Transmission of an established
 geographical indication for a spirit drink

— Armagnac

EU NO: PGI-FR-02032
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 ’

**1. technical FILE**

1. Name and type
2. Name (s)
Armagnac (fr)
3. Category
4. Wine spirit
4. Country of the applicant France
5. Language of the request:
French
6. Type of geographical indication:
PGI — Protected Geographical

 contact details

1.2.

1.2.1. Name and position of the applicant

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| Name and position of the applicant | SYNDICAT DE DEFENSE DES APPELLATIONS DES VIGNOBLES ARMAGNAC GASCOGNE |
| Legal status, size and composition (in the case of legal persons) | Status: Trade associationComposition: producers, distillers, |

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|  | farmers. marketers |
| Nationality | France |
| Address | Rue des Vignes,32800 EAUZEFRANCE |
| Country | France |
| Telephone | (33) (0) 5 52 09 85 41 |
| E-mail address (es) | odg.armagnac@orange.fr |

1.2.2. Intermediary’s contact details

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| Name of the intermediary | Ministry of Agriculture and Food |
| Address | General Enterprise and Economic Performance of the European Union (DGPE)Office for wines and other drinks3 Rue Barbet de Jouy75349 Paris Cedex 07 PSFrance |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | liste-cdc-vin-aop- DGPAAT@agriculture.gouv.fr |
| 1. Contact details of interested parties
2. Detailed information on the competent control authority
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| Name of the supervisory authority | Institut National de l’origine et de la |

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| competent | Qualité (INAO) |
| Address | 12, rue Henri Rol-TanguyTSA 3000393555 Montreuil sous bois CedexFrance |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | info@inao.gouv.fr |

1. Detailed information on the inspection bodies

1.3. Description of the spirit drink

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| Heading — Name of the product | — Armagnac |
| Physical, chemical and/or organoleptic characteristics | 1 Organoleptic characteristics:The controlled appellation of origin "Armagnac", integrated or not with the complementary geographical names "Bas Armagnac", "Armagnac Ténarèze", "High Armagnac", presents a balance and an aromatic style which evolve with the duration of the aging: from waters- young, warm and with aromas of fresh fruits, flowers and woods, until the old spirits, more rounded, ample and with advanced aromas of cooked or candied fruits, spices and rancio, very complex and elegant.During the aging process, the hues of Armagnac evolve from pale yellow to orange, amber then mahogany. |
|  | 2 Physicochemical characteristics:Only controlled spirits with a minimum alcoholic strength by volume of 40% vol., A minimum volatile substance content of 200 grams per hectolitre of pure alcohol and a percentage of alcohol content, |

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|  | may be released for consumption. maximum in methanol less than 100 grams per hectolitre of pure alcohol.When marketing to the consumer, the hue must be able to respond to a minimum absorbance of 0.1 to 420 nm for a path of 10 mm. |
| Specific characteristics (incomparison with other spirituous beverages of the same category) | As a result of the regular water supply to the vineyard, produced by the high level of water precipitation in the West of the zone and by the high water retention on the east, the specific white or rosé wine of the Armagnac designation is characterised by an important productivity which has a number of advantages for the production of alcohol and acid distillation wines, two essential characteristics for the final quality of the Armagnac spirits.Indeed, total acidity enables wine to be naturally preserved during the winter months until distillation, and the low alcoholic strength leads to an increased concentration of flavourings contained in wines. To prevent the increased formation of acetaldehyde in eaux-de-vie, sulphiting of grapes, musts and wines is prohibited. Similarly, in order to avoid the deterioration of the wines kept for too long, the distillation deadline is 31 March of the year following the harvest. This rule strongly limits the organoleptic defects of new eaux-de-vie.The traditional equipment of distillation of Armagnac, whose yield in alcohol is limited by the capacity |
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|  | of the boiler or by the daily flow of the apparatuses, as well as their heating with the naked fire makes it possible to preserve most of the aromas of the wine, whereas the use of copper as a distillation apparatus facilitates the elimination of undesirable compounds: sulfur derivatives, fatty acids, etc.The distillation is made at a TAV of less than 72.4%, which is therefore relatively low, which makes it possible to guarantee a high content of specific volatile substances, which is reflected in the nose by the aromatic intensity and in the mouth by the power and the aromatic persistence.The rules of aging: under sessile, peduncolate oak, or their cross-breed, for at least one year, combined with the climatic conditions that prevail in the cellars, themselves conditioned by the external climate provide its specific colour to "Armagnac", integrated or not with the complementary geographical names "Bas Armagnac", "Armagnac Ténarèze", "Haut Armagnac". The colour changes from pale yellow to orange, amber and mahogany for the oldest eaux-de-vie. Thus the aged eaux-de-vie cannot be colorless, their color corresponding to a minimum absorbance at 420 nm of 0.1 for an optical path of 10 mm.This is the same combination of the ageing factors, which make it possible to gradually move up spirits young, warm, and flavourings of fresh fruits, flowers and wood, with more round aromas, and more advanced with new aromatic notes (cooked or candied fruit, spices and rancio).It is also translated into an increasing complexity of the aromatic profile accompanied by a significant extension of the persistence in the mouth.The TAV is adjusted, if necessary, by the addition of water according to the marketing objective. This carried out during the whole of the ageing and the finishing by the cellar master, depending on the kind of premises, makes it possible to preserve the balanced character of spirits and to retain all its organoleptic characteristics. |
| Heading — Name of the product | Blanche Armagnac |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics:

