Transmission of an established geographical indication of spirit drinks

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# Technical File

## Name and Type

### Name (s)

Wine spirit from Côtes du Rhône (fr)

### Category

4Wine spirit

### Applicant country (ies)

France

### Language of the application:

French

### Geographical indication type:

PGI — Protected Geographical Indication

## Contact details

### Applicant name and title

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| Applicant name and title | Syndicat Général des Vignons Réuner des Côtes du Rhône |
| Legal status, size and composition (in the case of legal persons) | Trade association made up of grape producers and spirit drinks producers. |
| Nationality | France |
| Address | Maison des Vins6, rue des Trois Faucons — CS 9051384024 AVIGNON Cedex 1 |
| Country | France |
| Phone | (33) (0) 490272474 |
| Email (s) | syndicat-cotesdurhone@syndicat-cotesdurhone.com |

### Intermediary details

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| --- | --- |
| Intermediary name | Ministry of Agriculture and Food |
| Address | Direction générale de la performance économique et environnementale des entreprises (DGPE)Office for wines and other drinks3 Rue Barbet de Jouy75349 Paris Cedex 07 SP |
| Country | France |
| Phone | (33) (0) 149554955 |
| Email (s) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

### Interested parties details

### Competent control authorities details

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| --- | --- |
| Competent control authority name | Institut national de l'origine et de la qualité (INAO) |
| Address | 12 rue Henri Rol-Tanguy93555 Montreuil-sous-Bois |
| Country | France |
| Phone | (33) (0) 173303800 |
| Email (s) | info@inao.gouv.fr |

### Control bodies details

## Description of the spirit drink

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| Title — Product name | Eau-de-vie de vin des Côtes du Rhône blanche |
| Physical, chemical and/or organoleptic characteristics | 1 Organoleptic characteristics:The ‘Eau-de-vie de vin des Côtes du Rhône blanche’ develops fruit aromas (grapes, morel) with floral notes.2 Physico-chemical characteristics:Eau-de-vie de vin des Côtes du Rhône presents a minimum content of volatile substances other than ethyl and methyl alcohol, of 300 grams per hectolitre of pure alcohol.At the time of sale to the consumer, wine spirit from Côtes du Rhône presents a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (compared to spirit drinks of the same category) | The spirit is obtained from the distillation of wines meeting the production conditions laid down in the specification for the ‘Côtes du Rhône’ PDO or a protected designation of origin for the Côtes du Rhône region. The soil and climatic conditions of the geographical area limit the production of grapes to a low yield (30 to 50 hl/ha), which contributes to the concentration of the aromas found in the wines.The wine is distilled into distillation equipment made of copper at least in the parts that come in contact with the vapours. The alcohol efficiency is limited by the capacity of the boiler or the daily throughput of the appliances. Thanks to the catalytic effects of copper and the monitoring of distillation to limit the yield of alcohol, the aromas in the wines are perfectly expressed in the spirits. Distillation at an alcoholic strength by volume of 72 % or less makes it possible to guarantee a high level of specific volatile substances, which results in their aromatic intensity in the mouth.A period of rest for the spirits of at least 3 months in an inert container enables the aromas of wine distillation to be developed. As a result, white spirit develops fruit aromas (grapes, morels) with floral notes.In order to preserve the aromatic balance, sweetening with a view to completing the final taste is authorised as a finishing method only up to a limit of 4 % obscuration. |

