Transmission of a geographical indication for a spirit drink

Eau-de-vie de Faugères

EU NO: PGI-FR-02076

Submitted on 08-12-2017

GIP

# Fact sheet

## Designation and type

### Name (s)

Eau-de-vie de Faugères (fr)

### Category

4Wine spirit

### Applicant Country

France

### Language of the application:

French

### Type of geographical indication:

PGI — Protected Geographical Indication

## Contact details

### Name and title of the applicant

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| Name and title of the applicant | Association de défense de l’eau-de-vie de Faugères |
| Legal status, size and composition (in the case of legal persons) | Association Act of 1 July 1901 and Decree of 16 August 1901, composed by producers of eaux-de-vie de Faugères. |
| Nationality | France |
| Address | 4 rue de la poste34600 Faugères |
| Country | France |
| Telephone | (33) (0) 467234742 |
| E-mail address (es) | direction.odg@faugeres.com |

### Intermediary’s contact details

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| Name of the intermediary | Ministry of Agriculture and Food |
| Address | Direction Générale de la Performance Economique et Environnementale des Entreprises (DGPE)Office for wines and other drinks3 Rue Barbet de Jouy75349 Paris Cedex 07 SPFrance |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

### Contact details of interested parties

### Details of the competent control authority

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| Name of competent control authority | National Institute of Origin and Quality (INAO) |
| Address | 12, rue Henri Rol-TanguyTSA 3000393555 Montreuil sous bois CedexFrance |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | info@inao.gouv.fr |

### Detailed information on the inspection bodies

## Description of the spirit drink

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| Heading — Name of the product | Eau-de-vie de Faugères |
| Physical, chemical and/or organoleptic characteristics | 1 organoleptic characteristics‘Eau-de-vie de Faugères’ has a bright colour, varying from golden yellow to amber.At the nose, complex notes are appreciated of the bolised type vanilla, chillé of garrigue and fennel, as well as fruity, from fresh and candied fruit (honey, hazelnuts, prunes, figs and raisins).The spirit is characterised by a balanced mouth attack between fresh and candied fruit aromas and vanilla berries. This is followed by salt-perceptions with a slight bitterness. The final flavour shows a sweetness that dominates the strength of the alcohol.2 Main physical and chemical characteristics“Eau-de-vie de Faugères” has a minimum content of volatile substances other than ethyl and methyl alcohol of 200 grams per hectolitre of pure alcohol.At the time of sale to the consumer, “Eau-de-vie de Faugères” has a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | The geographical indication “Eau-de-vie de Faugères” refers to spirits obtained from grapes harvested in vineyards within the geographical area of the wines of the registered designation of origin ‘Faugères’. The wines used to prepare “Eau-de-vie de Faugères” are affected by the Mediterranean climatic conditions and soils poor in shale. These conditions result in a low strength of the vines and a very high degree of ripeness of the grapes, which give a balance of very particular flavours with a relatively high degree of acidity. These characteristics develop in the spirit’s original organoleptic properties that are similar to the fruity aromatic notes present in the wine.The wines shall be distilled in accordance with the principle of simple discontinuous distillation, using copper stills, of an alcoholic strength by volume of not more than 70 %. The simple batch distillation technique is used to retain most of the wine’s aromas. The use of copper, which retain only the core of distillation, allow the removal of certain undesirable compounds. Finally, low alcoholic strength by volume induces a high volatile substances content, which results in intensity and aromatic persistence as well as ageing ability.The spirits are aged under wood, at least 5 years, in oak barrels of not more than 600 litres. These ageing conditions provide ‘Eau-de-vie de Faugères’ with a golden yellow to amber colour and various aromatic notes: vanilla, fennel and fresh fruit notes; after that, the palette becomes more complex with the arrival of aromas of honey, prunes and figs. The climate of the region, shared between wet and dry sea winds from dry north, as well as very high temperature ranges according to the seasons, encourages the extraction of oak wood compounds, and in particular vanillin.Finally, in order to preserve the colour and sweetness on the palate, which are linked to the geographical conditions of the production environment, the colouring and sweetening of spirits are prohibited. |

## Definition the geographical area

### Description of the defined geographical area

The grapes shall be harvested and vinified in the geographical area. The wines are distilled and the spirits are reared in the geographical area, which consists of the following municipalities of the department of Hérault: Autignac, Cabrerolles, Caussiniojouls, Faugères, Fos, Laurens, Roquessels.