The registered designation of origin ‘Armagnac’, completed by the word ‘Blanche Armagnac’, does not have any colouring. It therefore retains flavours of fresh fruits or flowers, intense and fine.1. Physico-chemical characteristics:

Only controlled spirits with a minimum alcoholic strength by volume of 40% vol., A minimum volatile substance content of 200 grams per hectolitre of pure alcohol and a percentage of alcohol content, may be released for consumption. maximum in methanol less than 100 grams per hectolitre of pure alcohol. |
| Specific characteristics (in comparison with other spirituous beverages of the same category) | Thanks to the regular water supply to the vineyard caused by the high level of rain in the western part of the area and by the high level of water retention on the east, the specific white or rosé varieties of the Armagnac denomination are characterised by an important productivity which has numerous advantages for the production of alcohol and acid distillation wines, two essential characteristics for the final quality of the Armagnac spirits.Indeed, total acidity enables wine to be naturally preserved during the winter months until distillation, and the low alcoholic strength leads to an increased concentration of the aromas contained in wines. To prevent the increased formation of acetaldehyde in eaux-de-vie, sulphiting of grapes, musts and wines is prohibited. Similarly, in order to avoid the deterioration of the wines kept for too long, the distillation deadline is 31 March of the year following the harvest. This rule strongly limits the organoleptic defects of new eaux-de-vie.The traditional equipment of distillation of Armagnac, whose yield in alcohol is limited by the capacity of the boiler or by the daily flow of the apparatuses, as well as by their heating with the naked fire, makes it possible to preserve most of the aromas of the wine, whereas the use of copper as a distillation apparatus facilitates the elimination of undesirable compounds: sulfur derivatives, fatty acids, etc.The distillation is made at a TAV of less than 72.4%, which is therefore relatively low, which makes it possible to guarantee a high content of specific volatile substances, which is reflected in the nose by the aromatic intensity and in the mouth by the power and the aromatic persistenceThe resting period that the spirits Blanche Armagnac undergo takes place in inert containers. For that reason, they have no colouring and retain flavourings of fresh fruits or flowers, intense and fine fruits.The TAV is adjusted, if necessary, by the addition of water according to the marketing objective. This is carried out during the whole ageing period by the cellar master, whose know-how allows to preserve the balanced character of the spirit and to retain all its organoleptic characteristics. |

1.4. Definition of the geographical area

1.4.1. Description of the geographical area
 1. Geographical area

Only spirits that have undergone the stages of ageing and/or rest and completed in the geographical area are entitled to the registered designation of origin ‘Armagnac’. The geographical area is made up of the following municipalities:

Department of Gers:

