Transmission of a geographical
 indication for a spirit drink

I.FACT SHEET

Vaccine availability and type

1. Name (s) to be registered:

Cassis de Dijon (en)

1. Category

34Crème de cassis

1. Applicant Country

France

1. Language of the request:

French

1. Type of geographical indication:

PGI — Protected Geographical Indication

1. Contact details

a. name and position of the applicant

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| **Name and position of the applicant** | CASSIS DE DIJON ASSOCIATION |
| **Legal status, size and composition (in the case of legal persons)** | Association (Law of 1901) made up of Cassis de Dijon (Cassis de Dijon) |
| **Nationality** | France |
| **Address** | Maison des Industries Alimentaires de Bourgogne, 4 Boulevard Doctor Jean veille, 21000 DIJON |
| **Country** | France |
| **Telephone** | (33) (0) 380702726 |
| **E-mail address (es)** | aria@ariabourgogne.fr |

b. Contact details of the intermediary

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| **Name of the intermediary** | Ministry of Agriculture, Agri-Food and Forestry |
| **Address** | Directorate-General for Economic and Environmental Performance of Enterprises (DGPE)Wine and other beverages office3 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 supervisory authority

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| **Name of competent regulatory body** | National Institute of Origin and Quality (INAO) |
| **Address** | 12 rue Henri Rol-TanguyTSA 3000393555 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 Dijon |
| **Physical, chemical and/or organoleptic characteristics** | 1. Organoleptic characteristics:

The Cassis de Dijon presents a very intense garantie red colour that can be derived from violet as soon as the alcoholic strength by volume increases. With the effect of the weather, the dress has nuances of brown, linked to the naturalness and “live” character of the product.The Cassis de Dijon gives a highly characteristic aromatic intensity of blackcurrant. The presence of the fruit is very intense at the nose and mouth. The aromas have the freshness and liveliness of fresh fruit without having a cooked taste. Depending on the variety assemblies, the acidity and astringency can be expressed differently. The finished product is also of great unctuousness and very velvety, it is characterised by its great length in the mouth.1. Physico-chemical characteristics:

Cassis de Dijon presented— a sugar content not less than 400 g/litre, |

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|  | expressed as invert sugar;Minimum alcoholic strength by volume of 15  **%** |
| **Specific characteristics (in comparison with other spirit drinks in the same category)** | The Cassis de Dijon, following a constant use since the 19th century, is necessarily produced by cold maceration of complete blackcurrant berries in ethyl alcohol of agricultural origin.The use of exclusively whole berries, with a minimum fruit load (200 g/litre), makes it possible to make the best possible use of the natural organoleptic qualities of the fruit.The use of a minimum percentage of the ‘Noir de Bourgogne’ and ‘Royal Naples’ varieties (25 %) gives the spirit drink its specific aromas.Cold maceration, with a minimum duration of five weeks, allows the concentration and preservation of flavour freshness.Finally, the use of white sugar, to the exclusion of any other form of sweetening, strengthens the aromatic and the velvety of the product. |

1. Dismantling of the geographical area

a. description of the defined geographical area

Fruit maceration, infusion and manufacturing take place in the municipality of Dijon, in the department of Côte d’Or.

b. NUTS Zone

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| FR261 | Côte-d’Or |
| FR26 | Bourgogne |
| FR2 | BASSIN PARISIEN |
| FR | FRANCE |

1. Production method for the production of a spirit drink

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| **Title — Type of method** | Implementation of the fruit |
| **Method** | Whole blackcurrant berries are used fresh, preserved in ethyl alcohol of agricultural origin or frozen. They may come from different varieties if at least 25 % of the berries are from the Association of the varieties Nir deBourgogne and Royal Naples.The minimum fruit load (blackcurrant weight divided by the amount of blackcurrant cream obtained) is 200 grams per litre. |

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| **Title — Type of method** | Maceration |
| **Method** | Extraction of the soluble constituents of the fruit must be obtained by cold maceration of blackcurrant berries in ethyl alcohol of agricultural origin.The maceration process lasts at least five weeks. |

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| **Title — Type of method** | Withdraw |
| **Method** | The alcoholic compound called the infusion is extracted by means of an extract.The alcoholic strength by volume of the infusion obtained shall be 25 % or more. |

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| **Title — Type of method** | Manufacture |
| **Method** | The Cassis de Dijon is then obtained by adding white sugar to the infusion of blackcurrant berries.During manufacture, only the following practices may be carried out:* The addition is raspberry or redcurrant, within the overall limit of 50 kg per tonne of blackcurrant berries called into the maceration process.
* The addition of blackcurrant buds within the overall limit of 2 kg per tonne of blackcurrant berries placed in maceration

These additions and/or additions are made in the form of infusions produced by each maker from fruit or buds, fresh, kept in ethyl alcohol of agricultural origin or frozen. |

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

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| **Heading — Name of the product** | Cassis de Dijon |
| **Detailed information on the geographic area or origin relevant for the link.** | The municipality of Dijon is the place where the recipe for the Crème de Cime was invented in 1841 by Denis LAGOUTTE who first had the idea of manufacturing and marketing a genuine liqueur by treating cold alcohol and blackcurrant berries. The success was immediate and the Crème de Cassis replaced rapidly the raases that had been used up to that point.But the commune of Dijon is also the place where this drink is developed since several liqueurs production houses have been present since the middle of the 19th century. There are other processing industries (printing, cardboard, etc.) |

