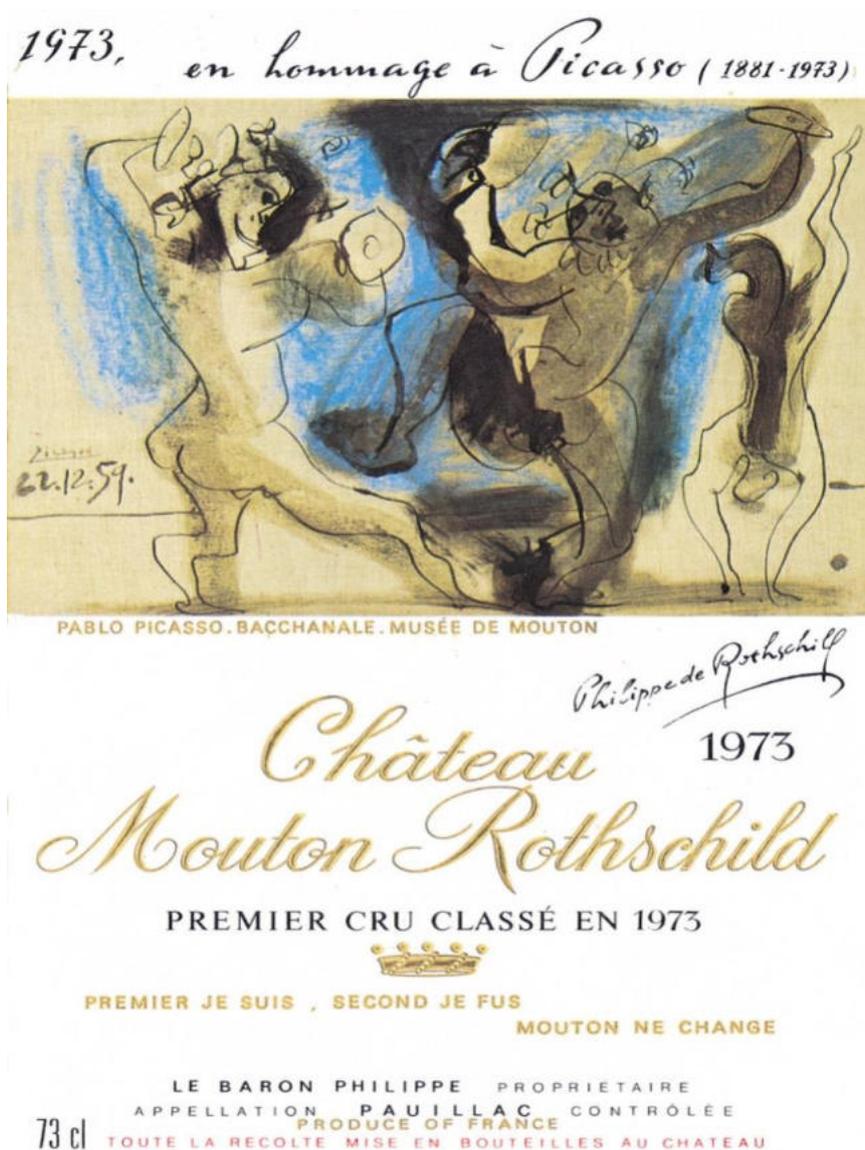


# The Divine Liquid

Adopted by the Gods and enjoyed by the people the Wine - a truly Divine Liquid - has gained a leading role in every aspect (dietary, economic, cultural etc.) of human history and our society. The exhibit aims to point out by means of philatelic material the various aspects, from vineyard to the glass, of this divine liquid's omnipresent legacy in human life.

## PLAN

1. <u>Wine in TIME</u>		4. <u>Wine TYPES</u>	
1.1 Mythology	p. 2-5	4.1 Still / Light Wines	p.33-52
1.2 History	p.6-16	4.2 Sparkling	p.53-59
		4.3 Fortified	p.60-64
2. <u>VINEYARD to the GLASS</u>		5. <u>Wine ASPECTS</u>	
2.1 Viticulture	p.17-23	5.1 Health & Joy	p.65-68
2.2 Metamorphosis to the Divine Liquid	p.24-30	5.2 Eno-gastronomy	p.69-70
2.3 On the way to the Glass	p.31-32	5.3 Education and Research	p.71-72
		5.4 The Divine Legacy	p.73-80



Chateau Mouton Rothschild, Wine Bottle Label by Pablo Picasso in 1973 when elevated to Grande Crus Class

## ARTICLES

1. Fortified Wines @ ENOPHILATELICA Vol.28/No2 - November 2021
2. Wine Aromas and Flavours @ ENOPHILATELICA Vol.28/No4 - May 2022
3. Sparkling Wines @ ENOPHILATELICA Vol.29/No1 - August 2022

# Το Θείο Ποτό

Το Κρασί «υιοθετήθηκε» από τους Θεούς και το απολαμβάνουν οι άνθρωποι, ένα πραγματικά Θείο Ποτό, που πρωταγωνιστεί σε κάθε τομέα (διατροφικό, θρησκευτικό, οικονομικό, πολιτιστικό κα) της Ιστορίας και της κοινωνίας. Το παρόν έκθεμα επιχειρεί να παρουσιάσει, με χρήση φιλοτελικού υλικού, τις πολλαπλές πτυχές του Κρασιού, από το αμπέλι στο ποτήρι και την πανταχού παρούσα επίδραση του θείου αυτού ποτού στην ζωή του ανθρώπου.

## ΠΛΑΝΟ

1. <u>Το ΚΡΑΣΙ στον ΧΡΟΝΟ</u>		3. <u>ΕΙΔΗ Κρασιών</u>	
1.1 Μυθολογία	σ. 2-5	3.1 Ήρεμα Κρασιά	σ. 33-52
1.2 Ιστορία	σ. 6-16	3.2 Αφρώδη	σ. 53-59
		3.3 Ενισχυμένα	σ. 60-64
2. <u>Από το ΑΜΠΕΛΙ στο ΠΟΤΗΡΙ</u>		4. <u>ΠΤΥΧΕΣ του Κρασιού</u>	
2.1 Αμπελουργία	σ. 17-23	4.1 Υγεία	σ. 65-68
2.2 Μεταμόρφωση σε Θείο Ποτό	σ. 24-30	4.2 Οίνο-γαστρονομία	σ. 69-70
2.3 Καθ' οδόν στο Ποτήρι	σ. 31-32	4.3 Εκπαίδευση και Έρευνα	σ. 71-72
		4.4 Η Θεία Κληρονομιά	σ. 73-80



Ετικέτα του Σατώ Mouton Rothschild 1973 από τον Pablo Picasso όταν κατατάχθηκε ως Grande Crus Class

## ΑΡΘΡΟΓΡΑΦΙΑ

1. Ενισχυμένοι Οίνοι @ Θεματικός Φιλοτελιστής 87 (Ιούλιος - Σεπτέμβριος 2021)
2. Fortified Wines @ ENOPHILOTELICA V28/No2 - November 2021
3. Wine Aromas & Flavours @ ENOPHILOTELICA V28/No4 - May 2022
4. Sparkling Wine Types @ ENOPHILOTELICA V29/No1 - August 2022

# 1. Wine in Time

# 1.1 Mythology

Demeter - Ceres was the goddess of agriculture before Dionysus, the son of Zeus, ruler of the Olympian gods, and Semele, a Theban princess and daughter of King Cadmus, appeared taking over viticulture and winemaking.

## 1. Demeter and Agriculture



Greece Perforation Error

## 2. Demeter Head with a bunch of Grapes



1859 Albert Barre Essay for the Large Hermes Heads

## 3. Jupiter, father of Bacchus



Paper Folding Error

## 5. Hermes holding baby Bacchus



ΟΛΥΜΠΙΑ — Ο ΕΡΜΗΣ ΤΟΥ ΠΡΑΞΙΤΕΛΟΥΣ  
OLYMPIE — L'HERMÈS DE PRAXITÈLÈS

"Έκδοσις τῆς Ἑλληνικῆς ταχυδρομικῆς ὑπηρεσίας".  
\*Édition du service des Postes Helléniques\*.

50%



ΕΛΛΑΣ GRÈCE  
ΣΤΡΑΤΙΩΤΙΚΟΝ ΔΕΛΤΑΡΙΟΝ ΑΤΕΛΕΣ  
ΠΑΓΚΟΣΜΙΟΣ ΤΑΧΥΔΡΟΜΙΚΗ ΕΝΩΣΙΣ  
UNION POSTALE UNIVERSELLE  
ΕΠΙΣΤΟΛΙΚΟΝ ΔΕΛΤΑΡΙΟΝ  
CARTE POSTALE

Ἐπὶ τῆς πλευρᾶς ταύτης γράφεται μόνον ἡ διεύθυνσις.  
Côté réservé à l'adresse.

Dionysus or Vakhos for  
Greeks, Bacchus for Romans  
the God of Vine and Wine  
was equally adored by all.

## 7. Bacchus



## 7. Dionysus



Greece 1903, Postal Stationery no 367  
pre-stamped with 10+10 lepta rate  
used as Franchise Militaire during WWI

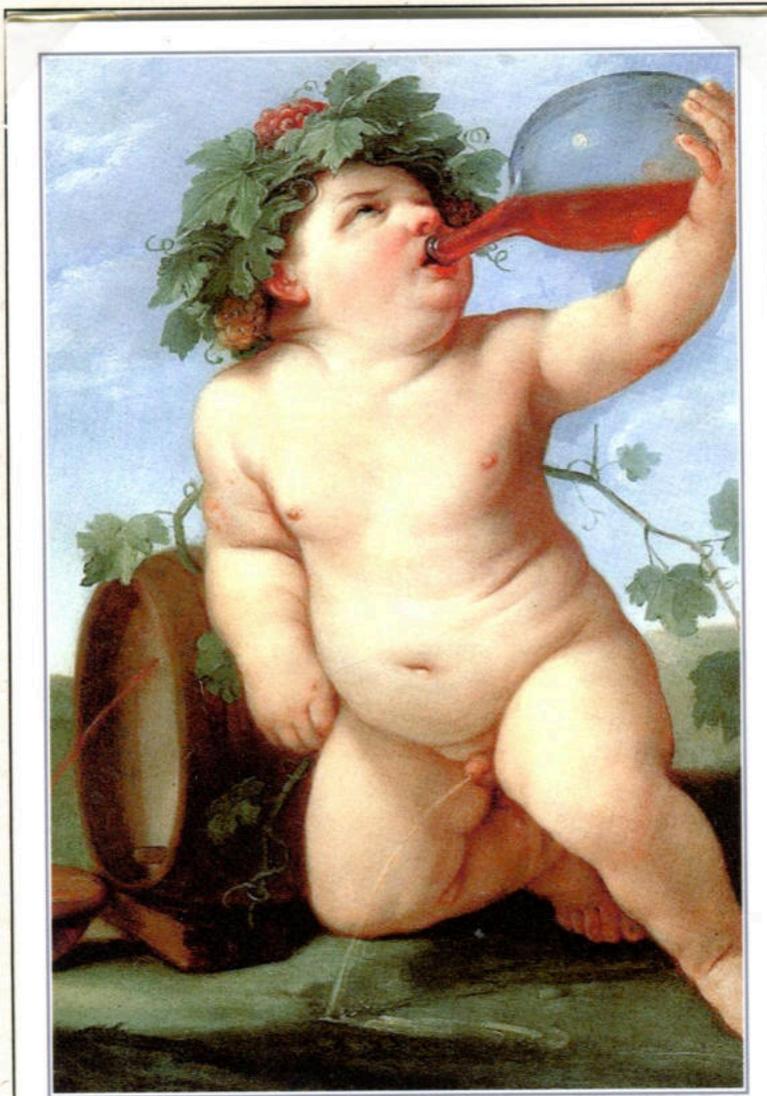
# 1. Wine in Time

After his mother's death Dionysus was placed by Jupiter in the care of Pleiades nymphs, later turned into a constellation, that inhabited the mythical mountain Nysa somewhere to the east, perhaps even in distant India.

## 1. Baby Bacchus drinking the Divine Liquid



The Pleiades were associated with rain and Jupiter Dionysus' father with light due to his lightnings. Both sun-light and rain are the essential prerequisites for growing the vine.



领奖人填写内容  
姓名 地址或单位名称  
证件名称 证件号码

阖家幸福 万事如意  
连年有余 花开富贵  
大吉大利 事事顺心  
新年快乐  
心想事成  
吉庆有余

采用再生林纸印制

2009 P.R. China, pre-stamped Postal Stationery with 1623 Guido Reni "Bacchus Drinking" painting

# 1.2 Mythology

## 2. Pleiades



## 3. Water



## 4. Lightning



As he matured, Dionysus took up wandering from land to land to propagate Viticulture and Winemaking.

## 5. Dionysus Sea Voyage



# 1. Wine in Time

# 1.3 Mythology

The adventures of his followers and the triumph of the Dionysus were re-acted by his followers signaling the birth of Theatre.

1. The Triumph of Dionysus



2. The ambulant theatre of Bacchus' adventures



3. Bacchus depicted as an actor

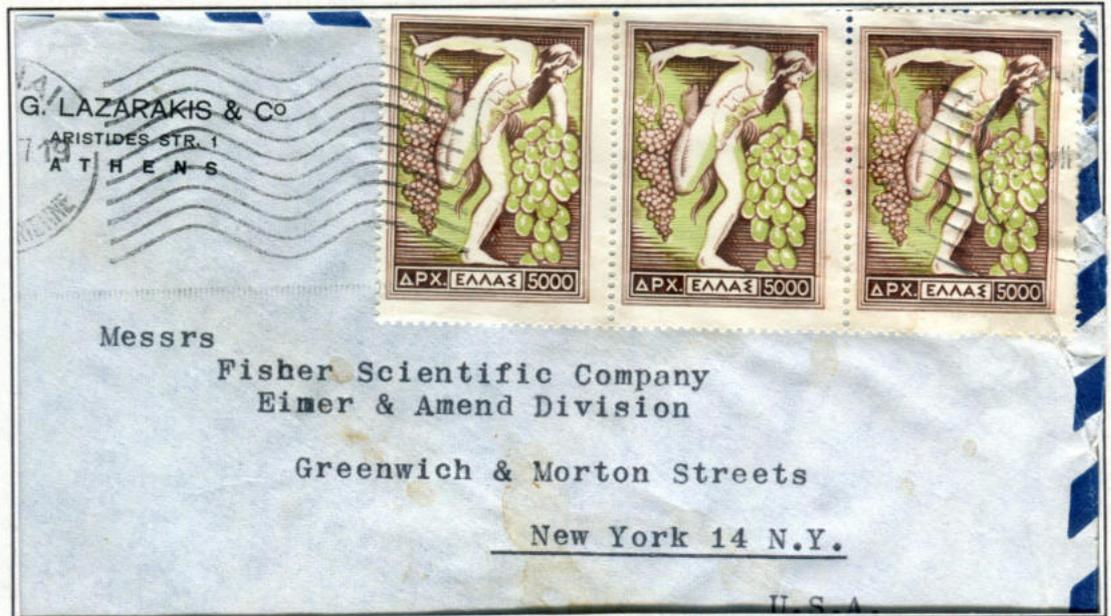


In his adventures Dionysus was accompanied by an entourage that included his tutor, Silenus, satyrs, maenads and the lustful god Pan, a human-like figure with the horns and legs of a goat.

4. Silenus



6. Satyr



5. God Pan



Athens to U.S.A 22 JUL 57, 2nd Intl. Rate + Airmail, Correct Rate = 14.800 drs.

Dionysus did not demand his followers to worship, just expected them to join him to his unrestrained drinking parties.

