Transmission of a geographical
 indication for a spirit drink

I.FACT SHEET

1. Name and type

1. Name (s) to be registered:

Eau-de-vie de vin de la Marne (fr)

1. Category

4. Wine 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 | Association des producteurs de boissons spiritueuses à indication géographique champenoises |
| Legal status, size andcomposition (in case oflegal persons) | Association (Law of 1901) composed of the manufacturersof “eau-de-vie de vin de la Marne”. |
| Nationality | France |
| Address | Villa Bissinger15, rue Jeanson51160 AŸ |
| Country | France |
| Telephone | (+ 33) 03 26 51 19 30 |
| **E-mail address (s)** |  odg.ratafia-marc-fine@bsigc.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 territoiresOffice 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 |

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-Tanguy93555 Montreuil-sous-BoisFrance |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | info@inao.gouv.fr |

1. Detailed information of the inspection bodies
2. Description of the spirit drink

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| Heading — Name of the product | Eau-de-vie de vin de la Marne blanche (white) |
| Physical, chemical and/or organoleptic characteristics | 1. ORGANOLEPTIC CHARACTERISTICS

The ‘Eau-de-vie de vin de la Marne’ blanche (white) is white and clearIt is characterised by floral notes, slightly vinous and notes of fruits with white peel (apples, pears).1. MAIN PHYSICAL AND CHEMICAL CHARACTERISTICS

‘Eau-de-vie de vin de la Marne’ has a minimum content of volatile substances other than ethyl and methyl alcohol of 200 grams per hectolitre of pure alcohol and a methanol content of less than 150 grams per hectolitre of pure alcohol. At the time of sale to the consumer, has a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | “Eau-de-vie de vin de la Marne” is obtained from the wines produced in connection with the establishment of the PDO Champagne. During the various stages of their production, these wines are subject to specific production conditions: preserving the integrity of the grapes from the harvest, pressing after picking the whole bunches, slow fermentation, qualitative selection of basic wines, disgorging. These wines are very lively, fresh and fine. It is the only wine spirit where the raw material is derived exclusively from the production of effervescent wine.‘Eau-de-vie de vin de la Marne’ is obtained from the distillation of these wines, with an alcoholic strength by volume of 75 % or less. The ‘Eau-de-vie de la Marne’ blanche is left in tanks after distillation for a minimum period of 3 months prior to marketing. |
| Heading — Name of the product | Eau-de-vie de vin de la Marne vieillie (aged) |
| Physical, chemical and/or organoleptic characteristics | 1. ORGANOLEPTIC CHARACTERISTICS

“Eau-de-vie de vin de la Marne” aged under wood has colours ranging from straw yellow to amber.In the course of ageing, it acquires woody, toasted bread and blond tobacco notes.1. MAIN PHYSICAL AND CHEMICAL CHARACTERISTICS

‘Eau-de-vie de vin de la Marne’ has a minimum content of volatile substances other than ethyl and methyl alcohol of 200 grams per hectolitre of pure alcohol and a methanol content of less than 150 grams per hectolitre of pure alcohol. At the time of sale to the consumer, it shall have a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics(in comparison withother spirit drinks of the same category) | “Eau-de-vie de vin de la Marne” is obtained from the wines produced in connection with the establishment of the PDO Champagne. During the various stages of their production, these wines are subject to specific production conditions: preserving the integrity of the grapes from the harvest, pressing after picking the whole bunches, slow fermentation, qualitative selection of basic wines, disgorging. These wines are very lively, fresh and fine. It is the only wine spirit where the raw material is derived exclusively from the production of effervescent wine.‘Eau-de-vie de vin de la Marne’ is obtained from the distillation of these wines, with an alcoholic strength by volume of 75 % or less.The aged ‘Eau-de-vie de la Marne’ is matured in an oak cask of less than or equal to 10 hectolitres, for a minimum period of 24 months from the date of placing the product under wood. |

1. Define the geographical area

a. description of the defined geographical area

The grapes, the pressing, the wine-making, the distillation and breeding (resting and, where appropriate, ageing) of “Eau-de-vie de la Marne” are harvested from the territories delimited by Article V of the Law of 22 July 1927 on the registered designation of origin “Champagne”, which repeals and replaces Article 17 of the Law of 6 May 1919, subject to the following provisions:

