Transmission of a
 geographical indication for a spirit drink

**1Technical file**

1. Name and type
2. Name (s)

Calvados Pays d’Auge (fr)

1. Category

10. Cider spirit and perry spirit

1. Country of the applicant France
2. Language of the application:

French

1. Type of geographical indication: PGI — Protected Geographical Indication
2. Contact details

1.2.1 Name and title of the applicant

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| Name and title of the applicant | Syndicat des Producteurs de Calvados Pays d’Auge AOC |
| Legal status, size and composition (in the case of legal persons) | Professional union made up of producers, producers selling fruit or cider or white spirits, traders of fruit, ciders or white spirits, distillation companies, processors from Calvados Pays d'Auge, buyers of fruits, ciders or spirits. |
| Nationality | France |
| Address | Registered office:Mairie de Cambremer14340 Camberemer.Administrative HeadquartersCICDImmeuble Citipolis - 6 place Boston14 200 Herrouville Saint Clair |
| Country | France |
| Telephone | (33) (0) 231531761 |
| E-mail address (es) | cicd@orange.fr |

1.2.2 Intermediary’s contact details

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| Name of the intermediary | Ministère de l’Agriculture, de l'Alimentation |
| Address | Direction Générale de la Performance Economique et Environnementale des Entreprises (DGPE)Office for wines and other drinks3 Rue Barbet de Jouy75349 Paris Cedex 07 SPFrance |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | iste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

1. Contact details of interested parties
2. Details of the competent control authority

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| Name of competent control authority | Institut national de l'origine et de la qualité (INAO) |
| Address | 12 rue Henri Rol-Tanguy93555 Montreuil-sous-BoisFrance |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | info@inao.gouv.fr |

1. Detailed information on the inspection bodies
2. Description of the spirit drink

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| Heading — Name of the product | Calvados Pays d’Auge |
| Physical, chemical and/or organoleptic characteristics | 1. organoleptic characteristicsThe ‘Calvados Pays d’Auge’ has a colour ranging from straw yellow to dark amber. At the nose and mouth, it develops aromatic notes reminiscent of the fruits of which it is made. When aged, spices notes are frequently present.2. Main physical/chemical characteristicsThe wines with a protected designation of origin ‘Calvados Pays d’Auge’ are marketed with an alcoholic strength by volume of at least 40 %.The wines with a registered designation of origin ‘Calvados Pays d’Auge’ have a minimum content of volatile substances other than ethyl and methyl alcohol of 350 grams per hectolitre of pure alcohol and a maximum methanol content of 200 grams per hectolitre of pure alcohol. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | Ciders and perrys used for the production of Calvados Pays d’Auge are produced from cider and perry fruit harvested in the geographical area, in orchards where at least 70 % of apple trees belong to phenolic varieties.The cider and perry fruits are cultivated in high-stem orchards for at least 45 % of the surface area. By their majority proportion — the proportion of perry pears is limited to 30 % — and their richness in phenolic compounds, cider apples are highly characteristic of the ciders’ aromatic expression. The controlled designation of origin ‘Calvados Pays d’Auge’ is produced exclusively by distilling cider and perry using copper machines. Due to the specificity of repasse distillation and the physical and catalytic effects of copper, the spirits have original organoleptic characteristics, in particular the aromatic notes which recall the fruits (cider apples) and cider. Distillation is carried out at an alcoholic strength by volume of 72 % or less, ensuring a high level of specific volatile substances, which results in the aromatic power of the spirits.The controlled designation of origin “Calvados Pays d’Auge” referes to spirits aged at least 2 years in oak containers. These ageing practices in cellars subject to the humid climate of Normandy allow the “Calvados Pays d’Auge” to obtain its typical colour and develop its fruity organoleptic characteristics, in particular with spicy notes. |

1. Definition of the geographical area

1.4.1 Description of the defined geographical area

The production and harvesting of fruit, the production and distillation of cider and perry and the ageing of spirit are carried out in the geographical area.

