Transmission of an established geographical indication of spirit drinks

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# Technical File

## Name and Type

### Name (s)

Cognac

Cognac Spirit

Eau-de-vie des Charentes

### Category

4 Wine spirit

### Applicant country (ies)

France

### Language application:

French

### Geographical indication type:

PGI — Protected Geographical Indication

## Contact details

### Applicant name and title

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| Applicant name and title | BNIC |
| Legal status, size and composition (in the case of legal persons) | Inter-branch organisation made up of winegrowers and traders. |
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### Interim details

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### Added parts details

### Competent authorities control authorities

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### Control bolting details

## Description of the spirit drink

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| Title - Product name | Cognac |
| Physical, chemical and/or organoleptic organoleptic characteristics | 1 Physical, chemical:On placing the wine on the market for the consumer, the spirits shall have a minimum alcoholic strength by volume of 40 %, a minimum content of volatile substances of 200 grams per hectolitre of pure alcohol and a maximum methanol content of less than 100 grams per hectolitre of pure alcohol.Their colour shall correspond to a minimum absorbance at 420 nm of 0.1 for an optical path of 10 mm.2 organoleptic characteristics:The spirits of Cognac have its own balance and its own aromatic characteristics. Their sensory profile, characterised by its complexity and fineness, is changing over time with the duration of ageing.The youngest spirits have floral and fruity notes, such as the vine flower, acacia flower, grape, pear or certain exotic fruit. In contact with oak wood, they acquire characteristic notes, such as vanilla, coconut or roasting grades.Ageing also means enriching and increasing the growing complexity of their aromatic profile, which includes notes of candied fruit, spices, afforested, tobacco or dried fruit. All these notes constitute a complex and specific aromatic profile, described in the literature as the ‘Rancio Charentais’ (Flanzy, 1998).This aromatic development is accompanied by eating habits. This translates into a relaxation of mouth perceptions, the development of a roundness and a characteristic volume, as well as a significant lengthening of the aromatic persistence.Some nuances exist between the various vintages and served as a basis for the demarcation established by COQUAND at the end of the 19th century.* The “Grande Champagne” gives rise to a great delicacy, marked by a lot of distinction and length, in the bouquet with a floral dominance. Its spirits are slowly maturing and demand a long ageing in oak barrel to acquire full maturity.
* The distinguishing feature of Petite Champagne spirits is the same as in the case of Grande Champagne, while at the same time acquiring their optimal quality after a shorter ripening period than the spirit of Grande Champagne.
* “Cognac” presented under the complementary geographical designation “Fine Champagne” has organoleptic characteristics resulting from the assembly of spirits from Grande Champagne (half at least) and Petite Champagne.
* Borderies wineyard produces round, buttonful and sweet spirits, characterised by a scent of violet. They have the reputation of obtaining their optimum quality after shorter maturation than the spirits obtained from “Champagne”.
* “Fins Bois”, which represent the largest vineyard, produce round, flexible and fast ageing brandies, with the fruity bouquet reminiscent of the pressed grapes.
* “Bois” (Bons bois, Bois Ordinaires or Bois à terroirs), produce spirits which are rapidly ageing.

The colour of the spirits also evolves over the period of ageing. From pale yellow, it is intensifying gradually to achieve yellow colours, then amber and acajou for the oldest spirits. |
| Specific characteristics (compared to spirit drinks of the same category) | The Cognac appellation of origin “Cognac” is a spirit of wine made from white varieties. The conditions of production (vine varieties, the management of vineyards, yields, etc.) and processing (transport of the wine harvest, the preparation of the must, the production of fermentation) make it possible to produce wines corresponding to the desired characteristics for the spirits. The aromatic quality of the spirits is indeed largely based on the characteristics of the wines used.The varieties of the ‘Cognac’ designation, in particular the white Ugni, are characterised by high productivity and late maturity, which offer numerous advantages for the production of quality wines with little alcoholic and acid distillation, two essential characteristics for the final quality of the brandy spirits.Situations of low yield are reflected, in a trend, in an increase in the alcoholic strength by volume of wine, as well as lower levels of acidity and lower nitrogen contents of the grapes.The increase in yield is reflected in the opposite trend, in the reduction of the alcoholic strength and the increase in acidity. However, other parameters, such as the proportion of malic acid, the slightest change in the maturity of the aromas, their dilution and the frequency of attacks by botrytis, which adversely affect the quality of spirits, increase when the yield is excessive. This set of parameters thus leads to the definition of an optimum yield area, which varies each year depending on the characteristics of the harvest. The fixing of a maximum annual yield enables the production to be located in an optimum area for the production of wines which combine the best balance between the various quality parameters necessary for the production of spirits distilled from Cognac.The wines intended for the production of the brandy spirits have specific qualities which have been consistently described for more than a century in the scientific and technical literature. The search for small alcoholic and acid wines is thus a particular and constant feature of the production of the Cognac spirits (RAVAZ (1900), LAFON and al (1964), LURTON and al (2011)).The acidity allows the wine to preserve naturally during the winter months until distillation, and the low alcoholic strength allows an increased concentration of the flavourings contained in the wines.Harvesting and transport conditions aim to respect the integrity of the harvest. Centrifugal pumps are not permitted.The pressing of the bunches are done in traditional presses (tyres or trays etc.), excluding continuous presses with Archimedes screws.The resulting juice is fermented. Any method of enrichment shall be prohibited.In order to guarantee the quality of the spirits, no addition of sulphur dioxide is permitted during the fermentation periods as it results in an increased formation of acetaldehyde.Finally, to limit the aromatic erosion associated with the conservation of wines, the deadline for distillation is 31 March of the year following the harvest.The choice of vine varieties, the wine practices and the respect for the specific wine-making rules, thus making it possible to draw up the quality wines with the desired balance and the fine and delicate aromas sought. These wines must not present written notes such as plant traits, excess acetaldehyde (oxidised character), higher (heavy) alcohols or some compounds associated with bacterial alterations (allyl alcohol, butan-2-ol, etc.) when stored. Links have been established between analytical contents and sensory characteristics, although no regional limit values have been defined. These limits remain at the discretion of the various operators.The wine is distilled in accordance with the principle of simple discontinuous distillation, called a copper stills with a maximum alcoholic strength by volume of 72.4 %.This distillation equipment and technique make it possible to retain the bulk of the flavour of the wine, with the exception of certain parts and of certain undesirable notes. This sorting is linked to the cuts made and to the copper material which allows the removal of undesirable compounds: sulphur-containing derivatives, fatty acids, etc.Spirits are therefore characterised by a great aromatic richness. This wealth results in a high level of specific volatile substances, responsible for the aromatic complexity of spirits, their ageing capability and their persistence in the mouth.Spirits are aged under oak for at least two years, with the exception of quantities intended for industrial uses and the production of composite products which may not be aged.This ageing gives the Cognac its colour and new aromatic notes (vanilla, coconut, roasting characteristics, etc.).It also results in increasing and complicating the aromatic profile, which includes notes of candied fruit, spices, afforested, tobacco or dried fruit and which is described in the literature as the ‘Rancio Charentais’ (Flanzy, 1998).This aromatic development is accompanied by a relaxation of mouth perceptions, the development of a roundness and a characteristic volume, as well as a significant lengthening of the aromatic persistence.The colour of spirit is gradually increasing during ageing from pale yellow to yellow colours of gold, then amber and acajou for the oldest spirits.The temperate oceanic climate allows the spirits to be exposed to moderately humid conditions and to seasonal shifts which avoid extremes. The annual temperature is about 13 °C, with mild winters. These conditions help to give spirits that they are soft and harmonious. |

