Transmission of a geographical indication for a spirit drink

Eau-de-vie de vin originaire du Languedoc

EU NO: PGI-FR-02067

Submitted on 28-05-2018

GIP

# Fact sheet

## Name and type

### Name (s)

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

### Category

4. Wine 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 | Comité Régional Interprofessionnel des eaux-de-vie du Languedoc |
| Legal status, size and composition (in the case of legal persons) | Trade association (Law of 21 March 1884 and Law of 12 March 1920) made up of proeducers from Languedoc. |
| Nationality | France |
| Address | 54 avenue de Montpellier34725 Saint-André de Sangonis |
| Country | France |
| Telephone | (33) (0) 466882498 |
| E-mail address (es) | vauvert@groupeudm.com |

### Intermediary’s details

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| Name of the intermediary | 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 SPFrance |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

### Details of interested parties

### Details of the competent control authority

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| Name of competent control authority | Institut National de l’Origine et de la Qualité (I.N.A.O) |
| Address | 12 Rue Henri Rol-Tanguy93555 — Montreuil-sous-Bois Cedex |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | info@inao.gouv.fr |

### Detailed information on the control bodies

## Description of the spirit drink

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| Heading — Name of the product | Eau-de-vie de vin originaire du Languedoc |
| Physical, chemical and/or organoleptic characteristics | 1 organoleptic characteristics“Eau-de-vie de vin originaire du Languedoc” maintains the aromatic notes present in the wine.2 Main physical and chemical characteristicsSpirits have a minimum content of volatile substances other than ethyl and methyl alcohol of 200 grams per hectolitre of pure alcohol.The 2-butanol content must be less than 5 grams per hectolitre of pure alcohol.The ethyl acetate content shall be less than 300 grams per hectolitre of pure alcohol.Eau-de-vie shall have a minimum alcoholic strength by volume of 40 % at the time of sale to the consumer. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | The wines used to produce “Eau-de-vie de vin originaire du Languedoc” are affected by the Mediterranean climate prevailing in the geographical area, with a particular balance between the alcoholic strength by volume and the rather low acidity. This low acidity contributes in particular to the originality in the wine spirits by making it possible to preserve better the floral notes expressed in the wine. Much attention is paid to the quality of the raw material. Wines intended for the production of “Eaux-de-vie de vin originaire du Languedoc” are subject to rigorous work and selection, which give rise to stringent standards for spirits: thus the 2-butanol content must be less than 5 grams per hectolitre of pure alcohol and the ethyl acetate content must be less than 300 grams per hectolitre of pure alcohol.The traditional distillation equipment used, whose alcohol efficiency is limited by the capacity of the boiler or the daily output of the equipment, also contribute to the respect of these analytical standards. They shall be made of copper at least in the part in contact with vapours. Owing to the catalytic properties of this metal, the aromas in the wines are perfectly expressed in the spirits, and certain undesirable compounds (sulphur derivatives, fatty acids, etc.) are removed.The distillation carried out at a alcoholic strength of 72% or less at the temperature of 20 ° C makes it possible to guarantee a high content of specific volatile substances, which is reflected in the nose by the aromatic intensity and in the mouth by the power and aromatic persistence. |

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| Heading — Name of the product | Wine spirit from white Languedoc |
| Physical, chemical and/or organoleptic characteristics | Organoleptic characteristics“Eau-de-vie de vin originaire du Languedoc” develops floral and slightly menthol aromas. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | “Eau-de-vie de vin originaire du Languedoc” ‘blanc’ (white) is an “Eau-de-vie de vin originaire du Languedoc” left to rest in tanks after distillation for a minimum period of 6 months prior to marketing.The preservation of these spirits, left to stand for at least 6 months in tanks made of inert material, enables the aromas derived from the distillation of wines to be developed. This is how the ‘blanc’ spirit develops floral aromas, with slight notes of menthol. |