The geographical area comprises the administrative territories of the municipalities of:

Department of Calvados:

Municipalities included in their entirety: Ablon, Angerville, Annebault, Auberville, Auquainville, Les Autels-Saint-Bazile, Les Authieux-Papion, Les Authieux-sur-Calonne, Auvillars, Barneville-la-Bertran, Bavent, Beaufour-Druval, Beaumont-en-Auge, Bellou, Benerville-sur-Mer, Beuvillers, Beuvron-en-Auge, Bissières, Blangy-le-Château, Blonville-sur-Mer, Boissey, La Boissière, Bonnebosq, Bonneville-la-Louvet, Bonneville-sur-Touques, Bourgeauville, Branville, Bretteville-sur-Dives, Le Breuil-en-Auge, Le Brévedent, La Brévière, Bréville-les-Monts, Brucourt, Cambremer, Canapville, Canteloup, Castillon-en-Auge, Cernay, Cerqueux, La Chapelle-Haute-Grue, La Chapelle-Yvon, Cheffreville-Tonnencourt, Clarbec, Cléville, Coquainvilliers, Cordebugle, Coudray-Rabut, Coupesarte, Courtonne-la-Meurdrac, Courtonne-les-Deux-Églises, Cresseveuille, Crèvecoeur-en-Auge, Cricqueboeuf, Cricqueville-en-Auge, Croissanville, La Croupte, Danestal, Deauville, Dives-sur-Mer, Douville-en-Auge, Dozulé, Drubec, Englesqueville-en-Auge, Équemauville, Familly, Fauguernon, Le Faulq, Fervaques, Fierville-les-Parcs, Firfol, La Folletière-Abenon, Formentin, Le Fournet, Fourneville, Friardel, Fumichon, Genneville, Gerrots, Glanville, Glos, Gonneville-sur-Honfleur, Gonneville-sur-Mer, Grandchamp-le-Château, Grangues, Hermival-les-Vaux, Heuland, Heurtevent, Hiéville, Honfleur, L'Hôtellerie, Hotot-en-Auge, La Houblonnière, Houlgate, Janville, Léaupartie, Lécaude, Lessard-et-le-Chêne, Lisieux, Lisores, Livarot, Magny-le-Freule, Manerbe, Manneville-la-Pipard, Marolles, Méry-Corbon, Le Mesnil-Bacley, Le Mesnil-Durand, Le Mesnil- Eudes, Le Mesnil-Germain, Le Mesnil-Guillaume, Le Mesnil-Mauger, Le Mesnil-Simon, Le Mesnil-sur-Blangy, Meulles, Mézidon-Canon, Mittois, Les Monceaux, Monteille, Montreuil-en-Auge, Montviette, Les Moutiers-en-Auge, Les Moutiers-Hubert, Moyaux, Norolles, Norrey-en-Auge, Notre-Dame-de-Courson, Notre-Dame-d'Estrées, Notre-Dame-de-Livaye, Orbec, L'Oudon, Ouilly-du-Houley, Ouilly-le-Vicomte, Ouville-la-Bien-Tournée, Pennedepie, Périers-en-Auge, Petiville, Pierrefitte-en-Auge, Le Pin, Pont-l'Évêque, Préaux-Saint-Sébastien, Le Pré-d'Auge, Prêtreville, Putot-en-Auge, Quetteville, Repentigny, Reux, La Rivière-Saint-Sauveur, Rocques, La Roque-Baignard, Rumesnil, Saint-André-d'Hébertot, Saint-Arnoult, Saint-Benoît-d'Hébertot, Saint-Cyr-du-Ronceray, Saint-Denis-de-Mailloc, Saint-Désir, Sainte-Foy-de-Montgommery, Sainte-Marguerite-des-Loges, Sainte-Marguerite-de-Viette, Saint-Étienne-la-Thillaye, Saint-Gatien-des-Bois, Saint-Georges-en-Auge, Saint-Germain-de-Livet, Saint-Germain-de-Montgommery, Saint-Hymer, Saint-Jean-de-Livet, Saint-Jouin, Saint-Julien-de-Mailloc, Saint-Julien-le-Faucon, Saint-Julien-sur-Calonne, Saint-Laurent-du-Mont, Saint-Léger-Dubosq, Saint-Loup-de-Fribois, Saint-Martin-aux-Chartrains, Saint-Martin-de-Bienfaite-la-Cressonnière, Saint-Martin-de-la-Lieue, Saint-Martin-de-Mailloc, Saint-Martin-du-Mesnil-Oury, Saint-Michel-de-Livet, Saint-Ouen-du-Mesnil-Oger, Saint-Ouen-le-Houx, Saint-Ouen-le-Pin, Saint-Pair, Saint-Philbert-des-Champs, Saint-Pierre-Azif, Saint-Pierre-de-Mailloc, Saint-Pierre-des-Ifs, Saint-Pierre-du-Jonquet, Saint-Vaast-en-Auge, Sallenelles, Surville, Le Theil-en-Auge, Thiéville, Tordouet, Le Torquesne, Tortisambert, Touques, Tourgéville, Tourville-en-Auge, Troarn, Trouville-sur-Mer, Valsemé, Vaudeloges, Vauville, La Vespière, Victot-Pontfol Vieux-Bourg, Vieux-Pont-en-Auge, Villers-sur-Mer, Villerville.

