Transmission of a geographical
 indication for a spirit drink

I. TECHNICAL FILE

1. Name and type

1. Name (s) to be registered:

Blackcurrant de Bourgogne (fr)

1. Category

34. Crème de cassis

1. Applicant Country

France

1. Language of the application:

French

1. Type of geographical indication:

PGI — Protected Geographical Indication

1. Contact details

a. Name and title of the applicant

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| Name and title of the applicant | Syndicat Interprofessionnel de Défense du Cassis en Bourgogne (SIDCB) |
| Legal status, size and composition (in the case of legal persons) | Trade association composed of fruit processors and producers. |
| Nationality | France |
| Address | Chambre Régionale d’Agriculture de Bourgogne3 Rue du golf21800 QUETIGNY |
| Country | France |
| Telephone | (33) (0) 380288135 |
| **E-mail address (s)** | sidcb@cote-dor.chambagri.fr |

b. Contact details of the intermediary

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| Name of the intermediary | Ministry of Agriculture, Agri-Food and Forestry |
| Address | Direction Générale des Politiques Agricole, Agroalimentaire et des Territoires (DGPAAT)Office for wines and other drinks3 rue Barbet de Jouy75349 Paris Cedex 07 SP |
| 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. 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 Bois Cedex |
| 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 | Cassis de Bourgogne |
| Physical, chemical and/or organoleptic characteristics | 1 organoleptic characteristics:The " Cassis de Bourgogne" is dark and opaque, a sign of great richness in fruit. It has a sustained viscosity on the sides of the bottle: it "sticks to the glass". The shine is heralding the freshness of the cream.At nose, the fruity aroma is a sign of blackcurrant berries of the main varieties used, the Noir de Bourgogne and the Royal de Naples. It shows the purity of the fruit, gathered at full maturity, it also shows its elegance and fineness: an aroma must show an aromatic intensity before tasting.On the palate, the “Cassis de Bourgogne” is characterised by a wide-ranging attack and a deep velvety texture.The traditional highly controlled maceration technique and the fair determination of sugar bear the aromas which express the full authenticity of the blackcurrant. The result is an overall harmonious balance in which the controlled vividness of the fruit results in a persistent taste in the mouth.Main physical and chemical characteristics:When placed on the market for the consumer, the “Cassis de Bourgogne” presents the following characteristics:- an invert sugar content of at least 450 g/l;- an alcoholic strength by volume between 15 % and 25 %. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | The Cassis de Bourgogne comes from a long cold maceration process (at least 3 weeks) which preserves the freshness of the flavourings. The absence of any flavouring substances or preparations, the only use of berries, with a significant minimum fruit load, allows the fruit to be concentrated in the spirit. The optimum ripeness of the fruit harvested in the region guarantees more developed blackcurrant aromas. The use of white sugar, not sugar syrup, supports the aromatic notes and the velvety texture of the product. The specific viscosity of the product is linked to the requirement that the sugar content should exceed the minimum standard of the category which balances the high acidity of the ‘Noir de Bourgogne’ variety. The ban on ingredients other than blackcurrant fruit, ethyl alcohol and crystallised sugar highlights the specific aromas of the two varieties of blackcurrant “Noir de Bourgogne” and “Royal de Naples”. These two varieties, which account for 80 % of the area cultivated in Bourgogne with this geographical area of origin, give the spirit drink its special characteristics: the ‘Noir de Bourgogne’ variety has its specific texture and strong aromas, the ‘Royal de Naples’ is characterised by an intense colour. These different characteristics of the fruit contribute to the typical feeling on the palate of the crème de cassis. |

1. Definition of the geographical area

a. Description of the defined geographical area

The production of Cassis de Bourgogne, their maceration and the extraction of the juice and the making of the cream takes place in the geographical area.

The geographical area comprises the administrative territories of the municipalities of: Department of Côte-d’Or: Agencourt, Agey, Ahuy, Aloxe-Corton, Ancey,