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| Title - Product name | Esprit de Cognac (not for direct human consumption) |
| Physical, chemical and/or organoleptic organoleptic characteristics | Esprit de Cognac has an alcoholic strength by volume of between 80 % and 85 %. |
| Specific characteristics (compared to spirit drinks of the same category) | “Esprit de Cognac” is not aged. It is derived from an additional distillation of the second heating using a ‘still Charentais’. It shall be used exclusively for the preparation of sparkling wines. |

## Geographical area

### Description of the final geographical area

Only the “Cognac” or “Eau-de-vie de Cognac” or “Eau-de-vie des Charentes” are eligible for the spirits obtained from grapes harvested and vinified on the territory of the municipalities designated initially in the Decree of 1 May 1909, as amended and which are drawn up and aged in that territory, as defined below:

Department of Charente-Maritime

Rochefort arrondissement: all municipalities

Saintes arrondissement: : all municipalities

Saint-Jean-d’Angély arrondissement: all municipalities

Jonzac arrondissement: all municipalities,

La Rochelle arrondissement:

* + - County of d’Ars-en-Ré : all municipalities; County of Aytré: municipalities of Angoulins and Aytré; County of La Jarrie : all municipalities ; County of La Rochelle 1, 2, 3, 4, 6, 7 : La Rochelle ; County of La Rochelle 5: municipalities of Esnandes, Marsilly, Puilboreau, La Rochelle, Saint-Xandre; County of La Rochelle 8: municipalities of Dompierre-sur-Mer, Périgny, La Rochelle; County of La Rochelle 9: municipalities of L’Houmeau, Lagord, Nieul-sur-Mer, La Rochelle; County of Saint-Martin-de-Ré: all municipalities; County of Courçon : municipalities of Angliers, Benon, Courçon, Cramchaban, Ferrières-d’Aunis, La Grève-sur-le-Mignon, Le Gué-d’Alleré, La Laigne, Nuaillé-d’Aunis, Saint-Cyr-du-Doret, Saint-Jean-de-Liversay, Saint-Sauveur-d’Aunis; County of Marans: municipalities of Longèves, Saint-Ouen, Villedoux.

Department of Charente

Arrondissement of Cognac: all municipalities

Angoulême arrondissement: County of Angoulême East: all municipalities, County of Angoulême Nord: all municipalities, County of Angoulême West: all the municipalities, County of Blanzac: all the municipalities, County of Hiersac: all municipalities, County of Saint-Amant-de-Boixe: all municipalities, County of Villewood-la-Valette: all the municipalities, County of La Rochefousculd: the municipalities of Agris, Brie, Bunzac, Chazelles, Coulgens, Jaaldes, Pranzac, Rancogne, Rivières, La Rochette, Saint-Project-Saint-Constant, County of Montbron: the municipalities of Charras, Feuilade, Grassac, Mainzac, Marthon, Saint-Germain-de-Montbron, Souffriignac.

Arrondissement of Confolens: County of Aigre: all municipalities, County of Ruffec: the municipalities of Villegats and Verteuil-sur-Charente by the County of Mansle: the municipalities of Aunac, Bayers, Celts, Chenon, Fontclid, Fontenille, Juillé, Lexpensive, Lons, Mansle, Mouton, Moutonneau, Puyreaux, Saint-Amand-de-Bonnici, Saint-Angeau, Saint-Ciers-sur-Bonnure, Saint-Front, Saint-Groux, Sainte-Colombe, Valence, Villognon, County of Villefagnan: the municipalities of Brettes, Courcolme, Longlire, Raix, Valles de Villefagnan, Souvigny, Tuzie, Villefagnan.

Department of Dordogne

Arrondissement of Périgueux: County of Saint-Aulaye: the municipalities of Chenaud, Parcoul, Puymanou, La Roche-Chalais, Saint-Aulaye.

Department of Deux-Sèvres

Niort district: County of Mauzé sur le Mignon: municipalities of Le Bourdet, Prin-Deyrançon, Primaires, Mauzé-on-Mignon, La Rochénard, Useau, the County of Beauvor-sur-Niort: the municipalities of Beauvor-sur-Niort, Belleville, Granze-Montbrault, Granzay-Gript, Prissé-La Charrière, Saint-Etienne-la-Civicuna, Boisserolles, Torigny on Mignon, **the canton of** Brioux-sur-Bouton: the municipality of Le Vert.

### NUTS area

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| FR | FRANCE |
| FR5 | WEST |
| FR53 | Poitou-Charentes |
| FR531 | Charente |
| FR532 | Charente-Maritime |
| FR533 | Deux-Sèvres |
| FR6 | SOUTH-WEST |
| FR611 | Dordogne |

## Method for obtaining the spirit drink

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| Title - Type of method | Vine varieties |
| Method | The wines intended for producing the spirits shall be produced from the following vine varieties:* colombard B, folle blanche B, montils B, sémillon B, ugni blanc B;
* folignan B, accounting for a maximum of 10 % of the vine population.
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| Title - Type of method | Vineyard layout |
| Method | (a) Planting densityThe minimum planting density of the vines is 2 200 plants per hectare.(b) StagingThe maximum spacing of the vines is 3,50 metres.c) Size typeThe size is mandatory on an annual basis. All sizes are allowed.(D) Number of buds per hectareThe number of buds is limited to 80 000 per hectare.(e) Entry into production of young vinesThe designation of origin ‘Cognac’ may not be granted to wine spirits obtained from young vines until the second year following the year in which the planting was made before 31 July.(f) dead or missing plants- For vines of which the initial planting density or density at the end of the processing of the parcel is less than or equal to 2 500 plants per hectare, the percentage of dead or missing vines referred to in Article D.645-4 of the Rural and Maritime Fisheries Code shall be 20 %.- For vines of which the initial planting density or density at the end of the processing of the parcel is more than 2 500 feet per hectare and less than or equal to 2 900 feet per hectare, the percentage of dead or missing vines referred to in Article D.645-4 of the Rural and Maritime Fisheries Code shall be 25 %.- For vines of which the initial planting density or density at the end of the processing of the parcel is greater than 2 900 plants per hectare, the percentage of dead or missing vines provided for in Article D.645-4 of the Rural and Maritime Fisheries Code shall be 35 %. |

