Transmission of a geographical indication
 established for a spirit drink

I. Technical File

1. Name and type

1. Name (s) to be registered:

Cassis de Saintonge (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 de défense du Cassis de Saintonge |
| Legal status, size and composition (in the case of legal persons) | A professional trade association consisting of fruit transformers and producers. |
| Nationality | France |
| Address | Registered office: Mairie de Saint Sauvant 17610 Saint Sauvant.Administrative seat: 40 Rue de Chevessac 17610Saint saved. |
| Country | France |
| Telephone | (33) (0) 546314775 |
| **E-mail address (s)** | cassis.saintonge@gmail.com |

b. Intermediary details

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| Name of the intermediary | Ministry of Agriculture, Agrifood and Forestry |
| Address | Direction Générale de la performance économique etenvironnementale des entreprisesOffice for wines and other drinks3, rue Barbet de Jouy75349 Paris Cedex 07 PS |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

1. Contact details of interested parties
2. Detailed information on the competent control authority

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| Name of 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 soft drink

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| Heading — Name of the product | Cassis de Saintonge |
| Physical, chemical and/or organoleptic characteristics | 1. Physical and chemical characteristics

The ‘Cassis de Saintonge’ cream, when the marketing to the consumer, presents:— a minimum sugar content of 450 g/l;— a minimum alcoholic strength by volume of 18 %.1. Organoleptic characteristics

The ‘Cassis de Saintonge’ is purple ot red.The ‘Cassis de Saintonge’ has a very characteristic aromatic intensity with flavour of blackcurrant. The fruit is very intense both in the nose and in the mouth. Notes of red fruits, mint, cilantro, and spices often complement the aromatic diversity of the product. The natural fruit acidity and the soda tanning substances give relief, depth and length in the mouth. |
| Specific characteristics (when compared to other spirit drinks of the same category) | The ‘Cassis de Saintonge’ is, for the most part, elaborated from the blackcurrant berries produced in the geographical area. The high level of sunshine in this region makes it possible to obtain berries whose pulp is rich in sugar but also with a thick peel. For this reason, there is a high amount of flavours and phenolic compounds.The appearance of whole or slightly crushed berries included in a water-alcoholic mixture with the extra neutral ethyl alcohol of agricultural origin, without adding flavouring substances or aromatic preparations, and the very high minimum fruit load produced will enable the flavours present in the fruit to be concentrated. By mainly using the varieties ‘Noir de Bourgogne’ and ‘Royal de Naples’ give to the spirit drink its specific flavourings, often combined with red fruit notes, of fresh mint, coriander or spices.The minimal sugar content, indicative of the ripeness of the berries at harvest, guarantees the delicacy and elegance of the aromas. These different characteristics of the fruit contribute to the length of the "Cassis de Saintonge".The use, at a high concentration, of crystal white sugar, and not of sugar syrup, increases the viscosity of the product and therefore the velvety texture of the crème de cassis and supports its aromatic power. |

1. Definition of the geographical area:

a. Description of the defined geographical area

The production of at least 80 % of blackcurrant, macerating, pressing and final production of the cream takes place in the following geographical area:

— Department of Charente:

Angeduc, Ars, Aubeville, Baignes-Sainte-Radegonde, Barbezieux-Saint-Hilaire, Barret, Bassac, Bécheresse, Berneuil, Bessac, Blanzac-Porcheresse, Boisbreteau, Bors, Boutiers-Saint-Trojan, Bréville, Brie-sous-Barbezieux, Brossac, Chadurie, Challignac, Champagne-Vigny, Chantillac, Chassors, Châteaubernard, Châtignac, Cherves-Richemont, Chillac, Claix, Cognac, Condéon, Cressac-Saint-Genis, Étriac, Fleurac, Foussignac, Gimeux, Guimps, Guizengeard, Houlette, Jarnac, Javrezac, Julienne, Jurignac, Lachaise, Ladiville, Lagarde-sur-Le-Né, Lamérac, Louzac-Saint-André, Mainfonds, Mérignac, Merpins, Mesnac, Les Métairies, Montchaude, Mouthiers-sur-Boëme, Nercillac, Oriolles, Passirac, Péreuil, Pérignac, Plassac-Rouffiac, Reignac, Réparsac, Saint-Aulais-la-Chapelle, Saint-Bonnet, Saint-Brice, Sainte-Sévère, Sainte-Souline, Saint-Félix, Saint-Laurent-de-Cognac, Saint-Laurent-des-Combes, Saint-Léger, Saint-Médard, Saint-Palais-du-Né, Saint-Sulpice-de-Cognac, Saint-Vallier, Salles-de-Barbezieux, Sauvignac, Sigogne, Le Tâtre, Touvérac, Triac-Lautrait, Vignolles, Voulgézac.

