Transmission of an established geographical indication for a spirit drinks

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# Technical File

## Name and Type

### Name (s)

Eau-de-vie de vin originaire du Bugey (fr)

### Category

4. Wine 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 des Vins du Bugey |
| Legal status, size and composition (in the case of legal persons) | Trade association made up of producers of raw materials and distillers. |
| Nationality | France |
| Address | Plateforme Agri-Rurale 6, boulevard du 133ième RI 01300 BELLEY |
| Country | France |
| Phone | (33) (0) 479422094 |
| Email (s) | syndicat@vinsdubugey.net |

### Intermediary details

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| Intermediary name | 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 Cedex 07 SPFrance |
| 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-TanguyTSA 3000393555 Montreuil sous bois CedexFrance |
| 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 originaire du Bugey |
| Physical, chemical and/or organoleptic characteristics | 1 organoleptic characteristicsEau-de-vie de vin originaire du Bugey is characterised by a clear and amber colour.On the nose, the main aromas of the wide range of aromas are vanilla, blond tobacco and grilled brioche.The taste on the palate is round and loose with dominant aromas of vanilla and prune.2 Main physical and chemical characteristicsWine spirits have a minimum content of volatile substances other than ethyl and methyl alcohol of 300 g per hl of pure alcohol.At the time of sale to the consumer, the wine spirits must have a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (compared to other spirit drinks of the same category) | The spirit is obtained from the distillation of wines meeting the production conditions laid down in the specifications for the protected designations of origin ‘BUGEY’ or ‘ROUSSETTE DU BUGEY’. The aromatic characteristics of these wines are reflected in the spirits by means of a specific aromatic pallet, the dominant ingredients of which are blond tobacco and grilled brioche.The wine is distilled according to the principle of simple discontinuous distillation in copper stills. Owing to the catalytic properties of copper and the quality requirements of the raw material used for discontinuous distillation, the aromas of the local wines are perfectly reflected in the spirits.Distillation is carried out at an alcoholic strength by volume of 72 % or less, making it possible to guarantee a high level of specific volatile substances, which results in an aromatic potency and complexity.The spirits must be aged in oak for at least 3 years. This ageing in wood develops the aromatic complexity and, in particular, strengthens the nuances of vanilla, as well as the specific aromas of blond tobacco and grilled brioche. It also explains the amber colour that differentiates this wine spirit from certain other spirit drinks of the same category. |

## Geographical area

### Description of the defined geographical area

The grapes shall be produced, harvested and vinified in the geographical area. The wines shall be distilled and the spirits aged in the geographical area.

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

In the department of Ain:

Abergement-de-Varey, Ambérieu-en-Bugey, Ambléon, Ambronay, Ambutrix, Andert-et-Condon, Anglefort, Aranc, Arandas, Arbignieu, Argis, Armix, Artemare, Belley, Belmont-Luthézieu, Bénonces, Béon, Bettant, Bohas-Meyriat-Rignat, Bolozon, Boyeux-Saint-Jérôme, Brégnier-Cordon, Brénaz, Brens, Briord, La Burbanche, Ceignes, Cerdon, Certines, Ceyzériat, Ceyzérieu, Challes-la-Montagne, Champagne-en-Valromey, Chanay, Chavornay, Château-Gaillard, Chazey-Bons, Cheignieu-la-Balme, Cize, Cleyzieu, Colomieu, Conand, Contrevoz, Conzieu, Corbonod, Corlier, Corvessiat, Cressin-Rochefort, Culoz, Cuzieu, Douvres, Druillat, Evosge, Flaxieu, Grand-Corent, Groslée, Hautecourt-Romanèche, Hotonnes, Innimont, Izenave, Izieu, Jasseron, Journans, Jujurieux, Labalme, Lagnieu, Lantenay, Lavours, Leyment, Leyssard, Lhôpital, Lhuis, Lochieu, Lompnas, Magnieu, Marchamp, Marignieu, Massignieu-de-Rives, Mérignat, Montagnat, Montagnieu, Murs-et-Gélinieux, Nattages, Neuville-sur-Ain, Nivollet-Montgriffon, Nurieux-Volognat, Oncieu, Ordonnaz, Parves, Peyrieu, Pollieu, Poncin, Pont-d’Ain, Premeyzel, Pugieu, Ramasse, Revonnas, Rossillon, Saint-Alban, Saint-Benoît, Saint-Bois, Saint-Champ, Saint-Denis-en-Bugey, Sainte-Julie, Saint-Just, Saint-Germain-les-Paroisses, Saint-Jean-le-Vieux, Saint-Martin-de-Bavel, Saint-Martin-du-Mont, Saint-Rambert-en-Bugey, Saint-Sorlin-en-Bugey, Saint-Vulbas, Sault-Brénaz, Seillonnaz, Serrières-de-Briord, Serrières-sur-Ain, Seyssel, Songieu, Sonthonnax-la-montagne, Souclin, Surjoux, Sutrieu, Talissieu, Tenay, Thézillieu, Torcieu, Tossiat, La Tranclière, Vaux-en-Bugey, Vieu, Vieu-d’Izenave, Villebois, Villereversure, Virieu-le-Grand, Virieu-le-Petit, Virignin, Vongnes.