Municipalities included in part: Airan (A1, A2, A3, B2, C2, ZA, ZE), Amfreville (B1, B2, B3), Argences (A, C1, C2, D1, D2), Gonneville-en-Auge (A1,A2, AA, AC), Goustranville (ZI), Merville-Franceville-Plage (E3, F1, F2, AL, AN, AO), Moult (C1, C2), Ouézy (F1, F2), Saint-Samson (A 110, 111, 149, 150, 151, 152, 163, 164).

Ddpartement of Eure: Asnières, Bailleul-la-Vallée, Beuzeville, Le Bois-Hellain, La Chapelle-Bayvel, La Chapelle-Gauthier, La Chapelle-Hareng, Cormeilles, Fatouville-Grestain, Fiquefleur-Équainville, Fontaine-la-Louvet, La Goulafrière, La Lande-Saint-Léger, Manneville-la-Raoult, Piencourt, Les Places, Saint-Germain-la-Campagne, Saint-Pierre-de-Cormeilles, Saint-Pierre-du-Val, Saint-Sylvestre-de-Cormeilles.

Department of Orne

Communes incluses en totalité : Aubry-le-Panthou, Avernes-Saint-Gourgon, Avernes-sous-Exmes, Le Bosc-Renoult, Le Bourg-Saint-Léonard, Camembert, Canapville, Les Champeaux, Champ-Haut, Champosoult, Chaumont, Cisai-Saint-Aubin, Coudehard, Coulmer, Courménil, Croisilles, Crouttes, Écorches, Exmes, La Fresnaie-Fayel, Fresnay-le-Samson, Gacé, Ginai, Guerquesalles, Lignères, Mardilly, Ménil-Froger, Ménil-Hubert-en-Exmes, Le Ménil-Vicomte, Monnai, Mont-Ormel, Montreuil-la-Cambe, Neauphe-sur-Dive, Neuville-sur-Touques, Omméel, Orgères, Orville, Pontchardon, Le Renouard, Résenlieu, Roiville, Saint-Aubin-de-Bonneval, Saint-Evroult-de-Montfort, Saint-Germain-d'Aunay, Saint-Gervais-des-Sablons, Saint-Pierre-la-Rivière, Le Sap, Silly-en-Gouffern, Survie, Ticheville, Villebadin, Vimoutiers.

The handling and storage of fruits may be carried out on the territory of the municipality of Fort Moville (Eure).

1.4.2NUTS Area

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| FR | FRANCE |
| FR2 | BASSIN PARISIEN |
| FR23 | Haute-Normandie |
| FR231 | Eure |
| FR25 | Basse-Normandie |
| FR251 | Calvados |
| FR253 | Orne |

1.5 Method for obtaining the spirit drink

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| Title — Type of method | Cider fruit varieties |
| Method | The varieties of apple and pear trees are defined in the Annex to the specification.The varieties planted are cider apple and perry pear varieties, excluding knife and Chantelina varieties, Judaine, Judeline and Jurella varieties.Apple trees planted on at least 70 % of the surface area for phenolic varieties must be part of an orchard identified as a registered designation of origin.The varieties of cider apples not mentioned in the specification and planted with ‘high-stem’ orchards are allowed up to 20 % of the areas identified and are deemed to be phenolic. |