Antheuil, Arcenant, Arcey, Argilly, Asnières-lès-Dijon, Aubaine, Aubigny-en-Plaine, Auvillars-sur-Saône, Auxey-Duresses, Avelanges, Avot, Bagnot, Barbireysur-Ouche, Barges, Barjon, Baubigny, Baulme-la-Roche, Beaune, Bellefond, Bessey-en-Chaume, Bévy, Bligny-lès-Beaune, Bligny-sur-Ouche, Boncourt-le-Bois, Bonnencontre, Bouilland, Bousselange, Boussenois, Bouze-lès-Beaune, Brochon, Broin, Broindon, Busserotte-et-Montenaille, Bussières, La Bussière-sur-Ouche, Chaignay, Chamblanc, Chamboeuf, Chambolle-Musigny, Charrey-sur-Saône, Chassagne-Montrachet, Chaux, Chazeuil, Chenôve, Chevannes, Chevignyen-Valière, Chivres, Chorey-les-Beaune, Clémencey, Collonges-lès-Bévy, Colombier, Combertault, Comblanchien, Corberon, Corcelles-les-Arts, Corcelleslès-Cîteaux, Corcelles-les-Monts, Corgengoux, Corgoloin, Cormot-le-Grand,Corpeau, Couchey, Courlon, Crécey-sur-Tille, Crugey, Curley, Curtil-Vergy, Cussey-les-Forges, Daix, Détain-et-Bruant, Diénay, Dijon, Ébaty, Échevannes, Échevronne, Épagny, Épernay-sous-Gevrey, Esbarres, L'Étang-Vergy, Fénay, Fixin, Flagey-Echézeaux, Flavignerot, Fleurey-sur-Ouche, Foncegrive, Fontainelès-Dijon, Fraignot-et-Vesvrotte, Franxault, Fussey, Gemeaux, Gergueil, Gerland, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gissey-sur-Ouche, Glanon, Grancey-le-Château-Neuvelle, Grenant-lès-Sombernon, Grosbois-lès-Tichey, Hauteville-lès-Dijon, Is-sur-Tille, Jallanges, Labergement-lès-Seurre, Labruyère, Lantenay, Lanthes, Lechâtelet, Levernois, Losne, Lux, Magny-lès-Aubigny, Magny-lès-Villers, Mâlain, Marcilly-sur-Tille, Marey-lès-Fussey, Marey-sur-Tille, Marignylès-Reullée, Marsannay-la-Côte, Marsannay-le-Bois, Mavilly-Mandelot, Le Meix, Meloisey, Merceuil, Mesmont, Messanges, Messigny-et-Vantoux, Meuilley, Meursanges, Meursault, Montagny-lès-Beaune, Montagny-lès-Seurre, Monthelie, Montmain, Morey-Saint-Denis, Nantoux, Noiron-sous-Gevrey, Norges-la-Ville, Nuits-Saint-Georges, Orville, Pagny-la-Ville, Pagny-le-Château, Pernand-Vergelesses, Perrigny-lès-Dijon, Pichanges, Plombières-lès-Dijon, Poiseul-lès-Saulx, Pommard, Pouilly-sur-Saône, Prâlon, Premeaux-Prissey, Puligny-Montrachet, Quemigny-Poisot, Quincey, Remilly-en-Montagne, Reulle-Vergy, La Rochepot, Ruffey-lès-Beaune, Ruffey-lès-Echirey, Sacquenay, Saint-Aubin, Saint-Bernard, Saint-Jean-de-Boeuf, Sainte-Marie-la-Blanche, Sainte-Marie-sur-Ouche, Saint-Nicolas-lès-Cîteaux, Saint-Philibert, Saint-Romain, Saint-Symphorien-sur-Saône, Saint-Victor-sur-Ouche, Salives, Santenay, Saulon-la-Chapelle, Saulon-la-Rue, Saulx-le-Duc, Savigny-lès-Beaune, Savigny-le-Sec, Savigny-sous-Mâlain, Savouges, Segrois, Selongey, Semezanges, Ladoix-Serrigny, Seurre, Spoy, Tailly, Talant, Ternant, Thorey-sur-Ouche, Tichey, Til-Châtel, Trugny, Urcy, Vauchignon, Velars-sur-Ouche, Vernois-lès-Vesvres, Véronnes, Veuvey-sur-Ouche, Vignoles, Villars-Fontaine, Villebichot, Villers-la-Faye, Villey-sur-Tille, Villy-le-Moutier, Volnay, Vosne-Romanée, Vougeot.