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| Title — Product name | Eau-de-vie de vin des Côtes du Rhône vieillie sous bois |
| Physical, chemical and/or organoleptic characteristics | 1 Organoleptic characteristics:Eau-de-vie de vin des Côtes du Rhône aged under wood is amber in colour and has floral, fruity (hazelnut, prune, etc.) and empyreumatic (tobacco, caramel, vanilla, etc.) aromas.2 Physico-chemical characteristics:Eau-de-vie de vin des Côtes du Rhône presents a minimum content of volatile substances other than ethyl and methyl alcohol, of 300 grams per hectolitre of pure alcohol.At the time of sale to the consumer, the wine spirit shall have a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (compared to spirit drinks of the same category) | The spirit is obtained from the distillation of wines meeting the production conditions laid down in the specification for the ‘Côtes du Rhône’ PDO or a protected designation of origin for the Côtes du Rhône region. The soil and climatic conditions of the geographical area limit the production of grapes to a low yield (30 to 50 hl/ha), which contributes to the concentration of the aromas found in the wines.The wine is distilled into distillation equipment made of copper at least in the parts that come in contact with the vapours. The alcohol efficiency is limited by the capacity of the boiler or the daily throughput of the appliances. Owing to the catalytic effects of copper and the monitoring of distillation by limiting the yield of alcohol, the aromas in the wines are perfectly expressed in spirits. Distillation at an alcoholic strength by volume of 72 % or less makes it possible to guarantee a high level of specific volatile substances, which results in their aromatic intensity in the mouth and the persistence of the aroma.Resting in wooden casks with limited capacity and in accordance with local custom (low proportion of new drums) favours oxidation with regard to the extraction of tannins and provides its amber colour to the Eau-de-vie de vin des Côtes du Rhône. It also provides the spirit with fruity (hazelnut, prune, etc.) and empyreumatic aromas (tobacco, caramel, vanilla, etc.). |

## Geographical area

### Description of the final geographical area

The wines are produced in the geographical area.

The spirits are distilled in the geographical area.

The geographical area comprises the administrative territories of the following municipalities:

Department of Ardèche:

Alboussière, Andance, Ardoix, Arlebosc, Arras-sur-Rhône, Baix, Beauchastel, Bidon, Boffres, Bogy, Bourg-Saint-Andéol, Champagne, Champis, Charmes-sur-Rhône, Charnas, Châteaubourg, Cheminas, Colombier-le-Cardinal, Cornas, Eclassan, Etables, Félines, Flaviac, Gilhac-et-Bruzac, Glun, Gras, Guilherand-Granges, Labastide-de-Virac, Lemps, Limony, Mauves, Ozon, Peaugres, Peyraud, Plats, Le Pouzin, Quintenas, Rompon, Saint-Barthélemy-le-Plain, Saint-Cierge-la-Serre, Saint-Cyr, Saint-Désirat, Saint-Etienne-de-Valoux, Saint-Georges-les-Bains, Saint-Jean-de-Muzols, Saint-Julien-en-Saint-Alban, Saint-Just-d’Ardèche, Saint-Laurent-du-Pape, Saint-Marcel-d’Ardèche, Saint-Martin-d’Ardèche, Saint-Montan, Saint-Péray, Saint-Remèze, Saint-Romain-d’Ay, Saint-Romain-de-Lerps, Saint-Symphorien-sous-Chomérac, Saint-Vincent-de-Durfort, Sarras, Savas, Sécheras, Serrières, Soyons, Talencieux, Thorrenc, Toulaud, Tournon-sur-Rhône, Vallon Pont d’Arc, Vernosc-lès-Annonay, Vinzieux, Vion, La Voulte-sur-Rhône.

Department of Drôme:

Albon, Aleyrac, Allex, Ambonil, Andancette, Aubres, La Baume-de-Transit, Beaumont-Monteux, Beausemblant, Bénivay-Ollon, Bouchet, Bourg-lès-Valence, Chanos-Curson, Chantemerle-les-Blés, Châteauneuf-de-Bordette, Châteauneuf-sur-Isère, Chavannes, Clérieux, Colonzelle, Condorcet, Crozes-Hermitage, Donzère, Erôme, Etoile-sur-Rhône, La Garde-Adhémar, Gervans, Grane, Les Granges-Gontardes, Granges-les-Beaumont, Grignan, Larnage, Laveyron, Livron-sur-Drôme, Loriol-sur-Drôme, Mercurol, Mérindol-les-Oliviers, Mirabel-aux-Baronnies, Mollans-sur-Ouvèze, Montbrison-sur-Lez, Montjoux, Montoison, Montségur-sur-Lauzon, Moras-en-Valloire, La Motte-de-Galaure, Nyons, Le Pègue, La Penne-sur-l’Ouvèze, Piégon, Pierrelatte, Pierrelongue, Les Pilles, Le Poët-Laval, Ponsas, Pont-de-l’Isère, Propiac, La Roche-de-Glun, Rochegude, Roche-Saint-Secret-Béconne, Roussas, Rousset-les-Vignes, Saint-Barthélemy-de-Vals, Saint-Gervais-sur-Roubion, Saint-Maurice-sur-Eygues, Saint-Pantaléon-les-Vignes, Saint-Paul-Trois-Châteaux, Saint-Rambert-d’Albon, Saint-Restitut, Saint-Uze, Saint-Vallier, Salles-sous-Bois, Serves-sur-Rhône, Solérieux, Suze-la-Rousse, Tain-l’Hermitage, Taulignan, Teyssières, Triors, Tulette, Valence, Veaunes, Venterol, Vinsobres ;