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| Title — Type of method | Management of the orchard |
| Method | The orchard is made up of all the trees identified for the ‘Calvados Pays d’Auge’ controlled designation of origin.The orchards shall consist of apple or pear trees in:• “high stem”;or• “low stem”‘High-stem’ orchards have a density less than or equal to 280 trees per hectare and a minimum distance of 5 metres between trees.‘Low stem’ orchards have a density of more than 280 trees per hectare and less than or equal to 1000 trees per hectare.The maintenance of the orchards involves the control of the development of the trees and grassing of the soil and control of the trees in apple trees.Irrigation is prohibited from the production of apple and pear trees. In the event of exceptional and unforeseeable weather conditions, temporary derogations may be granted in order to maintain the water supply of the trees.Trees in ‘high-stem’ orchards are grassed with the exception of the top of trees, which can be eliminated within a radius of 0.30 m. The orchards shall be sown with the exception of the planting line, which may be planted on a strip not more than 1 m wide. |

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| Title — Type of method | Harvesting, transport and storage of raw material |
| Method | The fruit is harvested fully ripe, transported, handled and stored under conditions allowing them to be in a good state of conservation when the juice is extracted. |

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| Title — Type of method | Maximum yields and entry into production |
| Method | The maximum average annual yield of the orchards in production shall be:* 35 tonnes or 263 hectolitres of must per hectare for “low stem” orchards (or 315 hectolitres of must per hectare in the case of additional extraction by addition of cold water (remise or dissemination);
* 25 tonnes or 188 hectolitres of must per hectare for ‘high stem’ orchards (or 225 hectolitres of must per hectare in the event of extraction addition by addition of cold water (remise or diffusion).
* Young trees are taken into account for the production of fruit intended for the production of the controlled designation of origin ‘Calvados Pays d’Auge’ 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’.

The average maximum yield of the orchards in production is obtained by the ratio between the average quantity of fruit produced during the last two harvests and the area of the groves identified. This area is obtained by multiplying the total number of trees in production by the projected average area of each tree, defined on the basis of the distance between the trees during planting, and between rows.When the trees are spread in ‘high-stem’ orchards, the average projected area of each tree is set at a flat rate of 142 m 2 |

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| Title — Type of method | Extraction of juice and manufacture of must |
| Method | The fruit used for the production comes for at least 45 % from the area of “high-stem” orchards.The fruit is crushed or grated to produce the flesh. The juice is extracted from the flesh by pressing. Additional extraction of the soluble constituents may be carried out after pressing by the addition of cold water only, using the following processes:- continuous extraction (dissemination);- pressing after maceration of the marc (rémiage).The juice remaining in the marc and obtained after pressing has a minimum sugar content of 48 grams per litre. It is either removed from the production of spirit that may benefit from the "Calvados Pays d'Auge" controlled designation of origin, or it is immediately incorporated, before the beginning of the fermentation, into the juice obtained during the fermentation. Juice obtained by drying out of marc may not be used.No more than 900 litres of must per ton of fruit used may be obtained.Any enrichment of sugar juice shall be prohibited. |

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| Title — Type of method | Characteristics of the cider and perry to be distilled |
| Method | The must obtained shall have a minimum natural sugar content of 78 grams per litre before fermentation begins.Cider or perry have a minimum alcoholic strength by volume of 4,5 % at 20 °C.Cider pears shall not exceed 30 % of perry pears. |

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| Title — Type of method | Cider and perry making |
| Method | Pasteurisation, gasification, acidification or sweetening are prohibited.Cider or perry prepared initially in accordance with the amended Decree of 30 September 1953 (cider or perry) may be used. In this case, they must be incorporated into musts of the following harvest up to a maximum of one third of the volumes distilled. |

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| Title — Type of method | Distillation |
| Method | Cider or perry are distilled according to the process of distillation with repasse.A minimum period of 21 days, during which fermentation took place, is fixed between the extraction of the juice and the distillation.The boiler of the distillation equipment is heated by naked flame or by an indirect steam circuit.The repasse distillation is carried out using stills consisting of a successive load boiler, a still’s head with or without heating and a coil for the refrigerant. All these components are made of copper.The maximum capacity of the boiler is 30 hectolitres, of which 25 hectolitres of load.The alcoholic strength by volume of the tanks, after the second distillation or re-passe, is less than 72 % at a temperature of 20 °C in the daily container for spirits.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. |

