Transmission of an established geographical indication of spirit drinks

1. TECHNICAL FILE

1.1. Name and Type

1.1.1. Name(s)

jonge jenever/jonge genever (nl)

1.1.2. Category

19. Juniper-flavoured spirit drinks

1.1.3. Applicant country(ies)

Netherlands

Belgium

1.1.4. Application language:

English

1.1.5. Geographical indication type:

PGI - Protected Geographical Indication

1.2. Contact details

1.2.1. Applicant name and title

Applicant name and title	Ministerie van Economische Zaken
Legal status, size and composition (in the case of legal persons)	
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Applicant name and title	Flanders: Flemish Government Department of Agriculture and Fisheries
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Applicant name and title	Région de Wallonie: Service public de Wallonie (SPW), Direction générale opérationnelle Agriculture, Ressources naturelles et Environnement (DGARNE), Département des Politiques européennes et des Accords internationaux, Direction de la Politique Agricole
Legal status, size and composition	

(in the case of legal persons)	
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Applicant name and title	Brussels Capital Region: Economie et emploie, Cellule Agriculture
Legal status, size and composition (in the case of legal persons)	
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1.2.2. Intermediary details

Intermediary name	Vinum et Spiritus Association Belgium
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Intermediary name	SpiritsNL
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Country	Netherlands
Phone	+31 85 273 6075
E-mail(s)	info@spiritsnl.nl

1.2.3. Interested parties details

1.2.4. Competent control authorities details

Competent control authority name	Federale Overheidsdienst Economie, KMO, Middenstand & Energie, Algemene Directie Controle en Bemiddeling
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Competent control authority name	Nederlandse Voedsel en Warenautoriteit (NVWA)

	Hoofdkantoor NVWA
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Country	Netherlands
Phone	+ 31 88 233 33 33/ + 31 800 04 88
E-mail(s)	info@nvwa.nl

1.2.5. Control bodies details

1.3. Description of the spirit drink

Title – Product name	jonge jenever / jonge genever
Physical, chemical and/or organoleptic characteristics	1. Concise Description "Jonge jenever"/ "jonge genever" is a geographical indication (GI) for a spirit drink obtained by flavouring ethyl alcohol of agricultural origin and/or (a) distillate(s) of grain(s) with juniper berries (Juniperus communis L. and/or Juniperus oxicedrus L.), containing a minimum alcoholic strength of 35% vol. and with a minimum of 1,5% and less than 15% of moutwijn in the pure alcohol volume of the final product, so that the distillate has the discernible specific

	organoleptic characteristics of the specific raw materials used, especially of the distillate(s) of grains. 2. Physical, chemical and/or organoleptic characteristics 2.1 Minimum alcoholic strength of the final product: 35% vol. 2.2 Clarity: clear 2.3 Colour: none 2.4 Sweetening: within the limits of rounding off the final taste (max 10 g/l) 2.5 Must contain a minimum of 1,5% and less than 15% of distillate(s) of whole grains in the pure alcolhol volume of the final product, obtained by distillation between 80% and 40% vol. The traditional term used for such distillates in certain regions could be referred to as "moutwijn". 2.6 The distillate has the discernible specific organoleptic characteristics of the specific raw materials used, especially of the distillate(s) of grains. Its variety of taste and smell can differ with the used percentage of the malty flavour deriving from using "moutwijn" and further flavours can include carefully selected (distillates of) botanicals and/or the use of sugar. The taste of the Juniper berries should be

	discernable, albeit it moderately. The common element of all jenevers/genevers is that the spirit is obtained by flavouring ethylalcohol of agricultural origin and/or (a)distillate(s) of grain(s) with juniper berrries (Juniperus communis L. and/or Juniperus oxicedrus L.) and that the spirit must contain moutwijn. Compared to jenever/genever with a minimum alcoholic strength of 30% vol, jonge jenever/jonge genever must contain a minimum alcoholic strength of 35% vol., is without color an has the limitation of the rounding off (max rounding 10 g/l) with a minimum of 1,5% and less than 15% of moutwijn in the pure alcohol volume of the final product.
Specific characteristics (compared to spirit drinks of the same category)	”Jonge jenever”/ ”jonge genever" distinguishes itself within the "juniper-flavoured spirit drinks" category by the characteristics inherent in: - the distillate(s) of grains - the minimum alcoholic strength by volume of the final product: 35%, - a minimum of 1,5% and less than 15% of moutwijn in the pure alcohol volume of the final product, Moutwijn is only made from whole grains of wheat, rye, barley, maize, oats, buchwheat and/or triticale. - the limitation of the rounding-

	off (max rounding 10 g/l). The use of (the amount of) moutwijn results in a vital difference in taste and aroma compared with other spirit drinks. The use of moutwijn - exclusively made out of grains obtained by distillation of between 80% and 40% vol - results in the full bodied and typical character of "jonge jenever"/"jonge genever". The more moutwijn is used, the more the taste of the "jonge jenever/jonge genever" is linked with the organoleptic aspects of grains. The factors which distinguish jonge jenever/jonge genever from other jenevers/genevers are: the differences in the production process, inclusing differences reflected in the legal definitions: the more limited geography and the personal skills and knowhow of the distiller

