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France remains the greatest wine-making country in the world. Cabernet Sauvignon and Chardonnay, Shiraz and Merlot, Pinot Noir and Sauvignon Blanc ... Other countries have planted them, but the role models are all The French. And France offers a host of other treasures, including the Pacherenc de Vic Beale, Bouzy Rouge and Vin de Pays de Cote de Brian... Bordeaux, Burgundy and Champagne may make headlines, but France has much more to offer. While the amazing variety of French wines can be misleading, it's definitely worth the effort to stray from the beaten track. So, fortified wines are not a strong point, but otherwise, where wine is concerned, France has it all. For elegant, age-old reds, head to Bordeaux. For the fuller, spicy reds, there is the Rhone Valley, where the Chateauf du Pape is located and the Hermitage. For ethereal, incredibly fragrant reds and complex nutty-oily whites, try Burgundy. If it's the full-bodied spicy protein you're after, look at Alsace, while for something fresh and fresh, sauvignon-based Loire wines (Sancerre and Puyi-Fume are the big two) are perfect. As for the cost, the best Languedoc-Roussillon wines along the Mediterranean coast offer character and quality at bargain prices. For pure weirdness, look for the white Jurassic in the east, and the wild reds in the southwest. And, of course, there is the largest sparkling wine in the world, champagne. Complex? Confusing? Yes, but this is a country, every wine lover should learn better. Advertising Another of France's main contributions to the wine world of oak - French oak barrels are considered the best vessels for wine storage. Advertising Which in France is the most widely planted red and white grapes? Advertising Carignan and Ugni Blanc there are some French phrases that you will hear literally every day or even several times a day and even use yourself. If you are learning French, or planning to visit France, it is important that you learn and practice five commonly used French phrases. And Bon literally means about good, although it usually translates into English as: Oh yes? Really? Bon is primarily used as a soft interjection, even when it is an issue where the speaker indicates interest and perhaps a little surprise. Examples list the French sentence on the left with an English translation on the right. Speaker 1: J'ai vu un movie int'ressant hier. Speaker 2: And bon? Oh, right? Or in this example: Speaker 1: Je pars aux 'tats-Unis la semaine prochaine. I'm going to the United States next week. Speaker 2: And bon? Is it true? For you literally means he's coming. Used in casual conversation, it can be both a question and an answer, but it is an informal expression. You probably wouldn't want to ask your boss or that's the question if was accidental. One of the most common uses for va is to greet or ask how someone does as in: Salute, Guy, For va? Hi, Guy, how are they? Comment For va? How's that? The expression can also be an exclamation: Oh! For you! Hey, that's enough! Use c'est-a-dire when you want to say I mean or that is. This is a way to clarify what you are trying to explain, as in: Il faut crire ton nom l, c'est-a-dire, ici. You need to write your name there, I mean, here. Il faut que tu starts with y mettre du tien ici. You need to start pulling your weight here. In French you often have to say it's necessary. To do this, use il faut, which is a conjugated form of falloir, an irregular French verb. Falouar means being fit or necessary. It's impersonal, which means it has only one grammatical person: the third person is the only one. It may be followed by a subjunctive, infinitive or noun. You can use il faut as follows: Il faut partir. What to leave. Il faut que nous partions. We have to leave. Il faut de l'argent pour faire za. You need the money to do it. Note that this latest example literally translates as Need to Have Money. But, the offer translates as normal English as you need money to do it, or you need to have money for it. Whenever you say there or eat in English, you would use y/l y in French. Most often it is followed by an indefinite article - noun, number and noun, or perpetual pronoun, as in: Il y a des enfants l'bas. There are children there. J'ai vu le film il y a trois semaines. I saw the movie three weeks ago. Il y a 2 ans que nous sommes partis. We left two years ago. It is important to learn the proper pronunciation as you learn French and it all starts with the alphabet. Although the letter T may seem easy, your language may tell you in a different way. This lesson will show you how English and French 'T' are different and give you some good words to practice. The letter 'T' in French is quite simple, as it is pronounced more or less as the English 'T.' The difference is that in French it is pronounced in the language against the upper teeth, not behind them, as in English T. When hired in the combination of 'TH', the sound remains the same as for the lone 'T.'