Department of Saône-et-Loire: L'Abergement-Sainte-Colombe, Allerey-sur-Saône, Allériot, Aluze, Ameugny, Azé, Beaumont-sur-Grosne, Berzé-la-Ville, Berzé-le-Châtel, Bey, Bissey-sous-Cruchaud, Bissy-la-Mâconnaise, Bissy-sous-Uxelles, Bissy-sur-Fley, Blanot, Bonnay, Les Bordes, Bouzeron, Boyer, Bragnysur-Saône, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussières, Buxy, Cersot, Chagny, Chaintré, Chalon-sur-Saône, Chamilly, Champagny-sous-Uxelles, Champforgeuil, Change, Chapaize, La Chapelle-de-Bragny, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, Charette-Varennes, La Charmée, Charnaylès-Chalon, Charnay-lès-Mâcon, Chasselas, Chassey-le-Camp, Châtenoy-en-Bresse, Châtenoy-le-Royal, Chaudenay, Cheilly-lès-Maranges, Chenôves, Chevagny-les-Chevrières, Chissey-lès-Mâcon, Ciel, Clessé, Cluny, Clux, Cormatin, Cortambert, Cortevaix, Créot, Crissey, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Damerey, Dampierre-en-Bresse, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Diconne, Donzy-le-Pertuis, Dracy-le-Fort, Écuelles, Épervans, Étrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagy, Fleurville, Fley, Fontaines, Fragnes, Frontenard, Fuissé, Gergy, Gigny-sur-Saône, Givry, Granges, Grevilly, Guerfand, Hurigny, Igé, Jambles, Jugy, Jully-lès-Buxy, Laives, Laizé, Lalheue, Lans, Lessardle-National, Leynes, Longepierre, Lournand, La Loyère, Lugny, Lux, Mâcon, Malay, Mancey, Marnay, Martailly-lès-Brancion, Massilly, Mellecey, Mercurey, Mervans, Messey-sur-Grosne, Milly-Lamartine, Mont-lès-Seurre, Montagny-lès-Buxy, Montbellet, Montceaux-Ragny, Montcoy, Moroges, Nanton, Navilly, Oslon, Ouroux-sur-Saône, Ozenay, Palleau, Paris-l'Hôpital, Péronne, Plottes, Pontoux, Prissé, La Racineuse, Remigny, La Roche-Vineuse, Rosey, Royer, Rully, Saint-Albain, Saint-Ambreuil, Saint-Boil, Saint-Bonnet-en-Bresse, Saint-Christophe-en-Bresse, Saint-Clément-sur-Guye, Saint-Cyr, Saint-Denis-de-Vaux, Saint-Désert, Saint-Didier-en-Bresse, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Germain-lès-Buxy, Saint-Gervais-en-Vallière, Saint-Gilles, Saint-Jean-de-Vaux, Saint-Loup-de-Varennes, Saint-Loup-Géanges, Saint-Marcel, Saint-Martin-Belle-Roche, Saint-Martin-du-Tartre, Saint-Martin-en-Bresse, Saint-Martin-en-Gâtinois, Saint-Martin-sous-Montaigu, Saint-Maurice-de-Satonnay, Saint-Mauricedes-Champs, Saint-Maurice-en-Rivière, Saint-Rémy, Saint-Sernin-du-Plain, Saint-Vallerin, Saint-Vérand, Saint-Ythaire, La Salle, Sampigny-lès-Maranges, Sancé, Santilly, Sassangy, Sassenay, Saules, Saunières, Savigny-sur-Grosne, Sennecey-le-Grand, Senozan, Sercy, Serley, Sermesse, Serrigny-en-Bresse, Sevrey, Sologny, Solutré-Pouilly, Taizé, Tournus, Toutenant, Uchizy, Varennes-le-Grand, Varenneslès-Mâcon, Vaux-en-Pré, Verdun-sur-le-Doubs, Vergisson, Verjux, Vers, Verzé, Le Villars, Villegaudin, La Villeneuve, Vinzelles, Viré, Virey-le-Grand.

The production of Cassis de Bourgogne is carried out on orchards which have been the subject of an identification procedure carried out on the basis of identification criteria linked to their location.

b. NUTS Area

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| FR263 | Saône-et-Loire |
| FR261 | Côte-d’Or |
| FR26 | Bourgogne |
| FR2 | BASSIN PARISIEN |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title — Type of method | Varieties |
| Method | The only authorised varieties are:* main varieties: Noir de Bourgogne and Royal de Naples;
* complementary varieties: Blackdown, Andega and Andorine.

