Transmission of a geographical indication
 established for a spirit drink

1. DATA SHEET

1. Nameand type

1. Name (s) to be registered:

Eau-de-vie de cidre de Normandie (fr)

1. Category

10. Cider spirit and perry spirit

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 des producteurs d’Eau-de-vie de cidre de Normandie’ |
| Legal status, size and composition (in the case of legal persons) | Trade Syndicat professional in accordance with the provisions of the law of 2 l March 1884 and 12 March 1920. |
| Nationality | France |
| Address | CICDImmeuble Citipolis - 6 place Boston14 200 Hérouville Saint Clair |
| Country | France |
| Telephone | (33) (0) 231531761 |
| **E-mail address (s)**  | cicd@orange.fr |

 b. intermediary details

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| Name of the intermediary | Ministry of Agriculture, Agrifood and Forestry |
| Address | Direction Générale des Politiques Agricole,Agroalimentaire et des Territoires (DGPAAT)Office for wines and other drinks3, rue Barbet de Jouy75349 Paris 07 SPFrance |
| 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-TanguyTSA 3000393555 Montreuil sous bois CedexFrance |
| Country | France |
| Telephone | 0173303800 |
| 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 | Eau-de-vie de cidre de Normandie |
| Physical, chemical and/or organoleptic characteristics | " Eau-de-vie de cidre de Normandie " may be white or amber.The white cider spirit has an appearance transparent, limpid and without deposit. The aromas are clear, mostly fresh fruit and especially apple. On the palate, thespirit is fruity and round.The cider spirit aged in wood has an amber color. In the nose and on the palate, it most often has fruity notes dominated by cooked or candied fruits, as well as spicy or floral notes.When marketed , " Eau-de-vie de cidre de Normandie " has an ethyl acetate content of less than 250 g / HAP and a methanol content less than 200 g/HAP.Spirits contain a content of total non-alcoholic alcohol of greater than or equal to220 g/HAP. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | The ‘Eau-de-vie de cidre de Normandie’ comes exclusively from cider apples from varieties in use and from non-irrigated orchards located in the geographical area. These varieties, which for the most part are rich in sugars and phenolic compounds and are subject to soil and climate constraints, contribute to the alcohol content of ciders (their alcoholic strength by volume is necessarily greater than 4%) and their organoleptic characteristics. Their distillation with an alcoholic strength of less than or equal to 72% allows to develop a rich and powerful aromatic bouquet.. |

1. Defining the geographical area
2. description of the defined geographical area

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| The fruit harvest, the production of must, cider and the distillation and breeding of spirits are carried out within the geographical area consisting of the following territories:Departments of Calvados, l’Eure, la Manche, l’Orne, la Seine-Maritime : in their entirety.Department of Mayenne: the municipalities of Ambrières-les-Vallées, Boulay-les-Ifs, Champéon, Champfrémont, Chantrigné, Charchigné, Couesmes-Vaucé,Désertines, Gorron, La Haie-Traversaine, Hercé, Le Horps, Le Housseau-Brétignolles, Lassay-les-Châteaux, Lesbois, Lignières-Orgères, Montreuil-Poulay,Le Pas, Ravigny, Rennes-en-Grenouilles, Le Ribay, Saint-Aubin-Fosse-Louvain,Sainte-Marie-du-Bois, Saint-Julien-du-Terroux, Saint-Loup-du-Gast, Saint-Pierredes-Nids, Soucé, Thuboeuf, Vieuvy.Department of Oise: municipalities of Abancourt, Blargies, Saint-Pierre-es-Champs, Saint-Quentin-des-Prés, Saint-Thibault.Department of Sarthe: municipalities of Ancinnes, Assé-le-Boisne, Avezé, LaChapelle-du-Bois, Chérisay, Cormes, Dehault, Douillet, La Ferté-Bernard, Gesnesle-Gandelin, Louzes, Montreuil-le-Chétif, Moulins-le-Carbonnel, Neufchâtel-en-Saosnois, Nogent-le-Bernard, Préval, Saint-Aubin-de-Locquenay, Saint-Aubin-des-Coudrais, Saint-Georges-le-Gaultier, Saint-Léonard-des-Bois, Saint-Paul-le-Gaultier, Sougé-le-Ganelon. |