7. Dionysus and drinking fellows

8. Bacchanalia : Dionysus Frenzied Parties



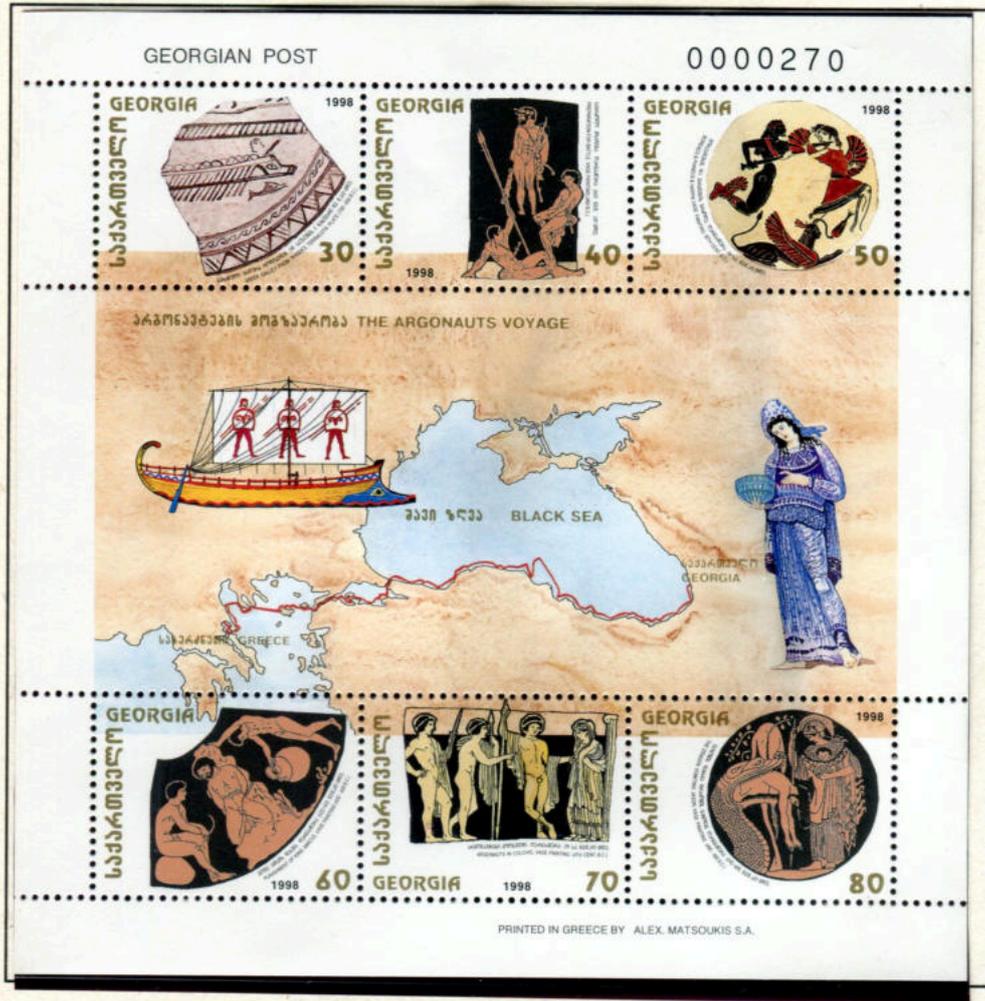
Cancellation "Bacchanalia 2000", 4-12 November 2000

# 1. Wine in Time

Dionysus was also associated the Argonauts' Voyage to Colchis for the Golden Fleece as his sons Staphylus, Phanus and Phlias participated.

# 1.4 Mythology

## 1. The Argonauts Voyage



## 2. The Argonauts



## 3. The ancient Colchis (modern Georgia) cradle of Wine



## 5. The Erymanthian Boar



## 4. Centaur



Hercules after accomplishing his 4th Labour the Capture the Erymanthian Boar, asked from Centaurs to drink the 1000-year old wine Dionysus had left for him.

## 7. Ulysses killing the Suitors



## 6. Cyclops Polyphemus



Wine for Ulysses was his powerful "weapon" to defeat both cyclops Polyphemus and the suitors of his wife Penelope.

Greece, Perforation Error

# 1. Wine in Time

# 1.5 History

Studying History we came to realise that it is more than a quotations of names, events and dates. History resembles more a relay race with still missing "letters and words" of an incomplete crossword. That is the case of the History of Wine.

## 1. Relay race



## 2. Crossword



Aiming at a better understanding of the History of Wine, we can distinguish four historical periods : Emergence and Propagation of Viticulture and Winemaking under 1) the auspices of Bacchus and 2) under the auspices of Christianity, 3) the historic changes occurred at the end of the 15th c. and 4) the emergence of phylloxera.

## 3. Bacchus



Cancellation "Vinofil", 6-3-1992

## 4. Christianity



## 5. The New World



## 6. Vineyards and phylloxera



# 1. Wine in Time

# 1.6 History

Prior to unfolding "Ariadne's Thread" in the History of Wine, there are certain useful data concerning the origins of viticulture and the specific name of the wine-grape.

## 1. Ariadne, wife of Bacchus



The 17th c. Swedish botanist Karl von Linne was the "godfather" of the scientific name of the wine-grape "Vitis Vinifera L." and the Soviet agronomist Nikolai Ivanovich Vavilov identified the "birthplace" of wine as the "Fertile Triangle", at the region of Transcaucasia that includes modern Georgia, Armenia and Azerbaijan.

## 2. Karl von Linne



## 3. Nikolai Vavilov



## 4. The "Fertile Triangle" region



Куда \_\_\_\_\_

Кому \_\_\_\_\_

Индекс предприятия связи и адрес отправителя

Индекс предприятия связи места назначения

## 5. Transcaucasia



1982 Soviet Union, Postal Stationery, "Flags of Azerbaijan, Armenia and Georgia with Grapes depiction"

There are 10.000 Grape Varieties and more than 2/3 of them are Vitis Vinifera L. (the rest of them are Hybrids) whilst just 10 of them dominate most of the vineyards planted around the world.

## 5. Georgia V.V



## 6. Hungary Medina hybrid



## 7. Romania Feteasca Neagra, a pre-phylloxeric variety



# 1. Wine in Time

# 1.7 History

Earliest known evidence of wine production was confirmed in Colchis (modern day Georgia) at 8000 BCE and a fermented drink from wild grapes *Vitis Amurensis* in China from early Neolithic times. In 2016, archeologists uncovered the remains of the oldest winery in the world in a cave, located in Armenia.

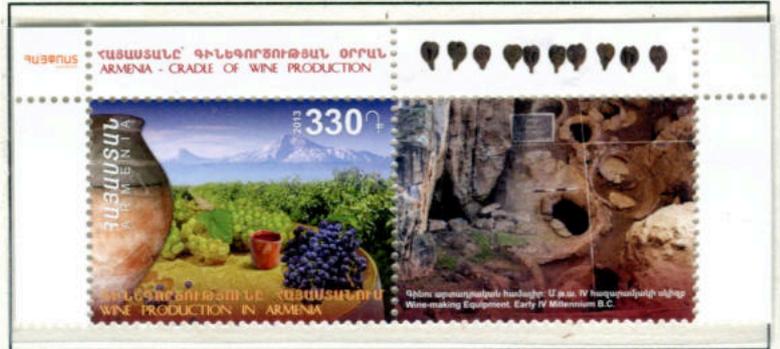
## 1. Georgia



## 2. Vitis Amurensis



## 3. The world's oldest winery



Soon Wine became a religious article and a prized commodity.

## 5. Minoan Religious Wine Offering, Knossos Palace Fresco around 1.500 B.C.E



Posted to Cointrin-Geneva 29 IX 61, 1st Rate Abroad 4 drs. + 0,50 drs. (4,50 drs.)

## 4. Hammurabi's anti-fraudulent wine law



The Phoenicians spread their wine knowledge and the use of amphorae (often known as the "Canaanite jar") for the transport and storage of wine and founded seaside cities as well as they brought viticulture further inland, as documented by archeological findings in the modern winemaking region of Valdepeñas.

## 6. Commercial Phoenician Boat



## 7. Wine Canaanite Jar



## 8. Valdepeñas



# 1. Wine in Time

# 1.8 History

Archeological findings, coins and written documentation all confirm the increasing importance of wine in the 2nd millenium BCE.

1. Coin with of bunch of Grapes

2. Moses scouts carry a bunch of grape”, Book of Numbers 13:23 (an event that occurred in 1.444 BCE)



Airmail posted to Torino, 1.11.54

The Wine of Pharaohs. The Tomb of Egypt Pharaoh Tutankhamen (1323 BCE) was sealed with several wine jugs containing red wine as confirmed by modern analysis.

3. Tutankhamen



4. Linear B



5. Mycenaean Wine Amphora

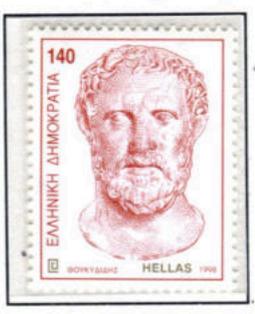


“me-tu-wo ne-wo”... is the earlier written phrase about Wine in Mycenaean Linear B script on a 13th c. BCE inscription, meaning “the Month or Festival of New Wine”.

6. King David



7. Thucydides



The impact of wine in societies became far greater than its nutritional value : King David (Psalms 103:15) : “Wine that gladdens human hearts” whilst Thucydides was adamant about the importance of wine stating : “The peoples of the Mediterranean began to emerge from barbarism when they learnt to cultivate the olive and the Vine”.

# 1. Wine in Time

# 1.9 History

The three main contributions of ancient Greeks to wine spreading were : 1) setting up the wine quality specifications, 2) giving a cultural status of wine and 3) establishing dynamic wine centres, through colonies, across the Mediterranean.

## 1. Theophrastus



Theophrastus in the 4th c. BCE aware of "Terroir", the specific viticultural factor, stated : "Every plant loves its own soil and its own air mixture. There are plants that either do not grow at all in different places or, when planted, do not grow, do not bear fruit and generally turn out badly".

Amphoras travelling abroad were sealed with the Wine Producing Region inscription guaranteeing both the wine quality and luxury status due to its highly artistic decorations.

## 2. Attica Amphora



## 3. Merchant boat carrying wine



The "made in Greece" 6th c. BCE Vix Krater found in the tomb of a local noblewoman in Vix village, near Chablis, was an impressive artwork for its lavish decoration and its dimensions (1.64 m tall, weighting 208 kilos and with containing capacity of 1,100 litres of Wine).

## 7. Vix Krater

The establishment of colonies in Massalia (Marseille), Sicily and southern Italy (Magna Grecia) by the Greek city-states with already experienced settlers in viticulture, reinforced the spreading of wine.

## 5. The port of Marseilles



*Imperforate Variety*

## 6. Magna Grecia



*Commemorative Cancellation "30th Intl. Congress on Magna Grecia Studies",*



# 1. Wine in Time

# 1.10 History

Based on the formidable wine traditions of the Etruscans and the Greek colonists of Magna Grecia, the Romans expanded systematically viticulture all over their vast Empire advancing wine-making to breakthrough standards.

1. Etruscan drinking Fresco



Etruscan Necropolises of Cerveteri and Tarquinia

Unused pre-stamped P.R. China Postal Stationery 2011

2. Etruscan Coast, Tuscany



The Romans also "adopted" from the Greeks Dionysus, the God of Wine, that became known as Bacchus.

4. 1st. A.D Relief with Harvester, follower of Dionysus

4. Magna Grecia Wine Krater



Historischer Verein der Pfalz e.V., D-6720 Speyer  
Briefmarkensammlerverein e.V., D-6720 Speyer



5. Greco di Tufo grape variety

2 Jahrtausende Weinbau in Mitteleuropa

Trauben erntender Anhänger des Dionysos. Relief aus der Mitte des 1. Jh.n.Chr. auf einer Säule aus dem Historischen Museum der Pfalz in Speyer.



# 1. Wine in Time

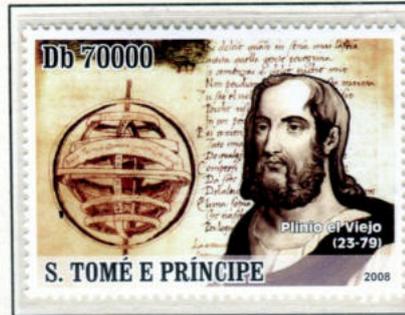
## 1.11 History

Roman viticulture and winery practice was very sophisticated and advanced, as can be obtained from Virgil and Pliny the Elder who died due to the eruption of eruption of Vesuvius in 79 AD.

1. Virgil



2. Pliny the Elder



3. Mount Vesuvius



4. Falernian wine from Falanghina grape variety



At the ruins of Pompeii a wall price list of a wine tavern notes :  
 For one "AS" coin you can drink wine  
 For two you can drink the best  
 For four you can drink Falernian (wine).

The Romans turned the regions incorporated to their Empire as viticultural areas. Emerita Augusta - Merida, Romania, Lusitania - Portugal all became important winemaking Roman centres.

5. Augustus Emerita - Merida



6. Roman wine vessel in Dacia (Romania)



7. Roman Sarcophagus with Bacchus scenes in Portugal



8. Carnuntum Wine, Austria



9. Romans and Viticulture in Carnuntum



# 1. Wine in Time

## 1.12 History

In 301 AD, wine-producing Armenia became the first country in the world to adopt Christianity. The Divine status of Wine in Christianity was established as Christ himself proclaimed Wine to be his blood during the Last Supper and Wine became a sacred drink, being a key element of Christian rites.

### 1. Christian Armenia



### 2. The Last Supper



### 3. St Martin's Day



Cancellation of "St Martin's Day on November 11th : Celebrating the Young Wine", 11.11.2004

The roots of modern French winemaking reach back to the year 360 AD and Martin of Tours, an ex-Roman soldier and the founder of the first monastery in France, who managed to link Roman wine-making know-how and the medieval monastic world.

### 4. St. Martin



### 4. Clovis I of Franks baptism



### 5. Charlemagne



Christianization also meant the wine's rapid expansion as politically significant rulers adopted the Christian faith :

Behind nearly all prestigious vineyards were hard-toiling monks advancing significantly viticulture and wine-making know-how. The Cistercians of Cîteaux Abbey had vineyards on the Côte de Beaune, Côte de Nuits and near Chablis.

### 5. Cîteaux Abbey



### 6. Meursault



Red EMA, Cellar in Meursault, 1 X 73

# 1. Wine in Time

# 1.13 History

In 1152 Bordeaux became "English" territory due to the marriage of Alienor Duchess of Aquitaine, the ruler of Bordeaux area, to the future king of England, Henry II (Plantagenet). From that moment forward, the Saint Emilion wine exports to England soared "conquering" the English palate until its loss to the French Crown in 1453.

1. Alienor of Aquitaine      2. St. Emilion



Commemorative Cancellation, "Saint-Emilion Grands Vins", 6.11.1961

Constantinople the capital of the Eastern Roman Empire (Byzantium), known to Northern Europeans as Winbourg, the "City of Wine", was another major wine export centre.

### 3. Byzantium



The founding of the monastic region of Mount Athos in 10th c. AD by the Byzantine Emperor Nikephoros II Phokas showed the theocratic nature of the Empire with wine having a leading role both in religion, public and everyday life until fall of Constantinople in 1453.

### 7. Great Lavra, the 1st Monastery of Mount Athos



### 4. Bible Book Decoration



### 5. Cyril and Methodius



The Byzantine Emperors realized the "diplomatic" power of Wine through missionaries - the most known ones were Cyril and Methodius - expanded their political power to the newly-Christianized East Slav kingdoms.

### 6. Vladimir the Great of Kiev Rus'



### 8. Emperor Nikephoros II Phocas



Colour Variation Error

The repercussions of the fall of Constantinople and the loss of Bordeaux on Wine Trade were profound, as these two major export centres came to a halt.

# 1. Wine in Time

## 1.14 History

The beginning of the 16th c. witnesses the change of wine trade to new emerging sea powers : Spain, Portugal, Holland and the Hanseatic League. For Spain the New World is a new, lucrative market for its wines.

### 1.The New World



### 2.The Hanseatic League



Portuguese wine exports thrived in the 17th c. thanks to an alliance between England and Portugal and only at the second half of this century wine production emerges in Cape region (today South Africa).

### 3.Port Wine



### 3.Cape wine region



Red EMA, "Noble Porto Tradition", 28.2.69

Wine was finally produced in the Americas, following a series of failures, owing to the systematic efforts of the Jesuit missionaries.

### 4. Junípero Serra



On April 18th 1855 occurred the official of classification, the top initiated by Napoleon III, Medoc wines.

6. 18/04/1855 and Napoleon II

Phylloxera, the most devastating vine disease reached Europa from America destroying in France over 70% of the vines.



### 7. Phylloxera



Posted from Sauges Haute Loire "3315" to Tonnerre Yonneon 18th of April 1855

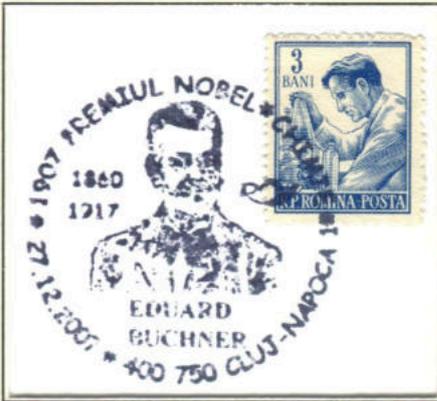
# 1. Wine in Time

# 1.15 History

Phylloxera initiated a systematic scientific research to resolve wine-making issues and improve the overall quality. Eduard Buchner demonstrated that a cell-free extract of yeast cells can ferment sugar to ethanol whilst Pasteur showed that contamination of unwanted microbes was the cause of the spoiling and off flavours in wines.

## 1. Eduard Buchner

## 2. Pneumatic mail with Pasteur on stamp



Commemorative Cancellation, "Eduard Buchner 1907 Chemistry Nobel Prize", 27.12.2007

New World wine-makers are producing top quality wines and in 2013 China became the world's largest consumer of red wine.



