

1 TERMINOLOGY & GRAPE VARIETIES



LEAD IN



1. With a partner(s), decide the 5 grape varieties you think are the most common ones grown in this region. List them below and together decide the characteristics you know about them. Use as many descriptive adjectives and phrases as possible. An example has been done for you.

GRAPE VARIETY	CHARACTERISTICS & DESCRIPTION
0. XARELLO	<i>Aromatic, acidic, delicate, popular, white</i>
1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____



SPEAKING

2. With your partner(s), ask each other about your favorite wines and the type of grapes used in them. How would you describe the wine? What is the price range and availability of the wine? What characteristics do you prefer in a wine?



VOCABULARY

3. With a partner(s), complete the grape definitions below (B-G) using the words from the box. As an example, the first one (A) will be done together.

widely	reported	flavors	variety
suited	susceptible	distinctive	
tend	suitable	vigorous	confused
misleadingly	resistant	capable	
tendency	arid	synonym	derives

a) CHARDONNAY:

This variety is the best-known white-wine producer grown in France. Is occasionally _____ known as Pinot Chardonnay in the Mâcon and Chablis regions, an invented synonym name for the benefit of Anglo/American consumers reportedly _____ from an earlier period when the variety was mistakenly considered to be a white mutation of Pinot cépage origin. The Chardonnay vine is widely planted in the Burgundy and Chablis regions. There, as in other cool climate regions, the wine made from it is often aged in small oak barrels to produce strong _____ and aromas. Possesses a fruity character (e.g.: Apple, lemon, citrus) subsequent barrel-influenced flavors include "oak", "vanilla", and malolactic fermentation imparted "creamy- buttery" components. Hugely successful in many regions of the world due to its mid-season ripening (late September to early October) and versatility. Quite cold-hardy although early to bud and _____ to bunch rots, yet retains fruit crispness in warmer growing years. Australia and New Zealand have succeeded in producing world-class wines in recent years, from selected clones of this variety, by using cold fermentation methods that result in a desired "flinty" taste in the dry versions.