1. NUTS Zone

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| FR514 | Sarthe |
| FR513 | Mayenne |
| FR51 | Loire Region |
| FR5 | WEST |
| FR253 | ORNE |
| FR252 | Manche |
| FR251 | Calvados |
| FR25 | Basse-Normandie |
| FR232 | Seine-maritime |
| FR231 | Eure |
| FR23 | Haute-Normandie |
| FR222 | Oise |
| FR22 | Picardie |
| FR2 | BASSIN PARISIEN |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title — Type of method | Method of growing the fruit trees |
| Method | The apple trees are planted and ducts made according to the ‘high stem’ or ‘low stem’ system, which is chosen based on regional usage of production of cider fruits, i.e The ‘high stem’ fruit trees have a maximum planting density of 280 trees per ha and a minimum distance of 5 metres between the trees.The ‘low stem’ fruit trees have a density of more than 280 trees per ha and a maximum of 1000 trees per ha.Irrigation is prohibited from the entry into production of apple trees, unless a temporary derogation is granted, by the Director of the High Court of Appeal at the request of the applicant group. This is only granted in case of exceptional climatic conditions, in order to ensure that the water supply of trees is maintained. |

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| Title — Type of method | Varieties |
| Method | All cider apple varieties in the region may be authorised, with the exception of judaine, judeline,jurella and chanteline varieties.The apple cider varieties come from a population adapted to the local environmental conditions of Normandy (ecotype) by peasant selection or from professional accessions. |

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| Title — Type of method | Maximum yields and input into production |
| Method | The maximum average yield of the fruit trees in production is fixed at 35 tonnes or 263 hl of must per ha in the case of additional extraction by adding cold water (remiage or diffusion).Young trees are taken into account for the production of fruit for the elaboration of ‘eau de vie de cidre de Normandie’ exclusively after:- the seventh year following the year in which the planting was carried out before 31 May in the case of trees made of ‘high stem’;- the third year following that in which the planting was carried out prior to 31 May in the case of ‘low stem’ trees.The maximum average yield of the fruit trees in production is verified by the ratio between the quantity of fruit produced on average during the last two harvests and the area of the fruit trees planted.The areas planted are obtained by increasing the total number of trees in production by the average projected area of each tree, defined from the distance between the trees during planting, and between the lines.When trees are planted in ‘high stem’, the average projected area of each tree is fixed at a flat rate of 142 m 2 |

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| Title — Type of method | Elaboration of the cider |
| Method | The ‘Eau-de-vie de cidre de Normandie’ must come exclusively from cider. The cider is the fermented must of prior pressurised apples.Any addition or concentration intended to increase the natural sugar content of the must used is prohibited.The fruits are ground or shredded for use in order to obtain a pulp. The juice is extracted from it by pressing. Further extraction of the soluble constituents may be made after pressing by addition of cold water only, using the following processes:* continuous extraction (distribution);
* pressing after maceration.

The must shall have an average density of 1033 or the cider shall have a total alcoholic strength by volume of more than 4 %. |

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| Title — Type of method | Distillation |
| Method | The cider products are distilled either through a discontinuous simple distillation either through a continuous multi-stage distillation with reflux.4.3.1 Discontinuous simple distillationThe process consists of a succession of two so-called "heating" stages:- the first "heating" designates the distillation of the cider and makes it possible to obtain the brouillis;- the second "heating" entails the distillation of the brouillis and makes it possible to obtain the spirit, after having discarded the products of beginning and ending parts of distillation.During the first or second heating, the fractions of the beginning and the end of the preceding distillations, not retained as spirit, may be added to the cider or the brouillis.The iron distillation is carried out by means of stills composed of a boiler with successive loadings, a head with or without a cider heater and a coil with refrigerant. All these elements are made of copper.The alcoholic strength by volume of the heaters, after the second distillation, is lower than or equal to 72% at the temperature of 20 ° C in the daily container of spirits.4.3.2 Continuous multi-stage distillation with refluxThe multi-stage continuous distillation with reflux is carried out by means of a distillation apparatus composed of a boiler and a distillation column ensuring the contact between the liquid flows and the gaseous flows crossing them against the current. Inside the column are arranged trays provided with bubble elements in the form of a tunnel or cap. The condensation of the vapors is carried out by a cider heater and possibly a water condenser at the outlet of which the distillate will flow. All these elements are made of copper.The distillation column consists of two cylindrical sections: the exhaust column in which the liquid to be distilled will be concentrated in alcohol and the concentration column in which the vapors will be enriched in alcohol. The maximum capacity of the apparatus is 250 hl of raw materials per 24 hours of operation.The exhaustion column has a maximum of 19 trays of 0.70 m in diameter. The concentration column has 12 trays of 0.6 m in diameter.These distillation apparatuses have extraction devices for the heads and tails (beginning and ending part of distillation). Extraction of the heads is carried out on the vapors of the preheated cider or the distillate. The extraction of the tails is carried out on the residual liquid circulating at the bottom of the concentration column.At the end of the distillation process, the spirits display an alcoholic strength by volume of not more than 72 % at a temperature of 20 °C.Extraction procedures on the liquid phase during distillation that make it possible to adjust the partial concentration of certain components of the distillate (rectification) are prohibited. |