In the department of Savoie:

Champagneux, Chanaz, Chindrieux, Jongieux, La Balme, Lucey, Motz, Ruffieux, Saint-Genix-sur-Guiers, Serrières-en-Chautagne, Vions, Yenne.

In the department of Haute-Savoie:

Bassy, Seyssel.

The wines for distillation are obtained exclusively from grapes harvested in the vines located in the geographical area of the protected designation of origin “Bugey” and the protected designation of origin “Roussette du Bugey”.

### NUTS area

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| FR | FRANCE |
| FR7 | CENTRE-EST |
| FR71 | Rhône-Alpes |
| FR711 | Ain |
| FR717 | Savoie |
| FR718 | Haute-Savoie |

## Method for obtaining the spirit drink

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| Title — Type of method | Raw materials |
| Method | The eau-de-vie is obtained from the distillation of wines rich in fine lees complying with the conditions of production laid down in the specifications of the protected designations of origin "BUGEY" or "ROUSSETTE DU BUGEY" and having claimed one of these protected designations of origin.These wines are made from white, red grapes or both of them simultaneously and they are collected from the following vine varieties: gamay N, pinot N, mondeuse N, poulsard N, chardonnay B, altesse B, pinot gris G, mondeuse B, molette B, jacquère B, aligoté B.The volume of the wines put in distillation must represents at most 6% of the total volume of the wines claiming the appellation of origin Bugey during a campaign. |

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| Title — Type of method | Distillation |
| Method | The wine is distilled according to the principle of simple discontinuous distillation, possibly with a ‘repasse’.Description of the distillation equipmentThe distillation is carried out using a still consisting of a boiler, a still head, a gooseneck with or without a wine heater or a water condenser, and a coil with a refrigerating device.The boiler, the still head, the gooseneck and the coil must be made of copper.The total capacity of the boiler may not exceed 30 hectolitres, with a 5 % tolerance, and the volume shall be limited to 25 hectolitres per heating.Heating modeThe wine is heated in the boiler with naked fire by gas, wood, fuel oil or coal. For the first time only, heating can also be carried out by introducing water vapour in a double external envelope or by direct injection of steam in the distillation product.Description of the processThe vapours from the wine raise and reach the still’d 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 to the condenser, out of which the distillate will drop.The spirits produced shall display at the outlet of the still, at a temperature of 20 °C, a maximum alcoholic strength by volume of 72 % vol.The quantity of alcohol obtained after distillation is at least 8 litres of pure alcohol per 100 litres of wine rich in lees used. |

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| Title — Type of method | Maturing |
| Method | After distillation, The distillate is kept in oak wood containers for at least 3 years without interruption from 31 March of the year following the year of distillation.The minimum duration set out above must be uninterrupted, with the exception of any handling necessary for producing the goods.The spirit is aged in ageing casks, the humidity and temperature of which are regulated naturally, with no installation other than insulation and ventilation of the rooms. |

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| Title — Type of method | Separation of product categories |
| Method | In establishments producing both spirits that can claim the geographical indication "Eau-de-vie de vin originaire du Buge" and other spirits:— during distillation, steam cleaning is to be carried out before starting the distillation of the raw material for the spirits eligible for the geographical indication ‘Eau-de-vie de vin originaire du Bugey’;— storage operations must be carried out under conditions which ensure separation and individualisation of spirits from each category. |

