SPECIFICATION FOR THE REGISTERED DESIGNATION OF ORIGIN

‘CALVADOS DOMFRONTAIS’

PART I. TECHNICAL FILE

1. Name and category of the spirit drink bearing the geographical indication

The geographical indication ‘Calvados Domfrontais’ is registered in Annex III to Regulation (EC) No 110/2008 in the category of spirit drinks ‘cider and perry spirit’ in Annex II, point 10.

1. Description of the spirit drink

The geographical indication ‘Calvados Domfrontais’ refers to spirits that have been aged under wood for at least 3 years, with the exception of quantities intended for industrial uses and the production of composite products which can be marketed without ageing conditions.

The proportion of perry pears used shall be at least 30 % of the total fruit used for the production of the spirit.

2.1 Physical, chemical and organoleptic characteristics

The registered designation of origin “Calvados Domfrontais” has a minimum content of volatile substances other than ethyl and methyl alcohol of 350 grams per hectolitre of pure alcohol, a maximum content of ethyl acetate of 350 grams per hectolitre of pure alcohol and a maximum methanol content of 200 grams per hectolitre of pure alcohol.

The registered designation of origin “Calvados Domfrontais” shall present at the marketing a minimum alcoholic strength by volume of 40 %.

The Calvados Domfrontais has a pale yellow to amber dress; at the nose, it has strong and complex aromas, with fruity notes for the youngest spirits, receding with ageing to give way to pastry notes, spices, dried fruits or roasted. The Calvados Domfrontais in the mouth is characterised by a liveliness, pointing out to the stringency of the pear, which then develops into more roundness. It can be characterised by woody aromas that are never dominant.

* 1. Specific characteristics (as compared to other spirit drinks of the same category).

The controlled designation of origin ‘Calvados Domfrontais’ refers to the spirits classified under category 10 (cider and perry spirits) aged at least 3 years in oak containers and produced from cider fruit and perry with at least 30 % perry pears. The controlled designation of origin ‘Calvados Domfrontais’ is produced by the continuous distillation of cider or perry with an alcoholic strength by volume of 72 % or less using copper products. These conditions confer on the Calvados Domfrontais a generally higher amount of volatile substances than other cider and perry spirits.

The parcels in each orchard include pear trees or apple trees. The orchard is made up of at least 25 % of perry pear trees and at least 70 % of apple trees belonging to phenolic varieties. Trees (apple and pear trees) grown as ‘high-stem’ trees account for at least 80 % of the orchard intended for the production of the designation of origin.

1. Definition of the geographical area

The harvesting of the fruits, the production of musts, cider or perry and their distillation as well as the ageing of the spirits shall be carried out in the geographical area approved by the competent national committee of the national institute of origin and quality at its meeting of 6 March 1997. The geographical area covers the territory of the following municipalities:

Department of Manche  
 municipalities included in their entirety

Barenton, Buais, Ferrières, Heussé, Husson, Lapenty, Milly, Notre-Dame-du-Touchet, Saint-Cyr-du-Bailleul, Saint-Georges-de-Rouelley, Saint-Jean-du-Corail, Sainte-Marie-du-Bois, Saint-Symphorien-des-Monts, Savigny-le-Vieux, Le Teilleul, Villechien.

Department of Mayenne  
 municipalities included in their entirety

Chantrigné, Couesme-Vaucé, Hercé, Le Housseau-Bretignolles, Lassay-les-Chateaux, Rennes-en-Grenouilles, Saint-Aubin-Fosse-Louvain, Sainte-Marie-du-Bois, Soucé, Thuboeuf