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| Title — Type of method | Rest period — breeding |
| Method | White cider spirit has a period of rest of at least 1 month in oak tanks.Amber cider spirit have been raised by at least 1 year in oak wood.The minimum durations set out above are carried out without interruption, with the exception of operations necessary for the production of thegoods. |

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| Title — Type of method | Finishing |
| Method | White cider spirit: White cider spirit may be sweetened to supplement the final taste within the maximum limit of sugar, of 10 grams per litre of finished product.Red cider spirit: The adaptation of the colour by the addition of caramel as well as sweetening with a view to adding to the final taste are authorised in such a way that the effect on white cider spirit is less than 4 % volume of obscuration. The obscuration, expressed in % vol, is obtained by the difference between the actual alcoholic strength by volume and the total alcoholic strength by volume. |

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

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| Heading — Name of the product | Eau-de-vie de cidre de Normandie |
| Detailed information on the geographic area or origin relevant for the link. | Natural factorsThe geographical area that straddles the Armorican Massif and the Paris Basin presents landscapes dominated by meadows where there are regularly scattered orchards. It extends over the whole of Normandy and some neighboring areas.This territory, whose base derives from the Armorican massif in the West and the Paris Basin to the east, benefits from an oceanic climate with fairly low minimum-maximum differences due to the proximity of the sea.Precipitation is abundant (at least 700 mm / year) and regular (at least 160 days of precipitation). Summers are temperate and winters are not rigorous. The geographical area is thus characterized by the absence of summer water deficit as well as by a relatively small number of days of spring frost.Human factorsNormandy seems to have carried a cider orchard famous since the 13th century thanks to the arrival by sea of ​​tannic varieties from northwestern Spain between the 10th and 12th century and it is estimated that at the end of the 16th century, the cider apple tree had completed the conquest of the entire province.The manufacture of cider spirit is mentioned in Normandy from the 16th century in the Journal de Gilles de Gouberville. During the next century, distillation became important in the region especially in 1606, with the corporation of distillers of eau-de-vie Cidre de Normandie. Since those distant times, Normandy is still the first French region both for the density of fruit orchards and cider obtained from their distillation.In 1935 and 1936, violent unrest erupted to claim the protection of the traditional spirit productions competing with industrial products made from apple juice and pears of all kinds and origins. These claims lead to the advent of a professional union organization which obtained through the decree of April 10, 1963 the protection of the specificity and the notoriety of the eau-de-vie de cidre de Normandie, by recognizing it as a controlled appellation of origin. |
| Specific characteristics of the spirit drink attributable to the geographical area | White cider spirit is transparent, crystal clear and without deposits. Flavourings are mostly characterised by notes of fresh fruits, in particular apple. In the mouth, the spirit is fruity round and bold.On the nose and on the palate, it most often has fruity notes dominated by cooked or candied fruits, as well as spicy or floral notes. |
| Causal link between the geographical area and the product | The apple cider, empirically selected for centuries in Normandy requires a regular water supply, moderate but without water stress to give crops of good quality. The cider finds in this region a climate extremely favorable thanks frequent rainfalls and the absence of a summer water deficit. These favorable conditions are generally complemented by the Norman arboreal know how that has led to the empirical selection of hundreds of cider apple varieties and the development of adapted management systems such as the "high stem" pre-orchard and more recently the specialized "low stem" orchard. These cider apples rich in phenolic compounds and characterized by a high aromatic potential, strongly characterize the fruity expression of the spirit produced.The long tradition of cider and distillation that characterizes Normandy is fully expressed in the know how necessary for the development of this cider spirit whose notoriety has lived through the centuries. |

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

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| Title | General rules |
| Description of the rule | Spirit drinks for which the geographical indication ‘Eau-de-vie de cidre de Normandie’ is claimed may not be offered for sale or sold without the aforementioned geographical indication being on the label. The optional text may appear on the label only in dimensions which, both in width and height, do not double those of the geographical indication ‘Eau-de-vie de cider de Normandy’.It is possible to add a labelling reference, in accordance with the decrees adopted pursuant to Article L.214-1 of the ‘ code de la consommation’ (Code of consumption).  |

**II Other information**

 1. Supporting material

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| File name: | EDVcidreNormandie\_Cdc20170418.doc |
| Description: | Amended product specification |
| Type of document | Other |

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| File name: | NAF EDV-cidre-Normandie 20170419.doc |
| Description: | Note from the French authorities |
| Type of document | Other |

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| File name: | CdC IG EDV cidre Normandie BO.pdf |
| Description: | Specification of Eau-de-vie cidre de Normandie |
| Type of document | Product specification |

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| File name: | EDVCidreNormandie\_joe\_20150128\_0037.pdf |
| Description: | Approval decree for Eau-de-vie cidre de Normandie |
| 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-d6c5ce1d-ce3d-4f02-b01f-9125764e3387 |
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