Transmission of a geographical  
 indication for a spirit drink

**I**. **TECHNICAL** FILE

L Name and type

1. Name (s) to be registered:

Eau-de-vie de cidre du Maine (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 Pommeau et Fine du Maine |
| Legal status, size and composition (in the case of legal persons) | Trade association composed of producers who sell fruit used to produce eau-de-vie de cidre du Maine, producers elaborating eau-de-vie de cidre du Maine and buyers producing eau-de-vie de cidre du Maine. |
| Nationality | France |
| Address | Pommeau et Fine du Maine trade union  Regional Chamber of Agriculture  9, rue André Brouard  CS 70510  49105 ANGERS |
| Country | France |
| Telephone | (33) (0) 2 41 18 60 53 |
| E-mail address (es) | [sophie.belin@pl.chambagri.fr](mailto:sophie.belin@pl.chambagri.fr) |

b. Contact details of the intermediary

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| Name of the intermediary | Ministry of Agriculture, Agri-Food and Forestry |
| Address | Direction Générale des Politiques Agricole, Agroalimentaire et des Territoires (DGPAAT)  Office for wines and other drinks  3 rue Barbet de Jouy  75349 Paris 07 SP |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

1. Contact details of interested parties
2. Details of the competent control authority

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| Name of competent control authority | Institut National de l'Origine et de la Qualité (INAO) |
| Address | 12 rue Henri Rol-Tanguy  TSA 30003  93555 Montreuil sous Bois Cedex |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | [info@inao.gouv.fr](mailto: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 du Maine |
| Physical, chemical and/or organoleptic characteristics | Organoleptic characteristics  ‘Eau-de-vie de cidre du Maine’ is characterised by a clear, pale to amber colour and has fruity notes. Very round in on the palate, often with slight woody notes, apples, fruit with a great finesse, and highly complex aromas.  Main physical and chemical characteristics  ‘Eau-de-vie de cidre du Maine’ has a minimum content of volatile substances other than ethyl and methyl alcohol of 350 grams per hectolitre of pure alcohol and a maximum methanol content of 200 grams per hectolitre of pure alcohol.  At the time of sale to the consumer, the minimum alcoholic strength by volume is 40 %. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | ‘Maine cider spirit’ refers to spirits of Category 10 (cider and perry spirits) aged at least 36 months in oak casks with a capacity of less than or equal to 750 litres. They are derived from cider fruits which originate from orchards, of which at least 50 % in surface areas, are grown in high stem and are harvested in the geographical area from orchards where at least 70 % of the apple trees belong to phenolic varieties. The high stem mode with the grassed soil contributes to the balance between the trees and the grass to regulate the nitrogen content of the fruits, and thus to the control of the fermentation speed. The use of apple varieties rich in phenolic compounds and sugars leads to slow fermentation of the ciders, which are thus rich in alcohol and aromatic compounds.  Eau-de-vie de cidre du Maine originates from the distillation of cider or perry with an alcoholic strength by volume less than or equal to 72 % using copper apparatus heated by the naked flame. The exclusive use of stills allows ciders with a natural alcoholic strength of more than 5 % to obtain a high concentration of aromas.  Lastly, ageing, which is subject to the climatic conditions of the area, is reflected in the reduction in alcoholic strength by volume, rather than evaporation of water and the slowdown in chemical reactions. These conditions make it possible to preserve the fruity aromas of ‘Eau-de-vie de cidre du Maine’ and give it highly complex aromas. |

1. Definition of the geographical area

a. description of the defined geographical area

Fruit production, cider production, distillation and ageing are carried out in the geographical area.