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| Title — Type of method | Ageing |
| Method | The spirits that are eligible for the ‘Calvados Pays d’Auge’ controlled designation of origin for direct human consumption are aged, after distillation, for a minimum period of 24 months from the placing of the product under wood in casks made of sessile or pedunculate oak or their hybrid.Cellar refers to all the buildings of the same operator in which eaux-de-vie are aged. The aging cellars used meet the specified characteristics:- humidity and temperature of the cellar are, of course, to be regulated without any outside installation, by insulation and ventilation of rooms;- each cellar has a barrel of low capacity consisting of casks with a capacity of less than or equal to 20 hectoliters. The capacity of this low-capacity barrel is at least 15% of the capacity of the total barrel of the cellar or the volume of spirits of less than 2 years held in the cellar.The ageing of spirits may be carried out on the territory of the municipalities of the geographical area of the protected designation of origin ‘cider brandy 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 spirit not interrupted for more than 25 years from 29 October 2009. |

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| Title — Type of method | Finishing |
| Method | The finishing methods are authorised in such a way that their effect on the spirit ratio is less than 4 % vol. obscuration. The obscuration, expressed in % vol., is obtained by the difference between the real alcoholic strength and the gross alcoholic strength by volume. |

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

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| Heading — Name of the product | Calvados Pays d’Auge |
| Detailed information on the geographical area or origin relevant for the link. | a) Description of the natural factors and human factors linked to the local areaThe geographical area of production of the ‘Calvados Pays d’Auge’ controlled designation of origin covers almost all Pays d’Auge. Bordered to the north by the English Channel over a length of 50 km, from the mouth of the Orne to the Seine estuary, the natural region of the Pays d’Auge is a north-south oriented plateau, of medium altitude, bounded on the west by the plains of Caen and Falaise, following a line parallel to the Dikes. In the south, the area of Auge comes up against the hills of the Perche, while to the east the limit is appreciably the dividing line between the Calvados de l’Eure.The western boundary corresponds to the passage of the Bathonian geological storey or Bajocien au Callovien.This passage is reflected in the landscape a hundred metres away from the limestone plains of Caen, Falaise and Argentan, with clay soils characteristic of Pays d’Auge. In the south, the area affected by the soulèvement Oxfordien marks the boundary of the geographical area. Hydrography marks the boundary of the border line by following the line of water shared between the river basin, which is wholly part of the Pays d’Auge, and the Risle basin, which is excluded.A large number of rivers or simple streams have shaped their terrains in a specific way. The region is thus broken down into a number of very characteristic landscape units:- plateaus, separated from each other by deep gullies;- the valleys, including the large depression created by the Dives in the west (the Auge Valley) and the Touque Valley;- the associated slopes, with multiple small valleys that characterize the region. These slopes are often so hard (‘picanes’) that they do not allow the mechanisation and slopes of the roads frequently reach 1012 %.The dominant features of the landscape are the steep-slope, grassland, which occupy almost 70 % of the agricultural area, the extremely numerous hedgerows and the typical orchards that are particularly distributed near the farm buildings.The subsoil corresponds to the western border of the Paris Basin. The soils encountered are therefore developed on relatively recent substrates, either from the secondary age (Jurassic and Cretaceous era) or from the tertiary age, such as the flint clay resulting from the alteration of chalk brought to the Cretaceous era. In the quaternary, these areas have been covered with wind and loam, which are still well represented on the shelves. The alteration of these substrates has led to the formation of different clay soils. The most represented soils are soils developed on flint clay, marked by the lemonish and low permeability of the clay horizon, with green clay formations characterised by excess water and deep soils on stringter silts sensitive to hydromorphic soils.The climate is oceanic: in Winter, the temperatures are in general not falling below 4 °C and average summer temperatures usually do not exceed 18 °C. the average annual temperature is relatively low (10.3 °C). In terms of rainfall, this is a moderately watered, but much more humid region than the plains of Caen and Eure, which border them to the west and east. Precipitation ranges from 700 to 850 mm in the west and is regular throughout the year.A cider growing activity has been maintained in the Pays d’Auge. Such activity is represented on the one hand by the orchards linked to the cultivation of trees and grass, on the other hand to the orchards in low stem, appeared in the 1970s.The orchards are the support of a large number of varieties of cider apples, mainly from rich varieties of phenolic compounds and perry pears, which is supported by an intense pomological culture.In this area, there has also been a major activity of repassing and ageing distillation of spirits, generating a set of know-how and specific occupations (street makers, street masters, etc.).b) historical factors relating to the link with the geographical areaCider apples have appeared in Normandy between the 10th and 12th centuries following the monks and traders’ navigation routes between the Biscaye — North West of Spain and the Cotentin.With the grafting of these varieties rich in phenolic compounds (tannins), which displace wild apples, significant progress has been made in making cider, as these compounds slow down and protect the fermentation and facilitate the clarification of musts. The production of cider from the 13th century and distillation from the 17th century was developed.The technique of the pre-orchard began in the seventeenth century, as grass surfaces expanded and breeding developed and the genius of the operators selected more and more suitable plants. This type of orchard requires the growing of trees in "high stem", a technique that developed strongly between the end of the 19th century and the first part of the 20th century.Cider production was all the more developed under the Ancien Regime as, contrary to the production of wine, it was not subject to strict taxation. Moreover, cider fruit is extremely sensitive to alternating production, which varies, depending on the years, between too many and too few. In this way, the distillation of cider and the ageing of the spirit made it possible to stock production in the years of heavy production so to mitigate the losses in the years of low production.As of the end of the 1970s, in order to accompany the modernisation of agriculture (decrease of the labour available on the farms, mechanisation, specialisation of the workshops) with the same varieties as the one initially used in “high stem” and taking advantage of the acquired know-how, the ‘low stem’ orchard without grazing has developed considerably.Many of the varieties cited in monographies of the 18th and 19th centuries are still grown today: Bisquet, Saint Martin, Germaine, Noël des Champs are just a few well-known examples among dozens of others. This varietal consistency is a very strong link to the area of the ‘Calvados Pays d’Auge’. |
| Specific characteristics of the spirit drink attributable to the geographical area | 1. Characteristics of product