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| Heading — Name of the product | Eau-de-vie de vin originaire du Languedoc vieillie sous bois |
| Physical, chemical and/or organoleptic characteristics | Organoleptic characteristics‘Eau-de-vie de vin originaire du Languedoc’ ‘vieillie sous bois’ (matured under wood), has an odour of vanilla in the nose with notes of cinnamon that evolve in the mouth towards woody, vanilla and liquorice nuances. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | Resting spirits under wood for a period of at least one year in barrels with limited capacity (maximum 600 l) and according to local custom (low share of new drums) favours oxidation with respect to the extraction of tannins. It also gives ‘Eau-de-vie de vin originaire du Languedoc’ its amber colour, with notes of cinnamon that evolve in the mouth towards woody, vanilla and liquorice nuances. |

## Define the geographical area

### Description of the defined geographical area

The grapes shall be harvested and vinified in the geographical area. The wines shall be distilled and the spirits raised in the geographical area.

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

Department of Aude:

Aigues-Vives, Ajac, Alaigne, Alet-les-Bains, Alzonne, Antugnac, Aragon, Argeliers, Argens-Minervois, Armissan, Arques, Arquettes-en-Val, Arzens, Auriac, Azille, Badens, Bages, Bagnoles, Barbaira, Belcastel-et-Buc, Berriac, La Bezole, Bizanet, Bize-Minervois, Blomac, Bouilhonnac, Bouriège, Bourigeole, Boutenac, Bram, Brenac, Brousses-et-Villaret, Brugairolles, Bugarach, Cabrespine, Campagne-sur-Aude, Camplong-d'Aude, Camps-sur-l'Agly, Canet, Capendu, Carcassonne, Cascastel-des-Corbières, Cassaignes, Castans, Castelnau-d'Aude, Castelreng, Caudebronde, Caunes-Minervois, Caunette-sur-Lauquet, Caunettes-en-Val, Caux-et-Sauzens, Caves, Cépie, Citou, Clermont-sur-Lauquet, Comigne, Conilhac-de-la-Montagne, Conilhac-Corbières, Conques-sur-Orbiel, Couffoulens, Couiza, Cournanel, Coursan, Courtauly, Coustaussa, Coustouge, Cruscades, Cubières-sur-Cinoble, Cucugnan, Cuxac-Cabardès, Cuxac-d'Aude, Davejean, Dernacueillette, La Digne-d'Amont, La Digne-d'Aval, Donazac, Douzens, Duilhac-sous-Peyrepertuse, Durban-Corbières, Embres-et-Castelmaure, Escales, Espéraza, Fa, Fabrezan, Fajac-en-Val, Félines-Termenès, Ferrals-les-Corbières, Festes-et-Saint-André, Feuilla, Fitou, Fleury, Floure, Fontcouverte, Fontiers-Cabardès, Fontiès-d'Aude, Fontjoncouse, Fournes-Cabardès, Fraisse-Cabardès, Fraissé-des-Corbières, Gaja-et-Villedieu, Gardie, Ginestas, Granès, Greffeil, Gruissan, Homps, Les Ilhes, Jonquières, Labastide-en-Val, Labastide-Esparbairenque, Ladern-sur-Lauquet, Lagrasse, Lairière, La Palme, La Redorte, Laroque-de-Fa, Lastours, Lauraguel, Laure-Minervois, Lespinassière, Leuc, Leucate, Lézignan-Corbières, Limousis, Limoux, Loupia, Luc-sur-Aude, Luc-sur-Orbieu, Magrie, Mailhac, Maisons, Malras, Malves-en-Minervois, Marcorignan, Marseillette, Mas-Cabardès, Mas-des-Cours, Massac, Mayronnes, Miraval-Cabardes, Mirepeisset, Missègre, Montazels, Montbrun-des-Corbières, Montclar, Montgaillard, Monthaut, Montirat, Montjardin, Montjoi, Montlaur, Montolieu, Montréal, Montredon-des-Corbières, Montséret, Monze, Moussan, Moussoulens, Mouthoumet, Moux, Narbonne, Névian, Port-la-Nouvelle, Ornaisons, Ouveillan, Padern, Palairac, Palaja, Paraza, Pauligne, Paziols, Pennautier, Pépieux, Peyriac-de-Mer, Peyriac-Minervois, Peyrolles, Pezens, Pieusse, Pomas, Pomy, Portel-des-Corbières, Pouzols-Minervois, Pradelles-Cabardès, Pradelles-en-Val, Preixan, Puichéric, Puilaurens, Puivert, Quillan, Quintillan, Raissac-d'Aude, Raissac-sur-Lampy, Rennes-le-Château, Rennes-les-Bains, Ribaute, Rieux-en-Val, Rieux-Minervois, Roquecourbe-Minervois, Roquefère, Roquefort-des-Corbières, Roquetaillade, Roubia, Rouffiac-d'Aude, Rouffiac-des-Corbières, Routier, Rouvenac, Rustiques, Saint-André-de-Roquelongue, Saint-Benoît, Saint-Couat-d'Aude, Saint-Couat-du-Razès, Saint-Denis, Sainte-Eulalie, Saint-Ferriol, Saint-Frichoux, Saint-Hilaire, Saint-Jean-de-Barrou, Saint-Jean-de-Paracol, Saint-Laurent-de-la-Cabrerisse, Saint-Louis-et-Parahou, Saint-Marcel-sur-Aude, Saint-Martin-des-Puits, Saint-Martin-de-Villereglan, Saint-Martin-le-Vieil, , Saint-Nazaire-d'Aude, Saint-Pierre-des-Champs, Saint-Polycarpe, Sainte-Valière, Saissac, Sallèles-Cabardès, Sallèles-d'Aude, Salles-d'Aude, Salsigne, Salza, La Serpent, Serres, Serviès-en-Val, Sigean, Soulatgé, Talairan, Taurize, Termes, Terroles, Thézan-des-Corbières, Tournissan, Tourouzelle, Tourreilles, Trassanel, Trausse, Trèbes, Treilles, Tuchan, Valmigère, Ventenac-Cabardès, Ventenac-en-Minervois, Véraza, Verzeille, Vignevieille, Villalier, Villanière, Villardonnel, Villar-en-Val, Villar-Saint-Anselme, Villarzel-Cabardès, Villarzel-du-Razès, Villebazy, Villedaigne, Villedubert, Villefloure, Villefort, Villegailhenc, Villegly, Villelongue-d'Aude, Villemoustaussou, Villeneuve-les-Corbières, Villeneuve-Minervois, Villerouge-Termenès, Villesèque-des-Corbières, Villesèquelande, Villetritouls, Vinassan.