1.4. Define geographical area

1.4.1. Description of the defined geographical area

The geographical area concerned is the Kingdom of Belgium and the Kingdom of the Netherlands. The stage in the production process of the final product that has given the spirit drink its character and its essential definitive qualities must take place in the regions mentioned. Reduction by addition of water, bottling and packaging may be performed outside the geographical areas concerned.

1.4.2. NUTS area

NL	NEDERLAND
BE	BELGIQUE-BELGIË

1.5. Method for obtaining the spirit drink

Title – Type of method	
Method	Jonge jenever/ jonge genever producers use ethyl alcohol of agricultural origin and/or grain distillates including moutwijn. The grain distillate results from the following production process: The grain(s) (wheat, rye, barley, maize, oat, buckwheat and/or triticale) are coarsely ground. The resulting grist is brewed in the presence of water to obtain a mixture which is heated to obtain the wort. Malt and/or enzymes may be added to facilitate the saccharification of the starch. The wort is fermented if necessary with the aid of yeasts. The fermented wort is distilled in simple or multiple batch distillation with reflux or a column distillation process. The alcohol is flavoured by contact with common juniper (Juniperus communis L.) or prickly juniper (Juniperus oxycedrus L.) berries and, if required, other aromatic plants, provided these do not impart a dominant

	characteristic relative to the juniper berries. The resulting flavoured alcohol can be redistilled. It can be matured/aged in wooden barrels or stored in other types of recipients.

1.6. Link with the geographical environment of origin

Title – Product name	
Details of the geographical area or origin relevant to the link	The term "genever" has become by tradition the common name used for this spirit drink which developed considerably in the Low Countries (Belgium and the Netherlands) from the beginning of the 17th century and in French Flanders, in some Länder of Germany in the second half of the eighteenth century. An important historical work of reference, elaborated by prof. dr. Eric Van Schoonberghe, was published in 1996 ("Jenever in de lage landen", Eric van Schoonberghe, Stichting Kunstboek, 1996). The distillation process is of all times and all places. 1) Medicinal use The Arab knowledge about the

	distillation of waters , brought together at the university of Alexandria in the 2nd A.D., reached the West through the crusades and the Moorish colonies in Spain and Sicily, were spread around Europe through the universities of Bologna and Montpellier and though the convents. In the Low Countries, the convents of the Cistercians of Ter Duinen and Ter Doest took on the responsibility of disseminating this knowledge. It is no coincidence that the first text in Middle Dutch about alcohol ,"aquavit" or "water of life" was written near Bruges (Copied by Joannes van Aalter in 1351 and preserved by the Royal Library of Brussels). This "water of life" was used as a remedy for a wide range of ailments. Its medicinal strength was increased by macerating lots of berries, seeds and spices in it. During the 12th century Western European countries discovered alchemy, a philosophical mixture of religion, magic and astrology. Already in 1266, Jacob van Maerlant wrote in his encyclopaedia of the natural world about the medicinal characteristics of juniper berries (Der Naturen Bloeme, Leiden, Bibliotheek der Rijksuniversiteit). Juniper berries cooked in rainwater were excellent for remedying abdominal pain. If, on the other hand, they were cooked in wine, they healed intestinal cramps. These

	"digestives" were the distant precursors of our current genièvre/jenever/genever. This deep faith in the medicinal strengths of juniper berries can also be found in many manuscripts of the Middle Ages. It was recommended to bathe in rainwater in which juniper berries had been cooked to cure skin diseases and intestinal disorders. The smoke of burning juniper berries and wood was used to disinfect places in which plague victims had lived, a remedy recommended by the famous Flemish physician and botanist Rembertus Dodonaeus or Rembert Dodoens (1517-1585) who is best known for his herbal Cruydeboeck (Rembert Dodoens, Cruydenboeck, 1554, Rijksmuseum Amsterdam), written in old Flemish and published in 1554. Common juniper is a coniferous tree of the Cupressaceae family. Its scientific name is Juniperus communis L. Common English name: Common Juniper. Common French name: Genévrier commun. Dutch name: Jeneverbes ("juniper berry"). German name: Wacholder. Walloon names: Pèkèt ("juniper berry"). 2) From medicinal to a larger culinary use By the 15th century, these "water