Department of Orne  
 municipalities included in their entirety

Antoigny, Athis-de-l’Orne, Avrilly, Bagnoles-de-l’Orne, Banvou, La Baroche-sous-Lucé, Beaulandais, Beauvain, Bellou-en-Houlme, Bréel, Briouze, La Carneille, Ceaucé, Champsecret, La Chapelle-d’Andaine, Le Châtellier, Chênedouit, La Coulonche, Couterne, Craménil, Domfront, Dompierre, Durcet, Echalou, L’Epinay-le-Comte, Faverolles, La Ferrière-aux-Etangs, La Ferté-Macé, La Forêt-Auvray, Geneslay, Le Grais, Haleine, La Haute-Chapelle, Juvigny-sous-Andaine, La Lande-Saint-Siméon, Landigou, Lignou, Lonlay-l’Abbaye, Lonlay-le-Tesson, Loré, Lucé, Magny-le-Désert, Mantilly, Méhoudin, Le Ménil-de-Briouze, Ménil-Gondouin, Ménil-Hermei, Ménil-Hubert-sur-Orne, Messei, Montreuil-au-Houlme, Notre-Dame-du-Rocher, Passais, Perrou, Pointel, Putanges-Pont-Ecrepin, Ronfeugerai, Rouellé, Saint-André-de-Briouze, Saint-André-de-Messei, Saint-Aubert-sur-Orne, Saint-Bômer-les-Forges, Saint-Brice, Sainte-Croix-sur-Orne, Saint-Denis-de-Villenette, Saint-Fraimbault, Saint-Georges-d’Annebecq, Saint-Gilles-des-Marais, Saint-Hilairede-Briouze, Sainte-Honorine-la-Guillaume, Saint-Mars-d’Egrenne, Saint-Maurice-du-Désert, Saint-Michel-des-Andaines, Sainte-Opportune, Saint-Philbert-sur-Orne, Saint-Roch-sur-Egrenne, Saint-Siméon, Saires-la-Verrerie, La Sauvagère, Ségrie- Fontaine, La Selle-la-Forge, Sept-Forges, Taillebois, Tessé-Froulay, Torchamp, Les Tourailles, Les Yveteaux.

Municipalities partly included

Flers, Saint-Ouen-le-Brisoult.

1. Description of the method of production
2. Management of the orchard

The orchard consists of all the trees on the holding, the fruits of which are likely to be processed with a view to the production of the controlled designation of origin ‘Calvados Domfrontais’.

Apple or pear trees are planted and grown in ‘high stem’ or ‘low stem’ orchards.

The ‘high stem’ orchards contain less than 250 trees per hectare for apple trees, less than 150 trees per hectare for pear trees, and a minimum distance of 6 metres between the trees.

The ‘low stem’ orchards contain less than 1 000 trees per hectare.

Trees in ‘high stem’ represent at least 80 % of the areas planted with the orchard, or 80 % of the areas purchased and intended for the production of the designation of origin ‘Calvados Domfrontais’.

Irrigation is prohibited starting from the entry into production of the production of apple and pear trees.

The maintenance of orchards requires control of the development of the trees and of grassing of the soil, as well as control of the trees in apple trees.

The ‘high-stem’ orchards are grassed, with the exception of the top of the trees, which can be eliminated within a radius of not more than 0, 30 metres. The ‘low stem’ orchards are completely grassed, with the exception of the row, which can be eliminated on a strip of no more than 0, 50 metres wide on either side of the row.

1. Cider and perry fruit varieties

The varieties of apple and pear trees are set out in the Annex to these specifications.

The proportion of perry pear trees planted is 25 % or more of the total area occupied by the plots of the holding intended for the production of ‘Calvados Domfrontais’.

The varieties of apple rich in phenolic compounds are classified in the phenolic category and apple varieties with a high total acidity are classified in the acidulous category.

The proportion of planted apple trees belonging to phenolic varieties is equal to or greater than 70 % of the total area of apple trees planted.

Varieties of ‘perry pears’ or ‘cider apples’ not included in the list in the Annex are permitted up to a maximum of 20 % of the surface area.

1. Maximum yields and entry into production

The average maximum yield of the orchards in production is set at 30 tonnes or 225 hectolitres of must per hectare for ‘low stem’ orchards and 25 tonnes or 188 hectolitres per hectare for ‘high stem’ orchards.

In the case of scattered trees, fewer than 50 trees per hectare for apple trees and/or less than 40 trees per hectare for pear trees, the projected average area of each tree is set at a flat rate of 142 m2 for apple trees and 208 m2 for pear trees.

Young trees are taken into account for the production of fruits intended for the production of the controlled designation of origin ‘Calvados Domfrontais’ only from:

* the seventh year following the year in which the planting was carried out before 31 May for trees in ‘high stem’;
* the third year following the year in which the plantation was carried out before 31 May for trees in ‘low stem’.

1. Harvesting, transport and storage of raw material

The cider and perry fruits are harvested fully ripe, transported, handled and stored under conditions allowing them to be in a good state of conservation when the juice is extracted.