Department of Gard:

Aigremont, Aigues-Mortes, Aigues-Vives, Aimargues, Aujargues, Bernis, Boissières, Bouillargues, Bragassargues, Brouzet-lès-Quissac, La Cadière-et-Cambo, Caissargues, La Calmette, Calvisson, Cannes-et-Clairan, Carnas, Caveirac, Clarensac, Combas, Congénies, Conqueyrac, Corconne, Crespian, Cros, Cruviers-Lascours, Dions, Domessargues, Durfort-et-Saint-Martin-de-Sossenac, Fons, Fontanès, Gailhan, Gajan, Gallargues-le-Montueux, Générac, Junas, Langlade, Lecques, Marguerittes, Milhaud, Monoblet, Montagnac, Montmirat, Montpezat, Moulézan, Mus, Nages-et-Solorgues, Nîmes, Orthoux-Sérignac-Quilhan, Parignargues, Pompignan, Poulx, Puechredon, Quissac, Rodilhan, Rogues, La Rouvière, Sainte-Anastasie, Saint-Clément, Saint-Côme-et-Maruéjols, Saint-Dionisy, Saint-Gilles, Saint-Hippolyte-du-Fort, Saint-Mamert-du-Gard, Saint-Roman-de-Codières, Saint-Théodorit, Salinelles, Sauve, Sommières, Souvignargues, Sumène, Uchaud, Vauvert, Vergèze, Vic-le-Fesq, Villevieille.