‘Calvados Pays d’Auge’ has a dress that ranges from straw yellow to dark amber. To the nose and the palate, it develops aromatic notes reminiscent of the fruit (cider apple) and the cider made from it. When aged, spices notes appear frequently.Historical legacy and reputation of productionBefore its distillation developed in the 17th century, ‘Cidre du Pays d’Auge was already known as, the poet Guillaume le Breton celebrated at the beginning of the 13th century. François Aubaile-Sallenave pointed out that, at the time, ‘this drink already has a real commercial importance.At the end of the 18th century, cider spirit was already widespread in Pays d'Auge. In 1982, J. Manoeuvrier notes, in La Pomme et le cidre en Pays d’Auge, that in 1778 the inventory of J. Levillain's farm, in Ecots (a medium-sized farm), reported 8,800 liters of spirit and 75,000 liters of cider and perry storage capacity. This spirit had a certain notoriety since, in Mortagne-au-Perche, in 1793, Lisieux spirit cost about 5% more than Alençon, itself a little more esteemed than that of Caen. As this aforementioned Calvados spread, these hierarchies were widened and that of Pays d'Auge is still today the most famous.It was this reputation that enabled Calvados du Pays d’Auge to be the first cider spirit to be recognised as a controlled designation of origin in 1942. |
| Causal link between the geographical area and the product | The Pays d’Auge has a long history of specific soil and climate conditions and local customs.The climate of the Pays d’Auge is characterised by the regularity of rainfalls, which is higher than in the eastern and western parts of the border, due to the cuesta that faces prevailing winds and thereby promotes precipitation. This regular rainfall supports the cultivation of cider trees and perry trees grown there for centuries. Cider apple varieties rich in phenolic compounds, most of which are mature enough, allow for a slow fermentation of ciders.The micro-climatic characteristics and grassland know-how in the Pays d’Auge have favoured the development of orchards, followed by specialised ‘low stem’ orchards with a majority of harrows. The micro-climatic conditions of the Pays d’Auge support the cultivation of grass and apples. The ensuing harvest is strongly marked by the interaction between grass and fruit. 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. In addition, the grassland mat provides an excellent receptacle for the fruits, which can be harvested on the ground after falling. In these circumstances, the fruit is kept better and longer. In the case of the pre-orchard, the animals present eliminate the first fruits and improve the overall quality of the harvest. Normal knowledge and modern techniques make it possible to maintain this quality.The cider making of the Pays d’Auge gives an important role to the apple; the ciders used to produce ‘Calvados Pays d’Auge’ come from a maximum of 30 % of perry pears. These local practices also led to the recognition as PGI of the ‘Cidre du Pays d’Auge’ in 1996, the first normand spirit regognised as a protected designation of origin. Distillation in Pays d’Auge is characterised by the ‘repasse’ distillation process, which is a discontinuous distillation, and by the still used, the form, material and capacity of which have been defined since 1942 and are absolutely decisive for the quality of thespirit.In fact:- simple distillation (without tray column) which allows the fluid circulation of vapours and the shape of the defined curves of these apparatus, especially the still’s heads, helps to select the volatile substances that will be concentrated in the spirit;- the parts of the stills in contact with cider, vapours or distillates are entirely made of copper. The physical properties of this metal, including the proper conduction of heat, characterize the heating of the cider, while its catalytic properties allow for different reactions throughout the distillation process.This type of extremely thin stills require particular attention to the quality of the cider and perry used. It is necessary to carry out a delicate operation each time the distillation takes place: the ‘*coupe*’ which consists of splitting the disposal of the distillate on the basis of its alcoholic strength by volume (TAV) and its volatile substances composition between the core and the parts intended for recycling in subsequent distillation. As a result of the limitation of load capacity, distillation in the Pays d’Auge remains a small-scale operation controlled by the distiller’s know-how. This way, in accordance with their qualitative objectives and the quality of the cider and perry in question, distillers consider when to realise these cuts and on how to recycle the retained fractions in the core.In these circumstances, the distillation of ciders with an average alcoholic strength by volume of approximately 5 % leads to a high concentration of flavourings, while distillation to a alcoholic strength by volume of 72 % or less makes it possible to guarantee a high content of volatile substances, which results in the output and the aromatic complexity of the spirit obtained.Weather conditions characterised by sweetness and humidity as well as the absence of significant variations in temperature and relative humidity between the seasons are a source of ageing by encouraging, on the one hand, lower alcoholic strength rather than evaporation of water and, on the other hand, the slowdown in chemical reactions. These climatic conditions such as ageing techniques, which employ a low extraction of wood compounds (little use of new wood), are converging to maximise the fruity aromas that characterise this spirit. |