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| Title -Type of method | Yields |
| Method | The maximum authorised annual yield is the maximum quantity of grapes or the equivalent volume of wine or must harvested per hectare, expressed in hectolitres of wine per hectare at a reference alcoholic strength (TAV) of 10 %.It shall be set at the limit of a yield of 160 hectolitres of wine per hectare at a reference alcoholic strength by 10 %. |

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| Title - Type of method | Transport of the harvest |
| Method | The use of centrifugal pumps is prohibited for the transfer of the wine harvest. |

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| Title - Type of method | Manufacture of must |
| Method | The use of press with Archimedes screws, known as a continuous press, is prohibited. |

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| Title - Type of method | Fermentation procedure |
| Method | All enrichment methods are prohibited.The use of sulphur dioxide is prohibited in winemaking during fermentation. |

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| Title - Type of method | Analytical criteria of the product to be distilled |
| Method | On distillation, the wines must have a minimum alcoholic strength by volume of 7 % and a maximum alcoholic strength by volume of 12 %.Their volatile acid content is less than or equal to EUR 12,25 per litre. |

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| Title - Type of method | Distillation |
| Method | (a) Period of distillationOnly the wine distilled from the wine in the current marketing year is entitled to the “Cognac” controlled designation of origin “Cognac”.Distillation shall be completed by 31 March of the year following the harvest at the latest.(b) Principle of distillationThe distillation shall be carried out in accordance with the principle of simple discontinuous distillation, called ‘repasse’ or ‘double distillation’. This method consists of a succession of two ‘heating’ stages:• the first ‘heating’ means the distillation of the wine and makes it possible to obtain the bush;• the second “heating” or “repasse” or “bonne chauffe” refers to the distillation of the scrubs and to obtain the brandy spirit, after having removed the products from the beginning and end of the distillation (also called flegmes);• during first or second heating may be added to the wine or to the grazing of the beginning and end of previous distillations of previous distillations, not selected as Cognac(c) Description of the distillation equipmentThe “Charentais” is made up of a boiler with naked flames, a tent, a swan neck, with or without wine warmer, and a coil with a refrigerating device.The boiler, the marquee, the swan neck, the coil and the open alcoholmeter must be made of copper.The total capacity of the boiler may not exceed 30 hectolitres (with a 5 % tolerance) and the volume of the load shall be limited to 25 hectolitres (with a 5 % tolerance) per heat.However, boilers with a capacity greater than the maximum laid down in the preceding subparagraph may be used, provided that they are reserved exclusively for the first heating operation with a view to obtaining grazing, and that they satisfy in addition, provided that the total capacity of the boiler does not exceed 140 hectolitres (with a 5 % tolerance) and the volume of wine used is limited to 120 hectolitres (with a 5 % tolerance) by heating.(D) alcoholic strength of spiritsAfter distillation, the alcoholic strength by volume of the spirits must not exceed 72.4 % at 20 °C in the daily stock of spirits.e) Elaboration of “Esprit de Cognac”This product is produced after further distillation of the second heating in a still as described above. Its alcoholic strength by volume must be between 80 % and 85 %.(f) Conduct of distillation when changes in raw materials are made“Raw” means the additional geographical names the geographical area of which is defined in the section on additional geographical indications.Where distillation is carried out in respect of wines obtained from different raw products, the fractions of the beginning and end of the distillation of a good boiler may not be incorporated in the wheelbarrows or in the wines corresponding to any other raw raw material unless the following conditions are met:• before the change, the last good heating of the raw material in the process of distillation must be carried out using a maximum of 33 % of the carrying capacity of the distillery when it consists of at least three stills;• the incorporation of the starting and end of the distillation of a good heating system is limited to a maximum of 8 % in volume of the still used. |

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| Title - Type of method | Ageing |
| Method | The production of the brandy spirits is carried out without interruption exclusively in oak casks.In order to be supplied for direct human consumption, the spirits must be matured for at least two years. The first two years of ageing take place in the area. |

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| Title - Type of method | Finishing |
| Method | The assembly of spirits of different ages and profiles is an inherent practice in the production of “Cognac”. It provides a constant means of obtaining a product with precise and harmonious organoleptic characteristics.Only the following methods are allowed:* adapting the colour of caramel E150a (plain caramel);
* Sweetening using the products defined in point 3 (a) of Annex 1 to Regulation (EC) No 110/2008 in order to round off the final taste;
* the addition of infusion of oak wood chips into hot water.

Their effect on the obscuration of the spirit is less than or equal to 4 % vol. the obscuration, expressed in% vol, is obtained by the difference between the real alcoholic strength and the gross alcoholic strength by volume.The addition of wood chips infusion is a traditional method: the wood used shall be in line with that of the dwellings entered in the specification and, where appropriate, the infusion shall be stabilised by the addition of spirit corresponding to the spirit of destination. |