Department of Hérault:

Abeilhan, Adissan, Agde, Agel, Agonès, Aigne, Aigues-Vives, Les Aires, Alignan-du-Vent, Aniane, Arboras, Argelliers, Aspiran, Assas, Assignan, Aumelas, Aumes, Autignac, Azillanet, Babeau-Bouldoux, Baillargues, Balaruc-le-Vieux, Bassan, Beaufort, Beaulieu, Bédarieux, Bélarga, Berlou, Bessan, Béziers, Boisseron, Boisset, La Boissière, Le Bosc, Boujan-sur-Libron, Bouzigues, Brenas, Brignac, Brissac, Buzignargues, Cabrerolles, Cabrières, Campagnan, Campagne, Candillargues, Canet, Capestang, Cassagnoles, Castelnau-de-Guers, Castelnau-le-Lez, Castries, La Caunette, Causse-de-la-Selle, Causses-et-Veyran, Caussiniojouls, Caux, Cazedarnes, Cazevieille, Cazilhac, Cazouls-d'Hérault, Cazouls-lès-Béziers, Cébazan, Celles, Cers, Cessenon-sur-Orb, Cesseras, Ceyras, Clapiers, Claret, Clermont-l'Hérault, Colombiers, Combaillaux, Corneilhan, Coulobres, Cournonsec, Cournonterral, Creissan, Le Crès, Le Cros, Cruzy, Dio-et-Valquières, Espondeilhan, Fabrègues, Faugères, Félines-Minervois, Ferrals-les-Montagnes, Ferrières-les-Verreries, Ferrières-Poussarou, Florensac, Fontanès, Fontès, Fos, Fouzilhon, Fozières, Frontignan, Gabian, Galargues, Ganges, Garrigues, Gigean, Gignac, Gorniès, Grabels, La Grande-Motte, Guzargues, Hérépian, Jacou, Jonquières, Juvignac, Lacoste, Lagamas, Lansargues, Laroque, Lattes, Laurens, Lauret, Lauroux, Lavalette, Lavérune, Lespignan, Lézignan-la-Cèbe, Liausson, Lieuran-Cabrières, Lieuran-lès-Béziers, Lignan-sur-Orb, La Livinière, Lodève, Loupian, Lunas, Lunel, Lunel-Viel, Magalas, Maraussan, Margon, Marseillan, Marsillargues, Mas-de-Londres, Les Matelles, Mauguio, Maureilhan, Mérifons, Mèze, Minerve, Mireval, Mons, Montady, Montagnac, Montarnaud, Montaud, Montbazin, Montblanc, Montels, Montesquieu, Montferrier-sur-Lez, Montouliers, Montoulieu, Montpellier, Montpeyroux, Moulès-et-Baucels, Mourèze, Mudaison, Murles, Murviel-lès-Béziers, Murviel-lès-Montpellier, Nébian, Neffiès, Nézignan-l'Évêque, Nissan-lez-Enserune, Nizas, Notre-Dame-de-Londres, Octon, Olargues, Olmet-et-Villecun, Olonzac, Oupia, Pailhès, Palavas-les-Flots, Pardailhan, Paulhan, Pégairolles-de-Buèges, Pégairolles-de-l'Escalette, Péret, Pérols, Pézenas, Pézènes-les-Mines, Pierrerue, Pignan, Pinet, Plaissan, Les Plans, Poilhes, Pomérols, Popian, Portiragnes, Le Pouget, Poujols, Poussan, Pouzolles, Pouzols, Prades-le-Lez, Prades-sur-Vernazobre, Le Puech, Puéchabon, Puilacher, Puimisson, Puissalicon, Puisserguier, Quarante, Restinclières, Rieussec, Riols, Les Rives, Romiguières, Roquebrun, Roqueredonde, Roquessels, Rouet, Roujan, Saint-André-de-Buèges, Saint-André-de-Sangonis, Saint-Aunès, Saint-Bauzille-de-la-Sylve, Saint-Bauzille-de-Montmel, Saint-Bauzille-de-Putois, Saint-Brès, Saint-Chinian, Saint-Christol, Saint-Clément-de-Rivière, Sainte-Croix-de-Quintillargues, Saint-Drézéry, Saint-Étienne-d'Albagnan, Saint-Étienne-de-Gourgas, Saint-Félix-de-l'Héras, Saint-Félix-de-Lodez, Saint-Gély-du-Fesc, Saint-Geniès-des-Mourgues, Saint-Geniès-de-Fontedit, Saint-Georges-d'Orques, Saint-Guilhem-le-Désert, Saint-Guiraud, Saint-Hilaire-de-Beauvoir, Saint-Jean-de-Buèges, Saint-Jean-de-Cornies, Saint-Jean-de-Cuculles, Saint-Jean-de-Fos, Saint-Jean-de-la-Blaquière, Saint-Jean-de-Minervois, Saint-Jean-de-Védas, Saint-Just, Saint-Martin-de-Londres, Saint-Mathieu-de-Tréviers, Saint-Maurice-Navacelles, Saint-Michel, Saint-Nazaire-de-Ladarez, Saint-Nazaire-de-Pézan, Saint-Pargoire, Saint-Paul-et-Valmalle, Saint-Pierre-de-la-Fage, Saint-Pons-de-Thomières, Saint-Pons-de-Mauchiens, Saint-Privat, Saint-Saturnin-de-Lucian, Saint-Sériès, Saint-Thibéry, Saint-Vincent-de-Barbeyrargues, Salasc, Saturargues, Saussan, Saussines, Sauteyrargues, Sauvian, Sérignan, Servian, Sète, Siran, Soubès, Soumont, Sussargues, Teyran, Thézan-lès-Béziers, Tourbes, Tressan, Le Triadou, Usclas-d'Hérault, Usclas-du-Bosc, La Vacquerie-et-Saint-Martin-de-Castries, Vacquières, Vailhan, Vailhauquès, Valergues, Valflaunès, Valmascle, Valras-Plage, Valros, Vélieux, Vendargues, Vendémian, Vendres, Vérargues, Vias, Vic-la-Gardiole, Vieussan, Villeneuve-lès-Béziers, Villeneuve-lès-Maguelone, Villeneuvette, Villespassans, Villetelle, Villeveyrac, Viols-en-Laval, Viols-le-Fort.