1. Requirements under EU, national or regional legislation
2. Additional element for geographical indication
3. Specific rules on labelling

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| Title | General rules |
| Description of the rule | The spirits for which the controlled designation of origin ‘Calvados Pays d’Auge’ 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. |

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| --- | --- |
| Title | Terms relating to ageing |
| Description of the rule | The following terms relating to an ageing period may only complete the geographical indication ‘Eau-de-vie de Faugères’ when the following conditions are satisfied:— the words ‘trois étoiles’, ‘trois pommes’ or ‘VS’ for spirits aged at least 2 years;— the words “vieux” or “réserve” for spirits aged at least 3 years;— the words “V.O”, “vieille réserve” or “VSOP” for spirits aged at least 4 years;— the words “Hors d’Age”, “Très Vieille Réserve”, “XO”, “Très Vieux”, “Extra” or “Napoléon” for spirits aged at least 6 years.The year may be entered, in accordance with the decrees adopted pursuant to Article L.214-1 of the Consumer Code. |

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| --- | --- |
| Title | Farmhouse production |
| Description of the rule | The mentions ‘production fermière’ or ‘produit fermier’ on the label can onlybe 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.
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**2 other information**

2.1. Supporting material

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| File name: | CdC aoc CalvadosPaysAuge\_BO.pdf |
| Description | Specifications for Calvados Pays d’Auge |
| Type of document | Specification: |

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| --- | --- |
| File name: | CalvadosPaysDAuge\_joe\_20150208\_0022.pdf |
| Description | Decree of the type approval of the Calvados Pays d’Auge |
| Type of document | Specification: |

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| File name: | NAF CalvadosPaysAuge 20170926.doc |
| Description | Note from the French authorities |
| Type of document | Specification: |

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| --- | --- |
| File name: | CDC\_CalvadosPaysdAuge\_septembre2017.doc |
| Description | Proposal for amended product specifications |
| Type of document | Specification: |

2.2 Link to the product specification

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| --- | --- |
| Link: | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-21243071-788f-4196-9408-a6e51ebef5d0 |
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