Department of Gard:

Aiguèze, Les Angles, Aramon, Bagnols-sur-Cèze, La Bastide-d’Engras, La Capelle-et-Masmolène, Carsan, Castillon-du-Gard, Cavillargues, Chusclan, Codolet, Comps, Connaux, Cornillon, Cruviers-Lascours, Domazan, Estézargues, Flaux, Fournès, Le Garn, Gaujac, Goudargues, Issirac, Jonquières-Saint-Vincent, Laudun-l’Ardoise, Laval-Saint-Roman, Lirac, Meynes, Montfaucon, Montfrin, Orsan, Le Pin, Pont-Saint-Esprit, Pougnadoresse, Pouzilhac, Pujaut, Remoulins, Rochefort-du-Gard, Roquemaure, La Roque-sur-Cèze, Sabran, Saint-Alexandre, Saint-André-de-Roquepertuis, Saint-André-d’Olérargues, Saint-Bonnet-du-Gard, Saint-Christol-de-Rodières, Saint-Etienne-des-Sorts, Saint-Géniès-de-Comolas, Saint-Gervais, Saint-Hilaire-d’Ozilhan, Saint-Julien-de-Peyrolas, Saint-Laurent-de-Carnols, Saint-Laurent-des-Arbres, Saint-Laurent-la-Vernède, Saint-Marcel-de-Careiret, Saint-Michel-d’Euzet, Saint-Nazaire, Saint-Paulet-de-Caisson, Saint-Paul-les-Fonts, Saint-Pons-la-Calm, Saint-Victor-la-Coste, Sauveterre, Saze, Salazac, Sernhac, Tavel, Théziers, Tresques, Vallabrix, Valliguières, Vauvert, Vénéjan, Verfeuil, Vers-Pont-du-Gard, Villeneuve-lès-Avignon ;

Department of Isère:

Chonas-l’Amballan, Le-Péage-de-Roussillon, Reventin-Vaugris, Les Roches-de-Condrieu, Sablons, Saint-Alban-du-Rhône, Saint-Clair-du-Rhône, Saint-Maurice-l’Exil, Salaise-sur-Sanne, Seyssuel, Vienne ;

Department of the Loire:

Bessey, La Chapelle-Villars, Chavanay, Chuyer, Lupé, Maclas, Malleval, Pélussin, Roisey, Saint-Michel-sur-Rhône, Saint-Pierre-de-Bœuf, Saint-Romain-en-Jarez, Vérin ;

Department of Rhône:

Ampuis, Condrieu, Les Haies, Loire-sur-Rhône, Longes, Sainte-Colombe, Saint-Cyr-sur-le-Rhône, Saint-Romain-en-Gal, Tupin-et-Semons ;

Department of Vaucluse:

Althen-des-Paluds, Aubignan, Avignon, Le Barroux, Beaumes-de-Venise, Beaumont-du-Ventoux, Bédarrides, Bollène, Buisson, Caderousse, Cairanne, Camaret-sur-Aigues, Caromb, Carpentras, Caumont-sur-Durance, Cavaillon, Châteauneuf-de-Gadagne, Châteauneuf-du-Pape, Courthézon, Crestet, Entraigues-sur-la-Sorgue, Entrechaux, Faucon, Gigondas, Grillon, Jonquerettes, Jonquières, Lafare, Lagarde-Paréol, Lamotte-du-Rhône, Lapalud, Loriol-du-Comtat, Malaucène, Maubec, Mazan, Mondragon, Monteux, Morières-lès-Avignon, Mornas, Orange, Pernes-les-Fontaines, Piolenc, Le Pontet, Puyméras, Rasteau, Richerenches, Roaix, La Roque-Alric, Sablet, Sainte-Cécile-les-Vignes, Saint-Hippolyte-le-Graveyron, Saint-Léger-du-Ventoux, Saint-Marcellin-lès-Vaison, Saint-Romain-en-Viennois, Saint-Roman-de-Malegarde, Saint-Saturnin-lès-Avignon, Sarrians, Séguret, Sérignan-du-Comtat, Sorgues, Suzette, Le Thor, Travaillan, Uchaux, Vacqueyras, Vaison-la-Romaine, Valréas, Vedène, Villedieu, Violès, Visan.