Department of Pyrénées-Orientales:

L'Albère, Alénya, Amélie-les-Bains-Palalda, Ansignan, Arboussols, Argelès-sur-Mer, Arles-sur-Tech, Bages, Baho, Baillestavy, Baixas, Banyuls-dels-Aspres, Banyuls-sur-Mer, Le Barcarès, Bélesta, Bompas, Boule-d'Amont, Bouleternère, Le Boulou, Brouilla, Cabestany, Caixas, Calce, Calmeilles, Camélas, Campoussy, Canet-en-Roussillon, Canohès, Caramany, Casefabre, Cases-de-Pène, Cassagnes, Castelnou, Caudiès-de-Fenouillèdes, Cerbère, Céret, Claira, Clara, Collioure, Corbère, Corbère-les-Cabanes, Corneilla-la-Rivière, Corneilla-del-Vercol, Les Cluses, Elne, Espira-de-l'Agly, Espira-de-Conflent, Estagel, Estoher, Eus, Felluns, Fenouillet, Finestret, Fosse, Fourques, Glorianes, Ille-sur-Têt, Joch, Lansac, Laroque-des-Albères, Latour-Bas-Elne, Latour-de-France, Lesquerde, Llauro, Llupia, Marquixanes, Los Masos, Maureillas-las-Illas, Maury, Millas, Molitg-les-Bains, Montalba-le-Château, Montauriol, Montbolo, Montescot, Montesquieu-des-Albères, Montner, Mosset, Néfiach, Oms, Opoul-Périllos, Ortaffa, Palau-del-Vidre, Passa, Perpignan, Le Perthus, Peyrestortes, Pézilla-de-Conflent, Pézilla-la-Rivière, Pia, Planèzes, Pollestres, Ponteilla, Port-Vendres, Prats-de-Sournia, Prugnanes, Prunet-et-Belpuig, Rabouillet, Rasiguères, Reynès, Rigarda, Rivesaltes, Rodès, Saint-André, Saint-Arnac, Sainte-Colombe-de-la-Commanderie, Saint-Cyprien, Saint-Estève, Saint-Féliu-d'Amont, Saint-Féliu-d'Avall, Saint-Génis-des-Fontaines, Saint-Hippolyte, Saint-Jean-Lasseille, Saint-Jean-Pla-de-Corts, Saint-Laurent-de-Cerdans, Saint-Laurent-de-la-Salanque, Sainte-Marie, Saint-Marsal, Saint-Martin, Saint-Michel-de-Llotes, Saint-Nazaire, Saint-Paul-de-Fenouillet, Saleilles, Salses-le-Château, Le Soler, Sorède, Sournia, Taillet, Tarerach, Taurinya, Tautavel, Terrats, Théza, Thuir, Tordères, Torreilles, Toulouges, Tresserre, Trévillach, Trilla, Trouillas, Valmanya, Villelongue-de-la-Salanque, Villelongue-dels-Monts, Villemolaque, Villeneuve-de-la-Raho, Villeneuve-la-Rivière, Vinça, Vingrau, Vira, Vivès, Le Vivier.

