

Langer Abgang / Wine and Vinegar

A FILM BY PRISCA KOLLER
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LIST OF DIALOGUES - ENGLISH

SCENES 1, 2, 3 (different shots, montage) no dialogue

SCENE 4: RESTAURANT OF CHÂTEAU INTERIOR / DAY

Jean and his boss prepare the restaurant for the evening.

JEAN: Any reservations?

BOSS: Just regular customers. There might be some new ones, it's Friday.

BOSS: Do you recommend Riesling with the sole?

JEAN: I'd suggest something drier with the saffron sauce, maybe a Pinot Blanc.

BOSS: Right. – Another one and a half hours.

SCENE 5: RESTAURANT OF CHÂTEAU INTERIOR / EVENING

Jean attends guests.

MISTER DUMONT: What do you suggest?

JEAN: With the lamb I propose a local Syrah, it tastes of pepper and berries, or a strong Châteauneuf-du-Pape.

MISTER DUMONT: The Syrah.

JEAN: Thank you.

BOSS: Did you enjoy your meal so far?

DUMONTS: Yes.

BOSS: Have a nice evening.

DUMONTS: Thank you. The same to you.

JEAN: Lingering finish.

SCENE 6: LAB

INTERIOR / DAY

Jean works in the lab. The boss enters.

BOSS: Last night again only elderly people came.

BOSS: With a trendy wine we could attract younger customers. Why not produce a Dôle?

JEAN: We're much too small for that.

BOSS: Then let's expand!

JEAN: And how?

BOSS: It's all just a question of marketing. There will be somebody here this afternoon. He's called Luc.

JEAN: Oh, I see.

BOSS: Don't worry. He won't bother you.

SCENE 7 (Luc outside) no dialogue

SCENE 8: RESTAURANT OF CHÂTEAU

INTERIOR / DAY

Luc rummages in Jean's things.

LUC: Hello?

JEAN: What are you doing?

SCENE 9 (landscape) no dialogue

SCENE 10: WINE-CELLAR

INTERIOR / DAY

Jean offers Luc his best wine.

JEAN: Our barrique wine, fully mature. 1995 was a good year. It won several prizes. It's Catherine Deneuve's favourite wine.

LUC: How much did you produce?

JEAN: 1,600 bottles.

LUC: And how many are left?

JEAN: About 150.

LUC: That's not a lot.
JEAN: What kind of wine do you produce?
LUC: None at the moment.
LUC: A nice insignia. – Thank you. – By the way, my name's Luc.
JEAN: Jean.
LUC: Pleased to meet you.
JEAN: Nice acidity.
LUC: Mmmh, it has potential.
JEAN: What do you mean by that?

SCENE 11: RESTAURANT OF CHÂTEAU

INTERIOR / EVENING

Jean serves a bottle of wine. The cork breaks.

JEAN: I'm sorry.
ANDREAS: Never mind. It can happen to anyone.
LUC: No problem. Just a second.
LUC: There you are!
JEAN: Please excuse me.
LUC: Would you like to taste it? Women are better wine tasters, they have a keener scent.
NADJA: Very good.

SCENE 12: THE BOSS' OFFICE

EXTERIOR / EVENING

Jean knocks at the door. The boss opens.

BOSS: Jean?
JEAN: Can I talk to you for a second?
BOSS: Of course.

JEAN: I've developed a new grape assembly. Matured in our barriques, we could sell it as an exclusive wine. Your father would have liked the idea.

BOSS: Come in for a moment.

SCENE 13: THE BOSS' OFFICE

INTERIOR / EVENING

Jean enters and sees Luc.

BOSS: We're discussing the marketing concept.

LUC: For the new Dôle.

BOSS: Couldn't we include Jean's ideas?

LUC: Tradition or progress.

BOSS: Wine connoisseurs still love barrique wines.

JEAN: Why change anything?

LUC: Because nobody wants to pay the price. Tank wines are much cheaper.

BOSS: I can't make up my mind right now. I'm sorry.

SCENES 14 (Jean drinks), 15 (wine insert) no dialogue

SCENE 16: BARRIQUE-CELLAR

INTERIOR / DAY

Luc leads Jean through the barrique-cellar.

LUC: More turnover, export... A real leap forward. We'll just buy the additional grapes.

LUC: They (barriques) are beautiful, but much too complicated to handle.

JEAN: Tank wines are tasteless and colourless.

LUC: This is a prejudice. Normally, there are no problems. If so, we might still apply oak chips.

SCENE 17: TANK-CELLAR

INTERIOR / DAY

The new tanks are being delivered.

LUC: Aren't they beautiful. Absolutely hygienic.

DELIVERYMAN: Thanks.

JEAN: Watch out!

SCENE 18 (wine insert) no dialogue

SCENE 19: TANK-CELLAR

INTERIOR / DAY

Harvest of grapes in October. The boss checks on the process.

BOSS: Hello.

VINTNER: Hello.

BOSS: How's the result? Did we work well?

VINTNER: 97 Oechsle degrees. Hats off.

LUC: Then let's fill the tanks.

SCENES 20 (wine insert), 21 (Jean in bed 1) no dialogue

SCENE 22: TANK-CELLAR

INTERIOR / DAY

Botling of wine. The boss gets to see the new etiquette.

BOSS: The Canadians called. They'll be here the week after next.

LUC: Okay, by then all will be tidy here.

BOSS: What are you doing? This isn't your job. We need you in the restaurant.

LUC: Leave him alone.

SCENES 23 (Jean with utensils), 24 (Jean in bed 2) no dialogue

SCENE 25: TANK-CELLAR

INTERIOR / NIGHT

Jean wants to poison the new wine in the tanks. Luc catches him.

LUC: What are you doing?

LUC: Leave my wine alone! Have you gone crazy?!

JEAN: Luc? Luc! Luc!!!

JEAN: My God! What have I done?

SCENE 26 (wine insert) no dialogue

SCENE 27: CHÂTEAU

EXTERIOR / MORNING

Jean wants to flee, but the boss stops him.

BOSS: Hello. Have you seen Luc?

BOSS: Where are you going?

JEAN: I'm going walking.