— Département de la Charente-Maritime:

Agudelle, Allas-Bocage, Allas-Champagne, Annepont, Annezay, Antezant-La-Chapelle, Arces, Archiac, Archingeay, Arthenac, Asnières-La-Giraud, Aujac, Aulnay, Aumagne, Authon-Ebéon, Avy, Bagnizeau, Balanzac, Ballans, La Barde, Barzan, Bazauges, Beauvais-Sur-Matha, Bedenac, Belluire, La Benâte, Bercloux, Bernay-Saint-Martin, Berneuil, Beurlay, Bignay, Biron, Blanzac-Les-Matha, Blanzay-Sur-Boutonne, Bois, Boisredon, Bords, Boresse-Et-Martron, Boscamnant, Bougneau, Boutenac-Touvent, Bran, Bresdon, Brie-Sous-Archiac, Brie-Sous-Matha, Brie-Sous-Mortagne, Brives-Sur-Charente, Brizambourg, La Brousse, Burie, Bussac-Forêt, Bussac-Sur-Charente, Celles, Cercoux, Chadenac, Chamouillac, Champagnac, Champagnolles, Champdolent, Chaniers, Chantemerle-Sur-La-Soie, La Chapelle-Des-Pots, Chartuzac, Chatenet, Chaunac, Le Chay, Chenac-Saint-Seurin-d'Uzet, Chepniers, Chérac, Cherbonnieres, Chermignac, Chervettes, Chevanceaux, Chives, Cierzac, Clam, Clérac, Clion, La Clisse, La Clotte, Coivert, Colombiers, Consac, Contré, Corignac, Corme-Ecluse, Corme-Royal, Coulonges, Courant, Courcelles, Courcerac, Courcoury, Courpignac, Coux, Cozes, Cravans, Crazannes, Cressé, La Croix-Comtesse, Dampierre-Sur-Boutonne, Doeuil-Sur-Le-Mignon, Dompierre-Sur-Charente, Le Douhet, Echebrune, Écoyeux, Ecurat, Les Eduts, Les Eglises-D'argenteuil, Epargnes, Les Essards, Expiremont, Fenioux, Fléac-Sur-Seugne, Floirac, Fontaine-Chalendray, Fontaines-D'ozillac, Fontcouverte, Fontenet, Le Fouilloux, La Fredière, Geay, Gémozac, La Genétouze, Germignac, Gibourne, Le Gicq, Givrezac, Les Gonds, Gourvillette, Grandjean, Grézac, Guitinières, Haimps, La Jard, La Jarrie-Audouin, Jarnac-Champagne, Jazennes, Jonzac, Juicq, Jussas, Landes, Léoville, Loiré-Sur-Nie, Lonzac, Lorignac, Loulay, Louzignac, Lozay, Luchat, Lussac, Macqueville, Marignac, Massac, Matha, Mazeray, Mazerolles, Médis, Mérignac, Meschers-Sur-Gironde, Messac, Meursac, Meux, Migré, Migron, Mirambeau, Moings, Mons, Montendre, Montguyon, Montils, Montlieu-La-Garde, Montpellier-De-Médillan, Mortagne-Sur-Gironde, Mortiers, Mosnac, Le Mung, Nachamps, Nancras, Nantillé, Néré, Neuillac, Neulles, Neuvicq, Neuvicq-Le-Château, Nieul-Le-Virouil, Nieul-Les-Saintes, Les Nouillers, Nuaillé-Sur-Boutonne, Orignolles, Ozillac, Paillé, Pérignac, Pessines, Le