experience found to be much whiter, thinner and better, than if the Grapes were gather'd in the Sun, or at any other Time without such Moisture upon them.

FOR, when the Sun has heated the Grapes, the Agitation of the Particles occasion'd thereby, is the Reason of the Wine being more red ; and the Quantity is decreas'd by Transpiration ; or, because the Skin's being hardned by the Heat of the Sun, the Grapes are prefs'd with much more Difficulty.

[...] (*p. 41*)

THAT an equal Quantity of Grapes gather'd in a dry Day, and prefs'd against an equal Quantity of the same, gather'd on a Dewy, Rainy, or Foggy Morning, the first Cakes shall be larger in Proportion, as well as considerably heavier, than the latter, tho' prefs'd with an equal Care and Strength, which evinces the Observation to be just, that the Dew so supples and Melliorates the outward Husks or Skins of the Grapes, that they almost all turn into Wine.

EXPERIENCE has confirm'd these Observations, not only to be just, but the Practice thereof to be equally profitable ; and the *Champaigners* are very punctual in the due Performance of the same.

THEY are so careful to gather their Grapes before the Dews or Fogs are exhal'd, that they will employ one Hundred *Vignerons*, Labourers, or Gatherers of Grapes, in a Vine-yard of Twenty Acres, who will run over the same in about three Hours Time, and in that Space, shall gather all that is fit for the cutting.

I MUST not here omit one Common Observation of the *Champaigners*, which is likewise applicable to other Parts of *France*, and *Europe*, and is a strong Confutation of the mistaken Notions of such as assert the Sun to be chiefly necessary in the Production of this desirable Fruit. Which is,

THAT the Vines of *Verreny, Sillery, Saint Thierry, Mailly, and Rilley, &c.* are more hard and rough, and much higher Colour'd, than those of *Auvilly, Ay, Eperney, Cumiers, Pierry, Fluery, Damery, Vantevill, &c.* That those of these last (*p. 41*) Places are much finer and mellowier : But 'tis to be observ'd, they will not keep altogether so long as those of the first mention'd Places: However, the more delicious Flavour of those last mention'd Wines, very justly gains them the Preference.

THEY are not, indeed, curious enough to examine into the Reasons thereof, but content themselves with making a just Observation, that it's always so, whether the Season be agreeable or not.



I SHALL endeavour to Account for this, in a Natural Manner, without pretending the Difference, of the Soile, Manure, or Culture, to be the Reason ; for an Argument fetch'd from thence, would be Erronious, the Soile, Culture and Management, being the same ; and all these Places in the Neighbourhood of each other, *viz.* in the Province of *Champaign*.

LET it be consider'd, That *Verreny, Sillery, Saint Thierry, Mailly, and Rilly,* &c. lye all upon the Mountainous Parts of the Country, where the Vine - yards are more expos'd to the Sun, than those planted in the Valleys, or on the Banks of the Rivers ; that they have consequently less Moisture than the others : I mean, That the Fogs, Dews, and Vapours are not so great upon the Mountains, as in the Valleys ; consequently the Grapes must be more heated, and the Particles agitated by the Force of the Sun Beams, to which they are so much expos'd ; which naturally causes an Exhalation of the more spiritous Part of the Moisture from the Grape, and leaves the Remainder more rough and hard. (p. 43)

ON the other Hand, *Auvilly, Ay, Epernie, Cumiers, Piery, Fluery, Damerry, Vantevill,* &c. lye all upon the Banks of the Rivers, where they have an equal Benefit from the Rains with those upon the Mountains ; and as the Fogs and Dews are greater in these Places, than the other, and the Vapours continually arising from the Rivers, with more of the cool refreshing Air, occasion'd by their low Situation, and their Neighbourhood to the Waters ; adding to this likewise, That they are not so Subject, to the fiery Exhalations drawn from the Earth, as those upon the Mountains are : The Grapes must consequently have a more refreshing Coolness, by which the fine, subtle, Spiritous Part is continu'd therein ; and not evaporated as in those Vine-yards upon the Mountains, which have not so great Assistance of the Waters, to protect them from the Fury of the Sun Beams. Adding to this likewise, That constant Experience shews, That Wines produc'd from these last - mention'd Vine - yards, are not so high Colour'd as the others ; which Difference also, is occasion'd by the friendly Moisture, they receive from their situation.