1. Extraction of juice and manufacture of must

The fruit is crushed or grated to produce the flesh. The juice is extracted from the flesh by pressing. Further extraction may be carried out after pressing by addition of cold water using only the following processes:

* continuous extraction, using cold water of the juice that is still contained in the marc (distribution);
* pressing after maceration of the marc in cold water (rémiage).

The juice remaining in the marc obtained after pressing has a minimum sugar content of 48 grams per litre. It is either excluded from the development of spirit benefitting from the ‘Calvados Domfrontais’ controlled designation of origin, or immediately, prior to any start of fermentation, incorporated to the juice obtained from the first pressing which produced the marc from which it is extracted.

Juice obtained by drying out of marc may not be used.

In the case of further extraction, no more than 950 litres of must per tonne of fruit used may be used.

It is forbidden to enrich the juice with any additive.

1. Analytical criteria for the material used in fermentation

The must obtained shall have a minimum natural sugar content of 78 grams per litre before fermentation begins.

1. Fermentation procedure

The fermentation of musts is slow and autonomous, which prohibits the application of:

* pasteurisation, gasification, acidification or sweetening;
* any product likely to delay fermentation such as, in particular, preservatives, antiseptics, antioxidants;
* any process which speeds up fermentation, such as heating, erosion, addition of nutrients.

Cider or perry prepared initially in accordance with Decree No 53-978 as amended (cider or perry with consumption) may be used. In this case, they must be incorporated in must from the next harvest up to a maximum of one third of the volumes distilled.

1. Distillation

A minimum period of 30 days, during which fermentation took place, is fixed between the extraction of the juice and the distillation.

Cider or perry are distilled according to the continuous multi-stage distillation process with reflux.

The boiler of the distillation equipment is heated to a naked flame.

Continuous multi-stage distillation with reflux is carried out by means of distillation apparatus consisting of a boiler, a distillation column ensuring the contact between liquid flows and the gas flows that pass through them, inside which trays are arranged with a bubbling tunnel or calotte. The vapour is condensed through a steam warmer and possibly a water condenser at the end of which the distillate will flow. All these components are made of copper.

These distillation apparatus have systems to extract head and tails. The heads are extracted from the cider or the preheated perry vapours or the distillate. Tail extraction is performed on the residual liquid circulating at the bottom of the concentration column.

The distillation column is separated into two cylindrical sections: the depletion column in which the distillation liquid is to be enriched with alcohol and the concentration column in which the vapours will concentrate on alcohol.

The maximum throughput of the equipment is 250 hectolitres of raw material per 24 operating hours.

The depletion column has a maximum of 18 trays of 0.60 metre in diameter. The concentration column has a minimum of 10 metre diameter.

Extraction procedures on the liquid phase during distillation that make it possible to adjust the partial concentration of certain components of the distillate (rectification) are prohibited.

In the daily supply, at the end of the distillation process, the alcoholic strength by volume is 72 % or less at a temperature of 20 °C.

1. Breeding:

The ‘matured’ spirit is high in ageing trees, the humidity and temperature of which are naturally regulated without installation other than insulation and ventilation of the rooms.

The cellar refers to the buildings of the same operator in which the spirits are aged.

The ageing rates used must comply with the following characteristics:

* Each cellar has a barrel of low capacity consisting of casks or tanks with a capacity of less than or equal to 20 hectolitres. The capacity of this low-capacity barrel is at least 15% of the capacity of the total of barrels of the cellar or the volume of spirits held in the cellar in less than 2 years.

The wines with the controlled designation of origin ‘Calvados Domfrontais’ intended for direct human consumption are aged after distillation in wooden casks of sessile or peduncolate oak, or their hybrids, during a period of at least three years after being placed under wood.

The ageing of spirits may be carried out on the territory of the municipalities of the geographical area of the protected designation of origin ‘eau-de-vie de cidre de Normandie’, as defined in the Decree of 10 April 1963. The cellars located in this area justify an activity relating to the ageing of spirits not interrupted for more than 25 years from 29 October 2009.

1. Finishing

The adaptation of the colour by means of caramel as well as sweetening with a view to completing the final taste are authorised insofar their effect on the obscuration of the spirit is less than 4 %.The obscuration, expressed in % of the vol., is obtained by the difference between the real alcoholic strength and the gross alcoholic strength by volume.