## Link with the geographical environment of origin

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| Title - Product name | Cognac |
| Details of the geographical area or origin relevant to the link | 1 — ClimateThe Cognac delimited region, which covers almost all of Charente-Maritime, a large part of the Charente and a few municipalities of the Dordogne and Deux-Sèvres, lies to the north of the Aquitaine basin, along the edge of the Atlantic Ocean. It ends to the west, by the banks of the Gironde and the islands (Ré and Oléron) and to the east, to Angoulême, the first foothills of the Massif Central. The Charente River is going through the region, fed by small rivers: the Né, the Field Office, the Seigne, etc.The temperate oceanic climate is fairly homogeneous, with the exception of the coastal regions, with sunshine and the smallest temperature range. Due to the proximity of the ocean, even though they are more abundant in the winter, rainfall can occur at any time of the year. As a result, droughts are rare, allowing for a regular water supply of the vine. The average annual temperature is about 13 °C, with mild winters. The temperatures are sufficient to ensure the good ripeness of the grapes, but they are not excessive so as not to burn it.2 — vineyardHenri Cowhen (1811-1881), a professor of geology, studied in the middle of the 19th century the geology of the region and validated with a taster a ranking of the different areas, depending on the quality of the spirits that their soils can produce.Their work will lead to 1860 on the definition of different “raw materials” and will serve as the basis for the Decree of 13 January 1938 delimiting these raw materials. The geographical designations complementary to the designation Cognac are still used under their historical names: “Grande Champagne”, “Petite Champagne”, “Fine Champagne”, “Borderies”, “Bois”, “Fins Bois”, to which “Bois Ordinaires” or “Bois à terroirs” must be added.It should be pointed out that the additional geographical name “Fine Champagne” does not correspond to one territory as such.However, its use is reserved for an assembly of spirits obtained exclusively from the two complementary geographical names ‘Grande Champagne’ and ‘Petite Champagne’, comprising at least 50 % of spirits from ‘Grande Champagne’.According to the work carried out at that time, the dominant characteristic of the soils in these designations is as follows:— Grande and Petite Champagne: fairly shallow clay soils on tender, chalky, cretaceous; Borderies: sand-clay soils, with flint resulting from the decarbonation of limestone;— Fins Bois: mainly occupied by ‘groies’, red and very stony clay soils, hard limestone of Jurassic and very clayey soils for the rest;— Bois (Bons Bois, Bois Ordinaires and Bois à terroirs): sandy soils in coastal areas, in some valleys and in the whole of the southern part of vineyards. These are sands which have been eroded by the erosion of the Massif Central.The vineyard dedicated to the production of “Cognac” now covers approximately 75 000 hectares, i.e. 95 % of the area under vines in the area (i.e. approximately 9 % of the agricultural area of the delimited area).The white Ugni is the most planted vine variety: today it represents almost 98 % of the Cognac vineyard.3 — The economy of CognacThe region’s economy has historically been linked to the prosperity of the “Cognac”, around which many jobs and related industries have developed to form a business community with a full focus on the development and trade of “Cognac”.The companies involved in the production of “Cognac” (around 5 500 winegrowers, 110 professional distillers and 300 traders) form a strong professional community of around 12 000 people: chests, stubble producers, glassware, cartone-making, printing and sealing compounds, transporters, oenological laboratories, manufacturers of agricultural equipment, etc.4 — Background information on factors linked to the local areaThe archaeological research carried out in Charentes shows that the first vine plantings appear at the end of the 1st century AD. moreover, the excavations have shown that the region was well equipped in farm buildings and in particular in wine, which confirms the production of wine in the region from the very Roman Empire.In the Middle Ages will appear in the region, thanks to the Charente River, a mentality that is conducive to international trade. The city of Cognac is already distinct from its trade in wine, in addition to the activity of its salt store, which has been known since the 19th century. The vineyards of the Poitou, carried by Dutch vessels searching for salt on the Atlantic coast, are assessed in the countries bordering the North Sea.In the 15th century, the Dutch decided to distil the wines from the region in order to keep them better. In the Renaissance, trade is booming. The Dutch vessels come to the Cognac vessels and in the ports Charentais wines known as “Champagne” and “Borderies”.But these wines, having a low alcoholic strength, suffer from the long journeys at sea. Knowledge of the art of distillation by the Dutch provides them with an incentive to distil the wine at home, so that the wine can be better conserved. They describe it as “branwijn” (which means literally “burned wine”) which will give the name “brandy”, wine spirit.At the beginning of the 15th century, the product was distilled which would allow the product to travel in the form of unalterable spirit, much more concentrated than the wine. The first stills, which are installed in the Charente by the Dutch, will be gradually modified; Charentais will master and improve the technique with the double distillation process.At the birth of many commercial houses in the middle of the 19th century, it was the habit of sending the spirits in bottles and not in barrels.This new form of trade will itself give rise to related industries: glassware (which will develop locally know-how for the mechanisation of bottle processes), the manufacture of crates and stoppers and the printing works.It was around 1875 that it appeared in Charente phylloxera vastatrix, an insect of the hemichemiace, which attacks the vine by suing the sap of its roots. It will destroy the majority of vineyards, which will not cover more than 40 600 hectares by 1893 hectares compared with 280 000 hectares before the phylloxera attack. As elsewhere in Europe, the Charentes vineyard is to be reconstituted by means of American rootstocks. However, this event will create the creation in 1888 of the Committee for Viticulture, which will become the wine station in 1892, as an inter-branch organisation for qualitative research dedicated to “Cognac”.This structure will be very much involved in varietal research. It was as a result of its work that the white Ugni will become, around the middle of the 20th century, the variety most of the grape variety used. The White Ugni turns out to be more resistant than the traditional vine varieties used before the crisis of phylloxera (Colombard, white crake, etc.) weakened by grafting.It was also favoured for its productivity (yield of between 120 and 130 hectolitres per hectare), its acid content and its low sugar content. The Italian vine variety (known as ‘Trebbiano Toscano’) is at its northern maturity in the region. |
| Specific characteristics of the spirit drinks | 1 DescriptionThe spirits of Cognac have its own balance and its own aromatic characteristics, corresponding to the respect of all the elements of the product specification for the designation concerning their geographical origin, the vine varieties, the management of vineyards, the techniques used in the preparation of wines, their distillation and the ageing of spirits.Their sensory profile, characterised by its complexity and fineness, is changing over time with the duration of ageing.The youngest spirits have floral and fruity notes, such as the vine flower, acacia flower, grape, pear or certain exotic fruit. In contact with oak wood, they acquire characteristic notes, such as vanilla, coconut or roasting character.Ageing also means enriching and increasing the growing complexity of their aromatic profile, which includes notes of candied fruit, spices, afforested, tobacco or dried fruit. All these notes constitute a complex and specific aromatic profile, described in the literature as the ‘Rancio Charentais’ (Flanzy C., 1998).This aromatic development is accompanied by eating habits. This translates into a relaxation of mouth perceptions, the development of a roundness and a characteristic volume, as well as a significant lengthening of the aromatic persistence.The colour of the spirits also evolves over the period of ageing. From pale yellow, it is intensifying gradually to achieve yellow colours, then amber and acajou for the oldest spirits.2 Historic elements related to the reputation of the productSince the end of the 17th century, and especially since the following century, the market is organised and, in response to demand, trading places settled, some of the Anglo-Saxon origin, are moving to the main cities in the region: for example, Martell in 1715, Rémy Martin in 1724, Delamain in 1759, Hennessy in 1765, Godet in 1782, Hine in 1791 and by Otard in 1795.The signing on 23 January 1860 of a trade treaty between France and England under the influence of Napoleon III enables the Cognac to rise dramatically, reaching its peak in 1879 (creation of trading companies: Bisquit in 1819, Courvoisier in 1843, Royer in 1853, Meukow in 1862, Camus and Hardy in 1863).In the first half of the 20th century, legislation relating to Cognac was set up to devote local, fair and constant uses to:— 1909: definition of the geographical area of production;— 1936: recognition of Cognac as a controlled designation of origin;— 1938: demarcation of the regional designations (raw or geographical designations).During the Second World War, a “Office for the Distribution of Wine and Spirits” was established to safeguard the “Cognac” stock. It will be replaced, at the time of its release in 1946, by the National Bureau of National Interprofessionnel du Cognac, to which the wine-growing station was attached as of 1948. Winegrowers and traders in Cognac agreed to define BNIC’s general mission of developing ‘Cognac’ and representing and defending the collective interests of professionals. BNIC intervenes in particular to make known, defend and promote the designation of origin ‘Cognac’ or to promote the relations between trade and winegrowing. It is also entrusted with a public service mission and, as such, monitors ageing, age control and the quality of downstream monitoring of “Cognac” and issues export licences.Historically, “Cognac” is now consumed at more than 95 % abroad, by consumers located in almost 160 different countries. From the Far East to the American continent, through Europe, ‘Cognac’ is synonymous for its lovers of a very high quality spirit, symbol of the art of life in the French region. |
| Causal link between the geographical area and the product | 1 vine varieties and the driving of vinesThe region’s vine varieties, in particular the white Ugni, are characterised by high productivity and late ripening, which have many advantages for producing low-alcoholic distillation wines and acids, two essential qualities for the final quality of the brandy spirits.The wines intended for the production of the brandy spirits have a real specificity, which has been consistently described for more than a century in the scientific and technical literature.The search for small alcoholic and acid wines is thus a particular and constant feature of the production of the Cognac spirits (RAVAZ (1900), LAFON and al (1964), LURTON and al (2011)).The acidity allows the wine to preserve naturally during the winter months until distillation, and the low alcoholic strength makes it possible to arrive at the desired concentration of the flavourings contained in the wines.Situations of low yield are reflected, in a trend, in an increase in the alcoholic strength by volume of wine, as well as lower levels of acidity and lower nitrogen contents of the grapes. The increase in yield is reflected in the opposite trend, in the reduction of the alcoholic strength and the increase in acidity.However, other parameters, such as the proportion of malic acid, the slightest change in the maturity of the aromas, their dilution and the frequency of attacks by botrytis, which adversely affect the quality of spirits, increase when the yield is excessive.This set of parameters thus leads to the definition of an optimum yield area, which varies each year depending on the characteristics of the harvest.Therefore, the fixing of a maximum annual yield, which is a function of the evolution of these parameters, allows production to be located in the optimum yield area for the production of wines which combine the best balance between the various quality parameters necessary for the production of the brandy. This annual return is thus within an optimum range within which the climate reserve is located.On the other hand, the risk of a qualitative depreciation of the wines produced when the yield increases excessively leads to the introduction of additional measures concerning the productivity of vineyards, including the establishment of a maximum yield cut-off.The aromatic quality of the spirits is largely based on the characteristics of the wines used.The choice of vine varieties and compliance with the specific wine-making rules laid down in the Cognac terms of reference allow the development of wines with fine and delicate aromas which are essential for the production of high quality spirits. These wines must not have written down notes, such as plant traits, excess acetaldehyde (oxidised character), higher (heavy) alcohols or some compounds related to the alteration of wines during their preservation. In addition to the specification, a number of recommendations concerning harvesting and pressing, the conduct of fermentation, and the preservation of wine awaiting distillation, are the subject of appropriate recommendations, which are regularly updated and widely disseminated among winemakers within the production area.Acidity and low degree are reinforced by the pruning method chosen by the wine-grower according to several factors:* Spacing between rows;
* the height of the trunk and vegetation;
* the driving mode itself: vines in traditional long pruning, vines in corded vines (high or lower cords, etc.).

