Transmission of a geographical
 indication for a spirit drink

I.TECHNICAL FILE

1. Denomination and type

1. Name (s) to be registered:

Eau-de-vie de poiré 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 position of the applicant

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| Name and position of the applicant | Agence de Défense et de Gestion du Pays du Domfrontais |
| Legal status, size and composition (in the case of legal persons) | Association governed by the Law of 1901, composed of pear growers, processors, traders of fruit, cider and spirits, distillers and buyers of pears. |
| Nationality | France |
| Address | Administrative Headquarters:15 Rue Montglimery,61700 DOMFRONTRegistered office:Town hallRoirie,61700 DOMFRONT |
| Country | France |
| Telephone | (33) (0) 233645608 — (33) (0) 658343668 |
| E-mail address (es) | odgdupaysdudomfrontais@gmail.com |

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 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. 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-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 poiré de Normandie |
| Physical, chemical and/or organoleptic characteristics | Eau-de-vie de poiré de Normandie is a water- white spirit which has a fruity organoleptic character, often with hints of fine and fresh herbs. The spirit is bright, fresh and fruity.At the time of the sale to the consumer, the Eau-de-vie de poiré de Normandie has a minimum content of |

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|  | volatile substances of 250 grams per hectolitre of pure alcohol, a maximum content of ethyl acetate of 250 grams per hectolitre of pure alcohol and a maximum methanol content of 200 grams per hectolitre of pure alcohol. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | The geographical indication “ Eau-de-vie de poiré de Normandie” includes spirits falling within category 10 (cider and perry spirit) made exclusively from perry pears. The production of these perry pears in the area is based on the variety of varieties that can be found in the traditional high stem orchard which account for at least 80 % of the orchard areas. By virtue of their acidity, their sugar content and phenolic compounds and their aromatic potential, they are highly characteristic of the fruity and fresh aromatic expression of the spirits produced. The distillation at not more than 72 % vol. allows the development of a rich and powerful aromatic bouquet that is preserved by the absence of ageing under wood. The resting period of 3 months before marketing helps to dispel any undesired aromas associated with distillation. |

1. Defining the geographical area

a. description of the defined geographical area

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| The pears are harvested in the geographical area. The pear trees are developed and distilled in the geographical area. The spirit is left to rest in the geographical area.The geographical area comprises the administrative territories of the municipalities of:- Department of Calvados: all municipalities;- Département of Eure: all municipalities;- Department of Manche: all municipalities;- Department of Orne: all municipalities;- Département of Seine-Maritime: all municipalities.- Department of Mayenne: In the case of isolated trees, less than 40 pear trees per hectare, the average projected area for each pear is 200 m 2. Ambrières les Vallées, Brecé, Carelles, Chantrigné, Chatillon-sur-Colmont, Colombiers-du-Plessis, Couesmes-Vaucé, La Haie-Traversaine, Hercé, Le Housseau-Bretignoles, Gorron, Lassay-les-Châteaux, Lesbois, Levaré, Le Pas, Rennes-en-Grenouilles, Saint-Aubin-Fosse-Louvain, Saint-Julien-du-Terroux, Saint-Loup du Gast, Sainte-Marie-du-Bois, Saint-Marssur-Colmont, Soucé, Thuboeuf, Vieuvy. |

b. NUTS Zone

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| FR513 | Mayenne |
| FR51 | Loire Region |
| FR5 | WEST |
| FR253 | Orne |
| FR252 | MAnche |
| FR251 | Calvados |

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| FR25 | Basse-Normandie |
| FR232 | Seine-Maritime |
| FR231 | Eure |
| FR23 | Haute-Normandie |
| FR2 | BASSIN PARISIEN |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title — Type of method | Method of orchard management |
| Method | The orchard consists of all perry pear trees on the farm, the fruits of which are likely to be processed with a view to elaborating the geographical indication ‘Eau-de-vie de poiré de Normandie’.Pear trees are planted and grown in high stem orchards or low stem orchards.The ‘high-stem’ orchards have a minimum distance of 6 metres between the trees.Pear trees in the high stem orchards account for at least 80 % of the areas of the orchard for which the fruit is processed for the production of the geographical indication “Eau-de-vie de poiré de Normandie”.Irrigation is prohibited from the entry into production of the trees.The maintenance of orchards involves controlling the development of trees and grassing of the soil. |