[.....] (p. 44)

As I have hitherto endeavour'd, to Account for the Observations I have laid down, by reasonable Arguments ; I shall attempt the like here, by shewing this Backwardness of the Mountain Wines proceeds from this, That the Grapes not being so soften'd, and mellow'd by the Fogs, and



Dews, as the others are, and the most Spiritous Part exhal'd by the Force of the Sun Beams, the Skin grows Harder and Tougher, so as to resist its kinder Influence. Whereas, The other Grapes which are continually cherish'd and refresh'd, by the gentle Dews, and Vapours always falling upon them, have their Skins much Softer and Thiner, than the others: Of this any Person may easily convince themselves, by comparing the Skins of Grapes gather'd in the midst of a Summers Day, with the Skins of those gather'd after a small, misty Rain, Dew, or Fog; where the Difference is so visible, as well as the Taste so distinguishable, that it cannot admit of a Denial. (pp. 37-44)

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🌿 *Harvesting & fermentation in Champagne* 🌿

IF you would make what is in *Burgundy* and *Champaign*, call'd an excellent Cuve, or Tub of Wine, you must observe punctually the following Directions.

IT is necessary here to premise, that the natural Wine of *Champaign*; and what they value themselves most upon, is, what they call *Oiel de Perdix*, [sic] or of the Colour of the Partridge's Eye, which consist of a Mixture of the first, second, and third Running together; otherwise they distinguish them by the common Names of White Wines, tho' drawn from the Black Grape before mention'd, and are called White Wines, because drawn White from the Grapes.

I HAVE before observ'd, they have lately fall'n into the Method of making Red Wine, (p. 47) in the same Manner the *Burgundians* do, and which they sell for *Burgundy*; but as that is but a late Practice, I do not call that, the natural Wine of the Province, because by *Champaign* we are to understand the Wine most commonly made there.

AGAIN, the natural Wine of *Burgundy* is Red, notwithstanding they do frequently make a White Wine, in imitation of the *Champaigners*, which they will sometimes sell for *Champaign*, and at other times for white *Burgundy*.

ALL these Wines are made from the same small Black Muscadine Grape, notwithstanding the various Colours of the Liquor; I shall proceed to shew the different Methods of each Province; and begin first with *Champaign*.

To make an excellent Tub of fine mellow Wine, you must have your Press in the midst of your Vine-yard, if it be a large one, or at least very near to it.

HAVING pitch'd upon a proper Morning, as before describ'd, for gathering your Grapes, and got a sufficient Number of Labourers (or *Vignerons*, as they are there called) in readiness, each provided with a Basket and Knife, the one to hold the Bunches, the other to cut them off, let them begin their Work; and in going thro' your Vine-yard, they must not gather all at once; let them only gather those Bunches which appear to be ripest, and most open, passing over all such as are Green, or close Bunches; for the close Bunches never thoroughly ripen. (*p. 48*)

LET them carefully avoid all dry, rotten, or bursten Grapes, whether occasion'd by the Over-ripeness, or by any other Accident; and let the Stalk of every Bunch be cut as close to the Grapes, as conveniently may be; let them lay their Bunches gently in their Baskets without bruising or pressing each other, and be as expeditious as possible in the gathering thereof, for on that account depends the Colour of their Wine.

THOSE Grapes which are too close, or not ripe enough, let them be left on, for a second, third, fourth, or fifth Cuting.

HERE observe; Those Wines made from the first Gathering are the most valuable, and bear a Proportion according to the following Rates.

WHEN the Wine of the first Cuting is worth Six Hundred Livres the Cuve, that of the second Cuting will not sell for more than four Hundred and Fifty Livres, nor that of the third Cuting for above two Hundred and Fifty Livres, and the others in Proportion.

I HAVE before mention'd, that one Hundred Labourers thus employ'd, will in four Hours space run over a Vine-yard of thirty Acres; and may in that time gather sufficient for a Pressing of five or six Hundred Gallons of Wine.

LET the Labourers, as they gather the Grapes, carry them immediately to the Press, without either bruising or heating the Grapes. For this observe as a certain Maxim, that the sooner the Grapes are press'd after gathering, the finer and (*p. 49*) whiter the Wine will be; and not only so, but

likewise more mellow, will have a more true, grateful, and vinous Flavour, and will also be more in Quantity.