The geographical area comprises the territory of the following 141 municipalities: Department of Maine-et-Loire:

Andigné, Aviré, Chambellay, Châtelais, La Ferrière-de-Flée, L'Hôtellerie-de-Flée,

La Jaille-Yvon, Louvaines, Marigné, Montguillon, Montreuil-sur-Maine, Saint-

Martin-du-Bois, Saint-Sauveur-de-Flée

Department of Mayenne:

Ahuillé, Ampoigné, Andouillé, Argenton-Notre-Dame, Argentré, Arquenay, Astillé, Athée, Azé, La Baconnière, Ballée, Ballots, Bannes, La Bazouge-de-

Chemeré, Bazougers, Beaulieu-sur-Oudon, Beaumont-Pied-de-Boeuf, Bierné, Le

Bignon-du-Maine, Blandouet, Bonchamp-lès-Laval, Bouchamps-lès-Craon,

Bouère, Bouessay, Le Bourgneuf-la-Forêt, Bourgon, Brée, La Brûlatte, Le Buret,

Châlons-du-Maine, Chammes, Changé, La Chapelle-Anthenaise, La Chapelle-

Craonnaise, La Chapelle-Rainsouin, Château-Gontier, Châtelain, Châtres-la-Forêt,

Chemazé, Chémeré-le-Roi, Chérancé, Cosmes, Cossé-le-Vivien, Coudray,

Courbeveille, Craon, La Cropte, Daon, Denazé, Entrammes, Epineux-le-Seguin,

Evron, Forcé, Fromentières, Le Genest-Saint-Isle, Gennes-sur-Glaize, Gesnes, La

Gravelle, Grez-en-Bouère, Houssay, L'Huisserie, Laigné, Laubrières, Launay-

Villiers, Laval, Livet, Livré, Loigné-sur-Mayenne, Loiron, Longuefuye, Louverné,

Louvigné, Maisoncelles-du-Maine, Marigné-Peuton, Mée, Ménil, Méral, Meslaydu-

Maine, Mézangers, Montflours, Montigné-le-Brillant, Montjean, Montsûrs,

Neau, Niafles, Nuillé-sur-Vicoin, Olivet, Origné, Parné-sur-Roc, Peuton,

Pommerieux, Port-Brillet, Préaux, Quelaines-Saint-Gault, Renazé, Ruillé-Froid-

Fonds, Ruillé-le-Gravelais, Saint-Berthevin, Saint-Brice, Saint-Céneré, Saint-

Charles-la-Forêt, Saint-Christophe-du-Luat, Saint-Cyr-le-Gravelais, Saint-Denisdu-

Maine, Saint-Fort, Saint-Georges-le-Fléchard, Saint-Germain-le-Fouilloux,

Saint-Germain-le-Guillaume, Saint-Jean-sur-Erve, Saint-Jean-sur-Mayenne, Saint-

Laurent-des-Mortiers, Saint-Léger, Saint-Loup-du-Dorat, Saint-Martin-du-Limet,

Saint-Michel-de-Feins, Saint-Ouen-des-Toits, Saint-Pierre-la-Cour, Saint-Pierresur-

Erve, Saint-Poix, Saint-Quentin-les-Anges, Saint-Sulpice, Saulges, La Selle-

Craonnaise, Simplé, Soulgé-sur-Ouette, Thorigné-en-Charnie, Vaiges, Villiers-

Charlemagne.

b. NUTS Zone

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| FR513 | Mayenne |
| FR512 | Maine-et-Loire |
| FR51 | Pays de la Loire |
| FR5 | WEST |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title — Type of method | Method of orchard management |
| Method | The orchard is defined as all the apple and pear trees operated by the operator for the production of the spirit.  The trees are planted and brought into ‘high-stem’ orchards or ‘low stem’ orchards.  The ‘high-stem’ orchards of pear trees have less than 150 trees/ha and have a minimum distance of 8 metres between the trees.  The ‘high stem’ orchards of apple trees contain less than 250 trees/ha and have a minimum distance of 6 metres between the trees.  Trees in ‘high stem’ are at least 50 % of areas planted and intended for the production of spirit.  ‘Low stem’ orchards contain less than 1000 trees/ha.  Irrigation is prohibited from the entry into production of the trees.  The maintenance of orchards requires control of the development of the trees and of grassing of the soil, as well as control of the trees in apple trees.  Trees in ‘high-stem’ orchards are grassed, with the exception of their top, which can be eliminated within a radius of not more than 0.30 m. The orchards shall be planted with a ‘low stem’, with the exception of the row which may be eliminated on a strip not more than 0.50 m wide on either side of the row. |

