





I'll have a dry white wine please!

 EAE Learning objectives for this lesson 

Learn useful vocabulary about ordering drinks in a bar and about describing wines in English.

Activity 1: Ask and answer the following questions with your teacher or partner

- Do you often go to bars?
- What is your favourite drink?
- Do you always order the same thing, or do you change every time ?
- What is your favourite bar? Where is it? Why is your memory of this bar so good?
- What is the most unusual bar you were ever in?

Activity 2: Match the vocabulary to the definitions

<ul style="list-style-type: none">• Room Temperature• Vinyard• Cork• Chilled• Rosé• Grapes• Corkscrew• To pour• New world wines• Dessert Wine	<ul style="list-style-type: none">• A wine that is not cooled before drinking, is served at ...• The place where the grapes are grown and where the wine is sometimes made• The name of the 'stopper' that prevents wine from leaving the bottle• A wine that is slightly cold when served or drank• A wine that has a pink colour• The fruit that wine is made from• A device that people use to open a bottle of wine, is called a...• The verb used when you transfer/move wine from a bottle to a glass, is• Wines that come from Argentina, California, South Africa etc...• A wine that is very sweet, is called...
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Activity 3: Dialogue.

Read the dialogue out loud. Discuss the meaning of the words that are underlined. Then, answer the comprehension questions.

English Barman: 'So what would you like to drink today, sir?'

Pierre: 'Well, in France, normally I would prefer to have wine, but I suppose here in England you all drink beer.'

English Barman: 'You can drink wine here too. Do you know that we have very good wine in England?'

Pierre: 'Are you joking?'

English Barman: 'No, really! Look, here is the wine list. We have many international wines. Do you want to have a look?'

Pierre: 'There's a lot of choice of wine here. Ah, I see some French wines as well as Spanish and Italian wines. They have a Marqués de Riscal 2004. It's a very good vintage, and this is a really good year for Rioja wine. In fact, I actually went to the vineyard when I was in the West of Spain 2 years ago. I always drink red wine with a lot of tannins. Is the dry red wine any good?'

English Barman: 'Well, yes it is, but if you drink red wine all the time, perhaps you might want to try something different? Perhaps you should try white wine, or something between a white and a red wine, like a rose. Look on the wine list they have a selection of new world wines.'

Pierre: 'I'm not sure how I feel about the wines from Argentina, Chile, California, Australia etc... They don't have the history with wine that we have in Spain and France, nor the tradition. Once, I bought a bottle of Australian Chardonnay, and the cork was made of plastic!'

English Barman: 'As a barman, I quite like bottles of wine with plastic corks. They don't break when you're opening the bottle with a corkscrew. So when you pour the wine from the bottle into the glass there's never any small pieces of cork in the wine. But, as you prefer! On the wine list we have an Australian Sauvignon Blanc as the house wine. Is that OK?'

Pierre: 'Fine by me, as long as the wine is chilled when it's served. I hate drinking white wines like Sauvignon Blanc or Chardonnay which haven't been in a fridge and are served at room temperature.'

English Barman: 'Of course. Perhaps later on, you can try a dessert wine or a sweet sherry!'

Pierre: 'What is a dessert wine?'

English Barman: 'It's a very sweet wine which you normally have when eating something sweet. Sherry is different, it's a fortified wine. They add a spirit, which has more alcohol to the wine when making it.'

Peter: 'You choose- surprise me!'

Activity 4: let's become wine tasters!

In the english speaking countries, wine is assessed based on “**the 4 S's**”: Seeing, Swirling, Smelling and Sipping!

By breaking up the **tasting** process into **four** components—seeing, swirling, smelling, and sipping—you'll start to properly identify the different components of a **wine**.

FIRST: Match up the vocabulary with the image.

THEN: try to describe how good quality wine should look, swirl, smell, and taste!



Activity 5: Adjectives for wine.

You can use the following adjectives to describe wine.

<ul style="list-style-type: none">• powerful.• refined.• rich.• robust.• soft.• Spicy.• subtle.	<ul style="list-style-type: none">• Sweet.• floral• fragrant• fruity• balanced• Light• Easy-drinking (easy to drink)
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Discuss all the above words and meanings. The answer the following questions

- A wine that has a taste or smell of pepper, cinnamon (etc) is described as...
- Another way to say there is a slight/little taste or smell of something, is...
- A wine that has a very strong taste, with lots of tannins, could be called...
- A wine with a sugary taste is called...
- A wine with notes (tastes) of flowers in it is described as ...

Activity 6:

Watch the video below and answer the comprehension questions!

https://www.youtube.com/watch?v=YPEYHX5XIZ4&ab_channel=MasterClass

- What is the first thing you have to do?
- Where is this video filmed?
- What does he want to teach us the principles of?
- What 2 categories does he give 25 points for?
- How many points does he give for the 'overall quality'?
- What example does he give when he says he 'breaks the rules'?
- Would you like to go on a wine-tasting class with this man? Why/ why not?

Activity 7: Debate

Express your opinion on one of the below topics using the following linking words!

“Is alcohol a drug?”

“Should we drink alcohol, or should we not?”

“Why do you think people drink alcoholic drinks?”

In my opinion, ...

As far as I am concerned, ...

I would say that ...

It seems to me that ...

From my point of view, ...

My own feeling on the subject is that ...

I have no doubt that ...

It goes without saying that ...

I am sure / I am certain that ...

I guess that ...

Activity 8:

Read the following tips on ‘wine etiquette’ from the following website on wine and wine culture. Do you agree with the points made in the article? Why, or why not?

<https://winefolly.com/tips/list-of-wine-etiquette-tips/>