The mixing of the two main varieties in the same row is allowed.Any other mixture of varieties on the same row shall be prohibited. |

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| Title — Type of method | Growing of blackcurrants |
| Method | Planting density:The planting density must be between 5500 and 7 000 feet per hectare.The distance between rows is between 2,85 and 3,70 metres.Soil maintenance:The producer must maintain the parts situated between the rows using one of the following methods:— Permanent grass seeded or spontaneous;— tillage, except where there is a risk of erosion.Fertilisation:A chemical analysis of the soil must be carried out before each new planting takes place.Nitrogen fertilisation may not exceed 80 units per hectare per year. It should be split over 50 units. |

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| Title — Type of method | Yield |
| Method | The average yield per base in each orchard must be strictly lower than:* 1 000 g per stand with a limit of 6 tonnes/ha for the main varieties;
* 1 700 g per stand with a limit of 10 tonnes/ha for additional varieties.
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| Title — Type of method | Harvesting |
| Method | Apart from the two main varieties which can be harvested together, each variety is harvested separately.At harvest, the refractive index of blackcurrant berries is greater than:* 15° Brix for the tree varieties of Noir de Bourgogne, Royal de Naples, Andega and Andorine;
* 17° Brix for Blackdown variety.
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| Title — Type of method | Preparation of the fruit |
| Method | Blackcurrant berries are:* either macerated in accordance with the conditions described below;
* or initially frozen for a subsequent maceration.
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| Title — Type of method | Maceration of the fruit |
| Method | Extraction of the soluble constituents of the fruit is obtained by cold maceration of blackcurrant berries in the adjusted amount of ethyl alcohol of agricultural origin, possibly with a water supplement.In compliance with the proportions laid down in these specifications, the authorised varieties are to be mixed:* either directly in the maceration tank;
* or by carrying out separate macerations, of the main varieties on the one hand, and complementary varieties on the other hand.
* One or two macerations are possible with the same fruit load. In the case of two macerations, after maceration and after extraction, the tank is filled with alcohol and water and the second maceration process is carried out.

Each maceration process lasts at least 3 weeks.The infusion is obtained:* either with drip juice;
* or by merging drip juice with the press juice of the same maceration;
* or by immediately pressing the maceration.

The alcoholic strength by volume of the infusion obtained is 25 % or more. |

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| Title — Type of method | Manufacture of crème de cassis |
| Method | The “Cassis de Bourgogne” is made up of first and second infusion, in the latter, crystallised sugar is dissolved at room temperature.The alcoholic strength by volume may be amended whenever necessary by the addition of ethyl alcohol of agricultural origin.The addition of any other ingredient is prohibited, including blackcurrant, currant or raspberry buds. |

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| Title — Type of method | Fruit loading |
| Method | The minimum fruit load of the main varieties shall be 250 grams of blackcurrant berries per litre of crème de cassis obtained. Above this minimum, the fruit load may be increased by fruit belonging to:* the principal varieties;
* or additional varieties up to a maximum of 30 % of that of the main varieties used.

The fruit load is determined in two stages:* calculation of the average fruit load of herbal infusions;
* then calculate the fruit load by batch of blackcurrant creams manufactured, taking into account the volume of each infusion used.

When only one maceration is carried out, the fruit load refers to the volume of infusion actually extracted.When two macerations take place, three quarters of the fruit loading shall be considered to be absorbed by the first maceration, the quarter still being absorbed by the second maceration process. |

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

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| Heading — Name of the product | Cassis de Bourgogne |
| Detailed information on the geographical area or origin relevant for the link. | a) Natural factorsThe geographical area in which the ‘Cassis de Bourgogne’ is produced is situated on the eastern parts of the departments of Côte d’Or and Saône-et-Loire. It corresponds to the following natural regions:* the Bourgogne limestone plateaus located east of the Bourgogne threshold, the Hautes-Côtes and the Côte viticole, extended to the south up until the Côte Chalonnaise, the Clunisois and finally the Mâconnais. With varied altitudes between 400 and 600 meters, the plateaus are intersected by numerous valleys which give them a vigorous relief;
* the plains under the Saône substrate of the Saône and its tributary to Dheuite. The altitude varies between 200 and 250 metres, with a mild terrain in which the rusty flats are covered by forest massifs, such as the Cîteaux forest.