1. Link with the geographical environment
2. Specificity of the geographical area:
3. Description of the natural and human factors relevant to the link with the area

The geographical area of the controlled designation of origin ‘Calvados Domfrontais’ is located at the crossroads of Normandy, Brittany and Maine, in the southern part of the Normandy bocage. It covers 114 municipalities in the departments of Manche, Orne and Mayenne, which account for a territory of 1 601 km2.

It is made up of two shallow basins with unheated terrain, which are crossed by a large number of rivers, separated by a sharp east-west orientation sandstone, peaking at between 200 and 315 metres.

The climate in this area is of the oceanic type, characterised by a fairly narrow temperature range and main direction of the westerly winds. Precipitation is evenly spread over the year (more than 170 days) and varies from 800 to 1 200 mm/year, depending on exposure to western and altitude winds.

This bocage region devotes most of its agricultural activities to livestock farming, and in particular to milk production. The natural grasslands occupy the majority of the agricultural area. It is also one of the regions in Normandy where cider production has developed the most, in particular through a traditional orchard of cider apples or perry pears: the pre-orchard which combines the production of grass for the rearing of cattle or sheep with growing trees. This orchard is, characterised by a very large number of open-wind perry pear trees which, due to their exceptional development, reach heights of between 10 and 15 metres and shape the landscape. This orchard is, for both the cider apple trees and the perry pear the support of a large number of varieties, supported by an intense pomological culture. In this area, there has also been a high activity of distillation and the ageing of spirits, generating a set of know-how and specific occupations (street makers, street masters, etc.).

1. Historical factors relavant to the link with the area

The perry pear is undoubtedly the oldest crop species cultivated in Normandy, since it predates the emergence of cider apple trees from the north-west of Spain (11th century). This tree is characterised by very slow growth (sometimes more than 15 years), resulting in a long life (often over a century). It has been shown that this tree has been an integral part of the home landscape for at least four centuries and it is possible at present to find trees more than 100 years old in production. Despite developments in agricultural production systems, perry pear trees have always remained an important part of the functioning of Domfrontais farms. Domfrontais is the only French region where perry pear orchards are still planted and fished significantly. Indeed, in other parts of the national territory where perry pear orchards had been developed, trees have completely disappeared or, if they are still exploited, are no longer renewed.

Until the end of the 19th century, the pear trees from the low Domfrontais were used to produce a beverage intended for farm consumption and, together with the development of the consumption of spirits, cider and perry fruit which were extremely sensitive to the alternation of production were oriented towards the production of cider or perry from distillation.

In 1935 and 1936, violent unrest erupted, prompted by the claims of the distillers, who demanded the protection of the traditional production of spirit, competing with the production of alcohol made from apple juice and artificially fermented pears then distilled in industrial plants. These claims were going to prepare the recognition in regulated denomination of origin of this spirit, which will take place in 1942. From 1941, the State decided on the systematic requisition of alcohol produced in France. In order to separate the regional traditionally produced spirits from industrial production, a category of designation of origin is hereby established: regulated designations of origin, which are removed from requisition. The spirits of this region will thus be recognised as regulated designations of origin in this framework under the name Calvados Domfrontais.

The way in which the orchards are managed will gradually evolve and adapt to the development of the areas under grass, as the planted ploughing is gradually being transformed into wooded pastures (pre-orchard).

After the Second World War, the production of distillation perry continued, both as a result of the development of the reputation of Calvados Domfrontais and in view of the dynamism of the alcohol smuggling networks at that time. As early as the 1960s, the greatest firmness of public authorities would lead to a decline in illicit alcohol trade and investment in quality production. The Domain Cooperative of Domfrontais is then set up with the agreement of the public authorities to regularise stocks of smuggled spirits, and Domfrontais cellars gradually become one of the most famous of the Calvados.

Finally, the storm that destroyed a significant proportion of the high stem pear orchard on 26 December 1999 showed the continued commitment of the farmers and more generally the inhabitants of this area to this tree, with almost 20 000 trees planted in the following years.

1. Specificity of the product
2. Characteristics of product

The Calvados Domfrontais is a cider or perry spirit characterised by the presence of at least 30 % perry pears. The Calvados Domfrontais has organoleptic characteristics that are reminiscent of the fruit. It is characterised by a vividness that points to the stringency of the pear. The Calvados Domfrontais can be marked by wooded aromas, though these will never be dominant.