	of life"-products belonged to the culinary recipes and were no longer simply regarded as medication. 3) Craftsmanship and a switch from wine to mead and beer In the 16th century, many books appeared dealing with distilled waters. In "Dit is die rechte conste om allerhande wateren te distilleren" (Willem Vorsterman, published in 1520 in Antwerp, Koninklijke Bibliotheek Albert 1, Brussel) (Here is all the art for distilling many waters), the medicinal strengths of aquavit distilled from wine were explained in depth. It contains a warning however about excessive consumption: "it purifies the five senses of man of any melancholy and any impurity if it is drunk in moderation". The most important work of the 16th century is without a doubt "Een constich distilleerboeck" (An ingenious book about distillation) (Philippus Hermanni, the first edition of which was published in 1552 by Jan Roelands in Antwerp, Rijksarchief Gent). Philippus describes not only the medicinal waters such as "the water of juniper berries", but he also deals in detail with the production (distillation facilities) of water-of-life. Different sources such as books on beekeeping, agriculture and horticulture mention that in

	the Low Countries more and more water-of-life was being distilled from mead and beer, instead of wine. The reason for this distilling method is connected to the disappearance of vineyards after the bad harvests between 1511 and 1524 and to the period of cold that started in 1540 and became increasingly marked from 1590. 4) Birth of 'Genever' and its spreading over neighbouring countries In the 17th century, but already at the end of the 16th century, in the seventeen provinces including Belgium, the Netherlands and French Flanders, wheat water-of-life became very popular, to the point where the distillation of flat beer was abandoned and replaced with a brew of fermented grain of barley, rye and malt. Sometimes, this wheat water-of-life was flavoured with juniper berries, aniseed, caraway or fennel. The presence of the juniper plant in our regions and the deep faith in its medicinal strengths certainly played an important part: genever was born. In 1601, the archdukes, Albert and Isabella, issued a proclamation prohibiting the

	production and sale of water-of-life distilled from grain, fruits and vegetables in the Southern Netherlands. The authorities were also concerned about the excessive use of water-of-life and were of the opinion that the grains were to be used to bake bread and not to be distilled into wheat water-of-life. The ban on distilling was, however, not always respected: illegal distillation won the day and the proclamation was issued 18 times during the course of the 17th century! Many distillers fled the country and joined their colleagues who had emigrated earlier because of the wars of religion. Flemish distillers were to be found at this time in the Northern Netherlands but also in Cologne, Berlin and Nuremberg. In 1604, in the French Calvinist city of La Rochelle, four of the eight distillers were Flemish. They distilled "brandy" the concentration of which was expressed in "Dutch proof". In 1624, Jean van den Booguert and Franz Loodewijck began a Cognac distillery at Tonnay-Charente. In London, the Flemings were producing "brandy" and "gin". During the so called Golden Age in the 17th century the distilleries flourished in the Netherlands, especially in the most important ports of Amsterdam and Rotterdam. Because of the pollution that resulted from this industry, most of the distilleries moved out to Weesp near

	Amsterdam, and to neighbouring town of Schiedam in the vicinity of Rotterdam. Especially in Schiedam the number of genever distilleries exploded and as a result Schiedam became known as the Genever capital of the country 5) Genever and its rural environment In the 18th century, the distillation of wheat water-of-life was allowed once again, or even encouraged under the Austrian government (1713-1794) – except in the event of a shortage of grain. The authorities were not really interested in wheat water-of-life but rather more in the draff. Draff is the non-volatile residue of the first distillation of a brew of grain fermented in the still. This protein-rich draff was used as feed for livestock and perfectly complemented their winter diet. It was mainly used to fatten cattle. The manure from these animals; rich in phosphorus and nitrogen as well as the ashes of the wood and peat of the furnaces were used to fertilise the agricultural land; thanks to this, the three-year crop rotation system could be avoided. The fertilised agricultural land not only produced more but could be used continuously. Many farms, especially in Eastern-Flanders, had a distillery to produce draff.