### NUTS area

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| FR | FRANCE |
| FR7 | MID-EAST |
| FR71 | Rhône-Alpes |
| FR712 | Ardèche |
| FR713 | Drôme |
| FR714 | Isère |
| FR715 | Loire |
| FR716 | Rhône |
| FR8 | MEDITERRANEAN |
| FR81 | Languedoc-Roussillon |
| FR812 | Gard |
| FR82 | Provence-Alpes-Côte d’Azur |
| FR826 | Vancluse |

## Method for obtaining the spirit drink

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| Title — Type of method | Raw materials |
| Method | Spirits are distilled from wines meeting the production conditions laid down in the product specification for the ‘Côtes du Rhône’ PDO or a protected designation of origin for the Côtes du Rhône region provided that the spirit comes exclusively from wines meeting the conditions laid down in the specification for the designation in question. |

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| Title — Type of method | Distillation |
| Method | The wine shall be distilled:— either according to the principle of simple discontinuous distillation;— or according to the principle of multi-staged distillation with reflux, continuous or discontinuous.1 simple discontinuous distillationThe distillation is carried out using stills consisting of a boiler, a head, a gooseneck, with or without a water-condenser, a coil with a refrigerating appliance.The boiler, the head, the gooseneck and the coil must be made of copper.The total capacity of the boiler shall not exceed 40 hectolitresThe vapours from the wine raise and reach the head where they condense partially. Part of the vapours condense and recede into the boiler while another part of the vapours flow to the gooseneck and head towards the refrigerant from which the distillate will flow. During distillation, the alcoholic strength of the distillate decreases and its composition of volatile compounds changes. The beginning and ending fractions of distillation may be separated from the spirit according to their alcoholic strength by volume. Afterwards, they can be recycled or disposed of.A number of successive distillation operations may be carried out.2 Discontinuous, multi-stage distillation with refluxThe distillation is carried out using stills consisting of a boiler, a column and a condenser.The total capacity of the boiler shall not exceed 40 hectolitres.The column comprises a maximum of 10 trays, which must be made of copper.The vapours resulting from the heating of the wine or a distillate from the first distillation of the wines then pass through the column. Part of the alcoholic vapours go back to the bottom of the column, while another part is joined by the top of the column with the condenser in which they are condensed and at the end of which the spirit flows.During distillation, the alcoholic strength of the distillate decreases. The beginning and ending fractions of distillation may be separated from the spirit according to their alcoholic strength by volume. They can then be recycled or disposed of.3 Continuous multi-stage distillation with refluxThe distillation is carried out by means of columns which contain horizontal trays which provide bubbling elements, in the shape of tunnels or caps, between the liquid flows and the gas flows that cross them in counter’current. The columns contain an exhaustion zone in which the distillation liquid will decrease its alcoholic content; it will pass through the steam phase and 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 back to the upper part of the concentrating section.The distillation capacity of each of these vessels may not exceed 85 hectolitres of pure alcohol per period of 24 hours.The column consists of a concentration zone comprising not more than 30 trays which must be made of copper.The most volatile compounds are extracted from the distillate vapours, where appropriate via a degassing section.The extraction of undesirable compounds (high and low oil) is carried out in the liquid phase on the concentration column. The columns for rectification are prohibited.4 Common provisionsAt the end of the distillation process, the spirits produced have an alcoholic strength by volume of less than or equal to 72% at a temperature of 20 ° C |

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| Title — Type of method | Maturation |
| Method | After distillation, white spirit is left in tanks for a minimum period of 3 months before being placed on the market.This rest period shall be carried out in inert containers in order to prevent any colouring.Matured spirits are kept to rest in a wooden casks with a capacity of less than or equal to 2000 litres for a minimum period of 3 years from the date of placing the product under wood.The matured spirit for which the mention of the year of distillation is claimed shall be kept in wooden containers for at least 10 years.The minimum durations set out above are carried out without interruption, with the exception of operations necessary for the production of the products. |