1. Historical aspects relating to historical experience and reputation of production

The spirit has been developed in this region since at least the 18th century, when it begins to be mentioned the activity of distillers. This activity increased sharply in the 19th century. In his Guide de l’épicerie of 1823, Petit noted about the Orne: "There is manufactured in this department a fairly large amount of cider and perry spirit at 20 and 21 degrees weight -liqueur of Cartier [52 to 55%]. The distillation is carried out according to the old methods. This spirit is consumed in and around the county. The common price of the cider and perry spirits is 1.25 F to 1.50 F per litre. In 1793, the Tableaux du Maximum refer to a “cider and perry spirit of 19° to 20° (i.e. 45 to 52 %) in the market of Domfrontais”.

But Domfrontais has been marked for several centuries by the use of pear orchards and production of perry. Therefore, the spirit of this region is produced from perry and, more commonly, an assembly of cider and perry. Guillaumin in 1843 said that the great appreciation for the pears also came from the excellent alcohol that was derived from them: They are “viewed as being above cider spirit”.

The spirit produced in several settlements in the Orne and Manche drew attention to gastronomes which were in circulation in the region at the beginning of the 20th century: In Domfrontais in 1933, Curnonsky and Croze reported both the cider spirit and the perry spirit of Teilleul in theirFrench cuisine.

In December 1997, the specificity of the perry pear and the reputation of the perry is fully recognised by the designation of controlled designation of origin of “Calvados Domfrontais”.

1. Causal link between the geographical area and the quality or characteristics of the product

The perry pear, very sensitive to drought, finds in this region, because of the steady and regular rainfall and the useful reserve in important water of the grounds, conditions favorable to its development.

The varieties of apples rich in phenolic compounds, as well as the pear varieties distributed in the region, allow for a slow fermentation of cider or perry.

The area’s soil and weather conditions favourable to grassland and the region’s grassland know-how favoured the development of orchards. The resulting harvest is strongly influenced by the interactions between grass and fruit, trees and animals. This way, the grass mat provides an excellent receptacle for the fruit which can be harvested on the ground after falling. When compared to fruit obtained from unpeeled orchards on the ground, the fruit is kept better and longer. Grass, by using part of the nitrogen from the soil, contributes to the regulation of the nitrogen content of the fruit and thus to the control of the speed of fermentation. The animals present in the pre-orchard are eliminating the first fall of fruit which has not reached maturity, which improves the overall quality of the harvest. In addition, the diversity of animal species (insects, birds, etc.) that develop in balance in the trees, the meadow and the hedge which surrounds the parcel makes it easier to control the spread of pests and prevent excessive use of chemical treatments.

Distillation in the cider or perry column with a relatively low alcoholic strength by volume leads to a high concentration of aromas. Weather conditions characterised by a mild climate and humidity as well as the absence of significant variations in temperature and relative humidity between the seasons are favourable to ageing by encouraging, on the one hand, the reduction in alcoholic strength by volume, rather than evaporation of water, and, on the other hand, the slowdown of chemical reactions. These climatic conditions, as well as ageing practices, which employ low extraction of wood compounds (little use of new wood) converge to maximise the fruity aromas that characterise this spirit.

1. Any requirements laid down in Community and/or national provisions
2. Name and address of applicant

**ODG du Pays du Domfrontais  
Mairie - Place Roirie  
61700 DOMFRONT**

1. Possible supplements to geographical indications or labelling rules

The mentions ‘production fermière’ or ‘produit fermier’ on the label can only be used by farmers:  
— from cider or perry produced on their holding with cider apples or pears with pears harvested exclusively on the same holding meeting all the conditions laid down in these specifications;  
— bottled on their holding.

The spirits for which the controlled designation of origin ‘Calvados Domfrontais’ is claimed, may not be declared after manufacture, offered to the public, dispatched, offered for sale or sold without a mention of the aforementioned designation accompanied by the words ‘Appellation contrôlée’, on the declarations, announcements, prospectuses, labels, invoices and any containers.

Any mention other than the name ‘Calvados Domfrontais’ may only be entered on labels in characters the size, the width and the thickness of which do not exceed twice the size of the characters of the name Calvados Domfrontais.

Ageing information:

The following terms relating to an ageing period may be added to the designation of origin ‘Calvados Domfrontais’ only under the following conditions:

* The term “vieux”, “réserve” for spirits at least 3 years old;
* The words “V.O”, “vieilles reserves”, “VSOP” for spirits aged at least 4 years;
* The word ‘old’, ‘Hors d’âge, ‘très vieilles Réserve’ ‘XO’, ‘très vieux’, ‘extra’, ‘Napoléon’, for spirits 6 years old or older.

