

Some Specificities of French Wine

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Abstract. *The aim of this article is to present French gastronomy and its use in school education. This article presents the historical features of French cuisine, the composition of the French menu. Then we will cite some specificities of French cuisine in general. This article devotes to France's own gastronomic division according to administrative division.*

Key words: *French gastronomy, baguettes, wine, table wine, sparkling wine, white wines, grilled fish, red wine, winegrowers, vineyards,*

Introduction

French gastronomy is a prestigious concept. Everyone knows that the French are gourmets and masters of the art of cooking. This theme is very attractive and appetizing. I got it chosen because it is not part of a foreign language course, even if it is part of the everyone's daily life. It is an integral component of French culture. I have to say that this theme is also very usable in educational practice.

If we say French cuisine, we imagine baguettes, the good wine and champagne, a great kind of cheese and maybe frogs. The big one The majority of Uzbeks think that's all. But this is not true. There are so many things interesting dedicated to French gastronomy. I would like to show what is most interesting, but also ordinary dishes and key moments in the development of the French cuisine. French gastronomy is made up of regional culinary specialties especially.

France and its cuisine are known and famous throughout the world. If we say the gastronomy or French cuisine, we imagine the wine, the cheese and the baguette... It must be said that there are many other typical products.

Then, we chose wine because the French drink it for any occasion. In France, life without wine is unthinkable.

France and wine form a whole. we dare to say that wine making is an art of which the French are masters. In France, where the average annual production is 70 million hectoliters, there are 4 classification grades, regulated by laws specific:

Appellation d'Origine Contrôlée (AOC)

Designation of Origin Superior Quality Wine (AOVDQS)

Country Wine

Table wine

The Champagne region, with its surface area of 25,000 km², is located in the North East of the hexagon. Today's champagne produced for the first time by the monk Dom Perignon in the 17th

century. This is sparkling wine. In Champagne we use three zones principal for growing wine. These are :

- Montagne de Reims to the south of the city of Reims. Pinot Noir is grown there, which makes the 38% of champagne.
- Cote de Blancs is located south of Epernay. This is the region where Chardonnay thrives the best 26% of champagne is made from Chardonnay.
- Vallee de la Marne is located west of Epernay. Pinot Meunier grows best there and it forms 36% champagne.

Winegrowers use these 3 types of wine to produce Champagne. Chardonnay gives the wine freshness and elegance. Pinot Meunier gives it aroma and Pinot Black makes the body and structure of the wine too.

Wine production in Alsace is special in comparison with the rest of the region. French production. The climate of this region is cooler than in other regions of the wine. Most Alsace wines are only found in this region. The winegrowers there produce white wines, most of which are excellent refreshing white wines. Wines the best known are: Riesling, Gewurztraminer and Sylvaner. Riesling represents the most of all vineyards in Alsace. It is pleasant to drink it with fish, poultry or Alsace products such as sauerkraut or ham. The wine region extends along the Loire river. The Loire Valley is the most known for its white wines (around 75% of production). The wines of this region are soft, charming and light. Young wines smell of apples and citrus fruits. I have to mention red wines which are fruity. The production of red wine only makes one quarter. The “Loire” region is made up of several different regions with a denominator common-the river (Touraine, Anjou, Muscadet and others). The varieties of wine are different, but the main varieties are Chenin Blanc (cultivated since the 9th century) and Sauvignon for white wine. Cabernet Franc is the most famous variety for wine red.

The Burgundy region extends south of Paris to the city of Lyon. Most Great glory this region gained during the 13th century under the leadership of the Benedictines. It is divided into numerous wine territories: Chablis in the north, followed by Côte de Nuits, Côte de Beaune, then Côte Chalonnaise, Mâconnais and finally Beaujolais. The most popular wines in France are produced in the Burgundy region - Beaujolais and Chablis. The varieties The main ones are Pinot Noir for red wine and Chardonnay for white.

Chablis is a village which gave its name to one of the most famous white wines in France. The wine is fruity, very dry and lively. It is also known for its minerality. We drink it with grilled fish, the best is salmon, poultry or shellfish. Le Beaujolais is a light and fruity red wine. You have to differentiate between four categories of Beaujolais:

- The Beaujolais cru (comes from granite soil)
- Beaujolais comes from limestone soil)
- Beaujolais Superieur (same origin but more alcohol)
- Beaujolais Village (comes from one of 39 registered villages)

Bordeaux is located in the southwest of France. The wine region is the administrative department of Gironde in the Aquitaine region. A third of quality wine French comes from Bordeaux. This region has around 10,000 castles with its own quality brands. Most varieties grown in this region are for red wine. Cabernet Sauvignon, Cabernet Franc and Merlot. Merlot makes 50% of the vineyards Bordeaux. The white wines are produced from Sauvignon Blanc and Semillon. Red wines are brilliant with red meat, Camembert, Brie or Roquefort cheeses. Wines blancc bordelais go with seafood or poultry.

Cotes du Rhone is located in the valley of the Rhône river, from Lyon to the sea Mediterranean. More than 75% of the wines from this region are red. The wines are robust and the alcohol content is greater than other French wines. The flavor is typically spicy. The essential varieties are Syrah, Carignan or Grenache for the red and Clairette, Ugni White for white. The wines of this wine region go well with everyday cuisine, poultry, especially chicken, and not strong cheeses.

South West has a wine tradition, it is one of the oldest wine regions. It is located between Bordeaux and the Pyrenees. Many varieties only grow in this region: Tannat, Manseng, Fer Servadou, Mérille etc. South-West wines are often mixed with Bordeaux wines. The essential varieties are Cabernet Sauvignon, Merlot

and Malbec for red wine. The white varieties are Sémillon, Sauvignon and Manseng.

Languedoc-Rousillon can be found on the shores of the Mediterranean Sea, between the west of the Rhône to the Pyrenees mountains. Languedoc Rousillon is the largest region consistent with wine in the world. Winegrowers produce red wine, table wine and wine of country. Viticulture has a long history, good climatic conditions and geological. The varieties used are:

- Red- Carignan, Cinsault, Grenache, Syrah, Merlot, Cabernet Sauvignon
- White – Macabeu, Clairette, Roussane, Marsanne, Bourboulens, Chardonnay
- Sweet white- White Muscat, Roman Muscat, Grenache

Provence is located on the edge of the Mediterranean Sea. There are three zones in this region

:

- Côtes de Provence
- Bandol
- Bellet

The Côtes de Provence are vineyards on the Côte d'Azur, among the towns of Marseille and Nice. The specialty is rose wine which makes 80% of wine production in Provence. Rose wines are dry and fruity. We drink them as an aperitif, with a salad with Provençal tomatoes.

Bandol is one of the oldest vineyards in France. It is located in the hills not far from the city of Toulon. The variety of all Bandol red wines is called Mourvede. Mourvede gives the wine a spicy taste.

Le Bellet is located west of Nice. Bellet is one of the smallest appellations in France and for this reason production is limited. Winegrowers use varieties of Pignerol and Mayorquin for white wine, Fuella and Braquet for red or rose wines.

On the island of Corsica, south of the French coast, more than 400,000 hectoliters are produced of wine. We can find two major terroirs there - Patrimonio and the Ajaccio terroir. Heritage is the terroir of rose wines but also white wines while the Ajaccio terroir produces above all red wines. In short, I must say that France has vineyards with an area of approximately one million hectares which are shared in the 300 wine-growing regions.

Gastronomy remains, for a foreigner, one of the attractions of France which attracts the most. It is a collection of many areas.

Let us emphasize that French cuisine is above all variety and multiplicity.

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