Pin, Pisany, Plassac, Plassay, Polignac, Pommiers-Moulons, Pons, Pont-L'Abbé-d'Arnoult, Port-d'Envaux, Pouillac, Poursay-Garnaud, Préguillac, Prignac, Puy-du-Lac, Puyrolland, Réaux, Rétaud, Rioux, Romazières, Romegoux, Rouffiac, Rouffignac, Sablonceaux, Saint-Aigulin, Saint-André-de-Lidon, Saint-Bonnet-sur-Gironde, Saint-Bris-des-Bois, Saint-Césaire, Saint-Ciers-Champagne, Saint-Ciers-du-Taillon, Saint-Crépin, Saint-Denis-du-Pin, Saint-Dizant-du-Bois, Saint-Dizant-du-Gua, Saint-Eugène, Saint-Félix, Saint-Fort-sur-Gironde, Saint-Genis-de-Saintonge, Saint-Georges-Antignac, Saint-Georges-de-Longuepierre, aint-Georges-des-Agoûts, Saint-Georges-des-Coteaux, Saint-Germain-de-Lusignan, Saint-Germain-de-Vibrac, Saint-Germain-du-Seudre, Saint-Grégoired'Ardennes, Saint-Hilaire-de-Villefranche, Saint-Hilaire-du-Bois, Saint-Jean-D'Angély, Saint-Julien-de-L'Escap, Saint-Laurent-de-La-Barrière, Saint-Léger, Saint-Loup, Saint-Maigrin, Saint-Mandé-sur-Brédoire, Saint-Martial, Saint-Martial-de-Mirambeau, Saint-Martial-de-Vitaterne, Saint-Martial-sur-Né, Saint-Martin-d'Ary, Saint-Martin-de-Coux, Saint-Martin-de-Juillers, Saint-Maurice-de-Tavernole, Saint-Médard, Saint-Ouen, Saint-Palais-de-Négrignac, Saint-Palais-de-Phiolin, Saint-Pardoult, Saint-Pierre-de-Juillers, Saint-Pierre-de-L'Isle, Saint-Pierre-du-Palais, Saint-Porchaire, Saint-Quantin-de-Rancanne, Saint-Romain-de-Benet, Saint-Romain-sur-Gironde, Saint-Sauvant, Saint-Savinien, Saint-Seurin-de-Palenne, Saint-Sever-de-Saintonge, Saint-Séverin-sur-Boutonne, Saint-Sigismondde-Clermont, Saint-Simon-de-Bordes, Saint-Simon-de-Pellouaille, Saint-Sorlin-de-Conac, Saint-Sulpice-d'Arnoult, Saint-Thomas-de-Conac, Saint-Vaize, Sainte-Colombe, Sainte-Gemme, Sainte-Lheurine, Sainte-Même, Sainte-Radegonde, Sainte-Ramée, Saintes, Saleignes, Salignac-de-Mirambeau, Salignac-sur-Charente, Saujon, Seigné, Semillac, Semoussac, Semussac, Le Seure, Siecq, Sonnac, Soubran, Soulignonne, Souméras, Sousmoulins, Taillant, Taillebourg, Talmont-sur-Gironde, Tanzac, Ternant, Tesson, Thaims, Thénac, Thézac, Thors, Tonnay-Boutonne, Torxé, Les Touches-de-Périgny, Trizay, Tugéras-Saint-Maurice, La Vallée, Vanzac, Varaize, Varzay, Vénérand, La Vergne, Vergné, Vervant, Vibrac, Villars-en-Pons, Villars-les-Bois, La Villedieu, Villemorin, Villeneuve-la-Comtesse, Villexavier, Villiers-Couture, Vinax, Virollet, Voissay.

b. NUTS Zone

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| FR532 | Charente-Maritime |
| FR531 | Charente |
| FR53 | Poitou-Charentes |
| FR5 | WEST |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title — Type of method | 1 Varieties |
| Method | The main varieties are the Noir de Bourgogne and the Royal de Naples.The complementary varieties are ‘BlackDown’, ‘Andega’ and ‘Andorine’. |

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| Title — Type of method | 2 cultivation of the blackcurrants |
| Method | The planting density must be at least 4 800 feet per ha.The distance between the lines is between 3 and 3.5 meters. |