PART II. REPORTING OBLIGATIONS AND RECORD KEEPING

1 Reporting obligations

1. Prior declaration of partial allocation of orchards

The wines with the controlled designation of origin ‘Calvados Domfrontais’ are made from cider fruits and perry from parcels for which a declaration of assignment has been made. The declaration of assignment shall include, for each parcel, the land registry references, the number of trees, varieties, the spacing between trees and their date of planting.

The prior declaration of partial posting of orchards shall be published before 1 April of the harvest year for a period of three years tacitly renewed once the registered designation of origin is claimed on a harvest.

1. Summary declaration of fruit purchases

The recapitulative declaration on the purchase of fruit and intermediate products is filled in by all the fruit collectors or product processors that have bought fruit or intermediate products during the marketing year. It shall be sent every year before 15 February to the defence and management body, which shall inform the approved inspection body. It includes the quantities of fruit purchased per supplier and per species as well as the volumes of intermediate products (ciders or perry to distil, white spirits) purchased per supplier.

1. Declaration on opening and closing of the distillation works

The declaration of opening of the distillation work shall be taken out with the approved inspection body before any distillation operation takes place. It indicates the references of the distillation equipment concerned.

Distillation shall be declared to the approved inspection body at the end of the year of distillation of the wine. It indicates the end date of the distillation operations.

1. Statement of Claim

The statement of claim is sent no later than 30 September following distillation. It includes the distillation period and the quantities distilled (volume and TAV).

The statement of claim shall be sent to the defence and management body, which shall inform the approved inspection body.

2 Record-keeping

1. Registers and accompanying documents for fruit and cider or perry distilates

The fruit and the cider or perry spirits shall be accompanied during their carriage between the supplier and the fruit collector or fortifier by a document indicating the registered designation of origin claimed.

The fruit collectors summarise on an annual basis the list of suppliers and the quantity of fruit or cider or perry which have to be distilled by by supplier.

The fruit collectors shall record annually the list of buyers as well as the quantities of fruit or cider or perry pears sold by purchaser.

1. Fermentation logbook

The following data shall be recorded in the fermentation register:

— Date of pressing;

— the density of the musts;

Treatment of musts and cider or perry in fermentation.

1. Distillation register

The distillation register shall provide for the recording of the following data:

* date of distillation;
* distillation equipment;
* amount of cider or distilled perry;
* volume of spirit obtained by volume and volume.

1. Register of cellar

The cellar register shall provide for the following data to be recorded:

* date of placing under wood;
* origin of the spirits distilled from wood;
* quantity of spirit made of wood in volume and TAV;
* inventory of people on 1 July, including the following: cellar reference, number of dwellings and capacity, volume of Calvados Domfrontais contained.

Part III. *MAIN POINTS TO BE CHECKED*

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| MAIN POINTS TO BE CHECKED | EVALUATION METHODS |
| **Structural rules** | |
| Location of the orchards in the area | Desk review |
| Proportion of pear trees and varietal categories in the orchard | Desk review and/or visual inspection |
| **Annual rules** | |
| Proportion of high stem surfaces in the plantations or purchased surfaces: at least 80 % | Desk review and/or visual inspection |
| Minimum duration of breeding under wood: three years | Desk review |
| **Product control** | |
| Analytical characteristics | Screening |
| Organoleptic characteristics | Organoleptic examination |

REFERENCES CONCERNING THE INSPECTION STRUCTURES  **CERTIPAQ**

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The monitoring of compliance with this specification is carried out by a third-party body, providing a guarantee of expertise, independence and impartiality on behalf of the INAO, on the basis of an approved inspection plan.

The inspection plan follows up the self-inspections carried out by the operators on their own activities, and the internal checks carried out under the responsibility of the association for defence and management. It states the external checks carried out by the third-party body as well as the analytical and organoleptic tests. All the checks are carried out by random sampling.