2 vinificationThe pressing of the bunches must be carried out immediately after harvesting in traditional horizontal shelf presses or in the pneumatic presses. Continuous presses with Archimedes screws are prohibited. The resulting juice is fermented as soon as possible. Chaptalisation is prohibited.Pressing and fermentation are carefully monitored because they will have a decisive influence on the final quality of the spirit. In order to preserve the quality of future spirits, no addition of sulphur dioxide is permitted in distillation wines during the fermentation periods.As a result, the deadline for the distillation of white wines to be used for the production of “Cognac” is 31 March of the year following the harvest in order not to take any risk on the conservation of wine.3 Distillate distillation:The distillation operation using Cognac is characterised by the defined distillation principle: discontinuous or dual distillation, also called ‘repasse’, and stills used: the still known as the ‘Charentais’, the form, material, capacity and heating mode have been defined since 1936 and are absolutely decisive for the quality of the spirits.In fact:* the shape of the apparatus helps to select volatile substances;
* the heating from naked flames generates the synthesis of the additional aromas at the point of contact between the wine and the bottom of the boiler (cooking);
* the organs of the still in contact with the wine, vapours or distillates are entirely copper due to the physical properties of this metal (malleability, proper conduction of heat) and its chemical reactivity with certain constituents of the wines.

This type of stills requires each distillation to be delicate: the ‘cut off’, consisting of splitting the passage of the distillate into the alcoholic strength by volume (TAV) and its volatile substances composition between the heart and the parts intended for recycling in subsequent distillation. As a result of the limitation of the carrying capacity during the second heating, the distillation of Cognac continues to be an artisanal operation under the know-how of the distiller. Thus, depending on the quality of the wines (rich in lees, alcoholic strength, acidity, etc.) and their qualitative objectives, the distillers will judge the timing of these cuts and the way in which they are recycled.4 Characteristics of spirits according to geographical designations:The potable spirits obtained from the still are marked by great analytical and organoleptic diversity, in particular from their origins. This diversity will require the implementation of different ageing techniques, with different lengths of time.Grande Champagne:The Grande Champagne gives rise to a great delicacy, marked by a lot of distinction and length, in the bouquet with a floral dominance. Its spirits are slowly maturing and demand a long ageing in oak barrel to acquire full maturity.The Petite Champagne:His spirits have substantially the same characteristics as the Grande Champagne (Grande Champagne), without, however, being extremely delicate.Fine Champagne:The Cognac presented as “Fine Champagne” has organoleptic characteristics resulting from the assembly of spirits from Grande Champagne (half at least) and Petite Champagne.Borderies:This vineyard produces round, buttonful and sweet spirits, characterised by a scent of violet. They have the reputation of obtaining their optimum quality after shorter maturation than the spirits obtained from “Champagne”.Bois Fins:Bois Fins are the largest vineyard. They produce round, flexible, fast ageing spirits, with the fruity bouquet reminiscent of pressed grapes.Bois (Bons Bois, Bois Ordinaires, Bois à terroirs):The Bois produce fruit spirits with a rapid ageing of the fruity aromas.5 Ageing:The new spirits at the time of exit from the still are essential to reflect the quality of the wines from which they come.The ageing of spirits is the process by which they reach maturity, i.e. the stage of development corresponding to their most harmonious organoleptic characteristics.It is carried out on an exclusive basis in oak containers which, on their own, allow the products to ripen.Its duration is determined by the characteristics of the spirits being ageing, the quality of the product sought but also the type and age of the oak wood containers used for ageing.This includes the extraction of wood compounds and the occurrence of oxidation and many physical and chemical changes essential to the sensory characteristics of the aged spirits, the colouring of which.The ageing of “Cognac” is a process which benefits both the region’s climatic conditions and also the know-how that has developed in the region in the course of its history. During ageing, the new spirit will stay for several years (sometimes several decades) under oak wood upon leaving the still; the following will be followed by physico-chemical processes: evaporation of water and alcohol, concentration of different substances, extraction of compounds from wood, oxidation, etc. These phenomena are driven by the initial characteristics of the spirit (alcoholic strength and acidity), the type of housing in which it is kept and the physical characteristics of the chai in which the dwelling is placed (temperature, hygrometry and ventilation).Ageing is characterised, within the temperate oceanic climate of the geographical area of Cognac, by the search for an exposure of spirits to moderately humid conditions and to seasonal shifts which avoid extremes. The location and construction of the people was adapted to ensure balanced conditions so that the spirit could be smooth and smooth in a harmonious fashion.The fine grain oak (Tronçais) or coarse grain (Limousin), Quercus petraea (sessile or ravre) or Quercus robur (stem) in accordance with custom, has been chosen because of its capacity to permit long exchanges between the spirit, the outer environment and the wood. The many cooperation-making firms that developed in the geographical area were able, in close relationship with the owners of the Cognac, to build up know-how in developing the housing most suited to the ageing of the “Cognac”.The prime contractors were responsible for selecting the most suitable accommodation, depending on the initial characteristics of the new spirits, the ageing stage and its qualitative objectives.Throughout the period when the ‘Cognac’ operates in contact with oak wood and air, it gradually loses in evaporation a fraction of the water and alcohol contained therein. These vapours (known as ‘the angels’) represent the equivalent of several million bottles each year and have a microscopic fungus near the chais, the Torula compniacensis, which covers the stones of the region.The ageing of the “Cognac” is inextricably linked to the art of the assemblies. This art is at the heart of the profession of the owners of the Cognac Houses. Like a painter with his colour palette, the chai master will select different lots of Cognac from multiple origins: diversified raw materials, various ageing accounts, Cognac aged in young, red barrels (already contained in Cognac) and various origins and types of sausage (wet or dry).Each spirit has its own organoleptic characteristics, depending on its ageing pathway, which will be highlighted on the basis of those of the other spirits with which they will be assembled.Due to its complexity, such a meaningful assembly cannot be envisaged by the mere application of technical revenues. The chai master is based on empirical knowledge (knowledge of the diversity of the raw material and the typical characteristics of the designation, experience of interactions between this raw material and the factors of ageing, control of the necessary techniques) which require constant tasting and call for a high degree of sensory memory of the spirits at the various stages of production.This know-how, which requires many years of learning for older people in the job, has been able to differentiate, be maintained and spread thanks to the density of the business fabric of the area and the exchanges that take place within the professional community of the designation between contractors, winegrowers, traders and brokers. |