## 3. Red Wine in China

Registered letter by Pneumatic Post, Danton 11.3.30

2010年 农历庚寅年

澳大利亚维德堡葡萄酒  
中国塑料博览会指定用酒  
美酒，来自澳大利亚...  
—澳大利亚百分之一百原装

### Happy New Year

## 新年献瑞

Good health, good luck  
and much happiness throughout the year

余姚市澳舜国际贸易有限公司  
澳舜酒庄 中国区总经销商

## 2. From the Vine to the Glass

## 2.1 Viticulture

Viticulture starts from the moment a Viticulturist has to select the appropriate place to establish a vineyard and the best-suited grape varieties to grow successfully taking into consideration a number of climatic and topography factors that can have a considerable impact on the wine quality.

### 1. Viticulture



The Climate can be distinguished into three categories that of : a Region that is the Macroclimate, of a Vineyard, the Mesoclimate while of a Vine, the Microclimate.

### 2. Germany's many grape varieties



### 3. Macroclimate : Champagne Wine Region



### 4. Mesoclimate : Vineyard



### 5. Microclimate : Vine area



In the beginning was the Sun... providing two of the most essential vine-growing prerequisites : Sunlight and Warmth.

### 6. The Sun as a life-giving God



Greece, printed only on the Gum side, strip of 5 stamps

2. From the Vine to the Glass

2.2 Viticulture

Water is pivotal for the vine's growth, a typical grape vine needs 635-890 millimetres of water a year, occurring during the growing season.

1. Water



2. Irrigation



3. Rain



4. Madeira island vineyards



Cancellation "X Intl. Congress on Irrigation - Draining", Athens 29-5-78

Large bodies of water have a moderating effect on the climates of wine regions, resulting in a generally milder climate with fewer temperature extremes and a smaller temperature range that benefit the vine's growth. Rivers, lakes, waterfalls and oceans feature amongst many of the worlds best wine regions.

5. Lavaux vineyards at Lake Geneva



6. Niagara Waterfalls



Wind is also an asset for vineyards providing necessary aeration to the vine avoiding fungal diseases and having a cooling effect in too warm wine-regions Rhône Valley.

6. Cooling N-NW Mistral wind in Rhône Valley

Adverse weather phenomena, snow-storm, drought etc., are posing a fatal threat to the vine if are not dealt by the viticulturist.



7. Drought



8. Snow-storm



## 2. From the Vine to the Glass

## 2.3 Viticulture

Topography in Viticulture - related to the Latitude, the types of Soil, the Slope and the Aspect (Orientation) - is also crucial to the grape quality. Most important wine-growing areas are located from the 30° to 50° North and from the 30° to 50° South latitude.

North Hemisphere wine-growing areas

South Hemisphere wine-growing areas

1. Algeria

2. Czech Republic

3. Brazil

4. Argentinian Patagonia



The vineyard soil has a substantial impact on the grapes' character due to its capacity to retain heat and water, provide nutrients and acidity and resist vine diseases.

5. Various Soils

6. Minerals

7. Clay, ideal in hot growing for retaining water, is producing Rich, Structured wines like Rioja



8. Colares well-draining and phylloxera-free Sandy soils produce Highly Aromatic wines.

9. Meursault high acidity, age-worthy wines in Burgundy come from Limestone soil vineyards that drain well but also hold water in dry weather.



Commemorative Cancellation "Meursault ses Grandes Vins Blancs", 30-8-1955



10. Aspect and Slope

The term aspect means the direction in which a slope faces, having three main advantages such as : 1) getting the most warmth related to their facing, 2) minimizing the risk of spring frost and 3) the soil having better drainage. This why, for example, all the Premier Crus and Grand Crus in Burgundy are located in the middle-section of slopes with optimal aspect. well but also hold water in dry weather.



## 2. From the Vine to the Glass

## 2.4 Viticulture

The viticulturist following the phases of Vine Life Cycle has to do certain tasks in order to ensure a healthy growth of the vine and the grapes. The winter pruning is the first important task because that helps the vines to direct their energy on growing impeccable grapes.

### 1. The Vine Life Cycle



During April-May in the Northern Hemisphere, budburst signals the beginning of the vine's new life cycle. As buds are extremely delicate and hailstorms can destroy them and when needed the viticulturist manages to break up the creation of hail stones by using hail cannons.

### 2. Winter Pruning



### 3. Budbusting



### 4. the Hailstorm and...



### 5. the Cannons



Canopy management practices has three main objectives : 1) maximizing sunlight interception; 2) minimizing shading; and 3) ensuring a balanced growth.

### 6. Vine Canopy



### 7. The ripe grape is ready for harvest



Between May and June in the N/H, the buds turn into flowers and small bunches of grapes begin to grow. Later in summer, during the véraison period the green berries start to change colour and ripen.

## 2. From the Vine to the Glass

## 2.5 Viticulture

Additional duties of the viticulturist include monitoring and controlling Pests and Diseases, Fertilizing, Irrigation, monitoring fruit development and characteristics deciding when to Harvest, and vine Pruning during the winter months.

### 1. Spraying the Vines

### 2. Downy Mildew (Peronospora), a tricky vine disease



Cancellation "47th Fair of Grape and D.O.C Bardolino Wine", 2 5 - 9 - 7 6



Romania, pre-stamped Post Card "Fight the Mildew", posted on 13SEP59

Fanleaf Virus is spread by Nematodes that can lead to deformity, yellowing of leaves, and smaller crop yields. The mustard plant growing next to the vine that can effectively repel nematodes.

Rodents and birds are also attacking the grapes for its nutritious juice are the viticulturist has to stop them often by using trained falcons or bats.

### 3. Fanleaf Virus 4. Mustard plant

For these attackers the viticulturist has two "winged allies": his trained falcons and the bats to drive away the attackers and save the ripe grapes before the harvest.

### 5. Squirrel with a bunch of grapes



France Commemorative Cancellation "Le Beaujolais", 13-11-1965

### 6. Bat



### 7. Falcon



Let's get the Harvest started !

## 2. From the Vine to the Glass

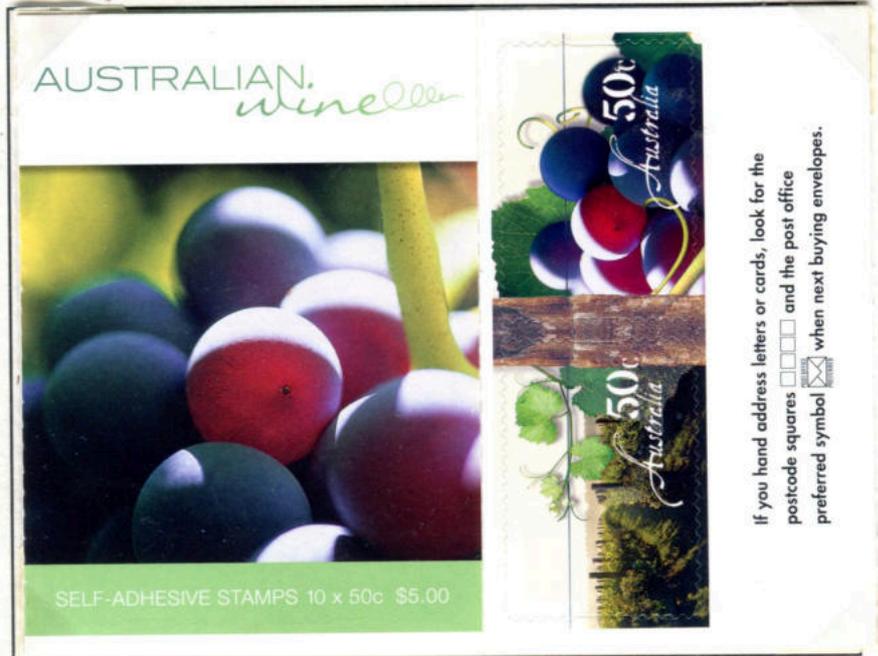
## 2.6 Viticulture

Since the beginning viticulture has been an arduous task that reaches its peak point when the time of the harvest arrives. Harvest usually occurs sometime between September to November in Northern Hemisphere or February to May in the Southern hemisphere, when the grapes reach their perfect ripeness.

### 1. Harvest at Middle Ages



### 2. Ripe Red Grapes



If you hand address letters or cards, look for the postcode squares    and the post office preferred symbol  when next buying envelopes.

### 3. Northern Hemisphere Harvest



### 4. Southern Hemisphere Harvest



Harvesters work around the clock to pick the grapes in time.

### 6. Machine Harvest



### 5. Hand Harvesting

### 7. Hand-picked grapes in Andalusia



Ultimul oficiu postal Bacău  
 Localitatea Bacău  
 Regiunea Bacău Răionul \_\_\_\_\_  
 Strada \_\_\_\_\_ Nr. \_\_\_\_\_  
 Blocul \_\_\_\_\_ Scara \_\_\_\_\_ Etajul \_\_\_\_\_ Apart. \_\_\_\_\_  
 Destinatarul Bfatul Pop. Regional  
Sectie Prevederi Sociale de  
Reg Bacău



Romania, pre-stamped registered P.S., domestically posted on 1.2.61

## 2. From the Vine to the Glass

## 2.7 Viticulture

Hand harvesting is more labour intensive, often carried out by entire families, but can offer superior results as the grape berry is a rather "delicate" fruit.

1. Admiring the grapes



2. Lady Harvester in Bulgaria



3. Man and Woman Harvesting



4. Putting grapes in the basket with care



Most vineyards will start with white grapes and then move to red varieties. The grapes are collected in containers that are not too deep, ensuring the integrity of the grapes and then transported to the crushing pad where the process of turning grapes into juice and then into wine begins.

5. Chablis Vintner with a bunch of grape



Chablis Commemorative Cancellation "Fete des Vins end November"

6. Female Harvester with basket in Rheinland-Pfalz



7. Grapes carried in a basket



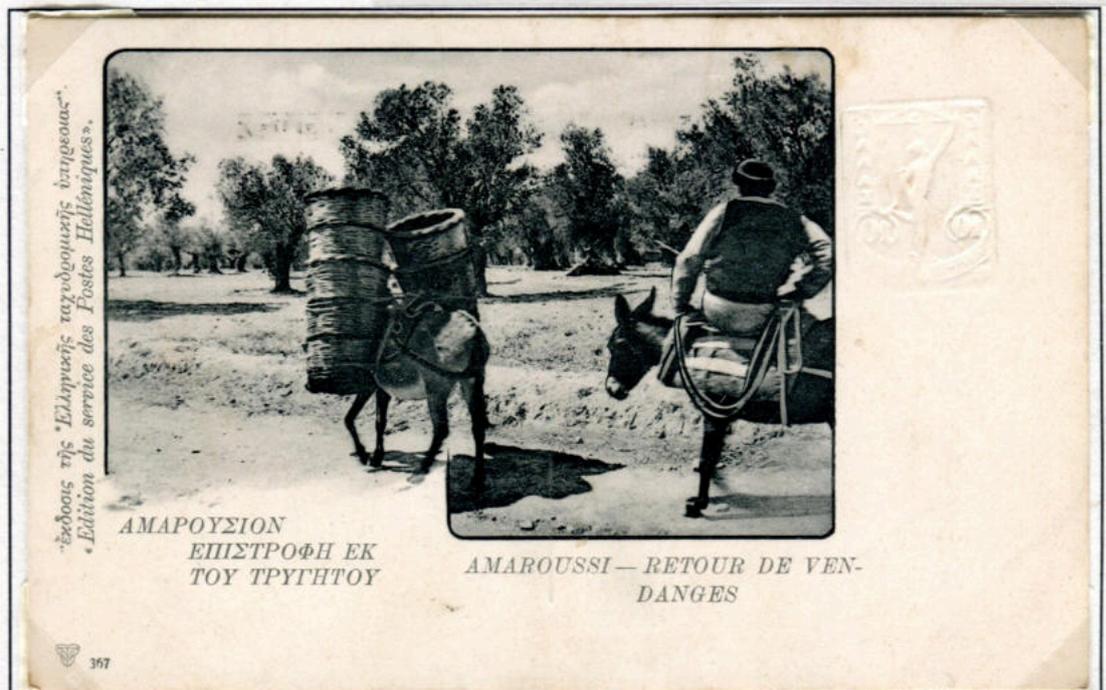
8. Harvesting is a Teamwork



9. Amaroussi Return from the Harvest



10. Loading the Cart with Grapes



Greece 1902 P.S with Military Postal Exemption overprint, series no 367

## 2. From the Vine to the Glass

## 2.1 Transforming into the Divine Liquid

Wine making begins when grapes are pressed and their juice is extracted. Grape-stomping was the traditional way of crushing the grapes in vats by barefoot participants to release their juices and begin fermentation.

### 1. Satyrs stomping grapes



### 2. Saint Wenceslas stomping grapes



Specimen hole punched-stamp

### 3. Medieval Wine Press in the 15th c. illuminated manuscript Book of Hours of Philip of Cleves, now in the collections of the Royal Library in Brussels.



Belgium 1999 pre-stamped Postal Card

### 4. Markgräfler region 1820 Vintage



Illustrated Postal Card, posted on 22 II 36, Villingen, 5R. Domestic Rate

### 5. Cyprus grape stomping



Cancellation Wine Festival Limassol. 13.9.1979

### 6. Rioja traditional stomping



## 2. From the Vine to the Glass

## 2.2 Transforming into the Divine Liquid

Mechanical pressing has also improved the quality and longevity of wine, while reducing the wine-maker's need for preservatives.

### 1. Grape Pressing in Liechtenstein



### 2. Traditional Grape Pressing in Romania



There are various forms of wine press such as :

### 4. The Bladder Press



The Bladder Press, a large cylinder that is sealed at both ends once the grapes are loaded into it.

### 5. Traditional Wine Press in Slovenia



### 3. Wine Press in Austria



Commemorative Cancellation 24.5.2013

### 6. The Basket Press

The Basket Press having a big basket full of grapes and a suspended plate that is lowered, crushing the grapes in the process, to extract the juice.



### 7. Continuous Screw Wine Press

Continuous Screw uses an Archimedes screw to constantly push grapes up against the wall of the press.

Italy 1921-23 Postal Cover Letter (BLP) with ads - Continuous Screw Wine Press, 25c overprinted B.L.P sold at 5c. under face value in favour of blind and mutilated Italian soldiers

**BVSTA-LETTERA-POSTALE**  
 A FAVORE DELLA FEDERAZIONE DEI COMITATI D'ASSISTENZA  
 AI MILITARI CIECHI-STORPI-MUTILATI  
 Per speciale concessione governativa si vende cent: 20 compreso il francobollo che non ha corso se staccato ed applicato su altra corrispondenza

**TORCHIO CONTINUO PER UVA E VINACCIA**  
 A TRAZIONE ANIMALE OD A MOTORE  
 (BREVETTO CARDELLA)

ESCLUSIVITÀ PER L'ITALIA E L'ESTERO  
**SOC. AN. R. CAPPELLO & C.**  
 PALERMO  
 VIA VILLAROSA N. 38-40

POSTE ITALIANE 25  
 B.L.P.

MITTENTE

A

SERIE REGIONALE B-1

## 2. From the Vine to the Glass

Georg Stahl the 17th c. Chemist in his "Phlogiston" Theory dealt with Fermentation, a process of turning the grape sugars into alcohol, that initially starts at the winery when bees bite the grapes spreading found in their guts.

### 1. Georg Ernst Stahl



DDR Commemorative Cancellation 10.09.1984

## 2.3 Transforming into the Divine Liquid

### 3. International Fermentation Congress

### 2. Bee biting the grapes



Cancellation 12th Intl. Fermentation Symposium in Berlin 1.7.1976

### 4. Wine Summit Cascais '18 MUST Fermenting Ideas



Portugal Postal Card, World 20g. Postal Paid with Cancellation 20.6.2018

Considerably simpler than Einstein's Theory of General Relativity is the Equation of Wine Fermentation : Saccharomyces Cerevisiae is the most common yeast used to carry out alcoholic fermentation in wine production.

### 9. CO<sub>2</sub>

### 5. Albert Einstein



### 6. Grape Sugars



### 7. Saccharomyces Cerevisiae



### 8. Alcohol



## 2. From the Vine to the Glass

## 2.4 Transforming into the Divine Liquid

There are variations on the Fermentation process between White and Red - Black grapes that depend on the winemakers decision to getting the desired style and character of the Wine to get.