Annex: Lists of varieties

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| VARIETIES OF CIDER APPLES | CATEGORIES |
| Amer doux | Phénolique locale |
| Argile rouge (\*) | Phénolique |
| Beau roger | Phénolique locale |
| Bedan, bedan blanc, bedan de saint-hilaire, bedange | Phénolique |
| Binet rouge | Phénolique |
| Bisquet | Phénolique |
| Blanc sur (\*) | Acidulée |
| Cartigny | Phénolique locale |
| Chouquet | Phénolique locale |
| Clos renaux | Phénolique locale |
| Closette | Phénolique locale |
| Coeur dur | Phénolique locale |
| Damelot, | Petit damelot Phénolique locale |
| Douce coetligné | Phénolique |
| Douce moen | Phénolique |
| Doux d’arrière | Phénolique locale |
| Doux lozon | Phénolique locale |
| Doux normandie (\*) |  |
| Doux tesson | Phénolique locale |
| Doux vérêt de Carrouges |  |
| Feuillard | Phénolique locale |
| Fréquin à longue queue | Phénolique locale |
| Fréquin long | Phénolique locale |
| Fréquin Rayé | Phénolique |
| Fréquin rouge | Phénolique |
| Fréquin strié | Phénolique |
| Fréquin vert | Phénolique locale |
| Gomer | Phénolique |
| Gros fréquin | Phénolique locale |
| Gueule de brebis | Phénolique locale |
| Kermerrien | Phénolique |
| Locard vert | Acidulée |
| Marie-menard | Phénolique |
| Médaille d’or | Phénolique locale |
| Mettais | Phénolique locale |
| Meunier dur | Phénolique locale |
| Moussette | Phénolique locale |
| Papillon | Phénolique locale |
| Parapluie | Phénolique locale |
| Peau de chien (\*) | Phénolique |
| Petit fréquin du Domfrontais | Phénolique locale |
| Petit jaune | Acidulée |
| Président Descours (\*\*) |  |
| Pomme de cheminée | Phénolique |
| Pomme de famille ou cherche-souvent | Phénolique |
| Rouge bruyère | Phénolique locale |
| Rouget de Dol | Acidulée |
| Saint-martin | Phénolique locale |
| Tardive de la Sarthe (\*) | Phénolique |
| Trochet | Phénolique |

(\*) Varieties of cider apples temporarily prohibited from replanting because of their susceptibility to fire blight (Decree of 12 August 1994).

(\* \*) only for apple trees planted and identified before 29/10/2013.

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| --- | --- | --- |
| Varieties of perry pears | | |
| Avenel | De Grand-Père | Huchet |
| Bainoir | De Gris | Jaunet |
| Beauvais | De la Saint-Jean | Julienne |
| Beauséjour | De Laminière | Laujisière |
| Ou Fremouze | De Long | Laurier |
| Bédois | De Marie | Lièvre |
| Belle Verge | De Nerf | Long Bois |
| Beurrée | De Normandie | Longuet |
| Bézier | De Prince | Mallet |
| Blanc | De Rousse | Mat |
| Blanc de Mantilly | De Roux | Moc friand |
| Bois balant | De Saint-Laurent | Mollard |
| Bois friand | De Saint-Michel | Mordoux |
| Bois rabattu | De Sainte-Marie | Morfriand |
| Bossu | De Vert | Muscad |
| Branche de fournet | De Vigne | Muscadet |
| B’zi | Ecarlate | auchard |
| Caillot Rosa | Franloup | erdereau |
| Caniou | Fausset | etit Blot |
| Carisi (blanc) | Faux Bézier | etit Gonthier |
| Carto | Fougère | etit Gris |
| Chamostière | Fournel | etit Roux |
| Chien rouge | Gai blanc | lant de blanc |
| Clémencerie | Galichet | lant roux |
| Clos Bizot | Gaubert | ommeras |
| Co’Gris | Gaubert de Carisi | Raguenet |
| Connerie | Girette | Rétaux |
| Coq rouge | Gris de loup | Rolin |
| Courcou | Gris jaune | Rondeau |
| D’Angleterre | Gris Mollard | Rouge Vigny |
| De Branche | Grise de Lisieux ou | Rubesnard |
| De Champagne | Grosse grise | Saint Michel |
| De Champain | Gros Blanc | Souris |
| De Chien | Gros Blot | Verdot |
| De Cloche | Gros Gonthier | Verte du |
| De Curé | Gros | Verte de Rouillis |
| De Domfront | Faux | Verte de Rimbert |
| De Fer | Grosse | Vinot ou sainte-Marie |
| De Franloup | Hecto |  |
| De Gilbert | Houx |  |