In the plateau regions, the substrates are mainly formed from hard limestone or clayey limestone of the Jurassic (secondary era).The soils are usually very gravelly and well-drained.The soils of the Saône plain are predominantly pale-clay, mostly decarbonised on the surface. On the hillsides of the gullies, the county’s marnery substrate is closer to the surface. In these areas, soils can be slightly carbonated and well-drained.The blackcurrant orchards are based on soils with calcareous or marveline, moderately deep and well-drained soils, with the exception of alluvial plain soils and skeletal soils on solid limestone. There shall be no frost.The entire Bourgogne region is subjected to an oceanic climate. It is marked by moderate and regular rainfall, with a strong summer drought. Temperatures show a cool climate (annual average: 11 °C). However, the oceanic atmosphere is mitigated in the south of the region as a result of the screen formed by the Morvan-Charolais terrain creating a foehn effect which is expressed as a lower humidity and a higher temperature in the low areas. The oceanic climate is accompanied by a continental trend channelled through the Saône valley and the Besançon corridor. It manifests itself, as a result of the north-easterly winds, by relatively low winter temperatures, periods of frost which can be long and intense, but also sometimes very sunny seasons. Summers are hot and relatively dry.(b) Human factorsPrior to the 19th century, the cultivation and consumption of blackcurrant in Bourgogne was mainly family-based, although the plant was known for its medicinal properties.In 1841 LAGOUTTE and JOLY start the first production of 4 hectolitres of blackcurrant liqueur in Dijon. The success was immediate, three years later, in 1844, production increased to 250 hectolitres. Many liqueur wines are born in the region, and the cultivation developed to meet the needs. In 1875, 2 300 000 feet were recorded in Côte d’Or.The cultivation of blackcurrant is, from the very outset, a matter of wine growers, which in addition uses vines. Originally, the cassa crop benefited from wine-growing know-how and equipment: annual pruning, tillage, etc. Moreover, harvesting takes place during a period of traditionally a growing season for vines. Then, the production of the crème de cassis becoming stable and growing, the owners devote the whole land to the blackcurrant. First located in the wine-growing towns of the Côte and Hautes Côtes, the cultivation then spread to the Chalonnais and the Dijon plains, then the Saône valley.The phylloxera crisis at the end of the 19th century will paradoxically consolidate the presence of blackcurrant in Burgundy, redistributing plantations.Provisionally, the blackcurrant will occupy the most prestigious wanderers of the Bourgogne wine coast.Thus will appear creams of Vougeot, Chambertin, Aloxe-Corton, Chambolle MusignyIn the 20th century, the regional production of blackcurrants is organised as following:• as early as 1900, village producers’ unions were set up, mainly in the Hautes Côtes. In 1912, the Union was formed by the associations of blackcurrant producers, bringing together some fifty such local trade unions;• the first contracts for the purchase of blackcurrant berries between processors and liqueur producers, for leases ranging from six to twelve years, were entered into in 1904. This practice of the multi-annual contract still exists today;• the liqueur processors and the producers have come together and are grouped together in interprofessional trade unions: the Inter-professional Committee of the Cassis de Dijon (Dijon) Committee in 1955, followed by the Interprofessionnel de Défense du Cadre in Bourgogne in 1997.In Dijon, J.VERCIER, head of the department of horticulture, contributed for several decades to the development and organisation of the Bourgogne tree crop. Between 1903 and 1930, he published 5 successive editions of a reference work on the cultivation of blackcurrant.It contributed to the definition of a regional blackcurrant strain, which from the 1920s onwards is named ‘Noir de Bourgogne’. In the 1960s, INRA in Dijon continued to search for blackcurrant, and in particular created a certified clone for that local variety.The crème de cassis de Bourgogne is now produced by specialised liqueur producers, for which it is the flagship production, but also by artisanal producers of berries.The dominant variety is the "Noir de Bourgogne", some phenological peculiarities show the adaptation to Burgundy conditions.Late budding and flowering limit the risk of spring frosts and improve pollination conditions (presence of insects). Its short vegetative cycle allows for early ripening, keeping the crop safe from dry summers. On the other hand, it presents the defect of being sensitive to powdery mildew, of low yield and poorly self-fertilized, which makes it sensitive to sagging. Complantation of a pollinating variety of the same date of flowering is thus necessary. The most used is the "Royal de Naples", also traditional in Bourgogne. These two varieties produce berries with exceptional aromatic power, supplemented for the "Royal de Naples" by a strong colouring intensity.The blackcurrant and crème de cassis de Bourgogne have been emblematic of the region since the second half of the 19th century. The region produces more than 80 % of the blackcurrant creams sold in France and around the world. Twelve million litres per year are taken out of liqueur producers from Bourgogne. This liqueur is closely associated with Chanoine Kir, Deputy Mayor of Dijon in the 1950s, who gave his name to the famous cocktail. The CASSISSIUM, world museum of blackcurrant, has been established in Nuits-St-Georges since 2001. It welcomes 30,000 visitors each year.The first reference to the “cassis de Bourgogne” dates back to 1856, by the Lagoutte, liqueur producer friars in Dijon. Because of its growing reputation, the denomination was commonly used by liqueur makers in Bourgogne, and even in Lyon in the early twentieth century.Traders in Bourgogne would habitually present “Cassis de Bourgogne” in addition to their range of wines. |
| Specific characteristics of the spirit drink attributable to the geographical area | The blackcurrant and crème de cassis de Bourgogne have been emblematic of the region since the second half of the 19th century. The region produces more than 80 % of blackcurrant creams sold in France and around the world. Twelve million litres per year are taken out of the shops of liqueur-makers from Bourgogne. This liqueur is closely associated with Chanoine Kir, Deputy Mayor of Dijon in the 1950s, who gave his name to the famous cocktail. The CASSISSIUM, world museum of blackcurrant, has been established in Nuits-St-Georges since 2001. It welcomes 30,000 visitors each year.The first reference to the “cassis de Bourgogne” dates back to 1856, by the Lagoutte, liqueur producer friars in Dijon. Because of its growing reputation, the denomination was commonly used by liqueur makers in Bourgogne, and even in Lyon in the early twentieth century.Traders in Bourgogne would habitually present “Cassis de Bourgogne” in addition to their range of wines.The “cassis de Bourgogne” is characterised by a large, aromatic, fine, velvety feeling and long persistence in the mouth. The fruit concentration is also expressed by its very dense colour and its high viscosity: it “sticks to the glass”. |
| Causal link between the geographical area and the product | Initiated by the development of the liqueur industry in Bourgogne in the middle of the 19th century, the culture of blackcurrant has since then been on a stable footing in the east of Bourgogne, in the limestone plateaux and in the Saône plain. Blackcurrant is a northern plant that enjoys cool dry weather and cool climates. It has found an ideal site at the heart of the city.The two main varieties, which account for 80 % of the area cultivated in Burgundy despite being very small in the other regions, are the ‘noir de Bourgogne’ and its pollinator ‘Royal de Naples’.The growing of the ‘noir de Bourgogne’, a delicate variety, requires special care and know-how, because of its agronomic handicaps. However, its low yields are largely compensated by unique aromatic qualities. The “Royal de Naples” is also a very aromatic variety.With over one hundred and fifty years of experience in this field, the know-how of Bourgogne liqueur wines producers, specialised in blackcurrant processing (production of liqueur by maceration, use of local varieties, high fruit load, exclusive use of blackcurrant berries) makes “Cassis de Bourgogne” a typical product. The ‘Noir de Bourgogne’ variety, with its powerful aromas, gives the ‘Cassis de Bourgogne’, an exceptional aromatic richness. Lastly, the early ripening of the main varieties is marked by the very maturity of the berries and gives the cream its velvety texture.Since the raw material is close to the winemakers' cellars, information exchange is part of the tradition between producers and processors of the fruit, as the inter-professional organization of the sector testifies.One can speak of osmosis between the raw material, the fruit, the production, and the processing, between the local producers and the local liqueur producers which contribute to the creation of a product typical of Bourgogne. |