Aignan, Antras, Arblade-le-Bas, Arblade-le-Haut, Armentieux, Armous-et-Cau, Auch, Augnax, Aurensan, Auterive, Avéron-Bergelle, Ayguetinte, Ayzieu, Barcelonne-du-Gers, Barran, Bascous, Bassoues, Bazian, Beaucaire, Beaumarchés, Beaumont, Belmont, Béraut, Bernède, Berrac, Bétous, Bezolles, Biran, Blaziert, Bonas, Boucagnères, Bourrouillan, Bouzon-Gellenave, Bretagne-d’Armagnac, Le Brouilh-Monbert, Brugnens, Cahuzac-sur-Adour, Caillavet, Callian, Campagne-d’Armagnac, Cannet, Cassaigne, Castelnau- d’Anglès, Castelnau-d’Arbieu, Castelnau-d’Auzan, Castelnau-sur-l’Auvignon, Castelnavet, Castéra- Lectourois, Castéra-Verduzan, Castex-d’Armagnac, Castillon-Debats, Castillon-Massas, Castin, Caumont, Caupenne-d’Armagnac, Caussens, Cazaubon, Cazaux-d’Anglès, Cazeneuve, Céran, Cézan, Condom, Corneillan, Couloumé-Mondebat, Courrensan, Courties, Crastes, Cravencères, Dému, Duran, Durban, Eauze, Espas, Estang, Fleurance, Fourcès, Fustérouau, Galiax, Gavarret-sur-Aulouste, Gazaupouy, Gazax- et-Baccarisse, Gée-Rivière, Gondrin, Goutz, Goux, Haulies, Le Houga, L’Isle-de-Noé, Izotges, Jegun, Jû-Belloc, Juillac, Justian, Labarrère, Labarthète, Labéjan, Ladevèze-Rivière, Ladevèze-Ville, Lagarde, Lagardère, Lagraulet-du-Gers, Lahitte, Lalanne, Lamazère, Lamothe-Goas, Lannemaignan, Lannepax, Lanne-Soubiran, Lannux, Larée, Larressingle, Larroque-Engalin, Larroque-Saint-Sernin, Larroque-sur- l’Osse, Lasserade, Lasséran, Lasseube-Propre, Laujuzan, Lauraët, Lavardens, Leboulin, Lectoure, Lelin- Lapujolle, Lias-d’Armagnac, Ligardes, Loubédat, Loubersan, Louslitges, Loussous-Débat, Lupiac, Luppé- Violles, Magnan, Maignaut-Tauzia, Manciet, Mansencôme, Marambat, Marciac, Margouët-Meymes, Marguestau, Marsolan, Mascaras, Mas-d’Auvignon, Mauléon-d’Armagnac, Maulichères, Maumusson- Laguian, Maupas, Mérens, Miramont-d’Astarac, Miramont-Latour, Mirannes, Mirepoix, Monclar, Monguilhem, Monlezun-d’Armagnac, Montaut-les-Créneaux, Montégut, Montesquiou, Montestruc-sur-Gers, Montréal, Mormès, Mouchan, Mourède, Nogaro, Nougaroulet, Noulens, Orbessan, Ordan-Larroque, Ornézan, Panjas, Pauilhac, Pavie, Perchède, Pergain-Taillac, Pessan, Peyrusse-Grande, Peyrusse-Massas, Peyrusse-Vieille, Pis, Plaisance, Pouydraguin, Pouy-Roquelaure, Préchac, Préchac-sur-Adour, Preignan, Préneron, Projan, Puycasquier, Puységur, Ramouzens, Réans, Réjaumont, Riguepeu, Riscle, La Romieu, Roquebrune, Roquefort, Roquelaure, Roquepine, Roques, Rozès, Sabazan, Saint-Arailles, Saint-Aunix-Lengros, Saint-Avit-Frandat, Sainte-Christie, Sainte-Christie-d’Armagnac, Sainte-Radegonde, Saint-Germé, Saint-Griède, Saint-Jean-le-Comtal, Saint-Jean-Poutge, Saint-Lary, Saint-Martin-d’Armagnac, Saint-Martin-de-Goyne, Saint-Mézard, Saint-Mont, Saint-Orens-Pouy-Petit, Saint-Paul-de-Baïse, Saint- Pierre-d’Aubézies, Saint-Puy, Salles-d’Armagnac, Sansan, Sarragachies, La Sauvetat, Scieurac-et-Flourès, Séailles, Ségos, Sion, Sorbets, Tarsac, Tasque, Termes-d’Armagnac, Terraube, Tieste-Uragnoux, Toujouse, Tourdun, Tourrenquets, Tudelle, Urdens, Urgosse, Valence-sur-Baïse, Vergoignan, Verlus, Vic-Fezensac, Viella.

Department of Landes:

Aire-sur-l’Adour (partie rive droite de l’Adour), Arthez-d’Armagnac, Betbezer-d’Armagnac, Bourdalat, Castandet, Cazères-sur-l’Adour, Créon-d’Armagnac, Escalans, Le Frêche, Gabarret, Hontanx, Labastide- d’Armagnac, Lacquy (partie à l’est de la route départementale 934 Bordeaux―Pau), Lagrange, Losse, Lussagnet, Mauvezin- d’Armagnac, Mont-de-Marsan, Montégut, Parleboscq, Perquie, Roquefort, Sainte-Foy (partie à l’est de la route départementale 934 Bordeaux―Pau), Saint-Gein, Saint-Julien-d’Armagnac, Saint-Justin, Saint-Martin-d’Oney, Le Vignau, Villeneuve-de-Marsan.

Department of Lot-et-Garonne:

Andiran, Calignac (parcelles D 224p, D 225p, D 226 et D 228), Fieux, Francescas, Fréchou, Houeillès, Lannes, Lasserre, Lavardac (partie comprise entre la Gélise et la Baïse), Mézin, Moncrabeau, Nérac, Poudenas, Réaup-Lisse, Sainte-Maure-de-Peyriac, Saint-Pé-Saint-Simon, Sos.

The spirits are made from grapes harvested, vinified and wines that are distilled on the territory of these communes outside Losse, Mont-de-Marsan, Roquefort, Saint-Martin-d'Oney, Villeneuve-de -Marsan (part west of the provincial road 934 Bordeaux-Pau) (Landes Department) and Houeillès (Lot-et-Garonne Department).

2. Demarcated parcel area

The grapes are collected from parcels identified according to criteria relating to their place of implantation.