	6) Genever and the effects of the industrial revolution: old and new systems In the 19th century, the production of genever reached hitherto unreached levels. The distillers took an active part in the first industrial revolution. They quickly introduced steam generators to heat the boilers and steam engines for operating the pumps and machines. From 1829, many distillers acquired a distillation column which allowed continuous distillation and was economic to operate. New, cheaper raw materials were used such as beets, beet molasses, potatoes, maize and Jerusalem artichokes. Eminent scientists such as Dubrunfaut and Pasteur optimised the starch saccharification process as well as the fermentation process. In this respect, they boosted the use of thermometers, hydrometers, microscopes and litmus papers to measure the degree of acidity. In the last quarter of the 19th century, fermentation and alcohol plants were created in the big cities producing cheap neutral spirit on a large scale to sell it all over the world. This neutral spirit, distilled in general using beet molasses, was used more and more to prepare genever, which made it lose its typical grain taste. The agricultural distillers stuck to

	the "old system". The competition from cheap industrial alcohol as well as the increase in excise duty strongly disadvantaged the agricultural distillers. Many agricultural distilleries closed following the emergence of artificial fertiliser and competition from farmers who concentrated more and more on livestock. Some distillers remained artisanal with very specific local genever, while others bought alcohol with which they prepared genever and liqueurs of a more regional character, composed of varying proportions of "grains", but especially resulting in lower costs to compensate for the duty. 7) Geopolitical effects of the World War In the 20th century, the political situation dramatically changed habits. Indeed, during the First World War, the copper from the distillation apparatus was used to produce munitions. After the war, many distillers found themselves obliged to close. To cap it all, the Vandervelde Act was published in 1919 prohibiting spirits to be sold in public places and allowing the sale of spirits only if at least two litres of genever were bought. Workers could no longer afford to buy this drink and the sale of genever collapsed leading to a

	slow decline in the consumption of genever. Especially in the Netherlands changes in the recipe of jenever / genever appeared after the Second World War. Two different types of jenever / genever emerged: oude- and jonge jenever/genever. These types do not refer to aging, but to different recipes. The old recipe of jenever is rather different from the recipe of jenever that is nowadays produced and consumed, especially within the Netherlands. Distillation of neutral alcohol was in the old days not possible. The jenever spirits had a very distinct taste of what is nowadays still called ”moutwijn”, a distillate of grain(s) with a strong grain flavour. In order to adapt the taste to the wishes of the consumers the taste was mellowed with juniper berries, or in Dutch “jeneverbessen”. Also other herbs and spices were added, and this formula proved to be very successful in winning the consumers. Nowadays many jenevers are produced on the basis of neutral alcohol, although all jenevers need to contain a percentage of moutwijn and other herbs & spices. The most popular type of jenever in the Netherlands is called “jonge jenever”, after its new recipe. This jenever was developped largely on the basis of neutral alcohol and only has a small percentage of moutwijn. The

	orginal type of jenever is called “oude jenever”, after its old recipe, and has a higher percentage of moutwijn in accordance with the old recipe of jenever. Over the years, the " genever " name has acquired a reputation that extends far beyond national borders and is therefore protected against fakes and imitations, something which has guaranteed the quality of this traditional product to the consumer and has enabled producers to retain their commercial value-added inherent in their skills, the source of this reputation. Elements that illustrate the tangible and intangible cultural heritage of “jonge jenever/jonge genever”: - Important literature about “jonge jenever/jonge genever”: o “Lof van de jenever” from the famous poet Robert Hennebo. Published for the first time in 1718 o “Jenever” from Willem Verstraaten, published in 1994 o “Genever: 500 Years of History in a Bottle” by Veronique Van Acker, published in 2003, provides an enlightening review of genever's colorful past and offers tempting options for making it

	part of your future o The famous novel “Het verdriet van België” (the sorrow of Belgium) from Hugo Claus mentions several times jenever o “Jenever een belgische belevenis” from Ronald Ferket en Hugo Elseman, published in 1987 o “Jenever in de lage landen” from Eric Van Schoonenberghe, published in 1996 o Today NL & BE Google research show more than 265.000 hits on jonge jenever /jonge genever. In the Netherlands jonge jenever /jonge genever is a popular distilled spirit. In 2016, within the Netherlands, almost 400.000 litres of jonge jenever / jonge genever were consumed within the Netherlands - In the Dutch army officers receive the Officer’s cross after 15 years of service. The cross is also known as the Genever cross, for the officers receive the cross and a glass of genever. The Officer's Cross was installed in 1844 by King William II. He particularly wanted to give the officers token of appreciation. - The town of Schiedam has an annual genever festival (www.jeneverfestival.nl) - Since 1902 the town of Schiedam has an authenticity seal that guarantees that the genever, made in Schiedam, is according to

