Transmission of an established geographical indication of spirit drinks

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# Technical File

## Name and Type

### Name (s)

Fine Bordeaux

### Category

4 Wine spirit

### Applicant country (ies)

France

### Language application:

French

### Geographical indication type:

PGI — Protected Geographical Indication

## Contact details

### Applicant name and title

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| Applicant name and title | SYNDICAT VITICOLE DES AOC BORDEAUX et BORDEAUX SUPERIEUR |
| Legal status, size and composition (in the case of legal persons) | A trade union governed by the Labour Code, made up of operators of vineyards holding harvest declaration for ‘Fine Bordeaux’ |
| Nationality | France |
| Address | MAISON DES BORDEAUX1 route de PasquinaF-33750 BEYCHAC-AND CAILLAU |
| Country | France |
| Phone | (33) (0) 5 57 97 19 23 |
| Email (s) | contact@maisondesbordeaux.com |

### Interim details

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| --- | --- |
| Intermediate name | Ministère de l'agriculture, de l'agroalimentaire et de la forêt |
| Address | Direction générale de la performance économique et environnementale des entreprises (DGPE)Bureau du vin et des autres boissons3 Rue Barbet de JouyF-75349 Paris Cedex 07 SP |
| Country | France |
| Phone | (33) (0) 1 49 55 49 55 |
| Email (s) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

### Added parts details

### Competent authorities control authorities

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| Competent control authority name | Institut National de l'Origine et de la Qualité (INAO) |
| Address | 12, rue Henri Rol-TanguyTSA 30003F-93555 Montreuil-sous-Bois Cedex |
| Country | France |
| Phone | (33) (0) 1 73 30 38 00 |
| Email (s) | info@inao.gouv.fr |

### Control bolting details

## Description of the spirit drink

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| Title - Product name | Fine Bordeaux |
| Physical, chemical and/or organoleptic organoleptic characteristics | 1 organoleptic characteristics:Fine Bordeaux is amber coloured.It is characterised by an intense, subtle and delicate nose and fruity and floral aroma (honey) containing notes of citrus, fresh butter and vanilla, as well as a quiet touching button characterised by a homogeneous set. In the mouth, attack is soft and sweet, with a loose mouth, a degree of power and generosity. Marked by the fruity aromatic characteristics detected on the nose, the end of the mouth is persistent and flexible, the fruity aroma of the palace.2 Physical, chemical:Spirits have a minimum content of volatile substances other than ethyl and methyl alcohol of 350 grams per hectolitre of pure alcohol.At the time of sale to the consumer, the alcohol spirit shall have a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (compared to spirit drinks of the same category) | Fine Bordeaux is a spirit obtained from the distillation of wine from white varieties in vineyards that meet the main production conditions for the ‘Bordeaux’ PDO. The white varieties used, in particular the ugni blanc B, are characterised by high productivity and late maturity, which allows the production of low-alcoholic distillation wines and acids. Acidity allows wines to preserve naturally during the winter until distillation, and the low alcoholic strength leads to a good concentration of the aromas they contain.Wines shall be distilled according to the principle of simple discontinuous distillation and shall be carried out in defined appliances in which the boiler and the parts in contact with the vapours are copper. Thanks to the catalytic properties of this material, the type of appliance and the mode of heating to naked flames in the second pass and the quality requirements of the raw material required by the batch distillation method, the aromas contained in the wines are perfectly expressed in the spirits. Distillation is carried out at an alcoholic strength by volume of between 65 % and 72 %, ensuring a high level of specific volatile substances, which results in the nose through its aromatic and potable intensity and its aromatic persistence.It is a minimum of one year aged one in a oak vessel of less than or equal to 600 litres capacity. The ageing of oak in flats with limited capacity gives ‘Fine Bordeaux’ its amber colour and specific fruity aromas (citrus), floral (honey), fresh butter and vanilla and a small, well-melted button.The location of the housings allows for exposure of the spirits to the climatic conditions of the area and helps to give them a sweet and sweat character. |

## Geographical area

### Description of the final geographical area

The grapes shall be produced, harvested, vinified in the geographical area. The white wines are distilled in the geographical area. The spirits are grown in the geographical area.