### 1. 10th General Assembly of European Industries Research Group on Fermentation



Commemorative Cancellation, Vienna 18.5.68

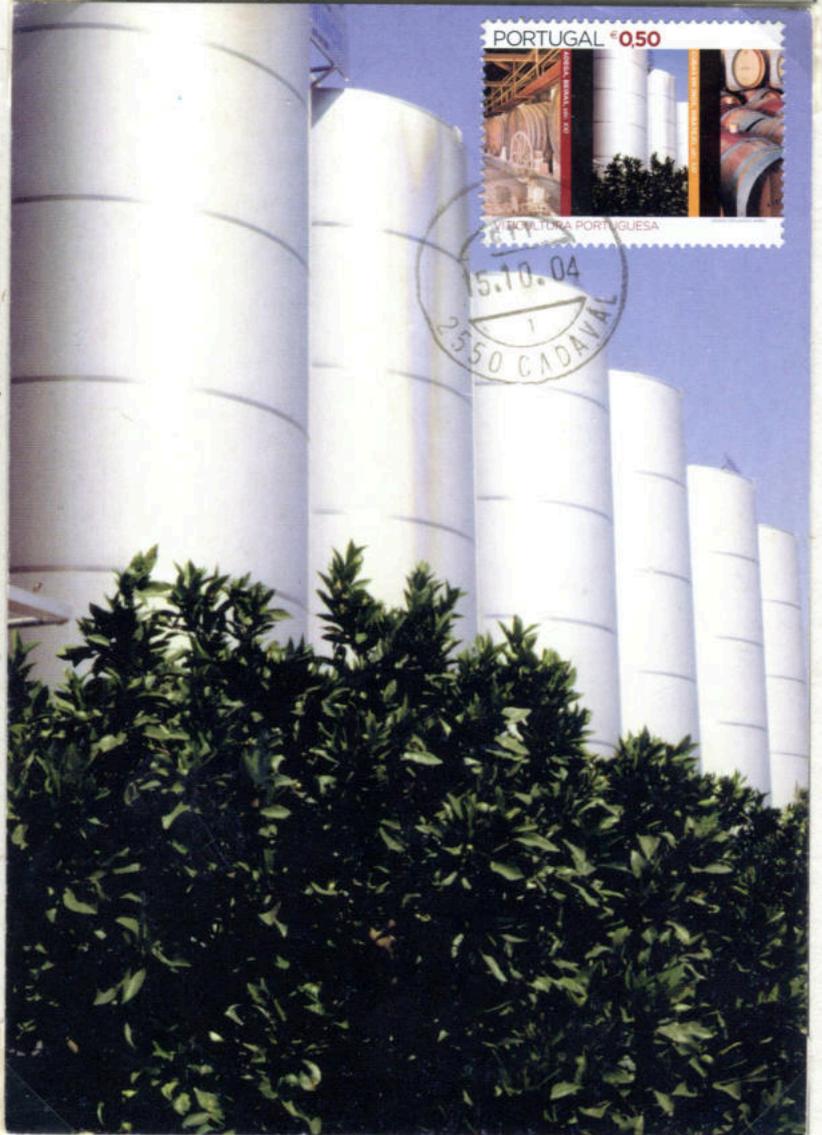
### 2. White Grape



### 3. Red Grape



### 6. Stainless Still Tanks



White Wines are mostly aged in Stainless Steel Tanks.

### 4. Grüner Veltliner



### 5. Chamomile



Red Wines are mostly aged in Oak Barrels.

### 7. Fahrenheit Temperature Scale



### 8. Red Grape and Wine



### 9. Oak Barrels



### 10. Wine Tasting



## 2. From the Vine to the Glass

The Winemaker's intervention to "amend" certain wine issues is crucial in vinification. Pumping over, Bâtonnage Acidification and Chaptalization, are among the most important ones.

### 1. Pumping over



"Pumping over" (Remontage in French) is performed by the winemaker in order to increase the extraction of tannins and colours from the skins in the wine by emptying fermenting must from the bottom of a tank and then pumping it to the top of the tank.

Bâtonnage is the French term for stirring settled the sediment of winemaking back into wine in order to extract flavour, aroma and texture.

### 2. Bâtonnage



Moldavia Commemorative Cancellation "Celebrating the National Wine-making Day", Chisinau 09.10.2010

When the harvested grapes are too sweet the addition of tartaric acid, extensively studied by Louis Pasteur, is a must. Acidification is commonly used in hotter regions such as Argentina, Australia, California, Washington State, Italy, and South Africa, where grapes may be harvested too ripe (too sweet).

### 3. Louis Pasteur and Tartaric Acid



S.A Cancellation "Intl. Symposium on the Quality of the Vintage", Cape Town 14-18.2.1977

### 4. South Africa Wines



### 5. J.A. Chaptal

Chaptalization is the practice of adding sugar to grapes before or during fermentation, as to increase the alcohol content. It's normally used in cool climates or during cool vintages, when the grapes don't get optimally ripe. In the Champagne region of northeastern France, chaptalization is considered essential in order to make suitable base wines.



France pre-stamped P.S with cancellation "150th Death Anniversary of J.A. Chaptal", 31 July - 1 August 1982.

2. From the Vine to the Glass

2.6 Transforming into the Divine Liquid

Fining is a centuries-old process to clarify wine by removing certain elements in the wine that may cause a wine to look hazy or affect its aroma, colour or bitterness.

1. Commercial Letter regarding Gelatin for Wines

*Brevet d'Invention et de Perfectionnement.*

*Gelatine pour clarifier et retablir toutes especes de Vins.*

*Nouvelle Gelatine, trois fois moins chere et plus pure que la Colle de Poisson, pour l'Office, la Cuisine, la Pharmacie, l'Appret des soieries, g<sup>ra</sup> g<sup>ra</sup>*

*Tablettes à Bouillon.*

*Cendres calcinees, salées et animalisées, ou Engrais-Lainé, propre à toutes les terres et à toutes les cultures.*

*Expédie par M<sup>re</sup> LAINÉ, Rue Paradis-Maraais, N<sup>o</sup> 10.*

*A Messieurs Poulet Père & fils*

*(Beaune)*

*payable en mon mandat à \_\_\_\_\_ mois de date ou p<sup>re</sup> d'acompte en papier court sur Paris.*

*Paris, le 10 Janvier 1840*

Paris 1841 pour Beaune GELATINE a VIN, Ets Laine,  
Tablettes Bouillon Cendres Messagerie Administration

Fining agents used today are : Gelatin from animal byproducts, Albumen from eggs, Isinglass from the sturgeon bladders, Bentonite from volcanic ash etc.

4. Sturgeon Fish

2. Eggs



3. Volcanic Ash



## 2. From the Vine to the Glass

## 2.7 Transforming into the Divine Liquid

Most Red Wines and some Whites pass some time into a Barrel. This is for improving the Wine taste as the wood imparts beneficial to wine flavours.

Oak is the choice for making Wine Barrels and the two most used are the European Oak (*Quercus Robur*) and the American Oak (*Quercus Alba*). The price of a barrel has a wide range depending on the wood quality and the cooper's skill.

### 1. Quercus Robur

### 2. Quercus Alba

### 3. Top-quality, top-price Tronçais Oak

### 4. Wine Barrel Cooper



Maturation time in the barrel is usually between 6-30 months depending on the grape variety and it is the winemaker's decision according to the required wine taste.

*Imperforate Stamp Variety*

### 5. Paarl Barrel Cellar

Once the wine is ready a stopper, usually a cork, and a bottle is needed as to avoid harmful contact between the wine and oxygen.



### 6. Cork Importer Co



*Germany Red EMA, 19.10.55*

There several types of Still Wine bottles, signifying the region and the grape variety such as the Sloping Shoulder Burgundy bottle and the High Shoulder Bordeaux one..

### 7. Burgundy vs Bordeaux bottle

### 8. Wine Bottling

### 9. Bottled wine cellar ageing



*Italy Wine Bottling Cancellation, 17.10.1981*

The Wine Label is important not only for aesthetic reasons but also because it is the wine's I.D card providing vital information about the wine to the recipient.



## 2. From the Vine to the Glass

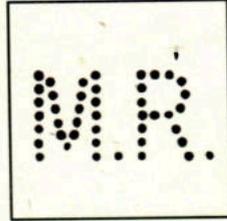
## 2.8 On the Way to the Glass

The Wine used to reach the consumer through the 3-Tier System which was created to prevent sole ownership across production, distribution, and retail of Wine. The 1st Tier consists of the Wine Producers who sell their wine to a Distributor, Importer or Whole-seller (2nd Tier) and then goes to a Retailer (3rd Tier) for off-premises consumption known as "off-trade" (supermarkets, off-licences) or on-premises consumption "on-trade" (hotels, restaurants and bars).

### 1. Wine Producer

### 2a. M.R

### 2. M.R Wine Importers



M. Rasmussen



Denmark 2.6.23 Registered Letter from Copenhagen to Bremmen, with Wine Merchants M.R Perfin on stamps.

4. Hotel de Paris in Monaco has an impressive 350.000 top-quality wine bottle cellar

### 5. Supermarket

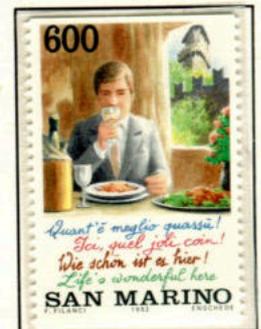


The 3-Tier System is often criticized for facilitating massive markups; from producer to retailer with consumers ending up paying a 150% (or more) markup per Wine bottle.

Nowadays Selling Wine Online has altered to some degree the distribution of wine with wine producers being able to sell directly to the consumer.

### 6. Consumer drinking Wine at a Restaurant

### 7. Wine store Webpage

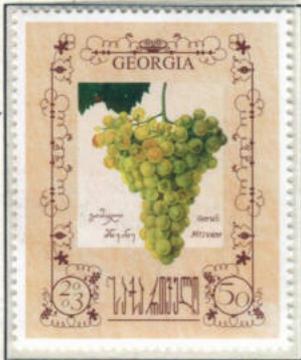


## 2. From the Vine to the Glass

## 2.9 The Maths of Wine

Question: How many Grapes in a Glass of Wine? Answer: A Cluster of 75 grapes = a 150ml Glass

### 1. Bunch of Grapes



### 2. Glass of Wine



A 750ml Bottle = 5 Glasses of 150ml

### 3. A bottle of Wine



DDR, posted Postal Card with "Quality Sekt Wine" cancellation, 25.5.82

### 4. A case of Wine



### 5. A 225L. Barrel = 25 Cases of Wine



France Blue EMA "Saint Romain" with Barrels, 13-03-15

400 Vines = 1 Acre of Vineyard = 5 Tons of Grapes

### 6. Vineyard



Spain, Pre-paid Postal Card, Domestic Rate - Tariff A

### 3. Wine Types

In antiquity ceramic vessels and containers were used for wine drinking. The most common wine cup, the kylix has a broad, relatively shallow, body raised on a stem from a foot and two horizontal handles. Another wine-cup type was Kantharos, with a narrower, deeper cup and high vertical handles.

### 3.1 Serving the Wine

1. Kylix



4. Armenian Amphora



2. The Dionysus Cup



3. Kantharos



Amphorae were used for wine making, to serve wine as well as to transport wine. By the 18th c., thicker & darker bottles of standardized size and shape, with the use of cork stoppers, became suitable for the transportation and aging of wines.

5. Panathenian Amphora



Greece Perforation Error

6. Amphora with Kylix



7. Wine Glass and Bottle



Difference Wines Types require different glass shapes in terms of the rim's width, the bowl shape, the length of the stem and the base and different bottle shapes.

8. Alsace-type Wine Bottle



France Red EMA "Wines of Alsace", 29.5.95

### 3. Wine Types

### 3.2 The Three Types of Wine

The Wine Types can be distinguished according to their Style into Three Categories : Still, Sparkling and Fortified. Initially all wines are Still whilst certain wines at a later stage can become Sparkling or Fortified. The variety of the Still Wines is immense and they can be further distinguished according to their Colour and level of Sweetness.

#### 1. White Wine



#### 2. Rosé grape Traminer



#### 3. Red Wine



Sparkling Wines were first made in France but their popularity led to the rapid spreading all over the world from Russia to New Zealand and Argentina.

#### 4. Malta Sparkling



#### 5. Champagne from Les Riceys area



Commemorative Cancellation, 9-10-75  
"Grand Terroir de Champagne - Les Riceys"

#### 6. Andorra Sparkling



Fortified Wines are among others : the spanish Sherry and Montilla-Moriles, the portuguese Porto and Madeira, the italian Marsala and Vermouth and the Vin Doux Naturel from southeast France.

#### 7. Porto Wine



France Red EMA, advertising "Por-  
to Cintra - three centuries of tradition" 7.2.74

#### 8. Madeira Wine



#### 9. Montilla-Moriles



### 3. Wine Types

### 3.3 Sensing the Wine

Wine is always offering a bliss for all our Senses, at the time we look at the Colours of Wines, smell the aromas, taste the flavours, holding and clinging our wine glasses.

1. Eye



2. Rioja Red Wine



3. Ruby



Seeing the Colour of a Wine experienced oenophiles can detect the degree of ripeness, the duration of maturation as the wine keeps deepening its colour through time passing.

4. Mavrud Wine



5. Madeira Wine



6. Ribera del Duero



White, Rosé and White wines have a wide range of colours, some taken from minerals and metals (ruby, garnet, gold and amber), some from fruit and veg (lemon, orange, onion skin) and others from the animal world (salmon).

8. Amber

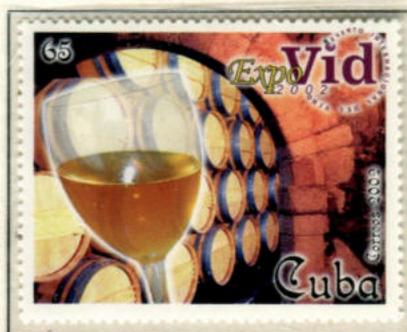


Both for Aged White and Red Wines their Colour turns to Brown, whilst aged Rosés develop into an Onion Skin Colour.

7. Lemon flower



9. Wine and Barrels



10. Onion



11. Sparkling Wine Glasses



### 3. Wine Types

### 3.4 Sensing the Wine

Following the eye is the nose that comes next for the appreciation of the various wine aromas "penetrating" our senses.

#### 1. Nose



#### 2. Smelling the Aromas



#### 3. Floral Aromas



Floral, fruity from citrus to green apple and from red fruit to dried ones as well as herbaceous, herbal and pungent peppery aromas are all found in wines.

#### 6. Chardonnay and...



#### 7. ... Orange Blossom



#### 4. Aromas poured into the Glass



#### 5. Citrus Aromas



#### 9. Coconut



#### 8. Red Wine Aromas



#### 10. Black Pepper



### 3. Wine Types

### 3.5 Sensing the Wine

Wine Aromas and Flavours can be distinguished into three groups : Primary aromas and flavours are those of the grape and winemaking, Secondary of post-fermentation winemaking and Tertiary of maturation.

#### 1. Floral Aromas



Britain 10-First-Class stamps 1997 Greetings Booklet

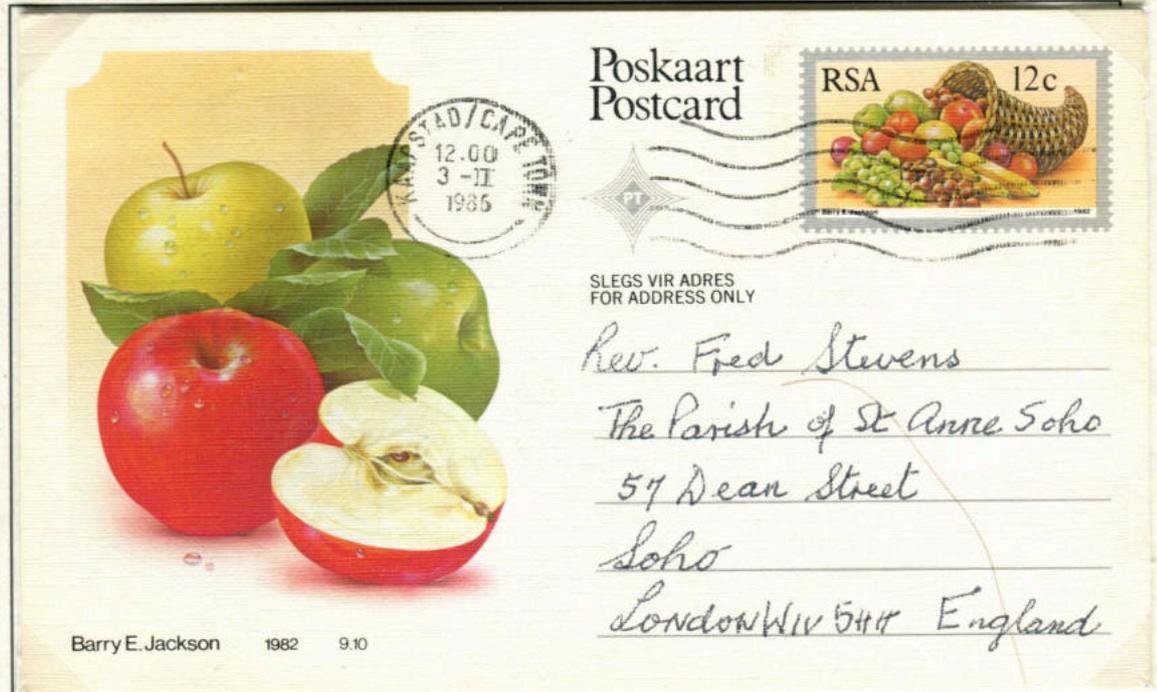
#### 2. Moscato d'Asti, a top floral Sparkling



Italian Commemorative Cancellation 4.7.2003f

#### 5. Various Fruit

#### 3. Peach Blossom



South Africa 1982 Postal Card, posted on 3 II 1985

#### 6. Red and Black Berries



Sweden 1977 Berries Booklet

### 3. Wine Types

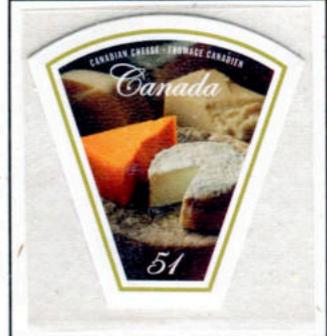
Secondary aromas are associated with Malolactic fermentation, Autolysis and the use of Oak from barrel storage.

