

NNPC PROOFREADING EXERCISE (MARCH 13 2023)



Champagne is a type of sparkling wine made from grapes grown in the Champagne region of France. It is known for its bubbles and is often served to celebrate special occasion's such as weddings and New Years Eve. The process of making champagne is quite complex and involves two fermentation's. The first fermentation turns the grape juice into still wine, and the second fermentation adds the bubbles. Champagne is usually made using three types of grapes: Chardonnay, Pinot Noir, and Pinot Meunie. The grapes are harvested by hand and then pressed to extract the juice, which is then fermented in stainless steel or oak barrels. Once the champagne is bottled, it is aged in cellars for a minimum of 15 months before being sold



NNPC PROOFREADING EXERCISE (MARCH 13 2023)



THE ERRORS ARE:

1. "occasion's" should be "occasions"
2. "New Years Eve" should be "New Year's Eve"
3. "fermentation's" should be "fermentations"
4. "Pinot Meunier" is misspelled as "Pinot Meunie"
5. "harvested by hand and then pressed to extract the juice" should, according to some, be "harvested by hand and pressed to extract the juice"
6. "before being sold" should be "before being sold."