The geographical area comprises the territory of the geographical area of the “Bordeaux” PDO, which comprises the following municipalities in the department of Gironde:

Abzac, Aillas, Ambarès-et-Lagrave, Ambès, Anglade, Arbanats, Arbis, Arcins, Arsac, Artigues-près-Bordeaux, Arveyres, Asques, Aubiac, Aubie-et-Espessas, Auriolles, Auros, Avensan, Ayguemorte-les-Graves, Bagas, Baigneaux, Barie, Baron, Barsac, Bassanne, Bassens, Baurech, Bayas, Bayon-sur-Gironde, Bazas, Beautiran, Bégadan, Bègles, Béguey, Bellebat, Bellefond, Belvès-de-Castillon, Bernos-Beaulac, Berson, Berthez, Beychac-et-Caillau, Bieujac, Birac, Blaignac, Blaignan, Blanquefort, Blasimon, Blaye, Blésignac, Bommes, Bonnetan, Bonzac, Bordeaux, Bossugan, Bouliac, Bourdelles, Bourg, Branne, Brannens, Braud-et-Saint-Louis, Brouqueyran, Bruges, Budos, Cabanac-et-Villagrains, Cabara, Cadarsac, Cadaujac, Cadillac, Cadillac-en-Fronsadais, Camarsac, Cambes, Camblanes-et-Meynac, Camiac-et-Saint-Denis, Camiran, Camps-sur-l’Isle, Campugnan, Canéjan, Cantenac, Cantois, Capian, Caplong, Carbon-Blanc, Cardan, Carignan-de-Bordeaux, Cars, Cartelègue, Casseuil, Castelmoron-d’Albret, Castelnau-de-Médoc, Castelviel, Castets-en-Dorthe, Castillon-de-Castets, Castillon-la-Bataille, Castres-Gironde, Caudrot, Caumont, Cauvignac, Cavignac, Cazats, Cazaugitat, Cénac, Cenon, Cérons, Cessac, Cestas, Cézac, Chamadelle, Cissac-Médoc, Civrac-de-Blaye, Civrac-de-Dordogne, Civrac-en-Médoc, Cleyrac, Coimères, Coirac, Comps, Coubeyrac, Couquèques, Courpiac, Cours-de-Monségur, Cours-les-Bains, Coutras, Coutures, Créon, Croignon, Cubnezais, Cubzac-les-Ponts, Cudos, Cursan, Cussac-Fort-Médoc, Daignac, Dardenac, Daubèze, Dieulivol, Donnezac, Donzac, Doulezon, Escoussans, Espiet, Etauliers, Eynesse, Eyrans, Eysines, Faleyras, Fargues, Fargues-Saint-Hilaire, Flaujagues, Floirac, Floudès, Fontet, Fossés-et-Baleyssac, Fours, Francs, Fronsac, Frontenac, Gabarnac, Gaillan-en-Médoc, Gajac, Galgon, Gans, Gardegan-et-Tourtirac, Gauriac, Gauriaguet, Générac, Génissac, Gensac, Gironde-sur-Dropt, Gornac, Gours, Gradignan, Grayan-et-l’Hôpital, Grézillac, Grignols, Guillac, Guillos, Guîtres, Haux, Hure, Illats, Isle-Saint-Georges, Izon, Jau-Dignac-et-Loirac, Jugazan, Juillac, La Brède, La Lande-de-Fronsac, La Réole, La Rivière, La Roquille, La