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

### NUTS area

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| FR | FRANCE |
| FR8 | MEDITERRANEAN |
| FR81 | Languedoc-Roussillon |
| FR811 | Aude |
| FR812 | Gard |
| FR813 | Hérault |
| FR815 | Pyrénées-Orientales |

## Method for obtaining the spirit drink

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| Title — Type of method | Raw materials |
| Method | The spirit shall be obtained from the distillation of wine obtained from vines complying with the production conditions laid down in the specification for the controlled designation of origin ‘Languedoc’, with the exception of the the minimum sugar content of grapes and the yield, which is set for the spirit to 100 hectolitres of wine per hectare.At the time of distillation, the wines must show:— a total alcoholic strength by volume of between 9 and 15 %;— a total sulphur dioxide (SO2) content not exceeding 30 milligrams per litre for wine distilled with discontinuous distillation apparatus. |

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| Title — Type of method | Distillation |
| Method | The wine shall be distilled:— either in accordance with the principle of simple discontinuous distillation;— or in accordance with the principle of multi-stage distillation with reflux, either discontinuous or continuous.1 Simple discontinuous distillationThe distillation is carried out using stills consisting of a boiler, a head, and a gooseneck, with or without a water condenser, with a cooling coil and an alcoholmeter door.The head and the gooseneck must be made of copper.The total capacity of the boiler shall not exceed 40 hectolitres.The vapours from the wine raise and reach the head where they condense partially. Some of the vapours condense and flow back to the boiler while another part flows to the gooseneck and goes to the refrigerant at the exit of which the distillate will flow through the alcoholmeter door.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.A number of successive distillation operations may be carried out.2 multi-stage discontinuous distillation with refluxThe distillation is carried out by means of stills with a heater surmounted by a column, the water exchanger itself and a gooseneck bound with a condenser.All of the trays in the column are made of copper.The total capacity of the boiler shall not exceed 100 hectolitres.The column includes a maximum of 10 plates.The vapours from the wine rise and reach the trays where they partially condense. The vapours then progress towards the gooseneck, a part of them flows back to the water exchanger where it condenses and then back down into the column while another part of the vapours goes to the refrigerant at the outlet of which the distillate will flow.During distillation, the alcoholic strength of the distillate decreases. The beginning and ending fractions of the distillation may be separated from the spirit. If necessary, fractions of the beginning of distillation shall be disposed of while the distillation end fractions may be returned to the wine during one of the following distillations.3 Multi-stage continuous distillation with refluxThe distillation is carried out by means of columns containing horizontal trays ensuring the contact between the liquid flows and the gas flows crossing them against the current, through the use of bubbling elements, in the form of tunnels or caps. The columns comprise a zone of exhaustion in which the liquid to be distilled will partly lose its alcoholic content (which will pass into the vapour phase) and a concentration zone in which the vapours will be enriched in 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 returned to the upper part of the concentrating section.The tops of the concentration columns must be made of copper.The most volatile compounds are extracted from the distillate vapours via a degassing section, where appropriate,.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.All distillation shall be preceded by a cleaning of the apparatus with water, at least for the distillation column of the continuous distillation apparatus, or with steam or boiling water in the case of discontinuous distillation apparatus.At the end of the distillation process, the spirit produced has an alcoholic strength by volume not higher than 72 % at a temperature of 20 °C. |

