

## **ASSIGNMENT ON SPARKLING WINE**

**A) Are these sentences TRUE or FALSE?**

- 1) They used 6 methods to produce sparkling wine.....
- 2) The people will use the word CHAMPAGNE only for the wine produced in that region of France.....
- 3) They have produced the 2<sup>nd</sup> fermentation in the bottle in the CHARMAT METHOD.....
- 4) The fermentation of the wine produces CO2 in the CARBONATION METHOD.....
- 5) The winemaker adds sugar to the cuvée in the ANCESTRAL METHOD.....
- 6) They have added the Tirage liquor at the end of the process.....
- 7) The riddlers must rotate the bottles in the racks in the CHAMPENOISE METHOD.....
- 8) They have to use two methods to produce sparkling wine in the TRANSFER METHOD.....
- 9) They place the wine in a tank in the ANCESTRAL METHOD.....
- 10) The wine experts will blend the base wine to produce the cuvée.....

**B) Correct the false sentences.**

**C) Change the sentences of point A into PASSIVE VOICE (identify the direct object)**

1. 6 methods .....to produce sparkling wine .
2. The word CHAMPAGNE..... by the people only for the wine  
produced in that region of France
3. The 2<sup>nd</sup> fermentation ..... in the bottle in the CHARMAT METHOD.
4. CO2 .....by the fermentation of the wine in the CARBONATION METHOD.
5. Sugar..... to the cuvée in the ANCESTRAL METHOD by the winemaker.

6. The Tirage liquor ..... at the end of the process.
7. The bottles ..... in the racks in the CHAMPENOISE METHOD by the riddlers.
8. Two methods ..... to produce sparkling wine in the TRANSFER METHOD.
9. The wine ..... in a tank in the ANCESTRAL METHOD.
10. The base wine ..... the wine to produce the cuvée by the experts.

**D) Circle the correct Relative Clause or Preposition**

- 1) The person **WHOSE – WHO** works **ON -IN** this winery is a winemaker
- 2) The cuvée **WHO – WHICH** is placed **ONTO -INTO** the bottle starts fermenting.
- 3) The machine **WHICH – WHERE** the bottles are placed, puts a label **ON-IN** the bottle.
- 4) The winery **WHICH-WHOSE** wines are incredible has many vineyards **NEXT TO – ABOVE** the producing plant.
- 5) Chardonnay and Pinot Noir **WHO – WHICH** are white and red grapes are used **ON – IN** the production of sparkling wine.