It may possibly be ask'd, why the Wine should be the worse for the Grapes being heated, or bruised in the Carriage, or for not being pressed immediately, as soon as gather'd? To which let this Answer suffice, that the heating and bruising the Grapes lets out the most spirituous Parts of the Liquor, and puts the whole into a Ferment, which occasions a Change in the Colour ; that the Skins, by lying, grow tougher, and give the Wine a more acid Taste and Flavour ; and as the spirituous Part evaporates, the remainder must consequently be less in Quantity than otherwise.

HAVING thus brought your Grapes to the Press, lay them therein gently; then letting the Press fall down thereon, the Weight of the Press alone will force out the Liquor plentifully.

THIS Liquor which thus runs from the Grapes first without other Violence than the Weight of the Press is by them call'd, *le Vin de Gout*, or, *le Vin de la Abaissement*, and is of a most fine, thin, and lively Body, of a most pleasant Flavour and Relish, has all Things in it to render it exquisitely Pleasant both to Eye and the Palate; appears very sparkling in the Glass, but has not Body enough to keep a long time without Mixture. (p. 50)

THERE are some Persons however will keep small Quantities thereof for Presents, &c. than which there cannot be a more Pleasant or agreeable one.

WHEN the Liquor ceases to run from the Press, they raise the same immediately, and with Steel Shovels, purposely made for these Uses, they pare off the Sides of the Grape Cake, and throwing up again, together with all the loose Grapes which have been scatter'd, or crush'd over by the Force of the Press, let the Press down again thereon; and then screw the same down with great Force and Strength, which occasions the Liquor to run more plentifully than before.

THIS Wine, thus drawn at the second Pressing, is call'd, The Wine of the *First Cutting*, because 'tis the first time the Grapes have been thrown up by the Shovel.

THIS Wine will be also of a very fine Colour and Flavour, little inferiour to the other, but in this, indeed, preferable, in that it has a stronger Body, and will keep a considerable time longer than the first.

WHEN they perceive the Liquor begins to cease running, they unscrew the Press again, and cutting the Cake all to Pieces with their Steel Shovels before mention'd, throw the same into the Press, and letting it down again thereon, they press it as violently as they can.

THE Wine drawn at this Pressing, is called, the Wine of the second Cutting. (p. 51)

[...]

THIS Wine of the second Cutting is an extraordinary good, fine, and clear Wine, and of the Colour the French call *Oeil de Perdrix*, and will, if it be kept by itself without any Mixture, be a neat, fine, sound Wine, of an extraordinary good Flavour, and fit for Exportation; it is of a sound, strong Body, fit for keeping, and will continue good four or five Years.

WHEN you see the Liquor ceases to run pretty plentifully, unscrew your Press, and with the Steel Shovels cut the Grape Cake all to Pieces; then throw up the same again as before, and press it over-again, you will find it will yet yield a considerable Quantity of Liquor.

THIS is called Wine of the third Cutting, and is of a strong Body, but higher Colour'd than any of the former.

THE Quantity will not now be so great as before, but the Wine will be very potable, and will keep four or five Years. (p. 52)

THIS done, take out your Cake, cut it in Pieces again as before, for another Pressing, which is called Wine of the fourth Cutting, and will be of a ruddy Colour, indifferent strong of Body, but harder, yet will keep for some time; and if it has a little Age, will be a tolerable Wine to drink without any Mixture.

YOU may proceed in this Manner to cut and press your Cakes as long as you find they will yield any Moisture; after which remove your Cakes from your Press, that you may be at Liberty to make use thereof upon Occasion.

[...] (p. 54)

ALL these Wines will at their Running from the Press appear to be a little Colour'd ; but the Colour decreases with standing, and the fine Wines will grow perfectly White.

ALTHO' these Wines are White (I mean those of the first and second Pressing) they are in *Champaign* called Grey Wines, by reason of their being drawn from the Black Grape.

WHEN you have finished the pressing your Grapes, and have drawn off

all the Wines into several Tubs or Veffels, you may mix them up in the following Manner.

IF you mix the Wine *de Gout* with that of the first, second, third, fourth, and fifth Cutting, they will be a little Colour'd, which makes what is called in *Champaign Oeil de Perdrix*, or the *Partridge's Eye*, and is such as we have here in England, for the best *Champaign* .

BUT that which is generally transported from *France* is the Wines of the third, fourth, and fifth Cutting mix'd together, which is an extraordinary (p. 55) good and pleafant Wine, especially when about a Year old.

