

Serving Wine



This is our wine list, sir.

Mary gave the wine list to the host.



There's also a red or white house wine, served by the carafe or glass.

She explained about the house wine available by carafe or glass.



We'll have a bottle of Fumé Blanc...

The guest made his selection from the wine list...



... and half a carafe of red, please.

...and also ordered half a carafe of the house red.



In the pantry, Mary filled a wine bucket one-third full with ice and a little water.



She set up a stand near the table...



...and placed the wine bucket on the stand.



She brought the white wine bottle to the table...



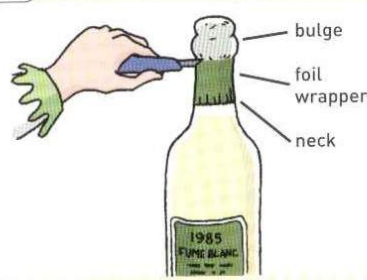
...with the base held on a folded napkin in the palm of her left hand.



The Fumé Blanc, sir.

Yes, that's right.

She showed it to the guest with the bottle label facing out.



Then Mary cut the foil wrapper below the bulge on the neck of the bottle.



She removed the foil and...



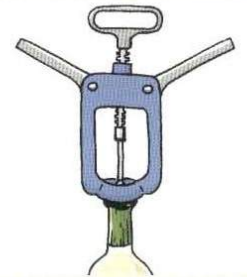
...wiped the top of the bottle with the napkin.



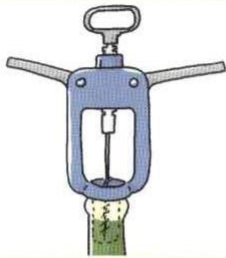
Mary then pierced the cork with the spiral screw of the wine bottle opener.



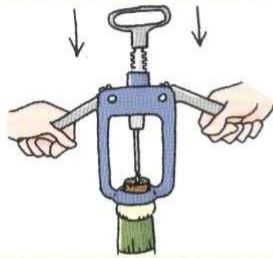
She held the bottle steady and turned the opener clockwise.



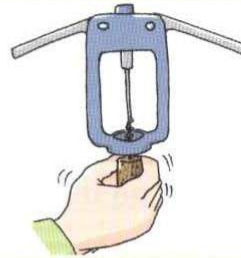
The levers of the opener lifted as the screw went into the cork.



When the spiral screw was almost at the bottom of the cork...



...Mary pressed down the levers and pulled out the cork.



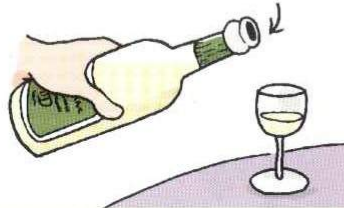
She unscrewed the cork from the opener and...



...put it on a side plate beside the host.



She filled the host's wine glass to one-third full...



...and gave the bottle a quarter turn as she lifted it away from the glass.



She waited for the host to taste the wine.



When he told her to go ahead...

Notes about Wine

- There are different types of wine bottle openers.
- Only white and pink wine is kept cold in a wine bucket. Red wine, in a bottle or carafe, is left on the table.



...she began serving the other guests by filling their glasses to three-quarters full.



After the guests had been served, Mary left the bottle in the wine bucket.

Key Vocabulary

VERBS

begin
bring
cut
explain
fill
hold
lift
order
pierce
press
pull out
remove
set up
show
taste
turn

unscrew
wait
wipe

NOUNS

bucket
bulge
carafe
cork
foil
host
label
lever
list
neck
opener
palm

pantry
screw
selection
stand
top
wrapper

OTHERS

below
bottom
folded
one-third
quarter
spiral
steady
three-quarters

For Special Attention

- **host/hostess** – [US] can also be the person in a restaurant who greets guests, shows them to a table etc.
- **house wine** = a wine that is specially selected by the restaurant and sold more cheaply
- **carafe** = a glass container for house wine or water
- **label** = the paper stuck on the bottle that tells you all about the wine
- **house red/white** = the red or white house wine
- **held the bottle steady** = held the bottle so that it didn't move or shake
- **told her to go ahead** = told her to go on and serve the guests
- **...taste the wine...** = the host drinks a little wine to test the flavour. Wine can sometimes turn bad in the unopened bottle.



UNIT 6 Exercises

1. (A) Choose a verb from the list on the right to describe the action in each picture.

wipe cut pierce remove unscrew

 press down show turn clockwise



a. _____



b. _____



c. _____



d. _____



e. _____



f. _____



g. _____



h. _____

(B) Put the above pictures into the correct order for opening a wine bottle and fill in the blanks below with the letters of the pictures.

The correct order is:

1. g 2. _____ 3. _____ 4. _____
 5. _____ 6. _____ 7. _____ 8. _____

3. Cross out the words that do not belong or relate to the categories below.

(NB: There may be more than one word in each category that does not belong.)

(A) Containers for Wine

1. carafe
2. bowl
3. bottle
4. glass

(B) Parts of a Wine Bottle Opener

1. levers
2. spiral screw
3. label
4. cork

(C) Measurements

1. a quarter
2. three-quarters
3. top
4. one-third

3. Name the parts of a wine bottle.



1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

4. Circle the best word for each sentence below.

1. You put the wine bucket on a table / stand.
2. You cut the foil wrapper below / above the bulge on the neck of the bottle.
3. You pierce the cork / wrapper with the bottle opener.
4. You read the list / label on the wine bottle.
5. You let the host drink / taste the wine before you serve the other guests.
6. You set up / fill up a stand for the wine bucket.
7. You pull out / press down the cork when you open the bottle.
8. You fill / serve the wine-glasses.
9. You show / hold the bottle label to the host.
10. You wipe / remove the top of the bottle with a napkin.

5. Discuss the following questions with the help of your trainer.

1. Why is the wine bottle cork left beside the host?
2. Why does the waiter give the bottle a quarter turn after he fills a glass?
3. Why is the host's glass only filled to one-third at first?