

**Historical News Cuttings Book: New London Magazine, January 1931**

THE NEW LONDON MAGAZINE      JAN 1931      57

**£25**  
*will give you a*  
**Wine Cellar**  
*to be proud of*  
 By H. WARNER ALLEN  
*Author of "The Wines of France"*


**F**EW things are more amusing than laying down a cellar—however modest in size. Stocks and shares may fall, but good wine always commands its price, for there is relatively very little of it in the world. I observe that of all my assets, my modest stock of wine is the only possession that has not lost in value during the past year.

A small cellar is within the reach of anyone who has a few pounds to spare, and the following suggestions are based on an expenditure of £25. The madness of architects has deprived most of us of cellar accommodation, and wine cannot be stored safely for any length of time in a flat cupboard where the temperature is perpetually changing. This difficulty can be overcome by arranging with your wine merchant that he shall keep the bulk of your wine and send over a dozen or so, as required. The older red wines will need a rest after transport to allow the sediment to fall.

Wine should be kept in the coolest place available, as far as possible from hot pipes, furnaces, and fires.

**T**HE man who wants to buy wine judiciously must purchase it from a first-rate wine merchant who sells nothing but wine and other alcoholic liquors and who has a reputation to lose. Wine is a very special subject, and the novice needs the best advice if he is to make the most of his money.

Cocktails are popular, but hardly improve the taste of any wine that





follows them. The best appetiser in the world is a light dry sherry, and a good amontillado is the wine most likely to meet all tastes. Such a wine can be obtained at about 7s. a dozen, and our cellar might begin with half a dozen bottles of this wine.

The man who is laying down a cellar for the first time would be well advised to concentrate on claret. It is both the connoisseur's and the poor man's wine, and its subtlety, variety and intense individuality make it by far the best education for the palate.

Burgundy is a great and glorious wine, but less of it is made, and good burgundy is far rarer than good claret. If any reader feels that his cellar would be incomplete without red burgundy, I would advise him to purchase 1919's for present drinking. The 1923's are excellent and almost ready, and the 1928's are of great promise.

A sound ordinary claret, soft and pleasant for one's own drinking, can be obtained for a very reasonable price. I am drinking now a "bourgeois" wine from the Blaye district of the 1924 vintage, which is delightful and listed at 36s. the dozen. Three dozen of a similar wine should find a place in the £25 cellar. The finer wines of 1924 are not yet ready to drink, but I should be tempted to buy with an eye to the future one dozen of one of the classified growths, Léoville, Rausan-Ségla, Brown Canteuac, etc. The cost might be 72s., for 1924 was a remarkably good year.

A pleasant year that can be drunk to-day with satisfaction is 1923. The wines are rather variable and it would be well to follow the merchant's advice as to the growth to be chosen. A dozen bottles of a lesser classified growth of 1923 would cost about 60s.

**T**HE great white wines are rare and expensive, and the more modest fulfil their function best when they usher in a fine red wine. A little white wine in the cellar is a necessity, because claret is not at its best when drunk with fish. A half-glass of Chablis or light Moselle, drunk with the fish course, prepares the way admirably for a good claret. We will, therefore, purchase two dozen half-bottles of real Chablis, if we can find it, at a cost of about 60s., to precede our best claret, the half-bottle introducing a whole bottle of the red wine. Chablis is rare, and if the merchant cannot guarantee a genuine wine of the district (1923 and 1926 are excellent Chablis vintages), it will be wiser to order the same quantity of light Moselle, say of the 1927 vintage.

The inclusion of champagne would be too heavy a burden on our finances. When it is needed for an occasion, it can always be bought with the name of a reliable shipper on the label. 1920 and 1921 were better vintage years than

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BERRY BROS & RUDD  
3, ST. JAMES'S STREET, LONDON  
WINE & SPIRIT MERCHANTS

## A £25 Wine-Cellar by H. Warner Allen

(Continued from page 57.)



Your wine merchant will store the bulk of your wine, and keep it in perfect condition.—The photograph shows a bay in the cellars of Messrs. Berry Brothers, of St. James's Street.

1923, and the great vintage year of 1926 will not be available for another two or three years.

Vintage port is scarcely possible for the flat-dweller with its crust and heavy sediment. The "Englishman's wine" should be represented in our cellar by a dozen of good tawny port at a cost of 80s., for which sum a really good wine can be purchased.

The liqueur most worthy of the wine-lover's consideration is Cognac brandy. Distilled from wine, it is, therefore, the best spirit to drink after wine, and if it is to be enjoyed it must be of the highest quality. Do not be deceived by a dark-coloured Cognac. It is true that brandy grows dark after many years in the wood, but too often it is coloured by the addition of caramel, which spoils its flavour and bouquet. Pay no attention to vintage dates, and treat so-called Napoleon brandies with the scorn they deserve. If you can obtain an unsophisticated brandy which has a right to call itself forty years old (technically described as V.V.S.O.P.), you will be fortunate, and it will scarcely cost less than 25s. the bottle, so that three bottles will nearly exhaust the £25 available for our cellar.

*A cellarette, suitable for a flat or small house, arranged in a cupboard for the London Magazine, by Messrs. Farrow & Jackson.*

Our cellar bill then works out as follows:

	£	s.	d.
2 dozen half-bottles of Chablis, 1926, or Moselle, 1927 ..	3	0	0
3 dozen bottles of good ordinary Claret, 1924 ..	5	8	0
1 dozen bottles of fine Claret, 1924 .. .. .	3	12	0
1 dozen bottles of good Claret, 1923 .. .. .	3	0	0
Half-dozen bottles of good Amontillado Sherry ..	1	16	0
1 dozen bottles of Tawny Port	4	0	0
3 bottles V.V.S.O.P. Cognac Brandy .. .. .	3	15	0
	<u>£24</u>	<u>11</u>	<u>0</u>