SOMETIMES they will mix that of the second, third, and fourth Cutting together ; and this is what is reckon'd Extraordinary.

THEY never export the Wine *de Gout*, or *le Vin de l'Abaissement* alone; nor that with the first and second Cutting only; for these Wines would be too Rich and Fine.

ANOTHER Reason for not exporting the *Vin de l'Abaissement* alone, or with the first, or first and second Cutting only, is, that the Body is so thin and spirituous, that it would not bear Transportation, but by the violent Motion of the Sea would be thrown into such a Fermentation, that it would soon turn Eagre and Sower. (pp. 46-55)

[...] (p. 61)

WHEN your Liquor is taken from the Press, you must have your Casks in readiness to put up the same. Your White Wines should be put into new Casks to prevent their colouring the Wines; but the Red Wines (if you make any) and the Wine *Bourru* may be put into old Casks, without any prejudice, provided they are Sweet and Clean.

SOME little time before they put up their Wines, the *Burgundians* and *Champaigners* will rinse out all their Casks with fair Water, wherein they have infus'd some Peach Leaves, or Flowers, which, they say, gives an agreeable and delicious Flavour to those Wines, which shall be afterwards put therein.

[...] (p. 63)

WHEN your Wines have been put in the Casks some few Days, they will ferment, which you may soon perceive, if you are curious enough to take notice thereof.

THE finest Wine, called *le Vin de Gout*, will ferment immediately, if you have (as you should be careful to do) kept some of it by itself, without mixing it with any other.

YOU must, when you perceive it to ferment, take some of the Froth which works therefrom, in the Nature of Yeast, and put a little of it into each of the Casks of the other Wines, which do not ferment, especially into those called the Wines of the Press, or those of the fifth, sixth Cutting, &c. which will hasten the Fermentation thereof.

THE finest Wines will ferment first, next those of the Cuttings; and lastly those of the Press, or those of the last Cuttings.

THESE Wines will continue their Fermentation for the space of about ten or twelve Days, or sometime longer, according to the Sorts of the Wine, and Seasons of the Year.

THEY have a Custom in *Alsace*, and upon the *Mosell*, that if their Grapes are gather'd too Green, as upon the *Mosell*, they never come to so full a Maturity, that when they have press'd their Grapes, and put their Liquor into proper Casks, and plac'd them in their Cellars, or Store-houses, *(p. 64)* in order to forward the Wines, to take off the Eagerness, and accelerate their Ripening. They have Iron Stoves in their Cellars where they continually keep a Fire burning, which by rarifying and heating, the Air ripens and melliorates the Wines, and renders them much more palatable and agreeable than they would otherwise be.

WHILST these Wines are upon the ferment, the Bung of each Cask must be left open, or only cover'd with a thin Cloth to prevent any Dirt falling into the same, which must be laid hollow, so that the Froth occasion'd by the Fermentation may have Liberty to work off.

WHEN you perceive the Fermentation to be pretty well over, which you will see by the Froth ceasing to rise so fast as before, you may then close down your Bung, first filling up your Vessel with Liquor within about two Inches of the Top ; then you must open the Vent-hole, and leave it so; to carry off any thing that may be thrown up by the Fermentation not being quite ceased.

THIS Custom of filling up your Casks to within two Inches of the Vent-hole once in every two Days, for the space of about ten Days, must be observ'd; for the Fermentation will continue a considerable time, altho' in a lesser Degree; and if your Casks are not kept so full as that any Foulness thrown up by the Fermentation, may be carry'd off at the Vent-hole, it will fall back again into the Wine, and occasion it to be foul and muddy. *(p. 65)*



HAVING thus continued to fill up your Casks to two Inches, for about ten or twelve Days, you must afterwards fill them to within one Inch of the Vent-hole, once in five or six Days, and continue so to do, for the space of a Month, after which, once in fifteen Days will be sufficient, for the space of about three Months

NOTWITHSTANDING the Fermentation will be over, long before this time last mention'd; you must yet observe to fill up all your Casks once a Month, so long as they continue in your Cellar, though it be for several Years; for you must consider, that the Wines will insensibly waſt in the Casks, and if they are not kept continually fill'd up, will grow flat and heavy.