* In Vitry-le-François (Department of Marne), the demarcated parcel area is the one approved by the competent national committee of the Institut national de l’origine et de la Qualité at the sitting of 7 and 8 November 1990, the plans of which are submitted in the town halls concerned;
* In the following municipalities of the department of Aube: Arsonval, Cunfin, Dolancourt, Jaucourt, the demarcated parcel area is that approved by the competent national committee of the Institut national de l’origine et de la Qualité at the meetings of 23 June 1994, 8 September 1994 and 19 May 1995 and whose plans are deposited in the town halls of the municipalities concerned;
* In the following municipalities of the department of Aube: Marcilly-le-Hayer and La Villeneuve-au-Châtelot, no parcel was chosen in accordance with the decision of the competent national committee of the Institut national de l’origine et de la Qualité at the meeting of 10 September 1997;
* In the following municipalities of the department of Aube: Brienne-le-Chateau, Epagne, Précy-Saint-Martin et Saint-Léger-sous-Brienne and the following municipalities in the department of Marne: Esclavolle-Lurey, Potangis, Saint-Quentin-le-Verger and Villiers-aux-Corneilles, no plot was retained in accordance with the decisions of the Institut national de l’origine et de la Qualité in the sessions of 23 and 24 June 1994, 7 and 8 September 1994, 18 and 19 May 1995, 6 and 7 September 1995;
* In the municipality of the department of Marne de Fontaine-sur-Aÿ, the demarcated parcel area is that approved by the competent national committee of the Institut national de l’origine et de la Qualité at a meeting of 9 and 10 September 1999, the plans of which are submitted in the town hall of the commune concerned;
* In the following municipalities in the department of Marne: Corfélix, Corrobert,

Thoult-Trosnay, Verdon, Reuves and Broussy’le’petit, no parcel was selected in accordance with the decision of the competent Institut national de l’origine et de la Qualité at the meeting of 5-6 September 2001.

b. NUTS Zone

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| FR221 | Aisne |
| FR22 | Picardie |
| FR214 | Haute-Marne |
| FR213 | Marne |
| FR212 | Aube |
| FR21 | Champagne-Ardenne |
| FR2 | BASSIN PARISIEN |
| FR102 | Seine-et-Marne |
| FR1 | ILE DE FRANCE |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title — Type of method | Raw materials |
| Method | The spirit is produced from the distillation of wines meeting the production conditions (vine varieties, vineyards, harvests and pressing) laid down in the specification for the PDO “Champagne”. |

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| Title — Type of method | Characteristics of wine to be distilled |
| Method | The wines are kept in dry tanks and sealed until distillation. The wine may be loaded with lees.At the time of distillation, the wines must present:* A natural alcoholic strength by volume of between 6 and 12 %;
* a maximum volatile acidity of 1 gram per litre of H2SO4;
* a total sulphur dioxide (SO2) content not exceeding 100 milligrams per litre.
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| Title — Type of method | Distillation |
| Method | The distillation capacity of each apparatus shall not exceed 70 hectolitres of pure alcohol per period of 24 hours.At the end of the distillation process, the spirits produced present an alcoholic strength by volume equal to or lower than 75 % at a temperature of 20 °C.The wines shall be distilled:* either in accordance with the principle of simple discontinuous distillation with repasse;
* or in accordance with the principle of discontinuous distillation with cascading vases, combined with multi-stage distillation with reflux;
* or on the basis of the principle of continuous­ multi-staged distillation with reflux.

1 simple discontinuous distillation with repasse* Description of equipment:

The distillation is carried out by means of stills consisting of a boiler, a still’s head, a gooseneck, with or without a wine heater or a water condenser and a coil with a refrigerating appliance.The boiler, the head, the gooseneck and the coil are made of copper.The total capacity of the boiler shall not exceed 25 hectolitres.- Description of process:The wine is heated in the boiler with naked fire or by the introduction of water vapour in a double external envelope. Direct injection of steam into the distillation product is prohibited.The vapours from the wine rise and reach the head where they condense partially. Part of it goes back to the boiler after condensation and another part of the vapours reaches the gooseneck and flows through the coil to the condenser at the exit of which the distillate will drop.During distillation, the alcoholic strength of the distillate decreases and its composition of volatile compounds changes.This method includes the sequence of two ‘heating’ stages:- the first consists of the distillation of the wine and makes it possible to obtain the debrouillis, after removing the products of the the beginning and ending part of the distillation;- the second is the so called “repasse” or “good heating” consists of the distillation of the debrouillis and allows to obtain the spirit.In the first or second stage, the fractions from the beginning and the end of the previous distillation operations may be added to the wine or to the brouillis.2 multi-stage discontinuous distillation with cascading vases, with reflux- Description of equipment:The distillation is carried out by means of stills consisting of several distillation vases and concentration columns.The distillation columns must be made of copper.The maximum number of vessels is 5. The tank must not exceed 20 hectolitres.The maximum number of columns is 2. A column shall be made up of a maximum of 15 trays.- Heating mode and process description:The wine is introduced into vases into which steam is injected. The vapour then passes through the various vases from the bottom to the top, is charged in alcoholic content.This vapour is then introduced in several concentration columns, including the horizontal trays through which it flows at the top. The vapour is enriched in alcohol, condenses partially and part of it flows back in the column.The vapours then flow into a condenser out of which distillate will flow.3 Multi-staged continuous distillation with reflux- Distillation material description:Distillation is carried out using columns with trays that ensure, via an immersion mechanism in the form of tunnels or caps, contact between the liquid and gaseous flows that pass through them in opposite directions. The column is over the boiler which produces the vapours. The columns contain an exhaustion zone in which the distillation liquid will lose part of its alcoholic content. The liquid will then pass through the vapour phaseand flow into a concentration zone within which the vapours will be enriched with alcohol.Condensation is carried out by one or more wine heaters or water condensers. The condensates from these heat exchangers are directed either towards the extraction of the distillate or retrograded in the upper part of the concentrating section.- Description of distillation process:The columns must be made of copper.They shall consist of:- a depletion zone with a maximum of 25 trays;- a concentration area of not more than 30 trays.- Separation of undesirable compounds: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.Compounds deemed undesirable are eliminated in residues or in the atmosphere by trumpets from degassing or captured by washing columns of gas. |

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| Title — Type of method | Breeding |
| Method | White spirit is left in tanks after distillation for a minimum period of 3 months before marketing.The accommodation during the rest period is carried out in inert containers in order to prevent any colouring.Matured spirit is matured in oak casks with a capacity of less than or equal to 10 hectolitres for a minimum period of 24 months from the date of placing the product under wood.Wood chips may not be used.The minimum times defined above shall be achieved without interruption, except for the handling necessary for the preparation of the products. |

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| Title — Type of method | Finishing |
| Method | The adaptation of the colour by addition of caramel as well as sweetening with a view to completing the final taste are authorised only insofar their effect on the spirit is less than 4 % vol of obscuration. The obscuration, expressed in% vol, is obtained by the difference between the real alcoholic strength and the gross alcoholic strength by volume. |

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

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| Heading — Name of the product | Eau-de-vie de vin de la Marne |
| Detailed information on the geographical area or origin relevant for the link. | * NATURAL FACTORS

The geographical area corresponds to that of the designation of origin “Champagne”. It lies to the north-east of the French territory, and extends to municipalities in the departments of Aisne, Aube, Haute-Marne, Marne and Seine-et-Marne.Its landscape is characterised by a vineyard of hillsides based on the east of the Paris basin, a major geomorphological structure:* the Côte d’Ile-de-France in the department of Marne, as well as the slopes of the associated valleys, including from north to south the Montagne de Reims, the valley of Marne (which extends into the south of Aisne and to Seine-et-Marne), Côte des Blancs and Côte du Sézannais for the most important sectors;
* The Côte de Champagne with Vitryat marnais and the wood sector of Montgueux;
* the Côte des Bar, interspersed with multiple valleys, bringing together the Bar-sur-Aubois to the east and the Barséquanais in the west, in Aube and Haute-Marne.