## Requirements in EU, national or regional

## Supplement to the geographical indication

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| Supplement to the geographical indication | Cognac Grande Champagne |
| Definition, description or scope of the supplement | The designation of origin ‘Cognac’ may be supplemented by the additional geographical name ‘Grande Champagne’ (or the additional geographical name ‘Grande Fine Champagne’). This complementary geographical name must be used for wines obtained from grapes harvested in the territory defined below.Department of CharenteMunicipalities of Ambleville, Angelac-Champagne, Bonneuil, Boutville, Châteaubernard, Eraville, Genma-la-Palue, Géville, Gimeux, Gondeville, Juillères-le-Coq, Lignéres-le-Coq, Lignères-Sonneville, Maincent-les Carrières (Saint-Même-les Carrières), Saint-Evidence, Salles-d’Angles, Sgonzac, Touzac, Verrières, Viville.Municipalities partially covered: Bourg-Charente (left bank of the Charente), Cognac (left bank of the Charente), Saint-Brice (left bank of the Charente). |

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| Supplement to the geographical indication | Cognac Petite Champagne |
| Definition, description or scope of the supplement | The designation of origin ‘Cognac’ may be supplemented by the additional geographical name ‘Petite Champagne’ (or the additional geographical name ‘Petite Fine Champagne’).This complementary geographical name must be used for wines obtained from grapes harvested in the territory defined below.Department of CharenteMunicipalities of Angelaca-Charente, Ars, Barbeziux-Saint-Hilaire, Barret, Birac, Châteauneuf-sur-Charente, Graves-Saint-Amant, Guimpies, Jurignac, Lachaise, Ladiville, Lagarde-on-Né, Montwarm, Mosquad, Nonaville, Saint-Bonnet, Saint-Médard-de-Barbezieux, Saint-Palais-du-Né, Salles-de-Barbezieux, Vignoles.Municipality selected in part: Bourg-Charente (right bank of the Charente).Department of Charente-MaritimeMunicipalities of d’Allas-Champagne, Archiac, Arthenac, Biron, Bougneau, Brie-sous-Archiac, Brives-sur-Charente, Celles, Chadenac, Champagnac, Cierzac, Coulonges, Echebrune, Germignac, Jarnac-Champagne, Jonzac, Lonzac, Meux, Moings, Montils, Neuillac, Neulles, Pérignac, Réaux, Rouffiac, Saint-Ciers-Champagne, Saint-Eugène, Saint-Germain-de-Lusignan, Saint-Germain-de-Vibrac, Saint-Martial-sur-le-Né, Saint-Martial-de-Vitaterne, Saint-Maurice-de-Tavernole, Saint-Seurin-de-Palenne, Saint-Sever-de-Saintonge, Sainte-Lheurine, Salignac-sur-Charente.Municipality selected in part: Clam (part to the north-east of D 142). |

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| Supplement to the geographical indication | Fine Champagne |
| Definition, description or scope of the supplement | The ‘Cognac’ controlled designation supplemented with the additional geographical name ‘Fine Champagne’ may be granted only to the mixing of spirits from the two territories above defined for the additional geographical designations ‘Grande Champagne’ and ‘Petite Champagne’ and containing at least 50 % spirit originating in the territory defined for the additional geographical name ‘Grande Champagne’. |

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| Supplement to the geographical indication | Cognac Borderies |
| Definition, description or scope of the supplement | The “Cognac” protected designation of origin may be supplemented by the additional geographical designation “Borderies”. This complementary geographical name must be used for wines obtained from grapes harvested in the territory defined below.Department of CharenteThe municipalities of Cherves-Richemont, Javrezac, Louzac-Saint-André, Saint-Laurent-de-Cognac, Saint-Sulpicice-de-Cognac.Municipality selected in part: Cognac (right bank of the Charente).Department of Charente-MaritimeCommon offices of Burie, Cherac. |