1.4.2. NUTS area

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| FR | FRANCE |
| FR6 | SOUTH-WEST |
| FR61 | Aquitaine |
| FR613 | Landes  |
| FR614 | Lot-et-Garonne  |
| FR62 | Midi-Pyrénées |
| FR624 | Gers |

1.5. Method for obtaining the spirit drink

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| Title — Type of method | Vine varieties |
| Method | The wines used in the production of spirits come from the following varieties: baco blanc B, blanc dame B, colombard B, folle blanche B, graisse B, jurançon B, mauzac B, mauzac rose Rs, meslier saint-françois B, ugni blanc B.. |

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| Title — Type of method | Vineyard layout |
| Method | 1 planting densityThe minimum planting density of the vines is 2 200 plants per hectare.2 Track gaugeThe maximum spacing between the vines is of 3,50 meters.3 Size type.The pruning is mandatory each year. The two following methods of pruning are authorised:- simple or double Guyot pruning;- Cordon pruning.2 Number of buds per haThe number of francs buds is limited to a total of 80 000 buds per ha.3 Threshold for deficienciesThe percentage of dead or missing vines referred to in Article D. 645-4 of the rural code and of sea fishing is set at 35 %.4 Cultivation of vinesThe parcels are conducted in a way that ensures a good overall cultural condition of the vineyard. |

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| Title — Type of method | Analytical criteria of the raw material put in fermentation or the product to be distilled |
| Method | Until distillation, each wine presents:* A natural alcoholic strength by volume between 7,5 and 12 %;
* a volatile acidity of not more than 14,28 mill/litre (i.e. 0.70 g H2SO4/l);
* a total maximum sulphur dioxide (SO2) content of 20 mg/l in order to take into account the natural presence of SO2 in wine.
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| Title — Type of method | Yield |
| Method | The maximum annual yield authorised is established at 120 hl of wine per ha for a reference alcoholic strength by volume of 10 %. |

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| Title — Type of method | Preparation of the juice and the making of must |
| Method | Only wines resulting from the same harvest as a result of the fermentation of whole juice, whether or not with only the corresponding press juice, may be used in developing the spirits |

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| Title — Type of method | Fermentation procedure |
| Method | The enrichment and sulfitage of grapes, grape must and wines are prohibited.The wines are distilled without sealing lines, but they have to contain thin ties. |

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| Title — Type of method | Distillation |
| Method | 1 distillation period |
|  | Distillation must be completed by 31 March of the year following the harvest at the latest. |
|  | 2 distillation methods |
|  | Wines are distilled in two ways: |
|  | — continuous multi-stage distillation with a backdown distillation, using stills of the main type ‘armagnacais’; |
|  | — simple periodical distillation to be carried out using stills of an accessory type. |
|  | In each distillation workshop, there needs to be used at least one stills of the main type during the distillation procedure. |
|  | The boiler of both types of stills produce devices for extracting heads or tails.The boiler, the coil, the column and the trays are of copper.The boiler contains one or two boiler trays. In the column, the total number of exhaustion and concentration trays is no more than 15, the number of concentration trays being limited to two.The total capacity of the boiler must be at least equal to that of the refrigeration units incorporating wine and refrigerant heaters, but must not exceed 40 hl.The extraction of heads is made on the vapour or pre-heated wine. The extraction of the tails is made from condensate forming at the bottom of the concentration trays or up to the first turns of the coil.The volume of production of pure alcohol by 24 hours is not more than one and a half times the volume of the capacity of the whole of the refrigeration units. However, a tolerance of 25 % in addition to this production is allowed for apparatus whose boilers have a total capacity of less than 3 hl.Whatever the installations are, the volume of pure alcohol produced does not surpass 40 hl per stills.The alcoholic strength by volume of spirits is between 52 % and 72.4 % in the daily container for spirits.— accessory type: simple distillation:The stills is composed essentially of a successive loading boiler, a head, with or without a wine heaters, and a coil with a refrigerant appliance.The furnace, the head, the gooseneck and the coil are made of copper.The total capacity of the boiler must not be greater than 30 hl, with a tolerance of 5 %, and the volume at issue shall be limited to 25 hl.However, boilers of a greater capacity may be used, provided that they are exclusively reserved for the first heating operation to obtain the ‘wheelbarrows’, with a tolerance of 5 %, , and that the volume of wine used does not more than 120 hl per heating.the alcoholic strength by volume of ‘good heating apparatus’, after the second distillation or repassword, is between 65 % and 72.4 % in the daily container for spirits. |