#### 1. Green Apple



Malolactic is a secondary fermentation that turns harsh green apple acid into softer lactic acid producing flavours of butter, cheese and yoghurt.

#### 2. Cheese



#### 3. Butter



Germany Red EMA 12.6.59

#### 4. Dairy products



#### 7. Biscuit

Autolysis is carried out in champagne bringing up flavours such as yeast, bread and biscuit.



Belgium Publibel no572, posted on 22 VI 1944

#### 5. Yeast



#### 6. Bread



The use of wine barrels imparts to wine, flavours of vanilla clove and coconut.

#### 8. Barrel



#### 9. Vanilla



### 3. Wine Types

### 3.6 Sensing the Wine

Tertiary Aromas and Flavours are also known as "Bouquet" are due to wine ageing. Wine maturation causes the loss of almost all Primary aromas while develop superbly balanced and complex tertiary wine aromas and flavours.

#### 1. Wine Bouquet



Tertiary aromas and flavours among others are : chocolate, mushroom, fig, marzipan, honey and many more.

#### 2. Balance



#### 3. Tongue, protagonist of tertiary flavours



#### 4. Mushroom



U.S.S.R 1975 P.S with 4 kpcs, posted on 1.5.76

#### 5. Chocolate



#### 6. Bottle Ageing



#### 7. Fig



France, Red EMA "Porto Cintra", 50c. posted on 7.2.74

Greece 1953, 2000 drs. perforation error

#### 8. Porto Fortified Wine



### 3. Wine Types

### 3.8 Old World

Wines can be understood in two ways : by variety (eg. Rkatsiteli) or by region (eg. Bordeaux). Wines may remain local whilst others may have become international.

#### 1. Rkatsiteli from Armenia

#### 2. Bordeaux



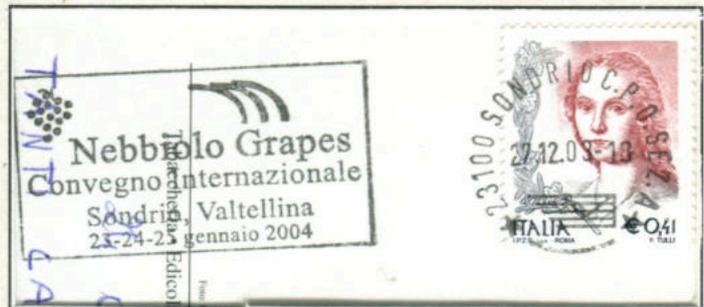
Cancellation with slogan "Bordeaux range of Wines is incomparable", 17.3.1954

#### 3. Barolo Wine Label

#### 4. Nebbiolo Grapes



Typical Wines reflect the wine region's tradition, using local grape varieties and wine-making methods, thus characterising a wine area.



Commemorative Cancellation, "Intl. Congress on Nebbiolo Grapes", 23-25 January 2004

In Italy the wide existing range of Reds is reigned by three important wines. Nebbiolo grape variety is behind the iconic Barolo and Barbaresco, the Tuscan Sangiovese (Brunello) produces the Chianti and Brunello wine and three veronese varieties are contributing for Valpolicella blended wines, led by the emblematic Amarone.

#### 5. Chianti

#### 7. Valpolicella and Amarone



Favorieten Espeers  
B.R.T. 2  
Omroep Antwerpen  
2600 Berchem  
Antwerpen

Used Publibel no 2479FN, with Valpolicella and Amarone wines ad, 17 X 1972

#### 6. Brunello di Montalcino



3. Wine Types

Just 10 countries are producing 80% of the wine from 10,000 registered Vitis Vinifera varieties. 13 grape varieties comprise a third of the global vineyard surface, whilst 33 occupy 50% of the total. Cabernet Sauvignon (C.S), a natural crossing between Cabernet Franc and Sauvignon Blanc, is the top-produced wine worldwide.

1. Cabernet Franc



2. Cabernet Sauvignon



3. Sauvignon Blanc



Viticulture in Bordeaux dates back from the 1st c. BCE with Merlot, being the most planted grape variety and used to make the prestigious red wine blends in its nearly 6,000 wineries. Merlot originating from Bordeaux Right Bank is also an internationally leading variety.

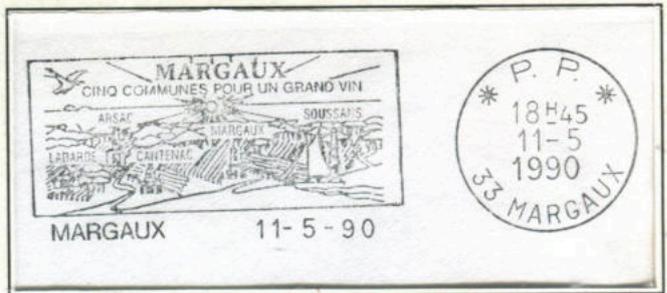
Cancellation "Hungary Wine-Regions", 31.08.1990

4. Corinne Mentzelopoulos owner of Chateau Margaux



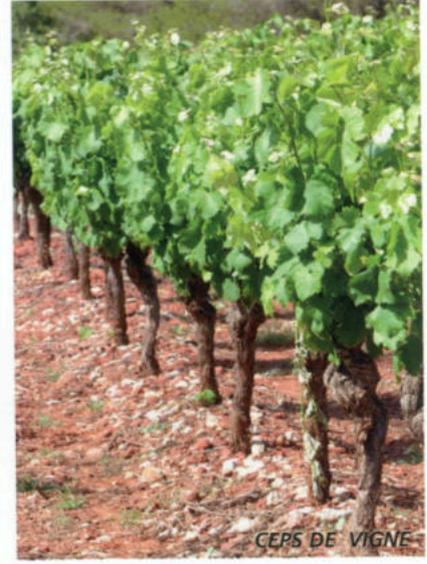
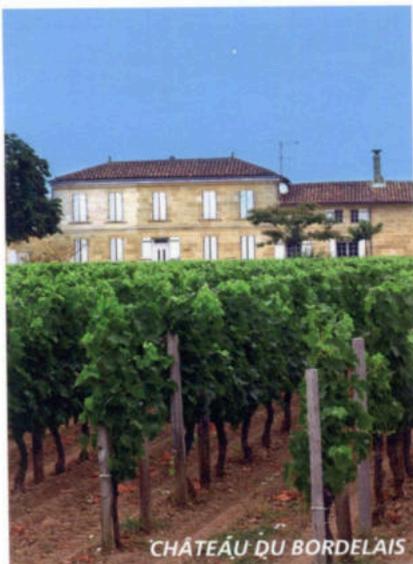
On Left Bank are located four of the renown Bordeaux Grand Crus among them the Chateau Margaux known for its iconic wines.

5. Margaux



Commemorative Cancellation, "Five Communities for a Great Wine", 11.5.1990

6. Great wine communities of Bordeaux



### 3. Wine Types

The great reputation of Burgundy wines started before the Roman era and flourished due to the the zealous efforts of the monks.

### 3.10 Old World

#### 1. Gevrey-Chambertin 1929



The Burgundy reigning grapes, the red grape Pinot Noir and the white Chardonnay, have currently an international presence producing some of the finest wines worldwide.

#### 2. Pinot Noir in USA



Beaune is the wine capital of Burgundy where Hotel-Dieu (Hostel of God) is located.

Postal Cheque Letter, with Wines ad "Gevrey-Chambertin", 4.VII.35

#### 5. Beaune Wines promotion cancellation

#### 3. Nuits St. Georges' Great Wines



#### 4. Pinot Noir in New Zealand



Censored Letter with "Beaune : Wines and Hotel-Dieu" and stamped 64th Artillery Regiment, Military Postal Exemption, 29.II.1940

### 3. Wine Types

### 3.11 Old World

Certain wines are synonymous of their place of origin and in such as : Spain's most important wines regions, Rioja and Duero del Ribera in Spain, are the homeland of the outstanding Tempranillo (Tinto Fino). In Portugal Touriga Nacional, a native of Dão region, is the country's finest.

#### 1. Rioja vintage



#### 2. Ribera del Duero



#### 3. Dão wine



Considering German wines white Riesling and red Spätburgunder (Pinot Noir in France) come to mind : whilst neighbouring Austria boasts of the top-quality Grüner Veltliner.

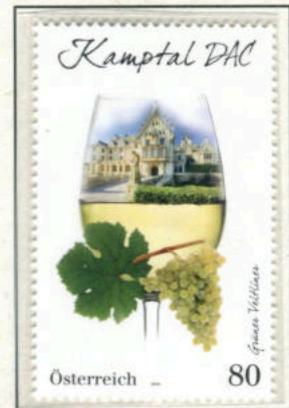
#### 4. Riesling



#### 5. Spätburgunder



#### 6. Grüner Veltliner



The number of typical wines has no end but there are some non-typical ones that has made the difference for some reason. Apart from the top red Tuscan wines, there also are the outstanding Super-Tuscans, using wine grapes not indigenous to Italy.

#### 7. Super-Tuscan Bolgheri Sassicaia



The derogatory named "Garage Wines" became known thanks to the phenomenal success of "Chateau Valandraud" by Jean-Luc Thunevin that was made according to Burgundy's vinification methods.

#### 8. Chateau Valandraud



Red EMA, "Thunevin - Chateau de Valandraud", 17.01.(20)03

### 3. Wine Types

### 3.12 Old World

In Europe the range of White wines is extensive with several world-acclaimed ones whilst many others just locally prized.

#### 1. Sancerre vineyards



Sauvignon Blanc-based Sancerre wine is praised for its flowers aromas. Chablis, a 100% Chardonnay-based, is a complex wine with flavours of salinity and minerality.

#### 2. Chablis



*Commemorative Cancellation, "the renown vineyards of Chablis", 24-4-82*

"on the Rhine the golden Mainz  
The city of good Wine"

#### 3. Ode to the Riesling



*Commemorative Cancellation with poem, 3.8.28*

Soave is a diverse Italian wine, predominately made with Garganega grapes, that comes in three styles, the dry still Soave, the sparkling, and the sweet recioto.

#### 4. Soave



#### 5. Cannellino di Frascati



The Romans called the dry white Frascati blend as the "golden wine". Cannellino di Frascati is a rare sweet wine made with late-harvested, Noble Rot grapes.

Other remarkable white wines include : Vinho Verde is not a "green wine" but a young Portuguese wine, not allowed to mature, the crisp and rich Albariño from northwest Spain (Rías Baixas) and the emblematic Santorini island Assyrtiko wine, grown on volcanic ash.

#### 6. Vinho Verde



#### 7. Albariño



*Cancellation, "Albariño Wine Feast", 4AUG74*

#### 8. Assyrtiko



3. Wine Types

Sauternes in Bordeaux is one of the most prestigious wine regions in the world for its exquisite quality sweet white wines.

1. Preignac - Sauternes



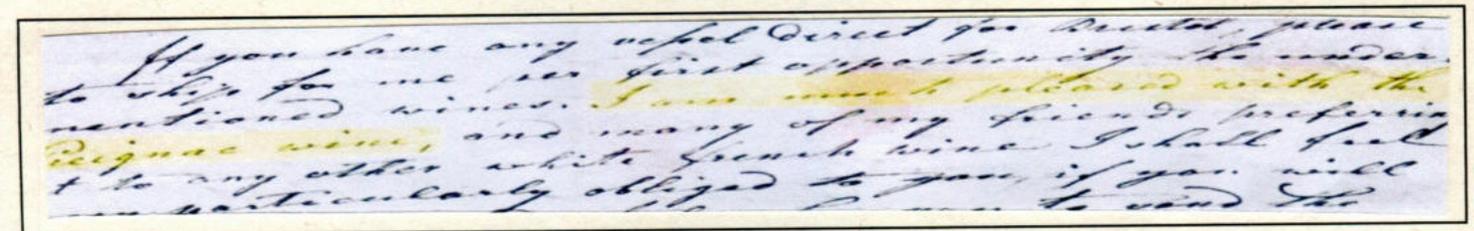
Postal Exemption Letter from Preignac-in-Sauternes Mayor with Daugin Cancellation "Preignac Sauternes a Unique, World White Wine", 15.11.1954

2. Sauternes Wine



Red EMA "Chateau Giraud Sauternes", 17.11.94

"I am much pleased with Preignac wine and many of my friends preferring it to any other white french wine"



3. Letter Bristol - Bordeaux



Commercial Letter Bristol to Bordeaux Wholesaler, Red Entry Cancellation "ANGL. 2 CALAIS 2", with hand-written "98" corresponding to 98 décimes postal rate, Bristol to Bordeaux on 14 May 1839

### 3. Wine Types

### 3.14 Still Wines

Tokaji wine in Hungary is one of world's most significant regions for producing top quality white dessert wine from botrytized grapes. This special wine is due to a beneficial vine disease : Botrytis Cinerea or Noble Rot.

#### 1. Tokaj Unesco Wine Region



P.R.China, 2011 pre-stamped Postal Card

#### 2. Chateau Pajzos 1999



The three most important grape varieties to make Tokaji are :

#### 3. Furmint



#### 4. Hárslevelű



#### 5. Sárga Muskotály (Muscat Blanc a petit Grains)



#### 6. Botrytis Cinerea - Noble Rot



Italy Commemorative Cancellation "VIII Intl. Symposium on Botrytis", 10.9.1985

Tokaji started to produce since mid-17thc. and by the 18thc. French Royals.

#### 7. King Louis XIV of France called it 8. "Wine for Kings, King of Wines".



### 3. Wine Types

### 3.8 Still Wines

Riesling was first mentioned in a book the year 1546, an aromatic grape offering a refreshing acidity.

#### 1. Riesling in Germany

#### 2. 500 years of Riesling



Primarily cultivated in Germany, France (Alsace) and Austria with apricot, apple and when aged of kerosene flavours.

#### 3. Austria

Cancellation "500 years of Riesling Mosel - Saar - Ruwen", 12.1.1990



#### 4. Apricot



#### 5. Apple



#### 6. Kerosene



The best Rieslings grow along the Mosel River in Germany on steep south-facing hills.

#### 8. High-quality Rieslings from Wachenheim, Pfalz wineyards Slogan



6706 Wachenheim an der Weinstraße, Wein- und Sektstadt  
Staatlich anerkannter Erholungsort, über 150 km beschilderte  
Wald- und Weinwanderwege - Blick über die Wachtenburg und  
den Stadtkern auf die Rheinebene

Frau Renate Lave

(Absender)

Verresstr. 8

(Straße und Hausnummer oder Postfach)

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(Postleitzahl) (Ort)



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4804 VERSMOLD 100

(Postleitzahl) (Bestimmungsort)

Pre-stamped

Postal

Stationery,

Postal

Stationery,

6.9.87

### 3. Wine Types

### 3.28 New World

After a series of unsuccessful attempts, since the beginning of the 16th c., to establish European vine varieties, Jesuit Missionaries finally succeeded in the 1670s in Baja California.

#### 1. Junípero Serra



Fray Junípero Serra brought the Mission grape to San Diego California in 1769.

Thomas Jefferson encouraged the growth of French grapes for spectacular wines produced in Virginia, a fine example currently is "Octagon".

#### 2. Thomas Jefferson



#### 3. Octagon Wine

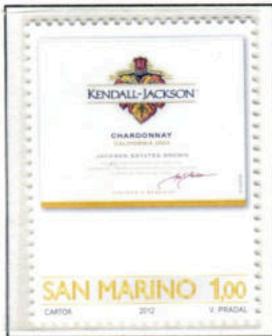


Vertical Pair with Perforation Error

The Missionaries produced wine solely used by the Church for religious purposes. Gradually plantings were made further north - in Napa and Sonoma in the 1850s whilst wine for commercial purposes was first made during the Abraham Lincoln's Presidency.

#### 4. Abraham Lincoln and Napa Cancellation

#### 5. Kendall-Jackson Sonoma



The rapid increasing wine industry was destroyed with the enforcement of the National Prohibition, starting to recover only in the second half of the 20th c.

#### 6. Prohibition



In Canada, the primary wine-growing regions are southern Ontario and the Okanagan Valley in British Columbia.



Cancellation, "Mapa Valley Country Fair", JUL 30 1987

#### 7. Okanagan Pinot Noir



#### 8. Icewine

Icewine made from naturally frozen grapes on the vine, with highly concentrated flavours and a complex intensity.