Sauve, Labarde, Labescau, Ladaux, Lados, Lagorce, Lalande-de-Pomerol, Lamarque, Lamothe-Landerron, Landerrouat, Landerrouet-sur-Ségur, Landiras, Langoiran, Langon, Lansac, Lapouyade, Laroque, Laruscade, Latresne, Lavazan, Le Bouscat, Le Fieu, Le Haillan, Le Nizan, Le Pian-Médoc, Le Pian-sur-Garonne, Le Pout, Le Puy, Le Taillan-Médoc, Le Tourne, Le Verdon-sur-Mer, Léogeats, Léognan, Les Artigues-de-Lussac, Les Billaux, Les Eglisottes-et-Chalaures, Les Esseintes, Les Lèves-et-Thoumeyragues, Les Peintures, Les Salles, Lesparre-Médoc, Lestiac-sur-Garonne, Libourne, Lignan-de-Bazas, Lignan-de-Bordeaux, Ligueux, Listrac-de-Durèze, Listrac-Médoc, Lormont, Loubens, Loupes, Loupiac, Loupiac-de-la-Réole, Ludon-Médoc, Lugaignac, Lugasson, Lugon-et-l’Ile-du-Carnay, Lussac, Macau, Madirac, Maransin, Marcenais, Marcillac, Margaux, Margueron, Marimbault, Marions, Marsas, Martignas-sur-Jalle, Martillac, Martres, Masseilles, Massugas, Mauriac, Mazères, Mazion, Mérignac, Mérignas, Mesterrieux, Mombrier, Mongauzy, Monprimblanc, Monségur, Montagne, Montagoudin, Montignac, Montussan, Morizès, Mouillac, Mouliets-et-Villemartin, Moulis-en-Médoc, Moulon, Mourens, Naujac-sur-Mer, Naujan-et-Postiac, Néac, Nérigean, Neuffons, Noaillac, Noaillan, Omet, Ordonnac, Paillet, Parempuyre, Pauillac, Pellegrue, Périssac, Pessac, Pessac-sur-Dordogne, Petit-Palais-et-Cornemps, Peujard, Pineuilh, Plassac, Pleine-Selve, Podensac, Pomerol, Pompéjac, Pompignac, Pondaurat, Porchères, Portets, Préchac, Preignac, Prignac-en-Médoc, Prignac-et-Marcamps, Pugnac, Puisseguin, Pujols, Pujols-sur-Ciron, Puybarban, Puynormand, Queyrac, Quinsac, Rauzan, Reignac, Rimons, Riocaud, Rions, Roaillan, Romagne, Roquebrune, Ruch, Sablons, Sadirac, Saillans, Saint-Aignan, Saint-André-de-Cubzac, Saint-André-du-Bois, Saint-André-et-Appelles, Saint-Androny, Saint-Antoine, Saint-Antoine-du-Queyret, Saint-Antoine-sur-l’Isle, Saint-Aubin-de-Blaye, Saint-Aubin-de-Branne, Saint-Aubin-de-Médoc, Saint-Avit-de-Soulège, Saint-Avit-Saint-Nazaire, Saint-Brice, Saint-Caprais-de-Blaye, Saint-Caprais-de-Bordeaux, Saint-Christoly-de-Blaye, Saint-Christoly-Médoc, Saint-Christophe-de-Double, Saint-Christophe-des-Bardes, Saint-Cibard, Saint-Ciers-d’Abzac, Saint-Ciers-de-Canesse, Saint-Ciers-sur-Gironde, Sainte-Colombe, Saint-Côme, Sainte-Croix-du-Mont, Saint-Denis-de-Pile, Saint-Emilion, Saint-Estèphe, Saint-Etiennede-Lisse, Sainte-Eulalie, Saint-Exupéry, Saint-Félix-de-Foncaude, Saint-Ferme, Sainte-Florence, Sainte-Foy-la-Grande, Sainte-Foy-la-Longue, Sainte-Gemme, Saint-Genès-de-Blaye, Saint-Genès-de-Castillon, Saint-Genès-de-Fronsac, Saint-Genès-de-Lombaud, Saint-Genis-du-Bois, Saint-Germain-de-Grave, Saint-Germain-de-la-Rivière, Saint-Germain-d’Esteuil, Saint-Germain-du-Puch, Saint-Gervais, Saint-Girons-d’Aiguevives, Sainte-Hélène, Saint-Hilaire-de-la-Noaille, Saint-Hilaire-du-Bois, Saint-Hippolyte, Saint-Jean-de-Blaignac, Saint-Jean-d’Illac, Saint-Julien-Beychevelle, Saint-Laurent-d’Arce, Saint-Laurent-des-Combes, Saint-Laurent-du-Bois, Saint-Laurent-du-Plan, Saint-Laurent-Médoc, Saint-Léon, Saint-Loubert, Saint-Loubès, Saint-Louis-de-Montferrand, Saint-Macaire, Saint-Magne-de-Castillon, Saint-Maixant, Saint-Mariens, Saint-Martial, Saint-Martin-de-Laye, Saint-Martin-de-Lerm, Saint-Martin-de-Sescas, Saint-Martin-du-Bois, Saint-Martin-du-Puy, Saint-Martin-Lacaussade, Saint-Médard-de-Guizières, Saint-Médard-d’Eyrans, Saint-Médard-en-Jalles, Saint-Michel-de-Fronsac, Saint-Michel-de-Lapujade, Saint-Michel-de-Rieufret, Saint-Morillon, Saint-Palais, Saint-Pardon-de-Conques, Saint-Paul, Saint-Pey-d’Armens, Saint-Pey-de-Castets, Saint-Philippe-d’Aiguille, Saint-Philippe-du-Seignal, Saint-Pierre-d’Aurillac, Saint-Pierre-de-Bat, Saint-Pierre-de-Mons, Saint-Quentin-de-Baron, Saint-Quentin-de-Caplong, Sainte-Radegonde, Saint-Romain-la-Virvée, Saint-Sauveur, Saint-Sauveur-de-Puynormand, Saint-Savin, Saint-Selve, Saint-Seurin-de-Bourg, Saint-Seurin-de-Cadourne, Saint-Seurin-de-Cursac, Saint-Seurin-sur-l’Isle, Saint-Sève, Saint-Sulpice-de-Faleyrens, Saint-Sulpice-de-Guilleragues, Saint-Sulpice-de-Pommiers, Saint-Sulpice-et-Cameyrac, Sainte-Terre, Saint-Trojan, Saint-Vincent-de-Paul, Saint-Vincent-de-Pertignas, Saint-Vivien-de-Blaye, Saint-Vivien-de-Médoc, Saint-Vivien-de-Monségur, Saint-Yzan-de-Soudiac, Saint-Yzans-de-Médoc, Salaunes, Salignac, Salleboeuf, Samonac, Saucats, Saugon, Sauternes, Sauveterre-de-Guyenne, Sauviac, Savignac, Savignac-de-l’Isle, Semens, Sendets, Sigalens, Sillas, Soulac-sur-Mer, Soulignac, Soussac, Soussans, Tabanac, Taillecavat, Talais, Talence, Targon, Tarnès, Tauriac, Tayac, Teuillac, Tizac-de-Curton, Tizac-de-Lapouyade, Toulenne, Tresses, Uzeste, Valeyrac, Vayres, Vendays-Montalivet, Vensac, Vérac, Verdelais, Vertheuil, Vignonet, Villandraut, Villegouge, Villenave-de-Rions, Villenave-d’Ornon, Villeneuve, Virelade, Virsac, Yvrac.