I need not inform you, that you must stop the Vent-holes of your Casks, when the Fermentation is over; your own discretion will be sufficient to direct you in that, as your Observation will be to Instruct you, when it is a proper time. (*pp. 46-55, 61-65*)

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### ⌘ *Harvesting & fermentation in Burgundy* ⌘

HAVING thus describ'd the Manner of making the White Wines of *Champaign*, it will be proper here to take notice, how the Red Wines are made in *Burgundy*, that the Reader may be convinc'd, the Colour is only acquired by the Method of managing the same, and not by any different Qualities in the Grapes.

WHEN the *Burgundians* find their Grapes to be ripe and fit for gathering, they take the Opportunity of a small rainy, misty, foggy, or dewey Morning, for the Reasons before given, by the *Champaigners*, for increasing the Quantity of the Liquor, and meliorating the Grapes.

THEY are curious in gathering the ripeſt, and beſt of the Grapes, rejecting thoſe that are rotten, (*p. 57*) not upon account of altering the Colour, but to prevent giving any ill Flavour, Scent, or Taſt to the Wine.

THESE they gather into Baskets, as before directed; and tho' there is not



that Necessity (in gathering them for Red Wine) to be so Expeditious, yet they will not gather them when the Sun has exhale'd the Dewes, Fogs, or Moistures off of the Grapes; because by melliorating the Skins of the Grapes, the Wine is of a softer Taste, and a more agreeable Relish and Flavour.

HAVING thus gather'd their Grapes, they throw them all into large Tubs, or Cuves, and beat them with Sticks, which mash or bruise them all in Pieces, or putting little Children into the Tubs to tread the Grapes to Pieces, who by running about in these large Tubs, as the Grapes are throwing in, tread them under their Feet, which more effectually bruises and heats them, than 'tis possible to do by beating with Sticks or Battoons.

HAVING thus trod the Grapes till the Tub is full, and the Liquor floating above them, they leave off that Exercise, and let the Grapes lye in the Liquor for the Space of about forty eight Hours, during which time they will frequently stir up the same, as well the Grapes as the Liquor, which puts the whole into a ferment, and the violent Agitation encreases the Colour, by attracting the more acid and astringent Particles from the Skins and Stones of the Grapes. (p. 58)


WHEN they have thus continued in their Liquor about two Days, in which time the same will be of a full bright and deep Red Colour, they then proceed to press them in the Manner, as before describ'd, by pressing them, cutting, and pressing again, as long as any Liquor will flow from the same. (pp. 56-58)

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❧ *Froth* ❧

THERE is however, an Art observ'd in *Champaign* and *Burgundy*, for keeping the Wine in Bottles ; which, whether known amongst our Vintners and Wine-Coopers, I cannot determine, but for the Satisfaction of those Gentlemen who are ignorant thereof, I will before I conclude describe the same. (p. 72)

IN order to give a more lively, brisk, and sparkling Colour to their Wines, they have recourse to the following Method.

WHEN they first shift their Wines into fresh Casks, they open the Bung of the Cask, intended to be emptied [  *should read, "filled"* ], and having in Readiness some Linnen Cloth, they take a Bit about four Inches long, and an Inch broad, and dipping it all over in melted Brimstone ; then lighting one End thereof, put it into the Bung-hole, where they let it hang, stopping the bung close down again, until the same be burnt quite out.

THEY will likewise do the same again at the second Shifting ; but the Quantity of Brimstone must not then be so great as before, a Bit about half an Inch broad and four Inches long, will be sufficient.

THE Reason of this, is, that the burning the Brimstone, within the Cask, adds to the Brightness of the Wine, and makes it much more clear, transparent, and sparkling.

HOWEVER, they are Cautious not to burn too much therein, because, if they do, the Brimstone will not only occasion the Wine to smell, but will give it a disagreeable Taste likewise.

THE *French* are naturally fond of frothy Wine, esteeming that to be the best, nor are some other People behind them in their Opinion, believing the same to be altogether Natural, and merely the Effect of the Goodness of the Wines. (p. 73)

THEY indeed seem to differ in their Opinions, as to the Occasion of their Frothiness ; some hold that it proceeds from the frequent shifting the Wines, and drawing them off from the Lees.

OTHERS will have it to proceed from the Grapes, not being so thoroughly ripe when gather'd.

AND again, there are not wanting those who impute it altogether to the Moon ; alledging, it proceeds not from the Vine but the Season of the Year, when the same was bottled.

WHICH of these Opinions are the right, I will not determine, or if there may not be some Colour of Reason for each of them.