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| Title — Type of method | Varieties |
| Method | The spirit is obtained from ‘cider apples’ or ‘perry pears’ as defined in the lists annexed to the specification. Varieties of ‘cider apples’ or ‘perry pears’ not included in the lists are allowed up to a maximum of 20 % of the surface area.  The varieties of apples rich in phenolic compounds are classified in the phenolic category, and the varieties of apples with a high total acidity and less phenolic composition are classified in the acidulous category.  The orchard contains at least 5 varieties of the phenolic category.  The area of planted trees belonging to phenolic varieties is equal to or greater than 70 % of the total area of the orchard.  The proportion of planted apple trees belonging to the acidic varieties is less than or equal to 15 % of the total area of the orchard. |

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| Title — Type of method | Maximum yields and entry into production |
| Method | The average yield of the orchards in production is set at 35 tonnes or 263 hectolitres of must per hectare for ‘low stem’ orchards and 30 tonnes or 225 hectolitres of must per hectare for ‘high stem’ orchards.  The average maximum yield of the orchards production is verified by the ratio between the average quantity of fruit produced during the last two harvests and the area farmed on the parcels identified. This area is obtained by multiplying the total number of trees in production by the projected average area of each tree, defined on the basis of the distance between the trees during planting, and between rows.  Where trees are spread in high-stem orchards, the projected average area of each tree is fixed at a flat rate of 200 square metres.  Young trees shall be taken into account for the production of water- spirit drinks only from:  - the seventh year following the year in which the planting was carried out before 31 May for trees grown as ‘high stems’;  - the third year following the year in which  the planting was carried out before 31 May for trees led in ‘low stem’. |

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| Title — Type of method | Fruit harvest, transport and storage |
| Method | The fruits show a good conservation status during the extraction of the juice. |

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| Title — Type of method | Extraction of juice and manufacture of must |
| Method | The fruit is crushed or grated to produce the flesh. The juice is extracted from the juice by pressing.  Further extraction of the juice after maceration of the marc in water at ambient temperature (rémiage) shall only be allowed when the juice after first pressing exceeds a natural sugar content of 130 grams per litre.  The juice obtained after the rémiage must be incorporated prior to fermentation to the juice obtained from the first pressing.  Juice obtained by drying out of marc may not be used.  In the case of a second extraction, the total quantity of must obtained per tonne of fruit used is not more than 800 litres.  Any addition or concentration to increase the natural sugar content of the must used is prohibited. |

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| Title — Type of method | Conduct of fermentation and characteristics of cider distillers |
| Method | Pasteurisation, gasification, acidification or sweetening of ciders is prohibited.  The fermentation of musts is slow and autonomous, which prohibits the application of:   * any product likely to delay fermentation, such as preservatives, antiseptics, antioxidants; * any process which speeds up fermentation, such as heating, scrub, addition of nutrients.   Consumer ciders who have complied with the product specification at all points but have been assisted by preservatives, antiseptics, antioxidants or who have been leached to obtain foaming may be implemented. In this case, they must be incorporated into musts of the following harvest up to a maximum of one third of the volumes distilled.  At the time of distillation, the ciders have a natural alcoholic strength by volume of more than 5 %. |

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| Title — Type of method | Distillation |
| Method | Distillation may not take place until at least 42 days after the juice has been extracted.  The continuous multi-stage distillation with reflux is carried out by means of distillation apparatus consisting of a boiler, a separate distillation column in 2 cylindrical sections, commonly known as the “collapse column” and the “concentration column”, in which trays are fitted with connecting elements, a cider warmer and possibly a water condenser. All these components are made of copper. These distillation apparatus have systems to extract head and tails.  The apparatus shall be dimensioned and assembled so as to obtain, from a maximum throughput of 150 hectolitres of raw materials per 24 hours of operation, a distillate with an alcoholic strength by volume of less than 72 % in the daily collection of spirits. The suction column has a maximum of 14 trays, measuring not more than 1.50 m in height and not more than 0.73 m in diameter. The concentration column has a maximum of 6 trays and measures no more than 1.5 m in height and no more than 0.65 m in diameter. The bubbling elements are tunnels or capes.  The distillation of heads is carried out on distilled vapours from distilled cider and from preheated cider. Tail extraction is performed on the residual liquid circulating at the bottom of the concentration column.  The boiler of the distillation equipment is heated using a naked flame.  The use of rectification is prohibited.  At the end of the distillation process, the spirits produced have an alcoholic strength by volume of less than or equal to 72% at the temperature of 20 ° C. |

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| Title — Type of method | Breeding |
| Method | The matured spirit is aged in ageing casks, the humidity and temperature of which are naturally regulated.  The matured spirit is matured in a wooden vessel of sessia or pedunculated oak, or a crossbreed of the two, with a capacity of less than or equal to 750 litres, for a minimum period of 36 months from the date of placing the product under wood.  Where relevant, matured cider spirit for which the mention of the year of distillation is claimed shall be kept in oak casks for at least 0 years.  The minimum durations set out above are carried out without interruption, with the exception of operations necessary for the production of the goods. |

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| Title — Type of method | Finishing |
| Method | Adaptation of the colour by addition of caramel as well as sweetening with a view to completing the final taste are permitted, so that the obscuration of the spirit remains 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. |

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

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| Heading — Name of the product | Eau-de-vie de cidre du Maine |
| Detailed information on the relevant geographical area or origin relevant for the link | Physical factors  The geographical area of A.O.C. ‘Eau-de-vie de cidre du Maine’ constitutes a continuous territory.  It is located in large part in the southern half of the Mayenne department as well as the northern fringe of Maine-et-Loire, out of 141 municipalities, which account for 2 609 km 2.  At the physical level, this area is defined by its belonging to the Armorican Massif, with an altitude of less than 160 m, a mild terrain, rainfall of between 600 and 800 mm per year, a vegetation marked by the absence of beech and the dominance of sessile and peduncolate oak.  Human factors  The cider apple is present in the Maine region since antiquity and later developed in the Roman period. However, in the fifth century, the dominant drink was mainly wine, and vines were present everywhere despite the difficulty of its cultivation under natural limiting conditions.  In the 15th century, frequent shortages obliged the public authorities to reduce the areas under vines in order to use them for cereals and to reserve them for bread, which has led to the decline in production of both wine and ale.  In the 15th century, with the use of the varieties rich in phenolic compounds from the north west of Spain and the progress made in manufacturing techniques, cider replaced wine as the most popular beverage of Maine.  From the 17th century onwards, cider distillation in spirit became widespread in western France.  In 1874, the tax free distillation privilege was introduced for farmers, known as "bouilleurs de cru", which allowed the development of agricultural production of cider spirit and its derivatives. Thus, all the farms were equipped with grinders and presses to produce brandy for different uses: direct consumption, maceration of fruits as well as a base for mutating apple juice with cider.  The area under grassland has grown and the production has developed. This type of orchard, which involves the management of trees in the upper stem, has guided the selection of varieties of cider fruit, which has developed considerably between the end of the 19th century and the first part of the 20th century. Then, between 1980 and 1995, a specialised orchard was installed in parallel. |
| Specific characteristics of the spirit drink attributable to the geographical area | The “Eau-de-vie de cidre du Maine” is characterised by a clear, pale to amber colour, with fruity notes. Very round on the palate, often with slight woody notes, notes of apples and fruit with a fine and highly complex aroma. |
| Causal link between the geographical area and the product | "Eau-de-vie de cidre du Maine" is characterized by a limpid, pale to amber colour with fruity notes. Very round on the palate with frequently slightly woody notes, apples, fruits of great finesse, with a final of great aromatic complexity.  The characteristics of "Maine Cider Brandy" are related to the geographic area by a number of interacting natural and human factors. In this region, the cider apple tree finds conditions favourable to its development, because of the mild and sunny climate, well distributed rainfall throughout the vegetative cycle but scanty,.  The varieties of apples rich in phenolic and sugar compounds, which have been distributed in the region, allow for a slow fermentation of ciders.  The soil and climate conditions favourable to grazing know-how in the region have favoured the development of orchards, the production of which is strongly marked by the interaction between grass and fruit, trees and animals. The grass thus provides an excellent receptacle for the fruits which can then be harvested on the ground after they fall. When compared to fruit obtained from unpeeled orchards on the ground, the fruit is kept better and longer. Grass by consuming part of the nitrogen from the soil, contributes to the regulation of the nitrogen content of the fruit and thus to the control of the speed of fermentation. The animals present in the pre-orchard phase eliminate the first fall of fruit which has not matured, thus improving the overall quality of the harvest. In addition to the diversity of animal species (insects, birds, etc.) that develop in balance in the trees, the meadow and the hedge which surrounds the parcel makes it possible to control the spreading of pests and to avoid excessive use of chemical treatments.  By distilling ciders with a natural alcoholic strength by volume greater than 5 %, the still with a column exclusively used makes it possible to obtain a high concentration of flavourings.  Weather conditions characterised by mild climate and humidity as well as the absence of significant variations in temperature and relative humidity between the seasons are such as to encourage the reduction in alcoholic strength by volume, rather than evaporation of water, on the one hand, and the slowdown in chemical reactions, on the other. These climatic conditions, which are expressed by the use of aerial cellars, such as aging techniques that seek only a small extraction of wood compounds through the use of wooden barrels, converge to preserve as much as possible the fruity aromas that characterize this brandy. |