	this strict Schiedam regulation. This authenticity seal is recognized by both the signature of the mayor and municipal clerck of Schiedam - since 1996 the Netherlands have a national jenever museum in Schiedam (www.jenevermuseum.nl) - There is a Belgian jenever museum in Hasselt (http://www.jenevermuseum.be/en)
Specific characteristics of the spirit drink attributable to the geographical area	The geographical area is characterised by the presence of juniper plants and by the deep faith in the medicinal strenghts of juniper berries. As well in history, juniper-flavoured spirit drinks have become very popular in this area that extends around the Spanish Low Countries and some peripheral areas. Even today Jenever/Genever is considered to be the national spirit drink in the Netherlands and Belgium. The knowledge of brewing and distilling has always been very important in the region. Therefore juniper-flavoured spirit drinks contain in the area a minimum of 1,5% of distillate(s) of whole grains in the pure alcohol volume of the final product from wheat, rye, barley, maize, oats,

	buckwheat and/or triticale, obtained by distillation of between 40% and 80% vol. Moutwijn is the traditional term used tot refer to this distillate.
Causal link between the geographical area and the product	

1.7. Requirements in EU, national or regional

1.8. Supplement to the geographical indication

Supplement to the geographical indication	Supplement tot the geographical indication
Definition, description or scope of the supplement	If the geographical indication ”jonge jenever”/”jonge genever” is supplemented by the geographical name “Belgian” or “Dutch”, (e.g. Dutch jonge jenever, Belgian jonge genever), the product is totally produced (excluding reduction, bottling and packaging) in these geographical areas. The geographical indication “Jonge Jenever”/”Jonge Genever” may be used with another geographical name being a smaller geographic unit than Belgium or The Netherlands provided the product is totally produced (excluding reduction, bottling and packaging) in these smaller geographical units, and, if applicable, in accordance with the other geographical indications registered under EU spirit drinks legislation.

1.9. Specific labelling rules

Title	Maturation/reference to the age
Description of the rule	Products which are aged for a minimum of one year in wooden barrels or casks may bear a reference to the duration of maturation or ageing (in the meaning of Annex I N°8 of Regulation EC 110/2008). Products which are aged for a minimum of one year in wooden barrels or casks and that are commercialized in the Kingdoms of Belgium and/or the Netherlands must bear a reference to the duration of maturation or ageing of which details (such as the beginning, the ending and the area of the ageing process, the traceability from bottle to cask.....) are mentioned in an official register (e.g. excise register). The products stored for at least two years in other types of recipients (e.g. steel tanks…) may bear a reference to their storage. These references and the terminology used may not mislead the consumers.

Title	"jonge graanjenever"/jonge graangenever"

Description of the rule	In accordance with the EU-regulation on spirit drinks the denomination "jonge jenever” /”jonge genever” may be named as “jonge graanjenever”/”jonge graangenever”, only for spirit drinks obtained by flavouring ethyl alcohol of agricultural origin obtained exclusively from grains and/or grain distillate(s) with juniper berries (Juniperus communis L. and/or Juniperus oxicedrus L.) and containing a minimum of 1,5% and less than 15% of moutwijn in the pure alcohol volume of the final product, so that the distillate has the discernible specific organoleptic characteristics of the specific raw materials used, especially of the distillate(s) of grains. Jonge graanjenever/jonge graangenever can only be processed in the Kingdom of Belgium or the Kingdom of the Netherlands and in conformity with the definition hereafter: - Minimum alcoholic strength by volume of the finished product: 35% vol. - With a minimum of 1,5% and less than 15% of moutwijn in the pure alcohol volume of the final product, obtained by distillation of grains between 80% and 40% vol. If the name “jonge graanjenever”/”jonge graangenever” is supplemented by

	the geographical name "Belgian" or "Dutch" (e.g. Dutch jonge graanjenever, Belgian jonge graangenever), the product is totally produced (excluding reduction, bottling and packaging) in these geographical areas. The name "jonge graanjenever"/"jonge graangenever" may be used with a geographical name being a smaller geographic unit than Belgium or The Netherlands provided the product is totally produced (excluding reduction, bottling and packaging) in these smaller geographical units, and, if applicable, in accordance with the other geographical indications registered under EU spirit drinks legislation.

2. OTHER INFORMATION

2.1. Supporting material

File name:	NO_20170622_AutorisatieVO.pdf
Description	autorisatie Vlaamse overheid
Document type	Product specification:

File name:	autorisatie Wallonie aug 2017.pdf
Description	autorisatie Wallonie
Document type	Product specification:

File name:	Brussel_Scan authorisatie Nederland Vruchten-Jonge-Oude jenever.pdf
Description	autorisatie Brusselse regio
Document type	Product specification:

File name:	antwoordbrief jonge jenever 31-08-2017.pdf
Description	letter to the European Commission with reaction to the questions
Document type	Product specification:

2.2. Link to the product specification

Link:	