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| Title — Type of method | Aging |
| Method | “White” spirit is left in tanks after distillation for a minimum period of 6 months before it is placed on the market.Aged spirit is aged in oak casks with a capacity of less than or equal to 600 litres for a minimum period of 1 year from the date of placing the product under wood.The minimum durations set out above are carried out without interruption, with the exception of operations necessary for the production of the goods. |

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| Title — Type of method | Finishing |
| Method | Adaptation of the colour by addition of caramel as well as sweetening with a view to completing the final taste are allowed in such a way that the effect on the obscuration of 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. |

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

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| Heading — Name of the product | Eau-de-vie de vin originaire du Languedoc |
| Detailed information on the geographical area or origin relevant for the link | 1 Natural factorsThe geographical area extends over the wine-growing departments of Languedoc-Roussillon, Pyrénées-Orientales, Aude, Hérault and West of Gard. It forms a large amphitheatre based in the north, with successive mountain ranges ranging from the Pyrenees to the Cévennes, down to the Mediterranean Sea through a diversity of geological situations, from the primary era to the quaternary era.The whole vineyard benefits from a Mediterranean environment with a climate characterised by hot and dry summers and mild winters, and a north-westerly and westerly wind speed (Mistral, producers and tramontane), or maritime (marine, Greek, Spanish) winds, the humidity of which moderates the excess heat of the summer. Rainfall increases with the altitude and distance of the sea from 400 mm to almost 1 000 mm per year.This climate variability, while remaining at the Mediterranean level, allows many vine varieties to be successfully planted, from the early to the latest ones, thus offering a very wide range of wine products.2 Human factorsAs a result of a long tradition, the production of eau-de-vie is currently carried out by a small number of producers in particular cellars, distillers or by cooperative cellars.This production therefore adds to the production of the designations of origin of Languedoc.The restructuring of the distilleries network has been very important in Languedoc and there are currently 4 distilleries in charge of distillation.The wines to be distilled, in relation to the soil and climate conditions, are generally of a high standard and derived from the varieties typical of Languedoc.Most of the distillation is carried out using columns, with a first column, known as the ‘depletion column’, which makes it possible to separate the water from all the other components. A second column, the “concentration column”, receives the vapours in the low part and separates the various elements according to their volatility. All of the distiller’s art will be to collect on a top floor, the “heart” of heating, which is made up of the best components. The spirits constitutes a maximum of 72 % vol.Some of the spirits are matured in oak barrels for a minimum period of 1 year in specific distilleries. |
| Specific characteristics of the spirit drink attributable to the geographical area | 1Historical elementsThe art of distillation has been developed in Languedoc since the 13th century with the provision of knowledge of Arab scientists and further studies by the professors at the Montpellier School of Medicine, but production will remain small until the 17th century.In one century trade underwent a fast development, either through the port of Sète, or via Bordeaux via the very new middle canal, towards many countries, the most important of which was the Netherlands, where there was a listing of spirits from Languedoc.Eau-de-vie du Languedoc was part of the composition of many liqueurs from “Montpellier”. Mr De Ballainvillier, in a text at the beginning of the 18th century, described the liqueurs that the city sold: the waters of the Queen of Hungary (flavoured as rosemary flowers ), cinnamon water, pomegranate syrup...At the beginning of the 19th century, the vineyards will undergo an important development with a preferential orientation towards the production of spirits, half of the wine income comes then from the distillation. 