### 3. Wine Types

### 3.29 New World

Argentina is a top-ten wine-producing and wine-exporting country with an established wine industry by mid-19th c. Domingo Faustino Sarmiento, who then became governor President of Argentina, was the driving force for Mendoza wine region's rapid development.

#### 1. Mendoza



#### 2. Domingo Sarmiento



#### 3. Viticulture in Argentina



*Imperforate Variety*

At that time top-quality French varieties, including Malbec, were imported. Torrontés and many high-quality varieties were already established in Argentina before a significant wave of European immigrants of the late 1800s and early 1900s that further enriched Argentina's viticulture, taking wine growing even in elevation of more than 3,000m. as in Salta.

#### 4. Torrontés Riojano



#### 5. Salta, high and mighty wines



#### 6. Luján de Cuyo DOC Malbec



A Cahors "immigrant" to Argentina, Malbec is now grown on more than 70% its vineyards. The fruit-forward, plummy and velvety-textured Malbec has become Argentina's signature wine.

#### 7. Malbec



The valley of Vistalba, Luján de Cuyo, has the oldest wineries of the region, which strike a balance between tradition and new technology.

A winery founded in 1898 in the old San Juan province, and now exclusively devoted to the production of varietal wines may be found at Perdiel.

Also, in the city of Maipú, what used to be a large winery –once the largest winery in the region– is now located. On the same premises, the Museo del Vino y la Vendimia, the only national museum run by this province, is situated. At Comodoro Maipú, visitors may tour La Rural, a wine museum where more than 4,500 items used in the past to make wine are on display.



### 3. Wine Types

### 3.30 New World

Viticulture and winemaking in Chile started by 16th c. but the phylloxera-free Chilean wine industry boomed by the end of the 19th c.

#### 1. Grape stomping



#### 2. Cauquenes Wine Region



Cauquenes, a wine region with long tradition had its 1st Superior School of Viticulture and Enology founded as early as 1895. International Vitis Vinifera varieties are planted and flourished in Chile such as the old Bordeaux variety Carménère and an extremely fruity, soft-tannin Cabernet Sauvignon.

#### 3. The well-known "Casillero del Diablo"



Chile ranks as the world's 4th most important wine exporter due to its best value wines.

#### 4. Chile's Wine Exports



Uruguay is a tiny Wine Region that makes a big impression with a French variety Tannat, originally from Madiran, that Pascal Harriague, a Basque immigrant brought with him in the late 1800s signalling the starting point for Uruguayan wine as a commercial entity.

#### 5. Pascal Harriague



#### 6. Madiran



#### 7. Tannat Wine



Cancellation, "Madiran, the vineyard of the Pyrenees", 13.7.1990



### 3. Wine Types

### 3.32 New World

Vines were introduced to Australia by Captain Arthur Phillip in 1788 as part of the first British colony at Sydney and soon the culture of the vine spread. By the 1850s viticulture was well established.

#### 1. Captain Arthur Phillip 2. Queensland Vineyard



Australia is one of the world powers of wine, perhaps the most technologically advanced with unique wine blends.

Coonawarra is a small region famed for its age-worthy Cabernet Sauvignon and Shiraz red wines.



Queensland Postal Card, updated to 2d, posted on (18)94

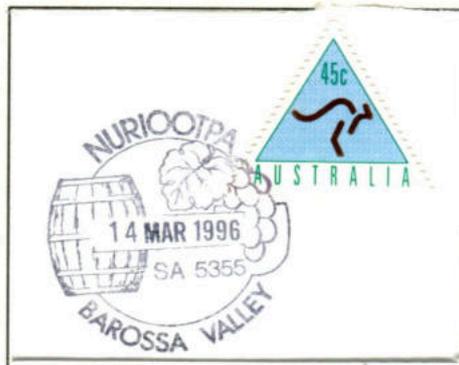
#### 3. Coonawarra Vineyard



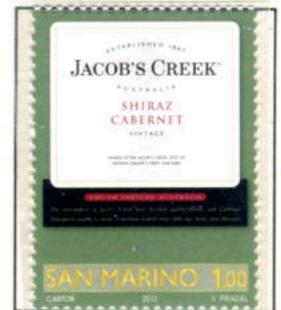
Barossa Valley is one of the world's great wine regions, famous for full-flavoured reds like Shiraz, Cabernet Sauvignon and Grenache.

Cancellation "Barossa Valley", 14 MAR 1996

#### 4. Barossa Valley



#### 5. Jacob's Creek Shiraz - Cabernet



First vines arrived in New Zealand in 1819.

Nowadays New Zealand's wines, such as the vibrant fruit and razor-sharp acidity of Sauvignon Blanc from Marlborough, consistently rank among the best in the world.

#### 6. Romeo Bragato



At the beginning of the 20th c. the expert viticulturist, Romeo Bragato was a key figure for New Zealand's infant wine industry's survival. Bragato recommended Hawke's Bay and Central Otago as suitable regions for viticulture.

#### 7. Hawke's Bay



#### 8. Marlborough



### 3. Wines Types

### 3.2 Sparkling I

Sparkling Wines form a popular category, equally appreciated by wine lovers and drinkers for its refreshing and pleasant taste so there is.....

#### 1. "No Celebration... without Champagne"

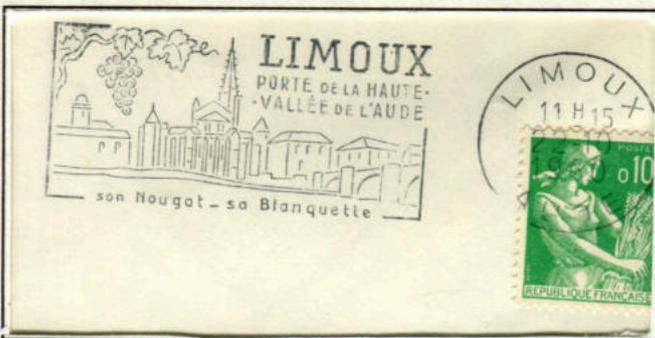
1a.



France Postal Cheque Cover, posted on 30.12.37

BUT..... in the Beginning was not the Champagne. As early as 1531 it is recorded the monks of Saint-Hilaire at Limoux were producing an effervescent wine named Blanquette de Limoux.

#### 2. Limoux Blanquette



France Cancellation, 22-10-1960

Though not first to appear, Champagne has built an insurmountable reputation for its quality establish by its Champagne Houses that have a wine making tradition of nearly 300 years. Ruinart, the oldest Champagne House, was founded in 1729.

#### 3. Ruinart



France Blue EMA, 14-01-16

### 3. Wines Types

### 3.2 Sparkling II

The Sparkling Wines of Limoux were observed by a Benedictine monk named Dom Pierre Pérignon who brought their style to Hautvillers Abbey. Undoubtedly Dom Pérignon's innovative techniques to the Champagne making process were crucial to making the "Champagne".

#### 1. Hautvillers Cradle of Champagne 1668



#### 2. Toasting with Champagne



#### 3. The Vineyard of Champagne



France, "Hermonville : Road of Champagne" Cancellation, 2 9 - 7 - 2 0 0 3

France, Daugin machine Cancellation

Aÿ is one of the three Champagne towns, along with Épernay and Reims, became synonymous with the finest quality produced.

#### 4. Aÿ



Commemorative Cancellation "Aÿ, the flower of Champagne", 23-3-1954

#### 5. Moët et Chandon Champagne

Italy 1921-23 Postal Cover Letter (BLP) with ads - Moët et Chandon Champagne, 10c overprinted B.L.P. sold at 5c. under face value in favour of blind and mutilated Italian soldiers.



### 3. Wines Types

### 3.2 Sparkling III

Emperor Napoleon Bonaparte in 1808 made Jean Lannes his Marshal for his military excellence, Duke of Montebello. Marshal Lannes acquired Chateau de Mareuil in which his son established "Duc de Montebello" Champagne.

During the Great Banquet that took place at the 1900 Paris Universal Exhibition on 22/09/1900, were served 1.500 bottles of Duc de Montebello Champagne to 22.965 French Mayors attending the Banquet.

#### 1. Marshall Lannes



#### 2. Duc de Montebello Champagne



Taxed Letter  
 posted from Chicago  
 30/06/1905,  
 arrived on 11/07/05  
 in Paris with back cover "Duc de Montebello" Champagne advertisement.

#### 3. Prestigious Moët et Chandon Champagne, now part of LVMH Company, was established in 1743



#### 3a. Front of Booklet 50%



France, no199 - C72 Se-meuse Signee, Entire Booklet 50c x 20 with Moët et Chandon Champagne advertisement

### 3. Wines Types

### 3.2 Sparkling IV

Champagne is the absolute Wedding drink.

#### 1. Pol Roger Champagne....



France Blue "Pol Roger Champagne" EMA, 20-01-14

#### 2. for Royal Weddings



### 3. Wines Types

### 3.2 Sparkling V

Champagne is a Protect Designation of Origin name. All non-Champagne produced Sparkling Wines in France come under the names of : Crémant, Clairette de Die etc.

#### 1. Crémant from Alsace



Commemorative Cancellation, 28-5-86

While Champagnes are using 3 standard grape varieties (Chardonnay, Pinot Noir and Pinot Meunier), other Sparkling Wines are using various grape varieties such as Riesling, Chenin Blanc, Auxerrois, Mauzac etc.

#### 2. Clairette de Die

In Germany the production of Sekt Sparkling Wines dates back to 1826 when G.C. Kessler started its production in Esslingen am Neckar, gaining soon popularity.



France Red EMA, "Taste the difference : Clairette de Die, 20.2.90

#### 3. The oldest German Sekt (Sparkling)



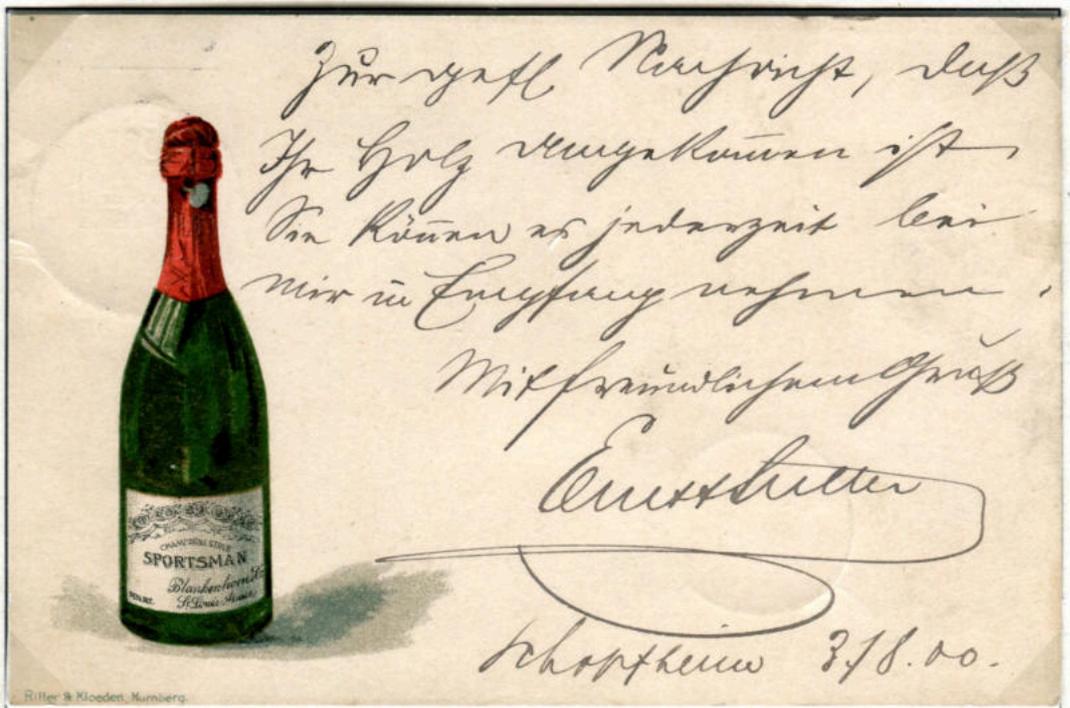
Germany Blue EMA, "Kessler Sekt", 29.3.06

#### 4. Sportsman Champagne

35%



Postal Card, posted from Schopfheim 03/08/1900 to Tegernau with advertisement "Sportsman Champagne" as the term Champagne was allowed to be used before the 1919 Versailles Treaty.



Ritter & Kloeden, Nürnberg

### 3. Wines Types

The very first Sparkling Asti was made by the mysterious Carlo Gancia in the town of Canelli with Moscato Bianco grape, known locally as Moscato Canelli.

### 3.2 Sparkling VI

#### 1. Bosca Canelli Sparkling



Pre-stamped Postal Stationery posted to Ancona on 13/08/(19)21 with Bosca Canelli advertisement.

#### 2. Gancia Sparkling since 1850



Giulio Ferrari of Trento started its production in 1902 with the first 500 large bottles being one of the first important Italian Spumante wineries.

Today Franciacorta, Prosecco Valdobbiadene and Trento Doc sparkling wines are among the best seller in the world winning the taste of international consumers.

#### 3. Ferrari Classic Method Brut



#### 4. "Three Venices" Sparkling Fair



Commemorative Cancellation "Sparkling Wine Fair of the Three Venices", Valdobbiadene 5-12 September 1970.

#### 6. Franciacorta Berlucchi Sons



ItalyRedEMA with "BerlucchiSonFranciacorta", 08.09.05

#### 5. Lambrusco Fair



Sweet Red Lambrusco became a hit in the United States in the 1970's and 1980's.

Commemorative Cancellation of "Grape and Lambrusco Wine" Fair, 23.9.2007

### 3. Wines Types

### 3.2 Sparkling VII

Nearly all wine-producing countries have their Sparkling Wine. Among them Germany (1826), Italy (1870) and Spain (1872) are the ones with the longest tradition.

#### 1. Spanish Cava

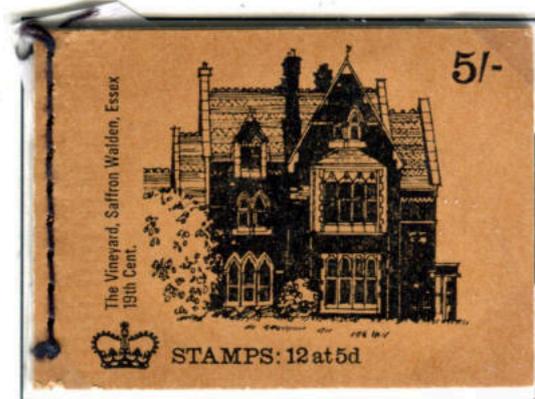


Notable Sparkling Wines are also produced in Central and Eastern Europe as well as in Russia.

Germany Red EMA with "Castellblanch Cava", 11.3.97

#### 2. Prince Lev Sergejevich Golitsyn founder of Russia's Sparkling

#### 3. English Sparkling from "The Vineyard, Saffron Walden, Essex"



Britain 1970 Booklet, Stamps 12 at 5d

Recent but dynamic players in the making of quality Sparkling Wines are: Australia, Argentina, U.S.A and South Africa.

#### 4. Argentina Merlot Sparkling



The Río Negro Wine Route goes through Grande, Cipolletti, Fernández Oro, J.J. Gómez General Roca, all located on the banks of the river, and of the lower reaches of the Neuquén.

The main advantage of this area lies in its vineyards characterized by an air-dryness that helps vine pests. Most wineries located in this area take advantage of this fact, as it favours the production of prime quality organic wines. The Alto Valle is a land of young, hard wines -Merlot, for example, that require oak controlled aging or bottle aging to soften its structure.

**MÉTODO CHAMPENOISE**  
Esta técnica vertical permite obtener primero la *cuvée* de la *première taille*, mostos que se utilizan para elaborar champán.

**MENTACIÓN**  
Las barricas de roble son tradicionales, pero la mayoría de los elaboradores usan cubas de acero inoxidable.

**CLASIFICACIÓN**  
La uva se enriquece posteriormente con un tiraje (una mezcla de azúcar, de champán y levadura).

**SEGUNDA FERMENTACIÓN**  
Después de enriquecido se embotella, se taponan las botellas y se almacenan.

**DESEMPEÑO**  
Después de envejecerlas en bodega y de ser transportadas, las botellas se colocan sobre una transportadora y se pasan por una solución que congela los cuellos y los sedimentos. Entonces se abre la botella, el líquido sale expulsado, se agrega el licor de reserva y se coloca el corcho.

A 3 km de la ciudad de General Roca crecen los viñedos más jóvenes de la zona, con cepas importadas de Francia en 1994. Allí se puede asistir a la **elaboración de un espumante artesanal** con un corte de Chardonnay y Pinot Noir, a partir del tradicional método *champenoise* de fermentación en botellas, así como a la de otros varietales, especialmente el Cabernet Sauvignon.