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|  | grafted plants, making Dijon the incontestable capital of the Crem of Cassis. In 2010, the Dijonnos companies produce 70 % of the Cresat creams consumed in France and in more than 70 countries all over the world. In the same year, over 80 % of the 20 million blackcurrant bottles produced in France come from the commune of Dijon.90 % of the exports of crème de cassis are obtained from the Dijon-Portuguese houses (source Syndicat National des Fabricants de Liqueurs (SNFL)).The international success of the Cassis de Dijon has generated an important need for fruit. Cassis de Dijon is the largest buyer of blackcurrant purchasers for food production in 2010, with approximately 2500 tonnes of chassis bays accounting for around 36 % of national production and 70 % of the producer’s liqueur production. They are active in the region but also outside the region, but local production is not sufficient for their supply. In order to organise the profession in the spirit of the sector, it was created in 1954 by the Comité Interprofessionnel du Cassis de Dijon (‘Cassis de Dijon’) Committee, which brings together processors and producers. It is for this Committee that the first regional cultivation contracts have to be put in place, under the leadership of the Polish houses.Since the success of this product has resulted in fraud, the Court of Appeal in 1923 confirmed the Court of Appeal in as confirmed by the Court of Cassation in 1925 following an action taken by the BUCDIER widow, devoting the reputation of the Cassis de Dijon formula to its place of manufacture.The Cassis de Dijon is identical to the history of his city and is fully part of Dijon’s heritage. The reputation of the chassis also played a major role in the recognition of Dijon in France and in the world.1979 was marked by the famous judgment in Case 120/78 “Cassis de Dijon” (Cassis de Dijon) handed down by the Court of Justice of the European Communities. The Court wanted it to recognise that any product complying with the rules of a Member State of the EEC could circulate freely throughout the Community.The geographical name Cassis de Dijon was registered in 1989 in the Annex.II of Regulation (EC) No 1576/89 on spirit drinks. The Syndicat des fabricants de Cassis de Dijon asked for its inclusion in Annex III to the new Community rules Regulation (EC) No 110/2008. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | The Cassis de Dijon presents a very intense garantie red colour that can be derived from violet as soon as the alcoholic strength by volume increases. Because of the effect of the weather, the dress takes up shades of brown in connection with |

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|  | naturalness and “live” character of the product.The Cassis de Dijon gives a highly characteristic aromatic intensity of blackcurrant. The presence of the fruit is very intense at the nose and mouth. The aromas have the freshness and liveliness of fresh fruit without having a cooked taste. Depending on the assemblies of acidity and astringency, the acidity and astringency can be expressed differently. The finished product is also of great unctuousness and very velvety, it is characterised by its great length in the mouth. |
| **Causal link between the geographical area and the product** | The municipality of Dijon is the place where the recipe for blackcurrant cream is invented by Denis LAGOUTTE in 1841. The invention followed an original practice: the cold maceration of fruit in the alcohol, whole berries of blackcurrants, which allow for the most subtle transfer of the most subtle aromatic and colouring principles to alcohol. The quality of other raw materials is also critical. Thus, alcohol has to be odourless, hence the use of ethyl alcohol of agricultural origin rather than life. The addition of white sugar, not syrup, avoids dilution of the product and maintains its strong aromatic power. The addition of natural additives (raspberries, currants, blackcurrants) in control quantities ensures a certain consistency of the aromatic equilibrium.These practices have made it possible to produce a product with a very deep garnet red colour, very intense fruit aromas and velvety texture while the large amount of fruit used gives it its great length in the mouth. All the characteristics of this new product were rapidly attractive to many consumers and its reputation emerged from the Cassis de Dijon name, but was threatened by external liquorists in Dijon which did not respect the uses of the inventors. A court case brought by the BUCDIER widow in a Meura dealer led to the judgments of the Court of Appeal in 1923 in Dijon confirmed by the Court of Cassation of 1925 that determine the name ‘Cassis de Dijon’ as ‘the reputation acquired from a long time’ in its manufacture in Dijon.In this way, producers in Réunion have been able to make progress on this very specific cold extraction and cooling technique. This liqueur will continue to develop, particularly through the establishment of a blackcurrant production sector, which is organised in 1954 at the Comité Interprofessionnel du Cassis de Dijon (Dijon) Committee. It was within this framework that the variety Noir de Bourgogne and its pollinator of the Royal Naples were given priority.The continued use of the name “Cassis de Dijon” for the production of the main cream of French fruits logically led to its registration as a geographical name under the Regulation. |

(EC) No 1576-1989 and then as geographical indication in Regulation (EC) No 110-2008.

1. European, national or regional requirements
2. Additional element for geographical indication
3. Specific rules on labelling

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| **Title** | General rules |
| **Description of the rule** | The Crews of Cassis, for which the geographical indication “Cassis de Dijon” will be claimed, may not be offered to the public, dispatched, offered for sale or sold, without in any of the declarations, announcements, listing particulars, labels, invoices, vessels of any geographical indication referred to above. |

**II.Other information**  I.Supporting documents

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| File name: | CDC Cassis de Dijon PublicAU-Agri.pdf |
| Description: | Terms of reference for the GI Cassis de Dijon |
| Type of document | Product specification |

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| File name: | CassisDijon Joe 20130831 0053.pdf |
| Description: | Approval decree for the GI Cassis de Dijon |
| 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: | CDC Cassis de Dijon May 2017.doc |
| Description: | Amended product specification |
| Type of document | Other |

2Link to the product specification

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| Link: |  http: //agriculture.gouv.fr/IMG/pdf/CDC |
|  | Dijon cle88a5c1.pdf |