The wines are made from grapes harvested in vineyards within the geographical area of the wines of the registered designation of origin ‘Faugères’.

### NUTS area

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| FR | FRANCE |
| FR8 | MÉDITERRANÉE |
| FR81 | Languedoc-Roussillon |
| FR813 | Hérault |

## Method for obtaining the spirit drink

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| Title — Type of method | wines |
| Method | The spirit is obtained from the distillation of wine from vines complying with the production conditions laid down in the specification for the controlled designation of origin ‘Faugères’, with the exception of the additional vine varieties and the minimum sugar content of the grapes.The spirit is obtained from the distillation of wines from the following vine varieties:White varieties: bourboulenc B, carignan blanc B, clairette B, grenache blanc B, marsanne B, piquepoul blanc B, roussanne B, tourbat B, vermentino B, macabeu B, terret blanc B, viognier B.Grey and black varieties: aramon N, carignan N, counoise N, cinsaut N, grenache gris G, grenache N, lledoner pelut N, morrastel N, mourvèdre N, piquepoul noir N, rivairenc N, syrah N, terret noir N.At the time of distillation, the wines have a total alcoholic strength by volume of between 10 % and 15 %. |

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| Title — Type of method | Distillation |
| Method | The distillation of wines is carried out in accordance with the principle of simple discontinuous distillation at the end of the period.The distillation is carried out using stills consisting of a boiler, a still’s head, a gooseneck, with or without a water condenser, with a coil and an alcoholmeter door.The boiler, the marquee, the gooseneck and the coil must be made of copper.The fractions of the beginning and end of distillation may be separated from the spirit according to their alcoholic strength by volume.The vapours from the wine raise and reach the still’s head where they condense partially. Part of the vapours return to the boiler after condensation, while another part flows into the gooseneck and reached the coil of the refrigerant from which the distillate is going to flow.During distillation, the alcoholic strength of the distillate decreases and its composition of volatile compounds changes.Distillation includes the sequence of two ‘heating’ stages.The first consists of the distillation of wine and makes it possible to obtain the brouillis.The second stage, the so-called “repasse”, consists of the distillation of the brouillis and allows to obtain the spirit, after having removed the products from the beginning and the end of the distillation.In the first or second heating, the beginning and ending portion of a previous distillation can be added to the wine or to the brouillis.Any distillation must be preceded by a cleaning through steam or boiling water.For a given marketing year, wine distillation must end on 31 March of the year following the harvest.The spirits produced have an alcoholic strength of less than or equal to 70 % at a temperature of 20 °C |

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| Title — Type of method | Breeding |
| Method | The spirits are raised in wood, in oak barrels of a capacity of less than or equal to 600 litres, for less than 5 years.The minimum duration set out above must be uninterrupted, with the exception of any handling necessary for making the products. |

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| Title — Type of method | finishing |
| Method | Colouring and sweetening of eaux-de-vie are prohibited. |