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| Title — Type of method | Varieties |
| Method | The orchards shall consist of the varieties of perry pears as defined in the list annexed to the specifications. Perry pear varieties not present on the list may take a maximum of 20 % of the surface area. |

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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 332,5 hectolitres of must per hectare planted for the ‘low stem’ orchards and 25 tonnes or 187,5 hectolitres per hectare for ‘high stem’ orchards. In the case of isolated trees, fewer than 40 pear trees per hectare, the projected average area of each pear tree is set at 200 sqm.Young trees are taken into account for the production of fruit for the development of the d’eau de vie de poiré de Normandie only from:- the seventh year following the year in which the planting was carried out before 31 May for trees in ‘high stem’;- the third year following the year in which the plantation was carried out before 31 May for trees in ‘low stem’.The average maximum yield of the orchards in production is verified by the ratio between the average quantity of fruit produced during the last two harvests and the area of the orchards planted.The planted areas are 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. |

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| Title — Type of method | Extraction of juice |
| Method | The pears are crushed or grated to produce the flesh. The juice is extracted from it.Any addition or concentration to increase the natural sugar content of the pears used shall be prohibited. |

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| Title — Type of method | Fermentation |
| Method | Pear must is fermented. |

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| Title — Type of method | Distillation |
| Method | The pear trees are distilled either by the simple discontinuous distillation process with repasse, or by the continuous distillation process with reflux.1 Simple discontinuous distillation with repasseThe simple discontinuous distillation process consists of a sequence of two ‘heating’ stages:— the first ‘heating’ refers to the distillation of the perry and allows to obtain the brouillis;— the second “heating” is the distillation of the brouillis and allows to obtain the spirit, after having removed the products of beginning and end of distillation.The beginning and ending portions of previous distillations may be added in the first or second heating,The repasse 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 tanks, after the second distillation or re-passing, is less than or equal to 72 % at a temperature of 20 °C in the daily container for spirits.2 Multi-stage continuous distillation with refluxContinuous multi-stage distillation with reflux is carried out by means of distillation apparatus consisting of a boiler, a distillation column ensuring the contact between liquid flows and the gas flows that pass through them, inside which trays are arranged with bubbling tunnels or calottes. The condensation of vapour is carried out by a steam warmer and possibly a water condenser at the end of which the distillate will flow. All these components are made of copper.The distillation column is separated into 2 cylindrical sections: the depletion column in which the distillation liquid will concentrate in alcohol and the concentration column in which the vapours will be enriched with alcohol.The maximum throughput of the equipment is 250 hectolitres of raw material per 24 operating hours.The depletion column has a maximum of 19 plates of 0, 70 metre in diameter. The concentration column has a maximum of 12 plates of 0, 6 metre in diameter.These distillation apparatus have systems to extract head and tails (beginning and finishing portions of distillation respectively). The heads are extracted from the steam through the preheated perry or the distillate. Tail extraction is performed on the residual liquid circulating at the bottom of the concentration column.The spirits have a alcoholic strength by volume of less than or equal to 72 % at a temperature of 20 °C at the end of the distillation process.Extraction processes on the liquid phase under distillation to modify the partial concentration of distillation in certain compounds (rectification) is prohibited. |

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| Title — Type of method | Rest period |
| Method | The spirit is left with inert material for a minimum period of 3 months before marketing. |

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| Title — Type of method | Finishing |
| Method | Spirits may be sweetened to obtain a maximum of 10 grams of sugar expressed as invert sugar, in order to round off the final taste. |