[...] (p. 74)

THOSE who would have the Effects to be caused by the Moon only, pretend to found their Opinions upon Observations, which they will urge they have constantly made, and will tell us, that if the Wine be Bottled of from the Casks, about the beginning of *March, Old Stile*, the same will infallibly prove Frothy ; but they must continue in the Bottles in a cool Cellar, the space of six Weeks or two Months at least, before they will be fit to drink.

They say also they have made the same Observation, if the Wines be Bottled off, about the first, second, third, or fourth of *September*; still it will have the same Effect.

BUT how this may be said, to be the Effects of the Moon, I am at a loss to determine, because the Moon is not always in the same Position on the first, second, third, or fourth Days of *September*, nor on the same Days in *March*, but according to the various Years, is sometimes New Moon on those Days, and at other times Full Moon, &c.

HOWEVER *Bacchus* may have the Patronage of the Vine assign'd him; I do not remember that ever *Cynthia*, assumed any Governance over that Plant. They might with a greater pretence of Reason, impute it to the Winds, which generally fit in about those times, which by agitating the Air, put the Wines upon a Fermentation, adding to that, that in *March*, the Vines are then shooting, and in *September*, the Grapes are then gathering; which if there be any sympathy betwixt them, may with more reason be judg'd to be the occasion of, and the cause of their Frothiness if Bottled at those times.

[...]

THE demand for frothy Wines however, has occasion'd the Dealers therein, to endeavour by Art to supply the want thereof; that is to contrive, and find out Experiments, to make their Wines still more frothy than they would naturally be.

To which purpose, they have recourse to sundry sort of Drugs, and Chymical Preparations to effect the same, *viz.* by mixing Allum, Spirit of Wine, and Pidgeon's Dung therein, which 'tis certain do in some measure answer the End.

BUT this they will not attempt, till they expect a Demand for the same, because by the infusion of these things, and other Drugs which they mix amongst the Wines, the Fermentation will be carry'd to too great a height, when after some time, the Wines will fall flat and heavy, and then will become dead and sower.

THUS it is demonstrable, that even in those Countries where the Wines are made, there are various Arts and Adulterations practiced by the Dealers therein, to help and remedy any defects that may happen thereto.

THE complaint thereof is not always just, that the Wines are spoil'd and adulterated, by the Vintners, and Wine Coopers here; what they do, is

many times a work of Necessity, when they find them turning eagre and fower, on the one Hand, or to sweet and ropey on the other; which is many times occasion'd from a mixture of such other matters, as have been made use of Originally, either to heighten and enliven the Colour, or to facilitate, and accelerate the Ripening thereof. (pp. 71-76)

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### ﴿ Chaptalization ﴾

*BUT to obviate any Objection that may be started by such, who will not allow the Probability of a reasonable Argument, nor admit of any thing less than plain Demonstration to suspend their Infidelity. I shall mention another Fact, of which I was an Eye-Witness. In the Year, last before this, when the Coldness of the Season prevented the Ripening of the Summer Fruit, and hardly any Sort whatever attained a due Perfection, a Gardiner, within the Limits of the Weekly Bills of Mortality, had a Parcel of young Vines, on which was a considerable Quantity of Grapes (these Vines were not planted against the Walls, but ran along upon the Ground) and finding the Backwardness of the Season, judging it impossible the Grapes could attain any tolerable Degree of Ripeness, suffer'd the Vines to spend themselves in shooting, and the Fruit to be cover'd with Leaves, that they could scarcely receive any Benefit at all from the Influence of the little Sun or Warmth there was in the whole Season) upon Inspection, he found, as he expected, the Fruit to be Greenish, Tart, and not fit for the Tooth at any Rate ; he resolv'd therefore not to gather the same ; but proffer'd them to any Body that would bestow the Trouble of picking them.*

*ACCORDINGLY his Donation was accepted ; the Grapes were all gather'd, even to the very greenest and hardest of all, in order to try an Experiment. They were press'd, and the Liquor put up in Casks, a little of it being first warm'd to promote a Fermentation with some Brown Sugar ; after which, the same was suffer'd to stand some few Months in a warm Place to accelerate the Ripening thereof, when being drawn off into Bottles, about two Months afterwards ; on tasting the same it appear'd to be a good, bright, fine, and strong body'd Wine, perfectly made, and well flavour'd, and was by several good Judges of Wine (who knew not how the same was made) esteem'd to be an excellent new Muscadine Wine. (from the preface, "To the READER.")*

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