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| Supplement to the geographical indication | Cognac Fins Bois  |
| Definition, description or scope of the supplement | The “Cognac” protected designation of origin may be supplemented by the additional geographical name “Fins Bois”. This complementary geographical name must be used for wines obtained from grapes harvested in the territory defined below.Department of CharenteMunicipalities of Aignes-et-Puyperoux, Aigre, Ambérac, Anais, Angeduc, Angoulême, Anville, Asnières-sur-Nouère, Aubeville, Auge-Saint-Médard, Aussac-Vadalle, Balzac, Barbezières, Bassac, Bécheresse, Bessac, Bignac, Blanzac-Porcheresse, Bonneville, Boutiers Saint-Trojan, Bréville, Brie, Brie-sous-Barbezieux, Cellettes, Chadurie, Challignac, Champagne-Vigny, Champmillon, Champniers, La Chapelle, Charmant, Charmé, Chassors, Chavenat, Claix, Condéon, Coulonges, Courbillac, La Couronne, Cressac-Saint-Genis, Deviat, Dignac, Dirac, Douzat, Ebréon, Echallat, Etriac, Fléac, Fleurac, Fontenille, Fouquebrune, Fouqueure, Foussignac, Garat, Gardes-le-Pontaroux, Genac, Le Gond-Pontouvre, Les Gours, Gourville, Hiersac, Houlette, L’lsle-d’Espagnac, Jarnac, Jauldes, Juillaguet, Juillé, Julienne, Lamérac, Ligné, Linars, Lonnes, Lupsault, Luxé, Magnac-Lavalette-Villars, Magnac-sur-Touvre, Le Maine-de-Boixe, Mainfonds, Mansle, Marcillac-Lanville, Mareuil, Marsac, Mérignac, Mesnac, Les Métairies, Mons, Montignac-Charente, Montigné, Mornac, Moulidars, Mouthiers-sur-Boëme, Nanclars, Nercillac, Nersac, Nonac, Oradour, Péreuil, Pérignac, Plaizac, Plassac-Rouffiac, Puymoyen, Puyréaux, Ranville-Breuillaud, Reignac, Réparsac, Ronsenac, Rouillac, Roullet-Saint-Estèphe, Ruelle-sur-Touvre, Saint-Amant-de-Boixe, Saint-Amant-de-Nouère, Saint-Aulais-la-Chapelle, Saint-Ciers-sur-Bonnieure, Saint-Cybardeaux, Saint-Eutrope, Saint-Fraigne, Saint-Genis-d’Hiersac, Saint-Groux, Saint-Léger, Saint-Michel, Saint-Saturnin, Saint-Simeux, Saint-Simon, Saint-Yrieix-sur-Charente, Sainte-Sévère, Salles-de-Villefagnan, Sigogne, Sireuil, Sonneville, Soyaux, Torsac, Tourriers, Touvre, Triac-Lautrait, Trois-Palis, Tusson, Vars, Vaux-Lavalette, Vaux-Rouillac, Verdille, Vervant, Vibrac, Villebois-Lavalette, Villejésus, Villejoubert, Villognon, Vindelle, Vœuil-et-Giget, Vouharte, Voulgezac, Xambes,Municipalities partially covered: Montmors-Saint-Cybard (for the part corresponding to the territory of the former municipality of Saint-Cybard as defined on 20 January 1938), Saint-Brice (right bank of the Charente).Department of Charente-MaritimeMunicipalities of Annepont, Asnières-la-Giraud, Aujac, Aumagne, Authon-Ebéon, Avy, Bagnizeau, Ballans, Bazauges, Beauvais-sous-Matha, Belluire, Bercloux, Berneuil, Blanzac-lès-Matha, Bresdon, Brie-sous-Matha, Brizambourg, La Brousse, Bussac, Chaniers, La Chapelle-des-Pots, Cherbonnières, Chives, Clion-sur-Seugne, Colombiers, Consac, Courcelles, Courcerac, Courcoury, Cressé, Dompierre-sur-Charente, Le Douhet, Ecoyeux, Eglises-d’Argenteuil, Fenioux, Fléac-sur-Seugne, Fontaine-Chalandray, Fontcouverte, Fontenet, La Fredière, Gibourne, Le Gicq, Les Gonds, Gourvillette, Grandjean, Guitinières, Haimps, La Jard, Juicq, Léoville, Loiré-sur-Nié, Lorignac, Louzignac, Lussac, Macqueville, Marignac, Massac, Matha, Mazeray, Migron, Mirambeau, Mons, Mortiers, Mosnac, Nantillé, Néré, Neuvicq-le-Château, Ozillac, Paillé, Pons, Poursay-Garnaud, Préguillac, Prignac, Saint-Bonnet-sur-Gironde, Saint-Bris-des-Bois, Saint-Césaire, Saint-Ciers-du-Taillon, Saint-Dizant-du-Bois, Saint-Dizant-du-Gua, Saint-Fort-sur-Gironde, Saint-Georges-Antignac, Saint-Georges-des-Agouts, Saint-Grégoire-d’Ardennes, Saint-Hilaire-de-Villefranche, Saint-Hilaire-du-Bois, Saint-Jean-d’Angély, Saint-Julien-de-l’Escap, Saint-Léger, Saint-Maigrin, Saint-Martial-de-Mirambeau, Saint-Martin-de-Juillers, Saint-Médard, Saint-Ouen-la-Thene, Saint-Pierre-de-Juillers, Sainte-Ramée, Saint-Sauvant, Saint-Simon-de-Bordes, Saint-Sorlin-de-Conac, Saint-Thomas-de-Conac, Saint-Vaize, Sainte-Même, Saintes, Seigne, Semillac, Semoussac, Le Seure, Siecq, Sonnac, Taillant, Taillebourg, Tesson, Thenac, Thors, Les Touches-de-Périgny, Varaize, Vénérand, Villars-en-Pons, Villars-les-Bois, Villemorin.Municipalities partially covered: Clam (part south-west of D 142), Saint-Savinien (for the part corresponding to the territory of the former municipality of Coulonge-sur-Charente as defined on 20 January 1938). |