. For example, le th' sounds just like its English word, tea. Words like le th'tre (theatre) are just a little different, but similar. There is another combination of letters in which the pronunciation changes. It's 'TI', both in adjectives timid (shy) and t'de (dark, soft). Can you hear the difference? When it's followed by a vowel, 'TI' sounds like 'sy'. You can hear it in the word UN (e) r'ceptionniste (registrar). 'TI' follows 'T' and 'I' follow their own rules. For example, ultime (final, final). The hardest part of learning to pronounce French 'T' is probably going to be the language of movement. Use these three very simple words to train the language when you speak French. Notice how each one has two T's? All the better for practice. tarte (pie) tante (aunt) tomate (tomato) If you're wondering how to say something in French, you've come to the right place. I get a lot of questions about how to say this or that in French; I provided links to the answers to the most common ones at the end of this article. But of course I can't anticipate every question, so here are some tips and resources to help you learn how to say something in French.1) If you speak French, it's best to use the French dictionary - but the right way to go. The French order of words and syntax is very different from English, and if you just look at a bunch of different words and string them together, you'll probably end up with nonsense.2) you can also try searching on this site - with over 6,000 pages, it's a good bet that I wrote a lesson including a word or phrase you're looking for. Just search the box in the top right corner and click the search button. 3) If you don't speak French, you may be tempted to use an online translator, but it is also a tool that should be used with caution. If you don't know, you're in luck: our forum is filled with French speakers who are willing to answer your questions - within reason. While we won't translate paragraphs or write letters for you, we're happy to answer your questions, translate short passages and suggest corrections. And if you're wondering how to say: How do you speak French? In French, is this a comment dit-on-en fran'a? You can hear the audio file of this and other useful phrases in my important French lesson. The French have always been great at turning what we consider the most disgusting parts of the animal into what the French consider delicacies. Foreigners usually find these dishes quite difficult to swallow, but these compliments their healthy lifestyle. However, if you are adventurous, you should try them once. And who knows? You can become a big fan. 01 out of 10 Greg Elms/Getty Images Andouille is a sausage from the intestines and stomach of a pig. Sometimes other than that: neck, chest, head or heart, all packed into black skin. Two regions claim to make genuine andouille, smoked and ate cold: Normandy (andouille de Vire) and Brittany (andouille de Gemené). Don't confuse andouille with Toulouse sausage, which is stronger than regular sausage. It's sold by weight, so you just ask how much you need and butcher it with the massive spiral you see on the counter. 02 of the According to DC/ CC BY-SA 4.0/Wikimedia Commons Sausage from pork intestine (chaudins) is often with a pig's stomach (especially in Troyes, Champagne, better known for its outlet) and in Burgundy with calf mesenteria, a piece of abdominal cavity that connects part of the small intestine to the back wall of the abdomen in the skin. Rouen comes with a dry version of the pig's intestines. Andouillette is traditionally served with mustard and mashed potatoes. You'll find them in most bistro menus. Andouillette is taken so seriously that it has its own association A.A.A.A.A. (Association of Amicale des Amateurs d'Authentiques Andouillettes) is a gastronomic society founded by Francis Amunategui and 4 other delicacy lovers in the early 1970s to maintain standards. 03 out of 10 Bobulix / Flickr / CC BY 2.0 The best brains come from lambs and sheep. The bull brain is thicker and along with the brains of the calf, cheaper to buy, so these two are often used as toppings for pies. It looks pretty vile in the butcher's window - a handful of what looks like large veins, gelatinous and grey with red veins that need to be removed before cooking. They are usually lightly dusted with salt and pepper and flour and fried before adding roasted garlic, parsley and lemon. It is called Soted Cervaux (fried brains) on the French menu. 04 of 10 TanMan/Getty Images The traditional frog foot dish is dying out in France, but you'll see it in old-fashioned bistros across the country. Frogs are now a protected species in France, so they come from Asia where they are also considered proper food. What is quite ironic, given the typical UK reaction to them, is that new archaeological evidence discovered in Wiltshire shows a frog cooked in Britain more than 10,000 years ago. The first reference in France is in the cookbook of the 18th century. They taste as well as chicken and tend to season, sprinkle with flour and fry. Continue to 5 out of 10 below. 