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| Title — Type of method | 3 output |
| Method | The average yeld per foot on each holding must be strictly less than:— 1 100 g per foot for the main varieties with a limitation of 5.3 tonnes/ha; and -1 900 g for complementary varieties, with a limitation of 9 tonnes/ha. |

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| Title — Type of method | 4 Harvest |
| Method | Apart from the two main varieties which may be collected together, each of the varieties shall be collected separately.For harvest, the refractometric index of blackcurrant berries is greater than or equal to 16° |

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| Title — Type of method | 5 Elaboration of the fruits |
| Method | The ‘Cassis de Saintonge’ contains a minimum of 80 % by weight of blackcurrant berries from the geographical area.The principal varieties represent at least 66 % by weight of the fruit used in the manufacture of the cream.If this proportion is complied with, the mixture of authorised varieties shall be:* either directly in a macerating vat;
* or by the mixing of infusions from separate macerations, main varieties on the one hand and complementary varieties on the other.

The berries of blackcurrant are used fresh when they are harvested or frozen for further use.The berries may be used whole or slightly cut to open the fruit. |

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| Title — Type of method | 6 Macerations of the fruits |
| Method | The extraction of the soluble constituents of the fruit is obtained by cold maceration of the blackcurrant berries in a water alcohol-based mixture with extra neutral ethyl alcohol of agricultural origin.Macerating takes at least 3 weeks.It is carried out in tanks of capacity of less than 150 hl.It is possible to proceed to a two steps maceration, with the same fruit load. In this case, after a first mixture of the fruits with the alcohol, one proceeds at the end of two weeks minimum to a partial or total discharge of the tank, without pressing, to obtain an alcoholic juice called infusion first which is to be very rich in fruit extracts. After this first racking, a second hydro-alcoholic mixture is then refilled on the fruit left in the tank. After a minimum of two weeks, the berry is then extracted from the cask. This second juice is called second infusion. The alcoholic strength by volume of the infusions thus obtained must be between 23% and 29%. |

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| Title — Type of method | 7 Fruit concentration |
| Method | The minimum quantity of fruit must be 350 grams of blackcurrant per litre of blackcurrant cream obtained. It is possible to use either the initial infusions or a mixture of the first and second infusions but the use of only one of the infusions is prohibited.For the purposes of calculating the fruit concentration, it is considered that the initial infusion contains 70 % of the fruit filler.The minimum quantity of fruit belonging to the main varieties is 250 grams of blackcurrant per litre of blackcurrant cream obtained.  |

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| Title — Type of method | 8 Processing of the blackcurrants |
| Method | In order to finalise the preparation of the ‘Cassis de Saintonge’, the addition of crystal white sugar is applied to the infusion of blackcurrant berries in such an amount that the total sugar content in the finished product is at least 450 g/l, expressed as the inverted sugar.Blackcurrants may be added at the time of manufacture, within the overall limit of 15 kg per ton of blackcurrant berries put in the manufacture. This addition is either in the form of fruit used in the treatment of blackcurrant berries or through the use of an infusion prepared separately by macerating in a water-alcoholic mixture.The use of aromatic substances or flavouring preparations is prohibited. |

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

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| Heading — Name of the product | Cassis de Saintonge |
| Detailed information on the geographic area or origin relevant for the link. | 1. Natural factors

The geographical area of the "Cassis de Saintonge" consists of a low plateau with very differentiated soils in which the Charente and its tributaries flow into an asymmetrical valley. Due to the diversity of geological situations (tertiary and quaternary areas), soils are rich and allow essential inputs for the development of the plant. The geographical area is characterized by fairly deep silico-clay soils, locally called "Varennes" or "Doucins", particularly conducive to the development of blackcurrant. Silico-clay veneer at the top of hillsides allows the cultivation of blackcurrant without fear of ferric chlorosis. These clay deposits are a maximum of one to two meters and are very well drained by the limestone bedrock of the geographical area.The geographical area of the ‘Cassis de Saintonge’ is located in the southern part of the blackcurrant cultivation area and has a mild climate, characterised by a good amount of sunshine.1. Human factors