### NUTS area

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| FR | FRANCE |
| FR6 | SOUTH-WEST |
| FR61 | Aquitaine |
| FR612 | Gironde |

## Method for obtaining the spirit drink

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| Title - Type of method | Raw material |
| Method | The spirit is obtained from the distillation of wine:• come from the following white varieties:— main varieties, at a rate of at least 70 %: Colombard B, Semillon B, Ugni blanc B.,— ancillary variety: Merlot blanc B up to a maximum of 30 %.• vines complying with the production conditions laid down in the terms of reference of the “Bordeaux” PDO, except for the number of buds per hectare, the maximum parcel load and the yield;• the number of buds per hectare is limited to 80 000;• the maximum annual yield is 150 hectolitres of wine per hectare.Only wines which have not been enriched and which have not been added to sulphur dioxide may be used.At the time of distillation, the wines with the lees present:* a natural alcoholic strength by volume of between 8 and 12 %;
* a maximum volatile acidity of 15 milliequivalents (i.e. 0,73 grams of H2SO4) per litre;
* a total sulphur dioxide (SO2) content not exceeding 20 milligrams per litre.
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| Title - Type of method | Distillation |
| Method | The wine is distilled in accordance with the principle of simple discontinuous distillation, known as the double-distilled distillation.The distillation is carried out using a still consisting of a boiler, a still head, a swan’s neck with or without a wine heater or a water condenser, and a coil with a refrigerating device.The boiler, the marquee, the swan neck 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.However, boilers with a higher capacity may be used, provided that they are reserved exclusively for the first heating operation with a view to obtaining scrubs (“brouillis”), that their total capacity does not exceed 140 hectolitres, with a tolerance of 5 %, and that the volume of wine used does not exceed 120 hectolitres per heating.The wine is heated in the boiler with bare flame by gas, wood or coal. For the first time only, heating can also be done by introducing water vapour in a double outer jacket or a tubular exchanger; direct injection of steam into the distillation product is prohibited.The vapours from the wine raise and win the marquee where they condense partially. Part of it goes back to the boiler after condensation and another part of the vapours borrows the swan neck and direct to the condenser, which will flow the distillate.This method includes the sequence of two ‘heating’ stages:• the first consists of the distillation of the fermented mash and provides for the removal of the scrubs after distillation of the products from the beginning and end of the distillation (also known as ‘flegmes’);• the second-so called “repasse” or “bone chauffe” consists of the distillation of the wheelbarrows and enables the spirit to be obtained.In the first or second heating forms may be added to the wine or to the grazing of the beginning and end of previous distillations of previous distillations, not retained as a spirit.Wine distillation for a given wine year shall be carried out before 1 April of the year following that in which they were harvested.The spirits produced present in the daily supply manifold, at the end of the distillation process, with an alcoholic strength by volume of between 65 % and 72 % at a temperature of 20 °C. |

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| Title - Type of method | Rearing |
| Method | The aged spirits are reared in ageing housings where the humidity and temperature are naturally regulated without installation other than insulation and ventilation of rooms.Aged spirits are kept in oak casks with a capacity of less than or equal to 600 litres, for a minimum period of 12 months from 1 April following distillation.The aged spirits, for which the vintage of the vintage year of the grapes is claimed, are kept in oak casks of at least ten years.The minimum duration set out above must be uninterrupted, with the exception of any handling necessary for making the products. |

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| Title - Type of method | Finishing |
| Method | Only the following methods are allowed:* - adapting the colour by means of caramel,
* Sweetening using the products defined in point 3 (a) of Annex 1 to Regulation (EC) No 110/2008 in order to complete the final taste,
* the addition of infusion of oak wood chips into hot water.

Their effect on the obscuration of the spirit is less than or equal to 4 % vol. the obscuration, expressed in vol., is obtained by the difference between the real alcoholic strength and the gross alcoholic strength by volume.Wood chip infusion is a traditional method: the species of wood used shall conform to that of the dwellings recorded in the data sheet and, where appropriate, the infusion shall be stabilised by the addition of spirit corresponding to the spirit of destination. |