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| Title — Type of method | Ageing |
| Method | 1 Minimum period of ageingSpirits with registered designation of origin ‘Armagnac’, supplemented or not by the complementary geographical names ‘Bas Armagnac’, ‘Armagnac Ténarèze’ or ‘Haut Armagnac’, intended for direct human consumption, shall be retained for a period of at least one year, from 1 April following the date of ageing, in containers of oak wood.2 Characteristics of the wineryThe spirits intended for direct human consumption are aged in wineries respecting the following criteria:— premises reserved specifically for the ageing and storage of wine and spirit drinks;— Closed sterile premises, having an opening or ventilation systems which can be adjusted according to the external weather conditions.3 type of woodThe wood of containers used for the ageing of spirits (Armagnac) is made from oak of sessive, pedunculated or crossbreeds of the two. |

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| Title — Type of method | Rest |
| Method | The controlled appellation of origin Armagnac, integrated by the mention of Blanche Armagnac, can only be claimed for spirits that left to rest for a period of at least three months after the distillation, in inert for colour, and which do not present any colouring. |

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| Title — Type of method | Finishing |
| Method | Spirits for direct human consumption are subjected to a stage of finishing including the final adjustment of the alcoholic strength by volume desired.Only the following methods are authorised:— The colour adjustment by means of caramel;- sweetening using products as defined in point 3 (a) of Annex 1 to R (EC) 110-2008 with the objective of adding to the final taste;- the addition of infusion of oak chips in hot water.Their effect on the darkening of the spirit is not higher than 4 % vol., expressed in %, obtained by the difference between the actual alcoholic strength by volume and the crude alcoholic strength by volume.The infusion of wood chips is a traditional method: the type of wood used is consistent with that of the accommodation laid down in the specification and, where appropriate, the infusion is stabilised by the addition of spirit of the same name than the spirit of destination. |

1. Link with the geographical environment of origin or the geographical origin

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| Title — Name of the product  | Armagnac |
| Detailed information on the geographic area or origin relevant for the link. | 1 Description of the factors contributing to the link to the territoryThe geographical area is is in Gascogne, a province of Southwest France, with its office located between the Garonne in the north, the Atlantic Ocean in the western part of the sea and the Pyrenees in the South. |
|  | The climate is tempered and oceanic and a very progressive upward flow from the West is through it, rising from a strong oceanic to a more continental climate. The level of precipitation is regular and plentiful over the course of the year in the western part of the area, without becoming really dry in the summer. On the other hand, the eastern area is dry during the whole summer.The geological substratum is also contrasted and has the same gradual gradient from west to east. To the west, the Fauve Sands dominate. It is a marine formation partly covered by loess loams. They carry loamy soily, leached and acidic, locally called boulbènes. This formation is progressively replaced to the east by molasse, continental clay formation with hard limestone banks which mark the terrain. The associated soils are either clayey and deep (terreforts) or superficial, stony and limestone (peyrusquets). The passage of the Fauve Sands to the molasse is progressive with presence of these two formations in the center of the zone. The three geographical indications, Bas Armagnac, Armagnac Ténarèze and Haut Armagnac, which follow one another from west to east, correspond to distinct natural environments.The capacity of the floors to retain water, according to their clay content, is rising in the east. In this respect, it was in the sector with the lowest level of precipitation in the summer, that the soil is found the most likely to retain water.The terrain is composed of hills that are rounded to the West and of the slopes which are more cut and underlined by the calcareous benches in the east. The rivers have led to a greater degree of similarity with the characteristic features of Gascogne: the slope facing east have a soft inclination, while those facing to west are more strongly sloping and often made of wood. Furthermore, timber occupies an important position in the landscape, alongside a diversified agriculture, mixed livestock, where the vines are often minority. There are three departments in the geographical area of the registered designation of origin ‘Armagnac’: the Gers (245 municipalities), the banks (29 municipalities), and the lot and Garonne (18 municipalities).In 2012, 70 % of the production of Armagnac was guaranteed by growers and cooperatives, and 30 % by traders, for a total volume of 19 000 hl of pure alcohol. The majority of the producers take advantage of travelling distillers, a traditional practice of Armagnac, who sees the stills to be exchanged continuously during the autumn and winter. 95 % of the 185 000 hl of distillation wine was distilled by continuous stills of the Armagnac type.2 historical evidence as regards the factors of the link with the territoryThe vineyard was implanted in Gascogne in the Gallo-Roman era and has developed throughout the Middle Ages. In the 14th century, there was a large number of professionals witnessing the presence of an important vineyard.In 1310, Master Vital Dufour, prior of Eauze, describes the "40 virtues of the aygue ardante". In 1373, the "Privilege of Bordeaux" was decided by Edward III: it forbids the wines of the "high country" of which Gascogne is a part, to reach the port of Bordeaux before Christmas, thus considerably reducing their marketing. It is at this time that the distillation of white wines develops, allowing the conservation of these wines and a reduction of the transport costs. Trade with the Dutch, lovers of these eaux-de-vie, is the trigger of the increase in production in the seventeenth and eighteenth centuries. The markets of Mont-de-Marsan and Aire-sur-l'Adour develop and promote this trade. |