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| Title — Type of method | Finishing |
| Method | The colouring of spirits produced by the addition of caramel as well as sweetening should be adapted so as to ensure that their effect on the obscuration of the spirit is less than 4 % vol. The obscuration, expressed in% vol, is obtained by the difference between the real alcoholic strength and the gross alcoholic strength by volume. |

## Link with the geographical environment of origin

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| Title — Product name | Wine spirit from Côtes du Rhône |
| Details of the geographical area or origin relevant to the link | 1Natural factorsThe geographical area stretches along both sides of the river, between Vienne in the north and the Avignon region in the south.This valley stems from marine incursions of the tertiary era which have formed a succession of sedimentary basins opened to the south and framed by the terrains of the secondary or primary eras.Following the withdrawal of the sea in the Quaternary era, due to erosion phenomena, the main features of the morphology of the landscape could be appreciated.The vine is planted on soils of a different nature and in different topographical positions (loose slopes or flat surfaces with stony areas at various levels).The vine variety is established according to the locality (soil and climate).The climate of the Rhône is dominated by the prevailing wind of the North (mistral).This wind, which is dry and often violent, blows on average 120 days a year and favours a large amount of sunshine (more than 2500 hours a year), exceptionally sunny, even in the middle of winter, and has natural protection against cryptogamic diseases.The hills bordering the Rhône valley create an effect of a corridor enhancing the wind force.Summer and winter are the driest seasons.The summer is marked by very high average temperatures which favour the ripening of naturally large grapes.During the vine growing season, the evapotranspiration is only compensated by a few rainfalls, usually in the summer.Annual rainfall is homogeneous throughout the area.2 Human factorsThe ‘Côte du Rhône’ is born in the 15th century on the edges of the ancient civil diocese of Uzès.In the 18th century, the “CoR” letters were burned on the barrels to show the origin of the wines.The designation ‘Côtes du Rhône’ is recognised in 1937 as one of the first French wine designations.The Rhône valley is the second wine-growing area in France.The production of the ‘Côtes du Rhône’ designation, including its local designations, is around 2 million hectolitres per harvest.It is mainly produced in the southern part of the geographical area, with the northern part focusing on the local designations of the Côtes du Rhône.In total, there are more than 6000 winemakers, including 1000 in private cellars, and 5000 in the 65 cooperative caves, who are involved in this economic activity and also shape the valley’s landscapes.The wine production is characterised by a number of vine varieties and low declared average yields.The winemakers produce either Côtes du Rhône wine spirits made from grapes meeting the conditions of production of the "Côtes du Rhône" PDO, or spirits made from grapes under the conditions of production of one of the appellations of the Côtes du Rhône region. The latter are then sold with the name of this appellation (Châteauneuf du Pape, Hermitage, Gigondas ...) in addition to the geographical indication "eaux-de-vie de vin des Côtes du Rhône ".. |
| Specific characteristics of the spirit drinks | In this wine-growing region wine for the production of spirits was sometimes distilled by street distillers, moving from village to village or intervening directly in a property.By Decree of 19 March 1948, the reputation of the wine spirits was recognised as a “protected designation of origin”.Maturation is most often carried out in ancient barrels. The share of new barrels remains low. During the maturation process, oxidative changes are favoured in comparison with the extraction of tannins.White spirit develops fruit aromas (grapes, morels) with floral notes. Eau-de-vie aged under wood, has an amber colour and floral, fruity (hazelnut, prune, etc.) and empyreumatic (tobacco, caramel, vanilla, etc.) aromas.The wine spirits of Côtes du Rhône are presented in the range of the most prestigious wine cellars in the Côtes du Rhône region (Châteaunine of the Pope, Hermitage, Giondas, etc.).The great aromatic potential of these spirits enables them to be used frequently for long periods of ageing. The quality and scarcity of these spirits explains their very high sale prices.As a result of their reputation, these spirits can now compete in the main regional or national competitions (Orange, Concours Général Agricole de Paris). |
| Causal link between the geographical area and the product | The organoleptic characteristics of ‘Spirits obtained from the Côtes du Rhône’ are linked to:The raw materialSpirits are distilled from wines meeting the production conditions laid down in the product specification for the ‘Côtes du Rhône’ PDO or a protected designation of origin for the Côtes du Rhône region.The vine varieties at the disposal of the wine growers allow the wine grape growers to optimise their position according to the nature of the soil and the exposition of each parcel.The Rhône’s climate promotes good cultivation conditions, thanks to the ‘healthy’ effect of the Mistral, a violent, cold and dry wind that protects the vines from cryptogamic attacks. Significant sunshine, combined with low rainfall, ensures good ripeness of the grapes and a good concentration.These soil and climatic conditions limit the production of grapes to a low yield (30 to 50 hl/ha), which contributes to the concentration of aromas in wines.The red wines are generous, colourful and well structured with fruity aromatic notes.White and rosé wines develop floral and fruity aromas.DistillationThe wine is distilled using distillation equipment made of copper at least in its parts that come in contact with the vapours. The alcohol efficiency is limited by the capacity of the boiler or the daily throughput of the appliances.Thanks to the catalytic effects of copper, which remove certain undesirable compounds and the monitoring of distillation by limiting the yield of alcohol, the aromas in the wines are perfectly expressed in spirits.Distillation at an alcoholic strength by volume of 72 % or less makes it possible to guarantee a high level of specific volatile substances, which results in their aromatic intensity in the mouth and the persistence of the aroma.The resting of white spiritsThe organoleptic qualities of the spirits are preserved by resting for at least 3 months in inert containers that will enable the aromas of the distillation of wines to be developed. As a result, white spirit develops fruit aromas (grapes, morels) with floral notes.Ageing of spirits in spiritsThe long-term ageing of wood in limited capacity and in accordance with local custom (low proportion of new drums) favours oxidation with respect to the extraction of tannins. it also provides its amber colour to the wine spirit from Côtes du Rhône, as well as floral, fruity (hazelnut, prune, etc.) and empyreumatic (tobacco, caramel, vanilla, etc.) aromas. |