500,000 hectoliters of alcohol leave the port of Sète in 1804. The department of Hérault has more than a thousand distilleries. These evolutions were favored by the inventions of Jean-Edouard Adam, chemist at the Faculty of Medicine of Montpellier, who perfected distillation techniques.With the advent of the railways in the second half of the 19th century and a major demand for wine, the production of spirits will fall to the benefit of wine.However, distillation will continue to be important in view of the size of the vineyard and the numerous distilleries throughout Languedoc.The Designation of Origin ‘Eau-de-vie de vin originaire du Languedoc’ will be recognised in the Decree of 23 February 1942.2. Reputation‘Eau-de-vie de vin originaire du Languedoc’ appears in the product range of many wineries, whether for cooperatives or independent wine-growers. The spirits or vintage wines, white spirits or sometimes marketed after a very long aging, they all allow to appreciate the perfumes of this viticultural soil.Cellars, estates or distillers also use small quantities to mutate grape must for the production of Languedoc liqueur wine "Cartagena", served as an aperitif or dessert.The region’s restaurateurs and chocolatiers have set up recipes that integrate the ‘eau-de-vie de vin originaire du Languedoc’ or ‘Fine du Languedoc’, which bring about a fine complexity in their preparations.Finally, these regional products, which are part of local life, are the core of various tourism events (festivals, visits to cellars, tasting, etc.).3. Specificity of the product‘Eau-de-vie de vin originaire du Languedoc’ is produced using wines of high alcoholic strength, which retain aromatic notes in the wine.White spirit develops floral aromas, with slight notes of menthol.The spirit aged in wood has a flavour of vanilla with notes of cinnamon to the nose, that evolves in the mouth to woody nuances, vanilla and liquorice. |
| Causal link between the geographical area and the product | The distance from the Languedoc of the main consumption centres and the lack of fast transport prompted the region to look for ways of better exploiting wine products through the production of spirits.The presence of the Medical University in the town of Montpellier, at the heart of the vineyard, has constantly promoted the development of distillation techniques, and since the 1800s, distillation in a single passage instead of 5 to 6 made it possible to obtain spirits with a significant saving of time and energy.The main spirit produced, called "trois-six" and grading 85 ° Gay-Lussac, is thus at the origin of the ‘Eau-de-vie de vin originaire du Languedoc’These interactions between wines from grapes generally harvested at a high deree and with low acidity, appropriate distillation techniques, distillers’ know-how and good breeding make it possible to produce a distinctive spirit, either white or aged. The characteristics of the raw material, coupled with this know-how of the distillers, make it possible to obtain white spirits with floral aromas with menthol nuances. The ageing in oak casks of low capacity of the spirits exposed to the regional climate, and the hot and dry summers give them aromas of nuances reminiscent of cinnamon and liquorice. |

## Requirements under EU, national or regional legislation

## Supplement to geographical indication

## Specific rules on labelling

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| Title | Additional remarks |
| Description of the rule | The geographical indication “Eau-de-vie de vin originaire du Languedoc” may be supplemented by the word “white” for spirits left to rest in vats after distillation for a minimum period of 6 months prior to marketing.The names ‘Languedoc Fine’ or ‘Eau-de-vie de vin du Languedoc’ may be used as additional labelling terms. |

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| Title | Terms relating to ageing |
| Description of the rule | The following entries relating to an ageing period may complete the geographical indication ‘Eau-de-vie de vin originaire du Languedoc’ only on the following conditions:— The wording ‘VSOP’ for spirits aged at least 6 years;— the word ‘XO’ for spirits aged at least 10 years;— the mention of the distillation year for spirits aged at least 10 years old. |

# Other information

## Supporting documents

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| File name: | 20180507\_NAF\_Correctif-IG-EDV-Vin-Languedoc.doc |
| Description: | Note from the French authorities |
| 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-25934950-1758-4fff-9f8a-c03dabca13b9 |