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|  | The aging techniques in wood appears gradually. They allow an evolution of the colour, the roundness and the aromas of the Armagnac. Until the eighteenth century, distillation is practiced by means of iron boilers. In 1814, Tuilière deposits in Auch the patent of a still and continuous still. It is adopted and improved by distillers and manufacturers of the region. Thus from the 19th century, continuous distillation became the majority, with the use of multi-stage column stills, whose development in the region made it take the name of Armagnac still.In the 19th century, traders from the region built specific Armagnac cellars and invested in the qualitative improvement of eaux-de-vie. Thus assembling techniques and aging control are more and more controlled.The main grape varieties then used are the Folle Blanche B and Colombard B. After the invasion of the vineyard by the phylloxera, these grape varieties are planted on rootstock and become more sensitive, ugni blanc B is then introduced into the region. In 1898, a Landes ampelographer, François Baco managed to select a new grape variety for Armagnac, very resistant to diseases and very well adapted to sand soils; Baco blanc B becomes with Ugni Blanc one of the major grape varieties of Armagnac. |

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| Specific characteristic of the spirit drink attributable to the reputation of the geographical product | 1 historic elements relating to the reputation of the productArmagnac is one of the first French wine producers to have been the subject of a set of development and organisation rules in order to protect its uses and structure its production:- there is a decree of 25 May 1909 which defines the area of production of the Armagnac and its three geographical terms, bas-Armagnac, Armagnac- Ténarèze and hautArmagnac;- recognition of the registered designation of origin is obtained by means of the Decree of 6 August 1936. The phrase ‘Blanche Armagnac’ is recognised by decree of 27 May 2005.- in 1941, the ‘Office for the allocation of wines and Armagnac’ was created in order to protect the stock of Armagnac. After the end of the war, in 1946, it was becoming the National Interprofessional Bureau of Armagnac, which was responsible for the development and promotion of brandy and the monitoring of age accounts.In 2013, Armagnac has been consumed in more than a hundred countries.2 The characteristics of the spiritsArmagnac is a brandy that has undergone, at least, a year of aging under oak. Its balance and its aromatic style evolve with the duration of the breeding (term which encompasses maturation and / or aging), since young, warm spirit and with the aromas of fresh fruits, flowers and wood, until Older spirit, rounder, more ample and with advanced aromas of cooked or candied fruits, spices and rancio, more complex and elegant.Blanche Armagnac is kept in inert containers. It retains aromas of fresh fruit or flowers, intense and fine. |

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| Causal link between the geographical area and the product | The characteristics of the physical environment of the geographical area allow a regular and unlimited water supply of the vine, either by a high rainfall, in the west of the area, or by clay soils with a high water retention capacity. They therefore provide fairly high yields.The choice of grape varieties as well as cultivation methods (low density of planting, long pruning or heavy load, aeration of foliage to limit fungal diseases, fairly high yields, early harvesting) aim to obtain grapes for the elaboration of the wines suitable for distillation. That is to say wines with low alcoholic strength by volume, of high total acidity and of low volatile acidity.The high total acidity and the low volatile acidity allow the wine to be naturally preserved during the winter months until the distillation, and the low alcoholic degree leads to concentrate more in the spirit the aromas contained in the wines. These parameters change indeed positively with the increase in yield. However, other parameters, such as the proportion of Malic acid, the slightest development in terms of aromatic shape and the frequency of the attacks of Boatrytis, which are detrimental to the quality of the spirit obtained, increase with the yield.Thus, the qualitative deterioration of the wines produced when the yield increases disproportionately leads to the establishment of a maximum yield in the specifications.The grape varieties intended for the production of Armagnac present a diversity that is exploited by each operator, according to the different soils present in each of the regions of the appellation and the objectives envisaged for the breeding of the product. Thus, the three geographical references, "Bas Armagnac", "Armagnac Ténarèze" and "Haut Armagnac", correspond to different practices and adapted to different natural environments.To preserve the quality of the future spirit, no addition of sulfur dioxide is allowed in musts or distillation wines. As a result, early distillation, no later than 31 March following the harvest, is a guarantee of good wine conservation and quality of the spirit.The distiller's know-how is fundamental. It is exercised by means of several settings of the device, in order to adapt its operation to the wine to be distilled, according to its origin, its alcoholic strength by volume, and the type of spirit sought.The "Blanche Armagnac" is the object of a specific know-how, which is expressed in particular in the choice of the grape varieties used, as well as in the conduct of the distillation, in order to obtain a very aromatic spirit and of great finesse.The aging of the spirit is a complex process that takes place under the influence of the climatic conditions that prevail in the cellars, which are themselves conditioned by the external climate. This breeding benefits from the know-how that has developed in this sector since the 18th century. During aging, various physico-chemical phenomena take place: differential evaporation of water, alcohol and other volatile compounds, concentration of certain substances, extraction of soluble compounds from wood, oxidation. These phenomena are oriented by the initial characteristics of the spirit, by the choice of the type of container in which it is introduced (volume, age) and by the physical characteristics of the breeding cellar (temperature, hygrometry and aeration).Marketed Armagnacs are often the result of blends of several spirits of different ages or different and complementary grape varieties. They are also sometimes vintage, according to an old and current use in the region. It is up to the cellar master, from the tasting and according to the practices of the company, to define the assemblages or to select the vintages according to the qualitative potential of each eau-de-vie.Thus, during the final phase of so-called finishing preparation of the Armagnacs, the cellar master finishes, if necessary, the gradual reduction of the spirit to the most suitable alcoholic strength.After allowing the Armagnac to rest, the cellar master allow the brandy to return to the balance it chooses, if necessary, to stabilize the Armagnacs in order to avoid any precipitation in bottles and determines the filtering medium. best suited before bottling. It finally controls the quality of the work done to ensure the conformity of Armagnac and the enhancement of the qualities of the soil, the know-how of the winemaker, distiller and livestock work. |