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

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| Heading — Name of the product | Normandy’s perry life |
| Detailed information on the geographical area or origin relevant for the link. | Physical factorsThe geographical area, which is located in the Armorican Massif and the Parisien Basin, has rural landscapes dominated by wooded meadows. It extends over the whole of Normandy and some neighbouring areas.A wide variety of soils are distinguished in this territory, but at all times deep and wet soils are present. Mostly, they are located on the uplands and in the valleys.The geographical area has an oceanic climate, with slight variations in minimum-maximum temperatures due to the proximity of the sea. Rainfall is abundant (at least 700 mm/year) and regular (at least 160 days). Summers and winters are mild. The area of the designation is also characterised by the absence of a shortage of water in the summer and a relatively small number of days of spring frost.Human factorsThe perry pear is undoubtedly the oldest crop species cultivated in Normandy since it predates the appearance of the cider apples originating in the north-west of Spain (Xlth Siècle).This tree is characterised by very slow growth (in general it requires more than 15 years) and long life (often over a century). This tree is certified by Auguste Chevalier (1953, International Botanical and Agricultural Botanical Review) as part of this geographical area. It has been an integral part of the Norman cider landscape for at least four centuries and trees can be found that are still in production for more than 100 years.The manufacture of spirit is mentioned in Normandy from the 16th century in the Journal de Gilles de Gouberville. In the following century, distillation began to play an important role in the region, since 1606 the corporation of distillers from Eau-de-vie de Cidre de Normandie was founded.Perry brandy has been produced in this region since at least the 18th century, as evidenced by the ‘Almanach Général des Marchands’ of 1774, which lists, among other things, a perry spirit that was sold in Bernay (Eure). The ‘Tableaux du Maximum’, in 1793 reported a "cider brandy and perry from 19 ° to 20 ° of the scale liqueur Cartier (that is to say 45 to 52 % vol) on a certain market of the Orne.A little later, in 1823, Petit, in his Guide of the Grocery, noted about the Orne: "It is manufactured in this department a rather large quantity of cider spirit and perry at 20 and 21 degrees (52 to 55% vol). Guillaumin, in 1843 indicates that ‘the esteem in which we held the perry also came from the excellent alcohol that is distilled from it’.In 1935 and 1936, violent unrest erupted to demand the protection of traditional spirits competing with industrial products made from apples and pears.These claims would lead to the signature of the decree of April 10, 1963 which will protect the specificity and the notoriety of the l’eau-de-vie de Poiré de Normandie by recognizing it as controlled appellation of origin.Despite developments in agricultural production systems, perry pear trees have always remained an important part of the functioning of the Normandy farms. Normandy is the only French region where perry pear orchards are still planted and farmed significantly and the main region of Europe where perry is distilled. |
| Specific characteristics of the spirit drink attributable to the geographical area | The perry spirit is a white spirit. Its colour is clear. The aromas are clear and fruity, often with hints of fine and fresh herbs. The spirit is bright, fresh and fruity. |
| Causal link between the geographical area and the product | The perry pear selected empirically for centuries in Normandy is susceptible to drought.It finds in this region deep soil to anchor its strong roots. It needs a strong ‘anchorage, considering its height of about 15 metres and the frequent rainfalls, which are an important source of water contributing to the development of the soil. The rarity of spring frosts allows this pear tree, characterised by an early flourishing, to express its fruit potential.These favourable natural conditions are usually supplemented by the pre-orchard system¬, which provides the fruit with a grassed carpet and promotes their preservation until processing. The orchards include trees the upper stem of which enables a high number of varieties to be exploited, more than 100 at the level of the geographical area. The richness in phenolic compounds oh perry pears and their aromatic potential, are highly characteristic of the fruity and fresh aromatic expression of the spirits obtained from them.The long-standing cider and distilling tradition in Normandy is fully in line with the know how required to producethis perry spirit Such know how has been reported in 1933 by Curnonsky and Croze in their ‘Trésor gastronomique de la France’ |

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

 **II. Other information**

1. Supporting material

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| File name: | EVPoiréNormandie\_CDC\_20170418.doc |
| Description: | Amended Product Specification |
| Type of document | Other |

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

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| File name: | CdC EDV poiré Normandie BO.pdf |
| Description: | Specification for GI “Eau-de-vie de Normandie” |
| Type of document | Product specification |

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| File name: | EDV poiré Normandie joe\_20141221\_0023.pdf |
| Description: | Decree of approval of the GI “ Eau-de-vie de poiré deNormandie ” |
| 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-e5b3127f-3cf6-4e7eb251-217bb59b9138 |
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