

## What's for English? Wine in Easy English

### Beaujolais Nouveau

#### Pre-Listening Questions

1. What's Beaujolais?
  - a. A type of grape.
  - b. A French wine district
  - c. A French chateau
  - d. An appellation in Burgundy
2. What kind of wine do they make in Beaujolais?
  - a. Usually light and fruity.
  - b. Dark and opaque.
  - c. Wine that ages well.
  - d. Sweet, desert wine.
3. What's Beaujolais Nouveau?
  - a. A new style of wine that became popular in recent years.
  - b. Wine made from the young (new) grape vines.
  - c. Wine made in new barrels.
  - d. Wine that needs almost no aging.
4. What's the grape used in Beaujolais?
  - a. Pinot Noir
  - b. Sangiovese
  - c. Grenache
  - d. Gamay noir
5. How's the quality of Beaujolais Nouveau?
  - a. It's produced from the best vineyards.
  - b. It's produced only in the best years.
  - c. It's made from the lowest quality grapes.
  - d. It's OK for a party wine, but don't expect too much.
6. What's your attitude toward Beaujolais Nouveau?
  - a. I've never tried it, but I'd like to this year.
  - b. I like to taste it every year.
  - c. I enjoy the party spirit of Beaujolais Nouveau.
  - d. It's too expensive for a wine of such low quality.
  - e. It's helped to ruin the "real" Beaujolais.
  - f. It's given Beaujolais an image of cheap wine.

## Post-Listening Questions

### Questions and Exercises

#### True or False

1. "Beaujolais Nouveau" means that the wine was made by a new, modern style of winemaking.
2. You can drink Beaujolais Nouveau around 2 - 3 months after the harvest.
3. Beaujolais-Villages wine labels carry the name of the commune or village.
4. Beaujolais-Villages is located in the upper half of Beaujolais.
5. Any grapes grown in Beaujolais can be made in the Nouveau style.
6. The best Beaujolais vineyards are on flat land.
7. The Gamay Noir grape is grown only in Beaujolais.
8. Grapes for the Nouveau Beaujolais are harvested by hand.
9. Cru Beaujolais may be chaptalized.
10. Beaujolais is mostly red, but a small amount of white wine is made, too.
11. All Beaujolais should be drunk young.
12. Beaujolais is often considered to be part of Burgundy.
13. Beaujolais-Nouveau has been made for a long time.
14. A negociant is likely to blend wines from many vineyards.
15. Georges Duboeuf helped to popularize Beaujolais Nouveau around the world.

#### Choose the best answer

1. Cru Beaujolais labels include
  - a. the name of the commune.
  - b. the name of the vineyard.
  - c. the name of the grape.
  - d. the name of the winemaker.
2. Carbonic maceration gives the wine a nice red color ...
  - a. and low levels of alcohol.
  - b. as well as sweetness.
  - c. without tannins.
  - d. without a lot of acidity.
3. With carbonic maceration...

- a. low quality vineyards can produce good wines.
  - b. the potential alcohol can be increased.
  - c. whole bunches of grapes are thrown into fermentation vat.
  - d. wines can age longer.
4. Chaptalization is a method of adding sugar in order to
- a. make wine sweeter.
  - b. conform to the A.C. rules of Beaujolais.
  - c. age the wine faster.
  - d. increase the alcoholic strength of the wine.
5. Chaptalization should be used...
- a. to make the November 19 deadline.
  - b. when cold weather prevents grapes from ripening.
  - c. in order to process grapes quickly.
  - d. to help wines conform to a popular international style.
6. A large amount of Beaujolais wine business is handled by
- a. the French government.
  - b. negociants.
  - c. the Chateaux.
  - d. the villages and communes.

**Match the sentences on the left with the best one on the right**

- 1. In the past, Gamay played a much larger role in Burgundy
- 2. But in Beaujolais - many people say Gamay reaches its finest potential.
- 3. There are several details that differentiate Beaujolais, Beaujolais-Villages and Cru Beaujolais.
- 4. The fruity character reminds some tasters of bananas
- 5. Beaujolais can be a nice quaff.

- 1. Beaujolais, Beaujolais-Villages and Cru Beaujolais are different in a number of ways.
- 2. Gamay used to be more important in Burgundy.
- 3. Beaujolais brings out the best in Gamay.
- 4. Beaujolais can be an easy drinking wine.
- 5. The fruity character is reminiscent of bananas.

## **Answers**

### **True or False**

1. F; 2. T; 3. F; 4. T; 5. F; 6. F; 7. F; 8. T; 9. T; 10. T; 11. F; 12. T; 13. T; 14. T; 15.  
T

### **Choose the best answer**

1. a; 2. c; 3. c; 4. d; 5. b; 6. b

### **Matching**

1 = 2; 2 = 3; 3 = 1; 4 = 5; 5 = 4