## Requirements under EU, national or regional legislation

## Supplement to the geographical indication

## Specific labelling rules

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| Title | Additional term ‘Fine des Côtes du Rhône’ |
| Description of the rule | The name ‘Fine des Côtes du Rhône’ may be used as an additional label. |

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| Title | Terms relating to ageing |
| Description of the rule | The following mentions relating to an ageing period may complement the geographical indication ‘Eau-de-vie de vin des Côtes du Rhône’ only under the following conditions:— the word ‘blanc’ for wine spirits distilled from wine which has not been aged under wood;— the words “vieille” for spirits aged at least 5 years;— the words ‘hors d’âge’ for spirits aged at least 10 years;— the distillation year for spirits aged at least 10 years old. |

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| Title | Complementary geographical Indications |
| Description of the rule | The geographical indication ‘Eau-de-vie de vin des Côtes du Rhône’ may be supplemented on the labels by a complementary geographical name for spirits obtained exclusively from wines which meet the conditions laid down in the specification for the designation in question, in accordance with the section ‘Method of production of the spirit drink’ in the technical file. |

# Other information

## Supporting material

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| --- | --- |
| File name: | CdC \_fine-des-cotes-du-rhone BO.pdf |
| Description | Specifications for Eau-de-vie de vin des Côtes du Rhône |
| Model document | Product specification: |

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| --- | --- |
| File name: | FineCdR\_joe\_20150114\_0028.pdf |
| Description | Order approval of Eau-de-vie de vin des Côtes du Rhône |
| Model document | Product specification: |

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| --- | --- |
| File name: | EDV-vin-CdR\_joe\_20150219\_0044.pdf |
| Description | Amending Order Eau-de-vie de vin des Côtes du Rhône |
| Model document | Product specification: |

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| File name: | NAF FineCôtesDuRhône 20170710.doc |
| Description | Note from the French authorities |
| Model document | Product specification: |

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| --- | --- |
| File name: | CDCedvdevindesCôtesduRhône-juillet2017.doc |
| Description | Amended product specification |
| Model document | Product specification: |

## Link to the product specification

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| Ir-rabta ma 'l-oriġini: | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-4e9f4f37-4a91-45e3-8d27-d9a3a4174adf |