1. European, national or regional requirements
2. Complementary to geographical indication

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| Complementary to geographical indication | Bas Armagnac |
| Definition, description or scope of addendum | The registered designation of origin‘Armagnac’ integrated by the complementary geographical name ‘Bas Armagnac’ must come from wines obtained from grapes produced in the the following territories:Department of Gers:Arblade-le-Bas, Arblade-le-Haut, Avéron-Bergelle, Ayzieu, Barcelonne-du-Gers, Bascous, Bétous, Bourrouillan, Bretagne-d’Armagnac, Campagne-d’Armagnac, Castex-d’Armagnac, Caumont, Caupenne- d’Armagnac, Cazaubon, Courrensan, Cravencères, Dému, Eauze, Espas, Estang, Fustérouau, Gée-Rivière, Le Houga, Lannemaignan, Lannepax, Lanne-Soubiran, Larée, Laujuzan, Lelin-Lapujolle, Lias- d’Armagnac, Loubédat, Luppé-Violles, Magnan, Manciet, Margouët-Meymes, Marguestau, Mauléon- d’Armagnac, Maulichères, Maupas, Monclar, Monguilhem, Monlezun-d’Armagnac, Mormès, Mourède, Nogaro, Noulens, Panjas, Perchède, Ramouzens, Réans, Sainte-Christie-d’Armagnac, Saint-Germé, Saint- Griède, Saint-Martin-d’Armagnac, Salles-d’Armagnac, Sarragachies, Séailles, Sion, Sorbets, Tarsac, Termes-d’Armagnac, Toujouse, Urgosse, Vergoignan et Vic-Fezensac Department of Landes:Aire-sur-l’Adour (partie rive droite de l’Adour), Arthez-d’Armagnac, Betbezer-d’Armagnac, Bourdalat, Castandet, Cazères-sur-l’Adour, Créon-d’Armagnac, Escalans, Le Frêche, Gabarret, Hontanx, Labastide- d’Armagnac, Lacquy (partie à l’est de la route Bordeaux―Pau), Lagrange, Lussagnet, Mauvezin- d’Armagnac, Montégut, Parleboscq, Perquie, Sainte-Foy (partie à l’est de la route Bordeaux―Pau), Saint- Gein, Saint-Julien-d’Armagnac, Saint-Justin, Le Vignau et Villeneuve-de-Marsan. |
| Complementary to geographical indication |  Haut Armagnac |
| Definition, description or scope of addendum | The registered designation of origin ‘Armagnac’ integrated by the complementary geographical name ‘Haut Armagnac’must come from wines obtained from grapes produced in the following territories:Department of Gers:Antras, Armentieux, Armous-et-Cau, Auch, Augnax, Aurensan, Auterive, Barran, Bassoues, Beaumarchés, Bernède, Berrac, Biran, Boucagnères, Le Brouilh-Monbert, Brugnens, Cahuzac-sur-Adour, Cannet, Castelnau-d’Anglès, Castelnau-d’Arbieu, Castéra-Lectourois, Castillon-Massas, Castin, Céran, Cézan, Corneillan, Couloumé-Mondebat, Courties, Crastes, Duran, Durban, Fleurance, Galiax, Gavarret-sur- Aulouste, Gazax-et-Baccarisse, Goutz, Goux, Haulies, L’Isle-de-Noé, Izotges, Jégun, Jû-Belloc, Juillac, Labarthète, Labéjan, Ladevèze-Rivière, Ladevèze-Ville, Lagarde, Lahitte, Lalanne, Lamazère, Lamothe- Goas, Lannux, Larroque-Engalin, Lasserade, Lasséran, Lasseube-Propre, Lavardens, Leboulin, Lectoure, Ligardes, Loubersan, Louslitges, Marciac, Marsolan, Mascaras, Mas d’Auvignon, Maumusson-Laguian, Mérens, Miramont-d’Astarac, Miramont-Latour, Mirepoix, Montaut-les-Créneaux, Montégut, Montesquiou, Montestruc-sur-Gers, Nougaroulet, Orbessan, Ordan-Larroque, Ornézan, Pauilhac, Pavie, Pergain-Taillac, Pessan, Peyrusse-Grande, Peyrusse-Vieille, Peyrusse-Massas, Pis, Plaisance, Pouy-Roquelaure, Préchac, Préchac-sur-Adour, Preignan, Projan, Puycasquier, Puységur, Rejaumont, Riscle, Roquefort, Roquelaure, Saint-Aunix-Lengros, Saint-Avit-Frandat. Sainte-Christie, Sainte-Radegonde, Saint-Jean-le-Comtal, Saint-Lary, Saint-Martin-de-Goyne, Saint-Mézard, Saint-Mont, Sansan, La Sauvetat, Scieurac-et-Flourès, Ségos, Tasque, Terraube, Tieste-Uragnoux, Tourdun, Tourrenquets, Urdens, Verlus et Viella. |
| Complementary to geographical indication | Armagnac Ténarèze |
| Definition, description or scope of addendum | The registered designation of origin ‘Armagnac’ integrated by the complementary geographical name Armagnac Ténarèze ’ must come from wines obtained from grapes raised in the territories of the municipalities defined below:Department of Gers:Aignan, Ayguetinte, Bazian, Beaucaire, Beaumont, Belmont, Béraut, Bezolles, Blaziert, Bonas, Bouzon- Gellenave, Caillavet, Callian, Cassaigne, Castelnau-d’Auzan, Castelnau-sur-l’Auvignon, Castelnavet, Castéra-Verduzan, Castillon-Debats, Caussens, Cazaux-d’Anglès, Cazeneuve, Condom, Fourcès, Gazaupouy, Gondrin, Justian, Labarrère, Lagardère, Lagraulet-du-Gers, Larressingle, Larroque-Saint- Sernin, Larroque-sur-l’Osse, Lauraët, Loussous-Débat, Lupiac, Maignaut-Tauzia, Mansencôme, Marambat, Mirannes, Montréal, Mouchan, Pouydraguin, Préneron, Riguepeu, La Romieu, Roquebrune, Roquepine, Roques, Rozès, Sabazan, Saint-Arailles, Saint-Jean-Poutge, Saint-Orens-Pouy-Petit, Saint-Paul-de-Baïse, Saint-Pierre-d’Aubézies, Saint-Puy, Tudelle, Valence-sur-Baïse et Vic-FezensacDepartment of Lot-et-Garonne:Andiran, Calignac (parcels D. 224p, D. 225p, D. 226 et D. 228), Fieux, Francescas, Fréchou, Lannes, Lasserre, Lavardac (partie comprise entre la Gélise et la Baïse), Mézin, Moncrabeau, Nérac, Poudenas, Réaup-Lisse, Sainte-Maure-de-Peyriac, Saint-Pé-Saint-Simon et Sos. |

