

COMPLETE THIS DESCRIPTION OF THE PROCESS OF MAKING CHAMPAGNE. USE THE PASSIVE FORM OF THE VERB IN BRACKETS:

First, the grapes (pick) by hand and checked carefully. Only perfect grapes (use) to make champagne. Then, the grapes (press). 160 kilos of grapes (use) to produce 100 litres of juice. After that, the juice (leave) to ferment and become wine.

Next, different wines (blend) to produce the "house style". Yeast and sugar (add) to the wine and it (bottle). This results in a second fermentation, and bubbles (produce). A sediment (produce) by the second fermentation. This (remove) in two stages, first *remuage*, then *dégorgement*.

The *remuage* (carry out) either with computer-controlled machines or by hand with the traditional *remueurs*. The bottles of champagne (turn) at regular intervals until they are upside down.

In the next stage, *dégorgement*, the neck of the champagne bottle (freeze), and the frozen sediment (remove). Then, a little champagne and sugar (add), and the champagne (leave) to mature.

Finally, the bottles (label) and the corks (insert). Then the champagne (sell) all over the world!