05 out of 10 thevince/flickr/CC BY-NC-SA 2.0 iesiers, or snr, come from different parts of chickens, turkeys, ducks and geese. The word g'sers is used freely and can only refer to gizzard, a thick-walled part of the bird's stomach that grinds sand and small stones. However, guziers can also include heart, liver and kidneys plus external ponions, head, neck, wingtypes and legs. You can buy the outer giblets from the large birds separately from the butcher to make pot-o-feu and stew. The state is prepared in different ways. They often appear on the menu as salads, so watch out for the likes of salade de g'siers de volaille, which will have green leaves, lardons, tomatoes, eggs and goat cheese added to the snuffs. 06 out of 10 Mike Warren/Getty Images They may disappear, but you can still meet Boucherie Chevalines, or horse butcher shops in France. Some horses are still like the Ardennes and the Postier Breton horses. Konina was sanctioned only in France in 1811. In 1865 a banquet was held in Paris (Hippophagique, or horse-eating festival) to try to convince the poor to buy a cheap alternative to beef and pork. The menu included horse vermicelli broth, boiled horsemeat and cabbage and gateau rum with the bone marrow of a horse. In the same year, the first Boucherie Chevaline opened in Paris. You can find the horse on the menu, usually as steak tartare or as a cooked steak. 07 of 10 Photostock Israel/Getty Images Ris (or sweetbread) is a culinary name for thymus in the throat and pancreas near the stomach in lambs, pigs and calves. They are soaked in salt water, blanched and cooled, then fried, fried, fried, poached, grilled or cooked on skewers. You basically come across them as ris de veau (sweet calf bread) or ris d'agneau (sweet lamb loaves). Sweetbreads can also refer to eggs (known as Rocky Mountain oysters or prairie oysters in America), but in France, they tend to have thymus glands. Try them; They are delicious, although the texture is too soft for many people. 08 of 10 Carlo A/Getty Images Are well known and much loved, the best snails come from Burgundy and beautiful beasts with a striped colored shell. They are cleaned for 24 hours in a container without food or water to clean their systems, then removed from their shells and cooked in a good broth, seasoned with similar thyme, bay leaf, and pepper. They then put back into their shells and stuffed a la Bourguignon (Burgundy style) with butter seasoned with garlic, shallots, and parsley. You can add mustard around Dijon. Now, most people buy them already cooked and canned with shells separately and just assemble them for a table. They are served very hot in a dish and eaten with fresh French bread to soak up the sauce, which to be honest is the main reason most people order them. They can be a little rubbery in texture and taste anything but sauce. Continue to 9 out of 10 below. 09 of the 10 Myrabella/Wikipedia Commons/CC BY-SA 4.0 Head discolored calf is first boiled with spices and then cut and served with sauce, or gribiche, which has gherkins, vegetables, garlic, oil and vinegar, mustard and eggs, or ravigoth, which is more like a vinaigrette with additions from some chefs such as eggs. It was originally made with the pig's head, which explains why revolutionary French food aficionados eat it on January 21. the day in 1793 when Louis XVI was guillotine. It's definitely an acquired flavor dish, but if you're with a bunch of die-hard Republicans on this date you might just have to join. 10 of Mary Ann Evans's stomach is a stomach bull (beef), calf and sheep, usually Specially prepared or peeled and looks very white. It is taken from the first and largest compartment of the compartment You can get it from triperie (butcher tripe). This is a particularly regional dish; the most famous of these are the tripes a la regime de can, supported by the Confreri (brotherhood) of Normandy. In Normandy, they add the legs of the calves and cook a lot in the cider and calvados and herbs, then serve it with the potatoes steamed. Potatoes. say it right in french pdf. did i say it right in french. how do you say get it right in french. defend to the death your right to say it in french. how to say do it right in french

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