This pattern of cuesta, with its adjacent valleys, shows hillsides exposed to the east and south, sometimes in the north, as well as to Montagne de Reims in the north and the left bank of the Marne.The coastline is made up of hard layers of limestone or chalk. The slopes of the hillsides are chalky or sandy, soft, cut off by erosion and then covered with colluation products from the foregoing coast fronts.The area under vines is in the northern region. It is subject to double climate influence:- Ocean, providing water on a regular basis with low temperature contrasts from season to season;- The continental region, which is responsible for the sometimes destructive frost and sunshine, which is favourable to the ripening of the grapes in the summer.- HUMAN FACTORS“Eau-de-vie de vin de la Marne” is obtained from the wines produced in connection with the establishment of the PDO “Champagne”. During the various stages of their production, these wines are subject to specific production conditions: preserving the integrity of the grapes from the harvest, pressing after picking the whole bunches, slow fermentation, qualitative selection of basic wines, disgorging. These wines are very lively, fresh and fine. It is the only wine spirit where the raw material is derived exclusively from the production of effervescent wine.The quality of this raw material benefits directly from the special conditions of production of the designation of origin “Champagne”:- the vine varieties: mainly the three mixed varieties are: the Chardonnay B, pinot noir N and meunier N;- sweet pressing, in accordance with the conditions laid down in the specification;- the extraction at various stages of the construction of the PDO “Champagne” on wines with different characteristics: alcoholic strength by volume, whether laden or not.Distillation shall be carried out either by distillers with a fixed station, installed at the centre of the vineyards, distilling, rearing and marketing the wine themselves and through winemakers or chamois dealers, or itinerant distillers who work on behalf of the wine growers. |
| Specific characteristics of the spirit drink attributable to the geographical area | “Eau-de-vie de vin de la Marne” is white and clear or, when matured under wood, matured in colour ranging from straw yellow to amber.‘Eau-de-vie de vin de la Marne’ is characterised by floral notes, slightly vinous and fruity (apples, pears). When aged, it acquires notes of wood, vanilla, toasted bread, blond tobacco. |
| Causal link between the geographical area and the product | ‘Eau-de-vie de vin de la Marne’ derives its main characteristics from the raw material produced from the designation of origin ‘Champagne’. The link with the geographical area of “Eau-de-vie de vin de la Marne” is based on:The particular quality of the grapes produced in Champagne:The originality of the champenois vineyard is due to its location in the north. The soil and climatic conditions of the geographical area have led to the development of a very specific way of growing vineyards, particularly through the choice of vine varieties. The three main varieties are the Chardonnay B (29 % of the vineyard), the pinot noir N (38 %) and the meunier N (32 %). These vine varieties interact with the conditions of the area and provide a good balance between acidity and potential alcohol and low alcoholic strength. These characteristics, in particular the alcoholic strength, are favourable to the elaboration of spirit: as the pure alcohol yield is lower, the spirit obtained is more concentrated in aromas. The range of vine varieties brings added diversity to the aromas.The implementation of wines produced by the production of effervescent wine:Local practices for the gathering, pressing of grapes and vinification shall be exclusively used for the production of effervescent wine. The wines used to obtain “Eau-de-vie de vin de la Marne” are taken from the designation of origin “Champagne” at various stages of the process: in particular, pressing, qualitative selection of basic wines, disgorging. They have a variety of characteristics that contribute to the aromatic uniqueness of ‘Eau-de-vie de vin la Marne’.The expertise of the distillers and winemakers contributes to the fact that the "Eau-de-vie de vin de la Marne" fully expresses the aromas drawn from this raw material for white spirits. It has floral notes, slightly winey, notes of white fruit (apple, pear). While the aged spirits, according to the different stages of aging, acquire woody notes, vanilla, toast, blond tobacco. |

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

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| Title | Additional term ‘Fine champenoise’ |
| Description of the rule | The name ‘Fine champenoise’ may be used as an additional word. |

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| Title | General rules |
| Description of the rule | The spirits for which, under the terms of these specifications, the geographical indication ‘Eau-de-vie de vin de Marne’ is claimed, may not be produced, offered to consumers, sent, offered for sale or sold without having the mention “Eau-de-vie de vin de Marne”, in very clear characters. Such mention should be present on the transport documents, reporting documents, listing particulars, labels, invoices and any receptacles marked.Neither of the two terms composing the name ‘Fine champenoise’ may appear in isolation, it always has form an indivisible whole. |

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| Title | Ageing information: |
| Description of the rule | The following entries for an ageing period may complete the geographical indication “Eau-de-vie de la Marne” only under the following conditions:— the words “vielle” or “VS” for spirits aged at least 4 years;— the words ‘très vielle’ or ‘VSOP’ for spirits aged at least 6 years;The words ‘hors d’age’ or ‘XO’ for spirits aged at least 10 years.These optional terms shall appear on the label before or after the name of the geographical indication and with a font which is smaller or the same in height as width as the geographical indication. |

**H. Other information**

l. supporting documents

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| File name: | CDC IG fine Champenoise BO.pdf |
| Description: | Specifications for Eau-de-vie de vin de la Marne or Fine champenoise |
| Type of document | Product specification |

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| File name: | FineChampenoise\_joe\_20150206\_0074.pdf |
| Description: | Order of approval for Eau-de-vie de vin de la Marne or Fine champenoise |
| Type of document | Other |

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| File name: | NAF EDVvindelaMarne 20161228.doc |
| Description: | Note from the French authorities |
| Type of document | Other |

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| File name: | CDC\_EDVvindelaMarne\_20161228.doc |
| Description: | Specifications for GI EDV wine in the department of Marne, with visible changes |
| 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-d643c5db-b3a5-4e76- |
|  | a2de-ce06bec6bea5 |