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

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| Title | Additional mentions |
| Description of the rule | The geographical indication ‘Cassis de Bourgogne’ cannot be supplemented by any additional information. |

**II. Other information**

1. Supporting material

|  |  |
| --- | --- |
| File name: | CdC IG Cassis de Bourgogne BO-VF.pdf |
| Description: | Product specification of the Cassis de Bourgogne |
| Type of document | Product specification |

|  |  |
| --- | --- |
| File name: | CrèmeCassisBourgogne\_joe\_20150128\_0039.pdf |
| Description: | Decision of approval of a Cassis de Bourgogne |
| Type of document | Other |

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| --- | --- |
| File name: | CassisDeBourgogne\_joe\_20150219\_0042.pdf |
| Description: | Amending of Cassis de Bourgogne |
| Type of document | Other |

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| --- | --- |
| File name: | NAF CassisDijon 20170608.doc |
| Description: | Note from the French authorities |
| Type of document | Other |

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| --- | --- |
| File name: | CdcCassis de Bourgogne\_mai2017.doc |
| Description: | Amended product specification |
| Type of document | Other |

2. Link to the product specification

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| --- | --- |
| Link: | https://info.agriculture.gouv.fr/gedei/site/boagri/ |
|  | document\_administratif-64c20862-cb30-44d9- |
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