Each household in Saintonge used to have its own blackcurrant plants and to use this fruit rich in vitamin C for different uses (jams, pastries, syrups, liqueurs ...). Blackcurrant has always been present locally for the production of domestic liqueurs and other domestic aperitifs based on wine and cognac brandy. The geographical area of the "Cassis de Saintonge" corresponds to a region where an intense activity of production of spirits, in particular liqueurs, has developed with the development of the know-how related to it. The cultivation of blackcurrant thus represented a diversification of viticulture activity. |
| Specific characteristics of the spirit drink attributable to the geographical area | The cultivation of blackcurrant in Saintonge, on a significant surface, started in 1979. Located in an area where vines were grown, it was driven by a group of wine producers who want to diversify their activities. The production of crème de cassis from this new local production has existed since 1982. The Cassis de Saintonge name has been used by the producers since that date.Thirty years later, this production continued and the scope for development was high.This continuous use of the name ‘Cassis de Saintonge’ in the production of this cream led to its registration as a geographical name in Annex III to Regulation (EC) No 110/2008 of 15 January 2008.The ‘Cassis de Saintonge’ is unanimously recognised by the experts, as demonstrated by the awards granted to this drink, which include gold medals from the Paris Agricultural General competitions in 2009, 2010, 2011 and 2014, as well as from the International Spirit Games in London (2009, 2010, 2011), the Ultimate Spirit Challenge in New York (2011) and the San Francisco World Spirits competition (2010). These various awards highlight the quality and originality of a product which derives its flavours from the characteristics and know-how of the territory from which it comes.The ‘Cassis de Saintonge’ is purple or red. It has concentrated, dense flavourings of blackcurrant, often combined with red fruit notes, of fresh mint, coriander or spices. In the mouth, the sugar/acidity balance is excellent. The end is gourmand and is characterised by a great persistence in the mouth. |
| Causal link between the geographical area and the product | The majority of ‘Cassis de Saintonge’ is made up of blackcurrant berries grown in the territory of the geographical area.In that region, blackcurrant, a Nordic plant, is at the southern limit of its cultivation area. According to considerable amount of sunshine, they are used in the production of the ‘Cassis de Saintonge’ to obtain a high level of sugar and a high aromatic concentration in the berries.The characteristics of the soil in the geographical area make it possible to adapt to the hot climatic conditions of the geographical area. The soils have significant reserves of water and provide the evidence necessary for the development of the plant and the concentration of sugars in the berries.A combination of deep and shallow soils, favourable to the cultivation of blackcurrant, together with the typical climate make it possible to obtain small, green blackcurrant berries with a fairly high skin/pulp ratio. This particular characteristic allows for significant extraction of the precursors of flavourings and phenolic compounds found in the skins of the berries subsequently found in the ‘Cassis de Saintonge’.The control of the berry harvest, made possible by the proximity of the fruit growers, allows you to pick the fruit at perfect maturity. Nothing replaces the ripened fruit to concentrate the aromas of blackcurrant and intensify the color of the berriesLastly, the conditions for the production of the cream are intended to express and preserve the fruit’s potential. The load of blackcurrants is particularly high, since the cold recovery of the berries in alcohol makes it possible to transfer the aromatic principles and the most subtle colours from fruit to alcohol. The addition of white sugar and not a liquid syrup avoids the dilution of the product and maintains its strong aromatic power, characterised by the flavourings of blackcurrant, often combined with plant notes and spices.It is thanks to this particular geographical region and the know-how of the locals that the berries of blackcurrants give the cream its particular characteristics. |

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

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| Title | General rule |
| Description of the rule | Only the geographical indication ‘Cassis deSaintge’ will be displayed on the labels. |

**II Other information**

 1. Supporting material

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| --- | --- |
| File name: | CDC IG Cassisde Saintonge BO.pdf |
| Description: | Specifications of the Cassis de Saintonge |
| Type of document | Product specification |

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| File name: | CassisSaintonge\_joe\_20150114\_0040.pdf |
| Description: | Decision of the approval of the Cassis de Saintonge |
| Type of document | Other |

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

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| File name: | CdcCassis de Bourgogne\_mai2017.doc |
| Description: | Proposal for amended product specifications |
| 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-381276a3-7f48-4277- |
|  | 919f-d0e47565a648 |