Fundada en 1913, en la localidad de J.J. Gómez, está ubicada la bodega Humberto Canale, que es **el establecimiento más antiguo y con más historia de la región**. Toda su infraestructura apunta a la constante ampliación de su capacidad operativa, combinando la sabiduría artesanal con técnicas de avanzada en uno de los establecimientos vitivinícolas más australes del mundo.

Argentina 2006, Wine Roads Booklet "Río Negro Route"

### 3. Wines Types

### 3.3 Fortified I

A Fortified Wine has a distilled spirit added to it, to increase its alcohol content, fortifying it. Most widely known Fortified wines are Port and Madeira, Sherry and Málaga, V.D.N and Vermouth.

Porto Fortified Wine is made by grapes cultivated in the Douro Valley and since 1756 became a demarcated Wine Region, by Marquis of Pombal, to ensure the Wine's quality.

#### 1. Marquis of Pombal



#### 2. "Porto the City of Port Wine"



French Red EMA with Slogan, 9.6.60

#### 3. Quinta do Estanho since 1757



#### 4. Antonia Ferreira

Port Wine is the lifeblood of the City, with families engaging in the wine business for many generations. An emblematic figure was the 19th c. Port Wine Businesswoman, Antonia Ferreira for the winemaking innovations she introduced.



#### 5. Porto Rainha Santa

ASSUREZ-VOUS A LA

# " ZURICH "

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Porto

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Serie Standard à partir de 40 fr.  
CONSULTEZ-NOUS

#### 6. Porto viticulturist



Belgian Postal Cheque Cover no 1405, with "Porto Rainha Santa" ad, 1 III 1937

### 3. Wines Types

### 3.3 Fortified II

The volcanic island of Madeira is 1.000km away from Portugal mainland in the Atlantic and since the 16th c. the wine industry was established there. At that time all sea voyages to Africa, Asia and South America were stopping in Madeira to stock up the fortified Madeira suitable for these long journeys.

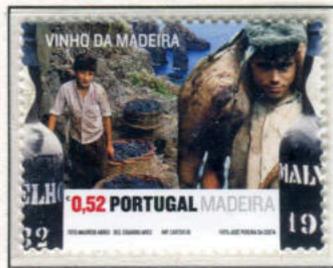
1. The island's picturesque Terraced Vineyards



2. from the vineyard to the Barrel



3. Animal Skins for carrying the Wine



Madeira's vineyards are planted on tiny terraces and the traditional "noble" grape varieties of Sercial, Verdelho, Bual and Malvasia produce the best wines.

#### 4. Madeira Grape Varieties



Madeira Maximum Card "Wines from Madeira", First Day of Issue 01.07.2006 Funchal

### 3. Wines Types

### 3.3 Fortified III

Sherry, the reknowned Andalusian fortified wine comes from the "Sherry Triangle" in Cadiz province between Jerez de la Frontera, Sanlúcar de Barrameda and El Puerto de Santa Maria.

#### 1. Manzanilla from Sanlúcar de Barrameda



#### 2. Jerez - Xeres - Sherry Osborne



Solera is a unique system of Sherry maturation using a large number of casks in different tiers that carry out a fractional blending according to the rules set by the Sherry Regulation Council.

#### 3. Solera Maturation system

#### 4. Palomino Grape Variety Harvest

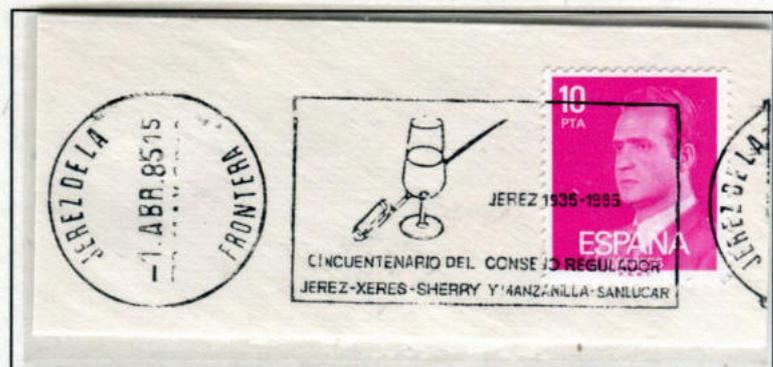


Commemorative Cancellation "35th Fair of Sherry Harvest", Jerez 9-13 Sept. 1981

Sherry's immense popularity in England began in 1587, when Captain Drake at the Queen's orders raided the port of Cadiz capturing for England nearly 2million litres of Sherry Wine.

#### 5. Sherry Tasting

#### 6. Sherry Regulation Council



Spain, "50 years of Sherry Regulation Council", 1. Apr. 85

### 3. Wines Types

### 3.3 Fortified IV

Málaga in Spain has long been famous for its sweet fortified wines, made from the Moscatel and Pedro Ximenez grape varieties. From the Phoenicians in the 8th c. B.C.E, the Greeks and Romans to the Moors and later the British, all had been enthusiastic drinkers of Málaga wines.

#### 1. Málaga Province



#### 2. Málaga Moscatel Wine



#### 3. D.O Sierra of Málaga Wines



#### 3. Vecchioflorio 2000" Marsala Wine



Cancellation, 29 May 2012

Marsala wine is a fortified wine made in Sicily of special character due to the use of exclusively indigenous varieties and the complex way of vinification.

#### 4. Italy Telegram with slogan "Drink Marsala : Vivacity, Vigour, Health"



Modulario C - Tel. 63

*L'inverno vi offre  
la Primavera  
di*

**SANREMO**

0543 TELEGRAMMA

N. .... di recapito - Rimesso al fattorino alle ore ... 19.10

Nulla è dovuto al fattorino per il recapito - il lavoro rimette

CONGRESSO NAZIONALE MUTILATI EX

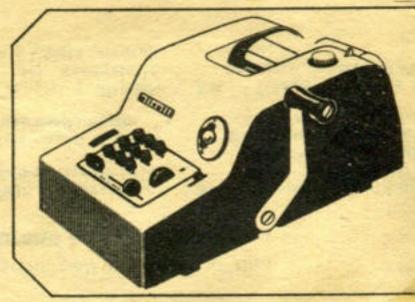
...PALAZZO REALE PZZ DUOMO MILANO+

QUALIFICA	DESTINAZIONE	PROVENIENZA	NUM.	PAROLE	DATA DELLA PRESE
					Giorno e mese
		160° SAVONA	46000	26 28 17 +	

CONVEGNO ANPI LIGURIA INVIA FRATERO SALUTO SUA SOLIDA

AUGURIO BUON LAVORO PER TRIONFO LIBERTA' ET PACE +

1951 Telegram cancelled  
issue, can-  
celled 28.10.52



### 3. Wines Types

### 3.3 Fortified V

V.D.N stands for "Vin Doux Naturel" (Naturally Sweet Wines) which are sweet fortified wines. Various grape varieties produce V.D.N wines of which Muscat-based wines are among the most popular ones.

1. A Muscat-grape Wine was the favourite of Queen Cleopatra of Egypt

2. Muscat des Marquises Vins Doux Naturel



France Red EMA, "Vins Doux Naturel", 3.10.59

The 1st c. A.D Roman author and Magistrate in his letters referred to Muscat of Frontignan wine as the "bees wine" for its aromatic and sweet taste.

3. Pliny the Younger

4. Muscat of Frontignan V.D.N



Cancellation "Festival du Muscat", Frontignan 25-07-92

4. Cinzano Vermouth



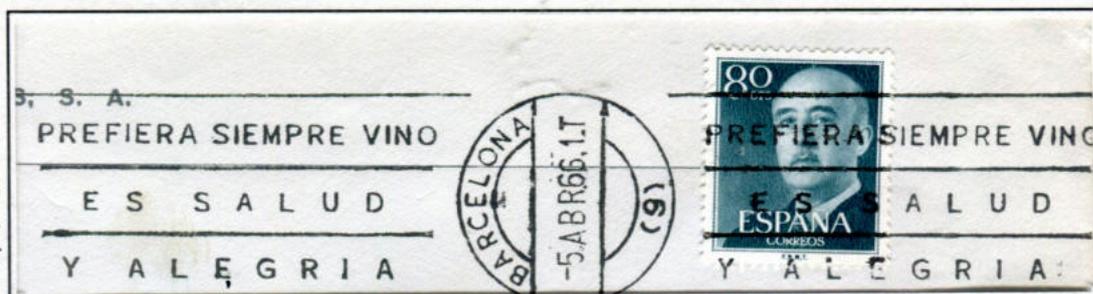
1919 Italy Postal Card with Cinzano ad, 18.3.20

## 4. Wine Aspects

The beneficial effect of wine use for health purposes has been undervalued since antiquity by physicians and health care providers.

1. Wine : Not just for health but for joy too

Spain, Slogan on posted letter 5Apr.66 "PREFER ALWAYS WINE IS HEALTH AND JOY".



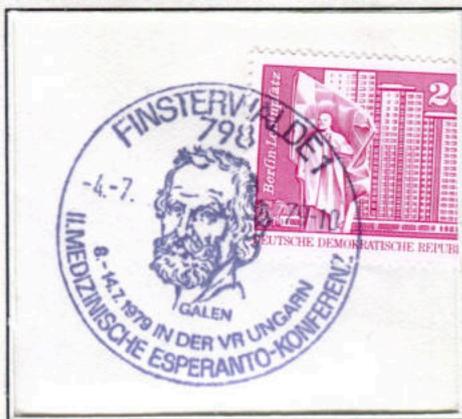
2. Hippocrates of Cos, father of Western Medicine, included wine in almost every one of his recorded remedies using it for cooling fevers, as a diuretic, general antiseptic and to help convalescence



Letter posted on 12 X 48 to Addis Ababa Ethiopia with Currency Control Tape

3. Pedanius Dioscorides was recommending the use of wine for a wide range of illnesses: such as cardiac ailments, digestive disorders etc.

4. Claudius Galenus - GALEN stated that : "Wine is) the nurse of old age".



D.D.R Commemorative Cancel of Esperanto-language Medical Conference depicting Galen, 8-14.7.1979

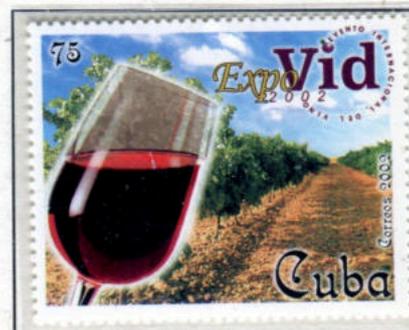
5. Ibn Sina - Avicenna stated that "An old wine is a medicine"



Missing Colour Error



6. Red Wine improves the Cardiovascular System



## 4. Wine Aspects

Moderate Wine drinking benefits mental health by relieving stress, improving mood and leading to moments of joy.

## 4.2 Health and Joy

### 1. "Wine : Joy - Health"



### 2. "A glass of Alsace wine for a true friend"

#### 2a. Front at 50%



Letter-Card with Military Postal Rate Exemption - F.M, posted to Paris on 20/03/(19)19



### 3. "Happy Holidays" with a glass of Wine



4. Wine Aspects

4.3 Health and Joy

Not only the Wine's Nutritional Value is important but also its Rejuvenating and Healing power.....

1. "French Wine : Nourishes, Rejuvenates and Heals"



Cancellation domestically posted 12IX33

2. "The Wine is Nourishment"



Entire 1929 stamp booklet, Jeanne D'Arc no257-C 5, 20 x 50c. stamps, with advertising Wine Slogan on Lower stamp Margins

2a. Front at 50%



3. "The Wine is Food, Drink Wine"



Cancellation on letter posted to Marseille on 29X1927

4.F.M Card "Wine provides Optimism" and "Hot Wine chases away the Flu"



Unused Postal Card L 124122

4. Wine Aspects

4.4 Health and Joy

Even if Wine is mostly associated with Celebration and Joy...

1. "Happy New Year



P.R.China, Pre-Stamped Postal Stationery 2006 Jiangxi, Yangzhou Postal Bureau

... excessive Wine drinking leads to Alcoholism being the main cause of serious and fatal car accidents.

2. "Alcohol ruins families...."



3. Road Safety



Cover of the "League against Alcoholism" posted on 20 -9 16, Postage Free

## 4. Wine Aspects

The roots of harmonizing Food with Wine sink in the ancient traditions of the rural civilization. Nowadays, as for some people Food and Wine represent more than a mere act of nutrition, Enogastronomy aims at providing new culinary and tasting experiences.

## 4.5 Eno-gastronomy

### 1. Gastronomy

### 2. Local Gastronomy in a Spoon....

### 3. Regional Gastronomy Fair



### 4. Chef' Gourmet Dine and Wine

### 5. Fried Rabbit in a Wine Sauce



Commemorative  
"Enogastronomic Biennale",  
Cancellation  
Florence  
Biennale  
3-11-1976

### 6. Cooking and Wine Drinking



### 7. Rustic Meal and Wine



Holland Red EMA, 10.V.83

### 8. Cheese & Wine

### 9. "I Love you Italy of Wine"

### 10. Sherry and Jamón Serrano, an Umami pairing



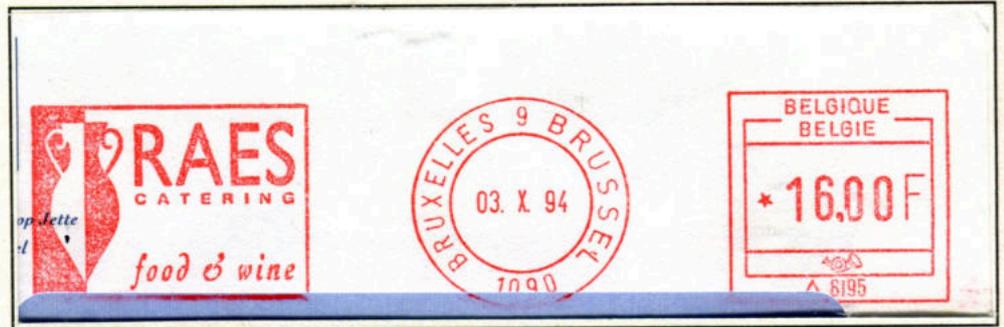
4. Wine Aspects

Since the time of Ancient Athens, the Wine was the core of a Symposium, a gathering of friends and acquaintances to share together a meal, chat and ponder on every social and art issue.

1. The Welcoming Face of Food and Wine by Guernsey



2. Food and Wine from an Amphore



As a rule of thumb, local food matches with wines from the same area.

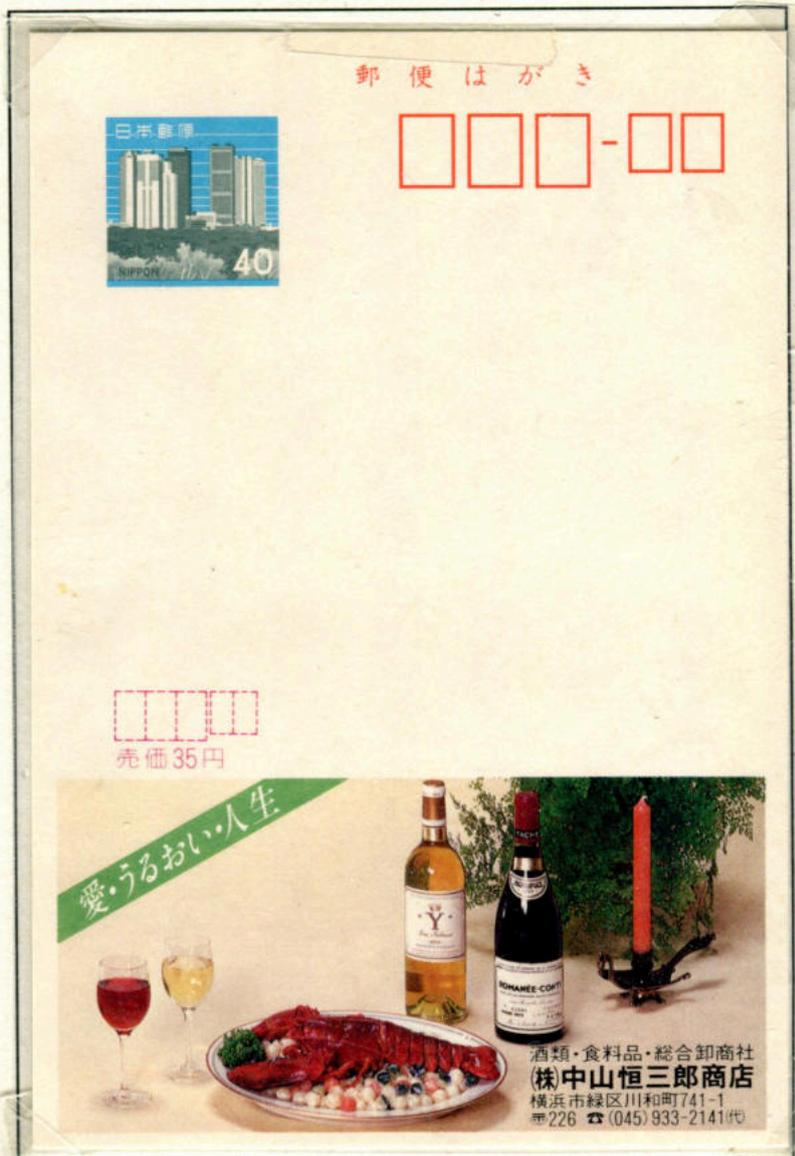
3. Spinach Pie matches...