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

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| Title | Placing the name of the designation |
| Description of the rule | The spirits for which the controlled label of origin "Eau-de-vie de cidre de Maine" is claimed cannot be declared after manufacture, offered to the public, sent, put on sale or sold without a mention of the above-mentioned designation, accompanied by the word ‘Appellation d'origine contrôlée’ appearing on any declaration, advertisement, prospectus, label, invoice, container of any kind. |

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| Title | General rules and additional information |
| Description of the rule | The name of the registered designation of origin may be supplemented by the name ‘Fine du Maine’.  Any reference or other words other than the name of the name of ‘ Eau-de-vie de cidre de Maine’ or ‘Fine du Maine’ may only be entered on the labels in characters that do not exceed twice the size of the letters “Eau-de-vie de Maine” or, where appropriate, the additional name “Fine du Maine”, in size, width and thickness.  The mentions " production fermière " or " produit fermier " reported on the labelling can only be used for spirits produced by farmers from cider produced on their farm with cider apples harvested exclusively on the same farm meeting all the conditions laid down in these specifications and bottled on their farm.. |

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| Title | References to ageing |
| Description of the rule | The following entries relating to an ageing period may be added to the geographical indication ‘Eau-de-vie de cidre de Bretagne’only if the following conditions are respected:  • the term “VS” shall be used for spirits aged at least 2 years;  • the term “Vieux”, “Réserve” for spirits aged at least 3 years;  • the words ‘VSOP’, ‘VO’, ‘Vieille Réserve’ for spirits aged at least 4 years;  • the words “Hors d’Age”, “Très Vieille Réserve”, “Très Vieux” for spirits aged at least 6 years;  • the term ‘XO’ for spirits aged at least 10 years.  • A reference to the distillation year for spirits aged at least 10 years. |

**II.Other information**

**1. Supporting material**

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| File name: | CdC aoc EDV-CidreDuMaine-V2\_150206 BO.pdf |
| Description: | Specification of Eau-de-vie de cidre du Maine |
| Type of document | Product specification |

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| File name: | EDV-cidre-Maine\_joe\_20150215\_0042.pdf |
| Description: | Decree of approval Eau-de-vie de cider du Maine |
| Type of document | Other |

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| File name: | NAF EDV-Cidre-Maine 20170523.doc |
| Description: | Note from the French authorities |
| Type of document | Other |

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| File name: | CdC\_EDV\_CidreDuMaine\_20170524.doc |
| Description: | Amended product specification |
| Type of document | Other |

2. Link to the product specification

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| Link: | https://info.agriculture.gouv.fr/gedei/site/boagri/ |
|  | document\_administratif-24c4d796-aeb1-41a9- |
|  | ace4-9d06575427d9 |