1.9. specific rules for labelling

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| Title | General rules |  |  |
| Description of the rule | Spirits for which the registered designation of origin ‘Armagnac’ is claimed (whether or not completed with the geographical names ‘Bas Armagnac’, ‘Armagnac Ténarèze’, ‘Haute Armagnac’ or with reference to ‘Blanche Armagnac’) shall not be declared after they are harvested, offered to the public, offered for sale or sold, if they do not include the mention ‘controlled appellation of origin’ in very clear print on all the relevant commercial documents, the label, the packaging, and on every advertising material.The geographical names "Bas Armagnac", "Armagnac Ténarèze", "Haut Armagnac" as well as the mention "Blanche Armagnac" have to appear in the same field of view as the controlled label of origin "Armagnac".A labeling statement may be affixed, in accordance with the decrees issued pursuant to Article L.214-1 of the Consumer Code.. |  |  |

**2.Other information**

2.1. Supporting documents

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| File name: | CdC AOC Armagnac BO.pdf  |
| Description | Specifications Armagnac |
| Type of document | Specification: |

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| --- | --- |
| File name: | AOC Armagnac joe\_20141228\_0046.pdf  |
| Description: | Approval Decree Armagnac |

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| Type of document | Other document |
|  |
| File name: | NAF-ModifAnnexeIII\_Armagnac.pdf  |
| Description: | Note from the French authorities |
| Type of document | Other document |

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| File name: | NAF Armagnac 20171214.doc  |
| Description: | Note from the French authorities. |
| Type of document | Other document |

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| File name: | CDC\_Armagnac\_décembre2017.doc  |
| Description: | Proposal for amended product specifications. |
| Type of document | Other document |

2.2. Link to the product specification

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| Link: | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-3cd649de-17de-4c86-bf84-92b2669483af |
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