4. ...with aromatic Moschofilero also



7.A Gourmet meal deserves nothing less than a Sauternes or a Romanée-Conti



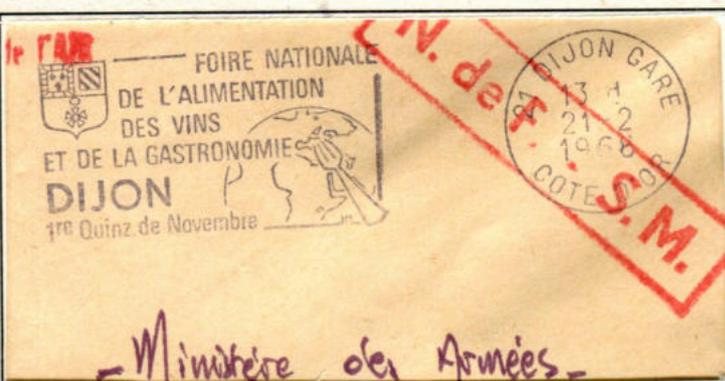
5. White Wine with Fish



6. Oyster with Champagne



8. Food and Wine Festival



French Cancellation "Alimentation, Wines and Gastronomy", 21-2-1968

Japan

Unused

Postal

Stationery



4. Wine Aspects

4.8 Education & Research

Champagne being one of the most prestigious, well-selling Wines has a supporting network of specialised Institutes such as : Research on Sparkling Wines does also involve very particular aspects such as the "Stone Cave Sparkling Maturation" in which the Moldovan Agriculture Professor and Academician Petru Ungurean put his efforts.

1. Petru Ungurean



Pre-stamped Cover with "Wine Day" cancellation on 11.10.2008

2. Century Anniversary of "Professional School D. Denis"

3. Back 50%



Portugal Postal Card, pre-stamped 20g. Domestic Rate

## 4. Wine Aspects

## 4.9 A Divine Wine

Sangiovese, a divine Grape Variety behind the Tuscan (Giants) Legendary Wines meaning "Jupiter's Blood" (in Italian "Sangue di Giove"), is behind some of the best Italian wines, such as Chianti and Brunello di Montalcino.

### 1. Blood



Lesser known yet fine, Sangiovese-based wine is Montecucco.

### 4. Montecucco Sangiovese



### 2. Jupiter



Greece, strip of 5 with Perforation Error.

### 3. Sangiovese



Commemorative Cancellation "Intl. Sangiovese Wine Conference", 4-12 November 2000

In 1716, Grand Duke Cosimo III de' Medici demarcated the first Chianti wine zone, now known as Chianti Classico.

### 5. Cosimo III de' Medici



### 6. The "Black Rooster" symbol of Chianti Wine



Commemorative Cancellation "Chianti Wine Consortium", 27.9.2013

In 1872 Baron Bettino Ricasoli, illustrious politician and visionary wine entrepreneur, originated the formula for Chianti wine, now called Chianti Classico.

### 7. Baron Bettino Ricasoli



Commemorative Cancellation "Centerary of death", 27.12.1985

## 4. Wine Aspects

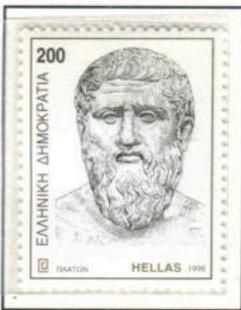
## 4.10 The Divine Legacy

The Wine has been praised since antiquity for its Divine, life-giving Nature by many. Few of the most notable quotes are these :

1. "Beer is made by men, wine by God", Martin Luther

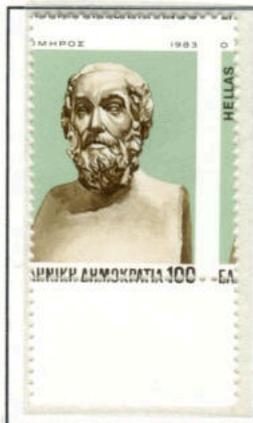


4. and Beethoven compared the divinity of music with wine in his quote : "Music is the wine which inspires one to new generative processes, and I am Bacchus who presses out this glorious wine for mankind and makes them spiritually drunken".

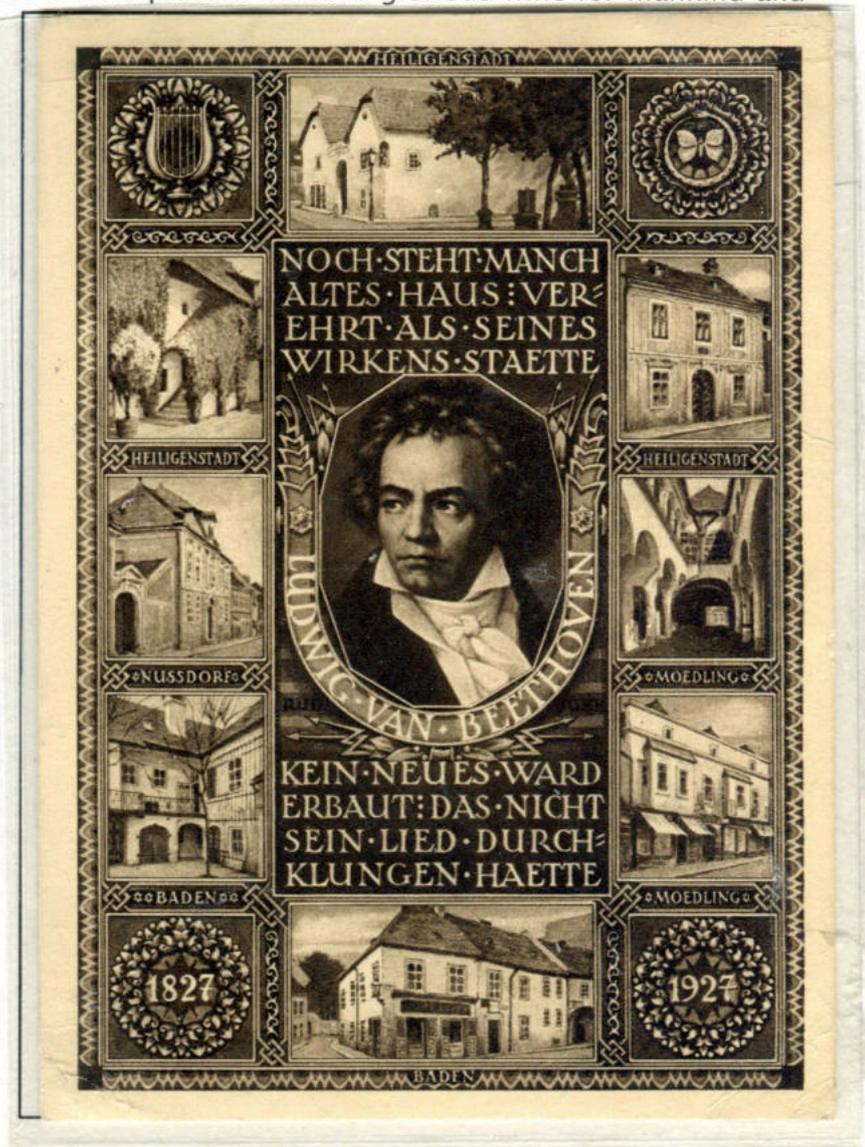


2. Plato stated : "Nothing more excellent nor more valuable than wine was ever granted mankind by God"

3. "Bacchus opens the gate of the heart" according to Homer



Greece Perforation Error



1927 Austria, 10pf Postal Card on "Beethoven Death Centennial, posted on 24 XI (19)29

### 3. Wine Aspects

### 3.5 The Divine Legacy II

Wine, the Divine Liquid has a central place in Literature as quite a few writers and poets have stated.

#### 1. Wine and Literature



Commemorative Cancellation "Vine and Wine in Literature", 12.10.1996

Gods and Wine are closely related and many distinguished personalities have repeatedly stressed it.

Virgil in his Georgics 2nd Book wrote :  
 " Now I'll sing you, Bacchus,  
 ... O Lenean Father, come,  
 and, free of footwear  
 plunge naked feet, with me,  
 in the new vintage ".

#### 2. Virgil



#### 3. A Holy endorsement



A Divine Liquid by Papal endorsement; Pope Pius X, a great fan of Tokaji Wine, stated : "such wine is what is worthy of the Holy Father".

"I think that a great deal of happiness is given to men who were born where good wines are grown... "

#### 4. Leonardo da Vinci



#### 5. Galileo



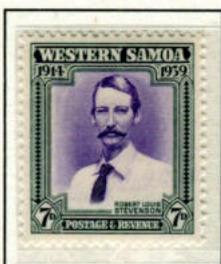
"Wine is sunlight, held together by water"

#### 6. Benjamin Franklin



Benjamin Franklin acknowledged the Wine's Divine origin : "Behold the rain which descends from heaven upon our vineyards, and which incorporates itself with the grapes, to be changed into wine; a constant proof that God loves us, and loves to see us happy".

#### 7. Robert Louis Stevenson



"Wine is bottled poetry"

## 4. Wine Aspects

## 4.5 The Divine Legacy III

The classical Greek theatre have arisen from the yearly rites in honour of Dionysus and soon lavish public festivals were instituted.

### 1. Theatre with Satyr



### 2. Bacchanal by Karel Skřeta



Dionysia, known in Rome as Bacchanalia, included a festal processions using bad language, satirical and dramatic performances as well as wild wine drinking feasts.

### 3. Tiziano's Bacchanal

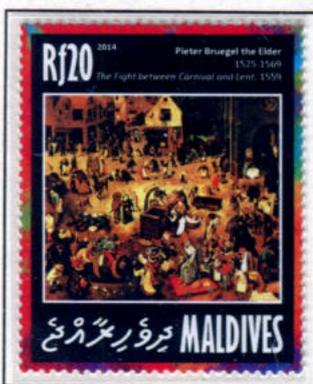


### 4. Satyr and satirical talk



### 5. "The Fight between Carnival and Lent" by Bruegel the Elder

*Printing error, a brown smudge at top right*



These popular celebrations were official banned but were never eradicated as seen in painting besides being condemned by State and Religious authorities.

### 6. Hans Sachs illustration with "drinking Bacchus next to Hell"



### 8. Bacchus, King of Carnival

### 7. Mardi Gras



Dionysia or Bacchanalia have won the hearts of people and managed to survive "disguised" as Carnivals.



## 4. Wine Aspects

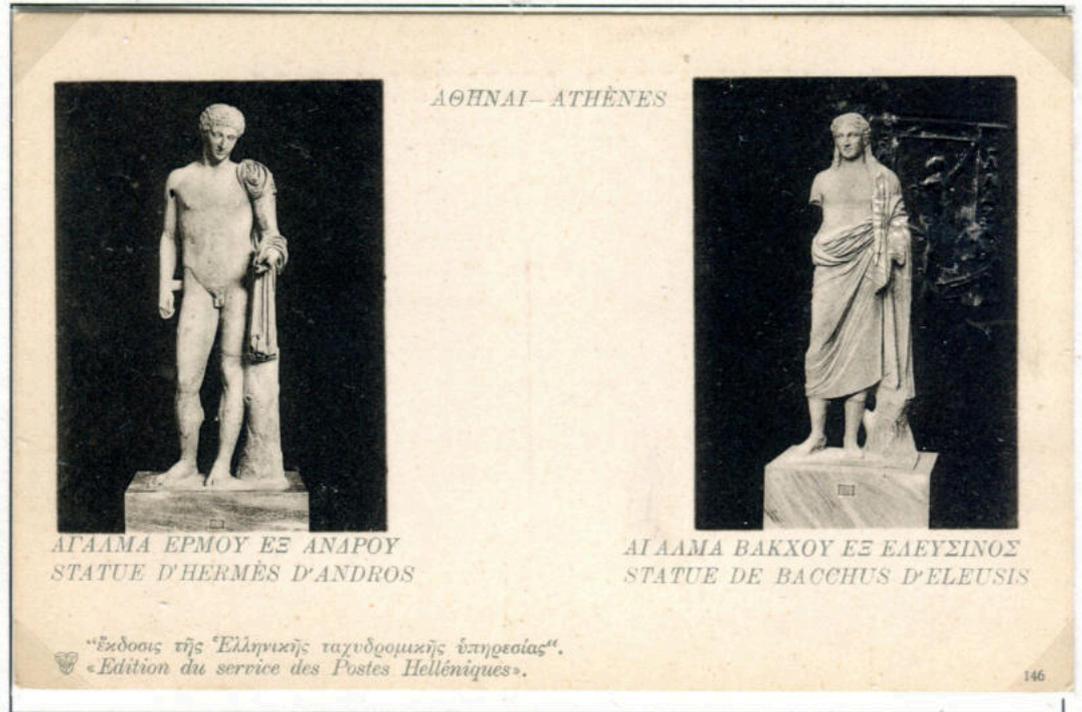
## 4.5 The Divine Legacy IV

Wine's cultural impact, as it was given a Divine status by both Bacchus and Christ, made it a paramount subject in the Visual Arts.

1. Hermes holding baby Dionysus by Praxiteles



2. Bacchus statue in Parthenon



Greece, unused 01/01/1902 Postal Stationery no 146

White dot above right arm, in left stamp

4. Bacchus by Michelangelo



During the Renaissance art lovers requested for more elaborate paintings, often depicting scenes from mythology. Bacchus due to his association with the wine became an appealing subject.

5. Cardinal Del Monte commissioned Caravaggio's Bacchus



6. Bacchus and Ariadne by Tiziano



7. The drunkards with Bacchus by Velazquez



Bacchus was known for his loud, unrestrained drinking parties. On the other hand Christ practiced moderate wine drinking in a sober and solemn way.

8. The Last Supper



4. Wine Aspects

4.5 The Divine Legacy V

Wine was proclaimed by Christ as his own blood and the Holy Communion has thus become the "lifeblood" of Christian faith.

1. Holy Communion religious icon



2. Grapes and Cross



3. Amiens Cathedral Vine-growers



4. John the Evangelist blesses the wine by van Dyck

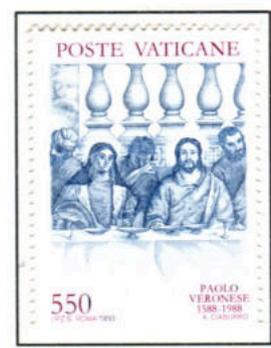


John the Evangelist first mentioned the miracle of Cana where Christ turned water into wine.

5. The Chalice



6. The miracle of Cana by Veronese



St. Martin's Day Wine Festival is when the new wine is tried on 11 of November from 11 am whilst St. Urban is the patron saint of the Vine, Wine, Vine-growers and the Coopers.

7. The miracle of Cana by Veronese



8. St. Urban's Wine Baptism



Commemorative Cancellation "St. Urban holding a bunch of Grapes", 12.11.1982

Wine, the Divine Liquid is equally enjoyed by common folk and people of a high social status.

9. The Card Players with a Wine Bottle by Cézanne



## 4. Wine Aspects

## 4.5 The Divine Legacy VI

At our times, looking around us and through the digital world, Wine is evident everywhere from archeological sites, museums and Churches to artworks and public feasts.

### 1. The God of Wine



Friedrich Hölderlin in his poetry writes :  
 "... Thus poets sing the God of Wine in earnest, and their Ringing praises of the old one aren't devised in vain"

### 2. Friedrich Hölderlin



### 3. Lisbon Vine and Wine Congress



Commemorative Cancellation, "5th Intl. Congress of Vine and Wine, 15-23 October 1938"

The portraying of Wine God, Dionysus on City-State Coins was common as seen in the 5th c. BCE Gela Tetradrachme with a bull's body.

### 6. Gela, Sicily Dionysus Coin



Republic of Niger, 1975 pair of Colour Proofs of Dionysus-head Coin

### 4. Peru Vintage Fair



### 5. Vinitaly Fair



## 4. Wine Aspects

Enabling communion - the exchange of inner thoughts and feelings in humans - the Divinity of Wine is manifested. There are two "faces" of Wine that of Dionysus and the other of people.

### 1. King David (Psalms 103:15)



Wine is assisting people to transcend their human conditions and to reach a state of divinity.

### 2. World of Dionysus and Human World



### 4. Baalbeck Temple



Postcard by a picture taken by Abbot G. Bretocq with Military Postage Exemption, 11.9.(19)26

### 5. Bacchus holding up his wine cup



### 6. Symposium with Wine Glass



Shared by all in a sincere mode of expression and genuine communication, the Wine through its divine effect brings a better understanding and let's the truth govern our lives as the aphorism states: "Humanitas Vinum Veritas - There is truth in Wine for People".

### 7. "Humanitas Vinum Veritas"