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| Supplement to the geographical indication | Cognac Bons Bois |
| Definition, description or scope of the supplement | The appellation d’origine contrôlée “Cognac” may be supplemented by the additional geographical name “Bons Bois”. This complementary geographical name must be used for wines obtained from grapes harvested in the territory defined below.Department of CharenteMunicipalities of Agris, Aubeterre-sur-Dronne, Aunac, Baignes-Sainte-Radegonde, Bardenac, Bayers, Bazac, Bellon, Berneuil, Besse, Blanzaguet-Saint-Cybard, Boisbreteau, Bonnes, Bors-de-Montmoreau, Bors-de-Baignes, Bouex, Brettes, Brie-sous-Chalais, Brossac, Bunzac, Chalais, Chantillac, Charras, Chatignac, Chazelles, Chenommet, Chenon, Chillac, Combiers, Coulgens, Courcôme, Courgeac, Courlac, Curac, Edon, Les Essards, Feuillade, Fontclaireau, Grassac, Guizengeard, Gurat, Juignac, Laprade, Lichères, Longré, Mainzac, Marthon, Médillac, Montboyer, Montignac-le-Coq, Mouton, Moutonneau, Nabinaud, Oriolles, Orival, Palluaud, Passirac, Pillac, Poullignac, Poursac, Pranzac, Raix, Rancogne, Rioux-Martin, Rivières, La Rochette, Rouffiac, Rougnac, Saint-Amant-de-Bonnieure, Saint-Amant-de-Montmoreau, Saint-Angeau, Saint-Avit, Sainte-Colombe, Saint-Félix, Saint-Front, Saint-Germain-de-Montbron, Saint-Laurent-de-Belzagot, Saint-Laurent-des-Combes, Saint-Martial, Saint-Projet-Saint-Constant, Saint-Quentin-de-Chalais, Saint-Romain, Saint-Séverin, Saint-Vallier, Sainte-Souline, Salles-Lavalette, Sauvignac, Sers, Souffrignac, Souvigné, Le Tâtre, Touvérac, Tuzie, Valence, Verteuil-sur-Charente, Villefagnan, Villegats, Vouzan, YviersMunicipality selected in part: Montmors-Saint-Cybard (for the part corresponding to the territory of the former municipality of Montmorau as defined on 20 January 1938).Department of Charente-MaritimeCommunes of Agudelle, Allas-Bocage, Antezant-La Chapelle, Arces, Archingeay, Aulnay, Balanzac, La Barde, Barzan, Bédenac, La Benate, Bernay-Saint-Martin, Bignay, Blanzay-sur-Boutonnne, Bois, Boisredon, Boresse-et-Martron, Boscamnant, Boutenac-Touvent, Bran, Brie-sous-Mortagne, Bussac-Forêt, Cercoux, Chamouillac, Champagnolles, Chantemerle-sur-la-Soie, Chartuzac, Châtenet, Chaunac, Le Chay, Chenac-Saint-Seurin-d’Uzet, Chepniers, Chermignac, Chevanceaux, Clérac, La Clisse, La Clotte, Coivert, Contré, Corignac, Corme-Ecluse, Corme-Royal, Courant, Courpignac, Coux, Cozes, Cravans, Crazannes, La Croix-Comtesse, Dampierre-sur-Boutonne, Dœuil-sur-le-Mignon, Ecurat, Les Eduts, Epargnes, Les Essards, Expiremont, Floirac, Fontaines-d’Ozillac, Le Fouilloux, Gémozac, La Génetouze, Givrezac, Grézac, Le Gua, La Jarrie-Audouin, Jazennes, Jussas, Landes, Loulay, Lozay, Luchat, Marsais, Mazerolles, Médis, Mérignac, Meschers-sur-Gironde, Messac, Meursac, Migré, Montendre, Montguyon, Montlieu-La Garde, Montpellier-de-Médillan, Mortagne-sur-Gironde, Le Mung, Nachamps, Nancras, Neuvicq, Nieul-lès-Saintes, Nieul-le-Virouil, Les Nouillers, Nuaillé-sur-Boutonne, Orignolles, Pessines, Le Pin, Pisany, Plassac, Plassay, Polignac, Pommiers-Moulons, Port-d’Envaux, Pouillac, Puyrolland, Rétaud, Rioux, Romazières, Rouffignac, Sablonceaux, Saint-Aigulin, Saint-André-de-Lidon, Sainte-Colombe, Saint-Félix, Saint-Genis-de-Saintonge, Saint-Georges-de-Longuepierre, Saint-Georges-des-Coteaux, Saint-Germain-du-Seudre, Saint-Loup, Saint-Mandé-sur-Brédoire, Saint-Martial-de-Loulay, Saint-Martin-d’Ary, Saint-Martin-de-Coux, Saint-Palais-de-Négrignac, Saint-Palais-de-Phiolin, Saint-Pardoult, Saint-Pierre-de-l’Ile, Saint-Pierre-du-Palais, Saint-Porchaire, Saint-Quantin-de-Rançanne, Saint-Romain-sur-Gironde, Saint-Romain-de-Benet, Saint-Séverin-sur-Boutonne, Saint-Sigismond-de-Clermont, Saint-Simon-de-Pellouaille, Saleignes, Salignac-de-Mirambeau, Saujon, Semussac, Soubran, Soulignonne, Soumeras, Sousmoulins, Talmont-sur-Gironde, Tanzac, Ternant, Thaims, Thézac, Tonnay-Boutonne, Torxe, Tugeras-Saint-Maurice, Vanzac, Varzay, La Vergne, Vergné, Vervant, Vibrac, La Villedieu, Villeneuve-la-Comtesse, Villexavier, Villiers-Couture, Vinax, Virollet, Voissay.Municipality selected in part: Saint-Savinien (for the part corresponding to the territory of the former municipality of Saint-Savinien as defined on 20 January 1938).Department of DordogneMunicipality selected in part: The Roche-Chalais (for the part corresponding to the territory of the former municipality of La Roche-Chalais as defined on 20 January 1938). |

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| Supplement to the geographical indication | Cognac Bois Ordinaires |
| Definition, description or scope of the supplement | The registered designation of origin ‘Cognac’ may be supplemented by the additional geographical designations ‘Bois Ordinaires’ or ‘Bois à terroirs’. These names shall be reserved for spirits from territories not delimited in the geographical areas defined above. |

## Specific labelling rules

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| Title | General rules |
| Description of the rule | The name ‘Cognac’ may be used without the words ‘appellation contrôlée’, in so far as it is not associated with any complementary geographical name.  |

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| Title | Terms relating to ageing |
| Description of the rule | The minimum age for the brandy dispatched shall correspond to:* To account 2, for the following: ‘3 Etoiles’, ‘Sélection’, ‘VS’, ‘De Luxe’, ‘Very Special’ and ‘Millésime’;
* To account 3, for the following: “supérieur”, “Cuvée Supérieure”, “Qualité Supérieure”;
* To account 4, for the following: ‘V.S.O.P.’, ‘Réserve’, ‘Vieux’, ‘Rare’ and ‘Royal’;
* To account 5, for the following: ‘Vieille Réserve’, ‘Réserve Rare’ and ‘Réserve Royale’;
* To account 6, for the following: ‘Napoléon’, ‘Très Vielle Réserve’, ‘Très Vieux’, ‘Héritage’, ‘Très rare’, ‘Excellence’ and ‘Suprême’;
* To account 10, for the following: ‘XO’, ‘Hors d’âge’, ‘Extra’, ‘Ancestral’, ‘Ancêtre’, ‘Or’, ‘Gold’ and ‘Impérial’.

With the exception of the compound ageing claims listed above, which are linked to a particular age account, the use in the same labelling of several indications of ageing belonging to the same age account does not change the age of levy account.The use in the same labelling of a number of ageing indications belonging to different age accounts leads to compulsory deduction in the oldest account used.The labelling of the ageing terms and the manner in which it is carried out must not be such as to cause confusion in the mind of the purchaser or the consumer as to the age and the substantial qualities of ‘Cognac’. |

# Other information

## Supporting material

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## Link to the product specification

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| Link | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-3c5294fb-47c8-40b1-8564-84dcb74140e9 |