## Link with the geographical environment of origin or geographical origin

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| Heading — Name of the product | Eau-de-vie de Faugères |
| Detailed information on the geographical area or origin relevant for the link. | 1 Natural factorsThe geographical area of the Faugères spirit, which corresponds to that of the registered designation of origin ‘Faugères’ for dry wines, extends over a distance of 10 kilometres from east to west and 4 kilometres from a wide range, with a mountainous terrain, sometimes on steep slopes, and narrow valleys.Based on the last terrain of the central massif, between 100 and 350 metres in altitude, the vineyard is protected from the winds from the north, being cold in winter and dry in summer. Its southern/south-eastern main orientation is favourable to the rising of temperatures during the summer period.The average annual rainfall is less than 700 mm, spread over the autumn and spring, although inter-annual variations between the Mediterranean climate occur.The vineyard is only planted on the upper Viséan schists, characterised by sandstone and laminated. Soils are dry, acid-prone and low in organic matter.2 Human factorsThe history of wine-growing in the region of Faugères overlaps with that of Languedoc, although the vine was located at a later stage than on the Mediterranean coast.The name of Faugères has been known since the 13th century in conjunction with the spirits of Languedoc and since the 18th century as a specific spirit. Faugères had two advantages over the rest of the region: a territory producing harmonious spirits and a station located on an important railway node. In this way, a broker-producers distiller, Mr N. Salles, will install a new distillery at the station at Faugères around 1850; the first known bottles date back to the second half of the 19th century. At the same time, there were cooperative distilleries in most villages and mobile jammers. Two public workshops were in operation only in the village of Faugères. The tradition of distilling quality spirits has continued and leads to the retention of traditional stills, which require double distillation.In the aftermath of the Second World War, producers organised themselves and the protected designation of origin eau-de-vie de Faugères or Faugères was recognised by the Decree of 19 March 1948, which laid down their production conditions.Since the last distillery had been shut down in 1985, an itinerant distiller continues the tradition in the area covered by the designation. |
| Specific characteristics of the spirit drink attributable to the geographical area | After 5 years of rearing, the spirit has a bright, clear colour, varying from golden yellow to amber. At the nose, develops complex notes of honey, prunes, figs and raisins. The spirit presents a fine balance on the palate between fruity and vanilla, as well as notes of garrigue, fennel, raisins tending towards roasted hazelnuts. It has an open, sweet and harmonious finish. The years of ageing in oak barrels make it possible to reflect the specific identity of the soils of Faugères, which give Eau-de-vie de Faugères subtlety and mildness. |
| Causal link between the geographical area and the product | One of the specific features of Faugères region is the production of wines and spirits belonging to the same geographical area.This typical product is particularly linked to shale soil, which is unique in the area covered by these designations. The spirit originates from young, fruity and floury wine spirits, reflecting the low yields observed in this vineyard with shallow soils.Distillation know-how, with adapted copper material, has been transmitted to the present day.The stills used allow double distillation, which while retaining the quality of the raw material used, allows for a separation of heads and tails.The ageing of at least 5 years in oak barrels makes it possible to refine the spirits and contributes to the final quality of the eau-de-vie de Faugères. The very specific climate of this region, shared between wet and dry sea winds from dry north, as well as very high temperature ranges according to the seasons, encourages the extraction of oak wood compounds, and in particular vanillin.The interaction between a unique local area, the typical characteristics of the wines, the specific materials used and the distillation know-how, as well as the rearing conditions, make it possible to obtain a typical and subtle spirit. |

## Requirements under EU, national or regional legislation

## Supplement for geographical indication

## Specific rules on labelling

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| Title | Additional term ‘Fine Faugères’ |
| Description of the rule | The term Fine Faugères may be used as an additional mention on the label. |

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| Title | terms relating to ageing |
| Description of the rule | The following terms relating to an ageing period may only complete the geographical indication ‘Eau-de-vie de Faugères’ when the following conditions are satisfied: The wording ‘VSOP’ for spirits aged at least 6 years;— the word ‘XO’ for spirits aged at least 10 years;— the distillation year for spirits aged at least 10 years. |

# Other information

## Supporting documents

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| File name: | CdC\_IG-EDV-faugeresBO.pdf |
| Description | Specification for GI ‘Eau-de-vie de Faugères’ |
| Type of document | Specification: |

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| File name: | EDV\_Faugères\_joe\_20150114\_0029.pdf |
| Description: | Order approving the GI ‘Eau-de-vie de Faugères’ |
| Type of document | Other document |

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| File name: | NAF EDV-Faugeres 20171130.doc |
| Description: | Note from the French authorities |
| Type of document | Other document |

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| File name: | EDV-de-Faugeres\_joe\_20150219\_0047.pdf |
| Description: | Order of 12 February 2015 amending the Order of 30 December 2014 specifying the rules governing the use of the name ‘Fine Faugères’. |
| Type of document | Other document |

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| File name: | CDCedvFaugeres\_novembre2017.doc |
| Description: | Amended proposal for specification for the GI “Eau-de-vie de Faugères” |
| Type of document | Other document |

## Link to the product specification

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| Link: | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-3f93ae37-00f5-4bab-8e81-212870ae07d8 |