## Link with the geographical environment of origin

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| Title — Product name | Eau-de-vie de vin originaire du Bugey |
| Details of the geographical area or origin relevant to the link | 1 Natural factorsThe Bugey region presents an extraordinary diversity of geological formations. All the soils of the Jurassic (from Lias to Portlandien) or lower Cretaceous are present as well as the molasses of the Miocene or the old alluvial deposits. Marly formations, when they have natural drainage, are highly suitable for producing high quality white wines., Finally, in Bugey we also find screes and moraines very diverse in terms of their origin, their nature and their composition.The region is dominated by an oceanic climate, with abundant and regular rainfall in the range of 1100-1 300 mm/year. Vineyards remain, however, under the southern and continental influences: while the winters are long and sometimes harsh, the area also has hot summers.2 Human factorsCultivated since the Roman era, the Bugey vineyard reached its peak between the 1830s and 1870s with an area under vines in the district of Belley exceeding the 7 000 hectares. Dr Jules Guyot, in 1868, working for the government, noted that the vine represented 25 % of the agricultural product of the département.Severely affected by phylloxera, the Bugey vineyard almost disappeared and then resumed in the 50s. Already in 1962, Mr. Trinquet and Caillet wrote: ‘The vine has been built on numerous stony scree with mixtures of various origins. In addition to various Jurassic and sometimes Cretaceous stages, it is found on glacial moraines with relatively unfertile compact soil and on plates of molasse planed in the ice age, not very rich in lime.’Thus, the Bugey vineyard established on the most favourable locations, constituting an isolated area. In these islets, wine growers used various vine varieties, seeking the best match between the land and the cultivation and physiological characteristics of these vine varieties. This diversity of adaptation is reflected in the variety of wines with the AOC produced and thus in the spirits obtained from these wines.3 Historic elements related to the reputation of the productAs early as 1783, it is noted that the marc and wines of the region "pushed according to the experiment, give a brandy of the best quality". Gaudet, the first trustee of the Third Estate, asked Belley to create a "privileged royal burnery". This project, however, never saw the light of day.In the aftermath of the Second World War, the shortage caused a considerable rise in the prices of Bugey’s marc and fines. From 1947, the sector is organized by the creation of the union of producers of spirits of Bugey and the grouping of the producers in cooperatives. It adopts official texts, the decree of April 8, 1947 and the decree of August 17, 1950, which define the conditions of production for the denomination " Eaux-de-vie de marc et de vin originaire du Bugey " and list the areas of production. From the 1969 harvest, an aging of 3 years in barrels was imposed. These texts will be replaced by the Decree of 9 May 1980 laying down the conditions for the production of the regulated designation of origin, distillation, vine varieties and ageing. |
| Specific characteristics of the spirit drinks | Eau-de-vie de vin originaire du Bugey is characterised by a clear and amber colour.On the nose, the main aromas of the wide range are vanilla, blond tobacco and grilled brioche.The flavour at the palate is round and loose with the dominant aromas of vanilla and pruneau. |
| Causal link between the geographical area and the product | The Bugey vineyard is a small vineyard where the variety of wines is exploited for the production of spirits. Since some of the wines are intended for aging, wine growers have been able to distil some of them very rich in natural lees. Distillation is part of the collective know-how of the Bugey vine growers and the passage of the still to the villages is still a very long-awaited exchange in the middle of the winter. Simple equipment of a size suitable for the quantities of wine available on this small vineyard, shall be used. They make it possible to obtain spirits rich in aromas that the aging during more than 3 years will refine, thanks to the climatic conditions marked by the strong range of temperatures between summer and winter. |

## Requirements in EU, national or regional legislation

## Supplement to the geographical indication

## Specific labelling rules

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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 originaire du Bugey’ is claimed, may not be produced, offered to consumers, sent, offered for sale or sold without having the mention “Eau-de-vie de vin originaire du Bugey”, in very clear characters. Such mention should e present on the transport documents, reporting documents, listing particulars, labels, invoices and any receptacles marked. |

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| Title | The reference ‘Fine du Bugey’ |
| Description of the rule | The name ‘Fine du Bugey’ may be used as a supplementary label. |

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| Title | Notes of ageing |
| Description of the rule | The following entries for an ageing period may complete the geographical indication “Eau-de-vie de vin originating du Bugey” only under the following conditions:— the words “vieille” or “VS” for spirits aged at least 4 years;— the words “très vieille” or “VSOP” for spirits aged at least 6 years;— The words ‘hors d'âge’ or ‘XO’ for spirits aged at least 10 years;— the distillation year, or the aging period for spirits aged at least 10 years.In the labelling, the optional particulars must be entered before or after the name of the geographical indication and in identical lettering. |

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| Title | Other complementary names |
| Description of the rule | Any reference to the vine variety, a locality or geographical name shall be prohibited on the labelling, the invoice and the listing particulars. |

# Other information

## Supporting material

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| --- | --- |
| File name: | cdc\_EDV-vin-origi-bugey BO-VF.pdf |
| Description | Specifications for Eau-de-vie de vin originating du Bugey |
| Model document | Product specification: |

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| File name: | NAF EDV-vin-Bugey 20170522.doc |
| Description: | Note from the French authorities |
| Model document | Other document |

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| File name: | cdc\_fine-du-bugey-modifications\_mai-2017.doc |
| Description: | Amended product specification |
| Model document | Other document |

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| File name: | FineBugey joe\_20150115\_0023.pdf |
| Description: | Decree approval Eau-de-vie de vin originaire du Bugey |
| Model document | Other document |

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| File name: | EDV-vin-origi-Bugey\_joe\_20150218\_0032.pdf |
| Description: | Amending Order Eau-de-vie de vin originaire du Bugey |
| Model document | Other document |

## Link to the product specification

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| Link | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-877abede-6ffd-4830-9994-de4dc0ff364f |