## Link with the geographical environment of origin

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| Title - Product name | Fine Bordeaux |
| Details of the geographical area or origin relevant to the link | 1) Natural factorsThe geographical area enjoys a relatively homogeneous privileged climatic conditions for wine production, with a situation near large bodies of water (the Atlantic Ocean, the Gironde estuary, the valleys of the Garonne and Dordogne), which play an important role in creating a significant role. Ocean influences on the spring frost are blurring, however, as we move away from the sea and the large valleys, and we are approaching the massifs of the heaths, Saintonge and the double Périgord. These particularities explain the low location of the vine in the north-east and south-south-west extremities of the geographical area.It covers the territory of 501 of the 542 municipalities of the department of Gironde, excluding the south-west of the department, with no wine-growing role, and forestry.Precipitation is well spread over the year, averaging between 700 millimetres and 800 millimetres per year. The climate, which is unpredictable and accompanied by some years of a few rainy depressions, or, on the contrary of hot and very sunny seasons, is the cause of the year of vintage effect.The larger geographical wine area of controlled origin in France, the countryside of Bordelais, whether urban, peri-urban or rural, is still marked by viticulture and is broken down into several shades of origin.The Gironde shall be dredged by the two catchment areas of the Dordogne in the north and Garonne to the south, which unite at the level of the Bec d’Ambès to form the Gironde estuary. Three large sets are thus defined: the Gironde on the right bank of the Dordogne and the estuary, the limited area of the Dordogne to the north and the Garonne to the south, and the left bank of the Garonne and estuary.The geological formations supporting the Bordeaux vineyard are relatively undiversified. On the basis, in the north, the Jura and Cretaceae from the Charentaise edge of the Aquitaine basin, they belong exclusively to Tertiary and Quaternary. These are mainly marl, molasse and limestone of the Eocene and Oligocene, and Gravely-sandy sandy loam formations, often masked by silt cover.The soils of these formations are diversified while making up large blocks. On tertiary education, brown clay soils predominate. The sometimes thick superficial formations of several metres (gravelas between Garonne and Dordogne, and wind-blown silts, locally known as ‘boulbènes’) are common. Along the rivers, the gravelly deposits are well-drained, hot and perfect terraces for the vine. Finally, the alluvial deposits in recent soils, where clay dominates, are ‘palus’ soils.(2) Human factorsConfidential production at the level of the Gironde department where only 325 hectares are planted in Ugni blanc and Colombard, which are the vine varieties mainly used for the production of Fine Bordeaux, the annual average for the last 40 years is in the order of 260 hectolitres. In the mid-1990s, four operators were identified. In 2012, three declarants deliver to the Distilleries Vinicoles du Blayais.The ‘Fine Bordeaux’ market is small but stable. This production is currently distilled by the Distillerie Vinicole du Blayais de Marcillac (within the production area).3) historical elementsWhile the wine-growing area in Bordelais region has been known since antiquity, the development of vineyard culture has been heavily conditioned by the preferential trade relations of Bordeaux with England and then Holland, leading to the establishment of a powerful trading structured around the port of Bordeaux (DION, R. Histoire de la vigne et du vin en France : des origines au XIXème siècle, 1959).These exchanges have historically led and encouraged technical innovation and the introduction of new processes. The Dutch authorities thus introduced the distillation of the wine spirits in the 17th century for the manufacture of what their dealers called a ‘brandewijn’, which later became the brandy.At the end of the 19th century, the spirits distilled in the Gironde are eligible for the denomination Cognac, which then designates the spirit of a large commercial region and may be used until Bordeaux (according to a judgment of the Court of Bordeaux of 11 August 1886, confirmed by the Court of Cassation’s Civil Division of 21 July 1888).At the beginning of the 20th century, during the administrative recognition of the first designations of origin, the winegrowers in the Hauts of Gironde in the north of the department refused to be included in the designated area of Cognac and accepted their integration into the “Bordeaux” designation on 19 February 1911.In February 1942, the regulated designation of origin ‘Eau-de-vie d’Aquitaine’ was defined by decree and extended to eight departments in south-western France. In 1974, ‘Fine Bordeaux’ was given a more specific designation for Borleais wine-growing. The vine varieties are limited to the white Ugni, the Colombard and the Sémillon at the minimum proportion of 70 % and the Merlot white, up to a maximum of 30 %.The distillation is carried out by means of a stilc, which is similar to the stills. |
| Specific characteristics of the spirit drinks | 1) Grandfathering and reputationWhile Fine Bordeaux production is substantial in the 1970s, it gradually fell in the 1980s to the benefit of wines with a registered designation of origin for almost disappearing at the turn of the 21st century. For some years now, there has been a renewed interest in this product which leads traders to promote them through vintage products and to apply for their production.(2) organoleptic characteristicsFine Bordeaux is a wine spirit produced by double distillation which has undergone, at least, one year of ageing, containing oak wood. The rearing gives him an amber colour. In the nose, the fruity aromas of citrus fruit are very present. The end of the mouth is persistent and flexible, with aromas of honey.3) Physico-chemical characteristicsOn leaving the still, the spirit must have an alcoholic strength by volume of between 65 and 72 %.The alcoholic strength by volume is at least 40 % with a total quantity of volatile substances other than alcohol, at least 350 grams per hectolitre of pure alcohol. |
| Causal link between the geographical area and the product | Since the designation in 1974 was recognised, authorisation tastings have been put in place, which brought operators together around a characteristic product. The distinction between “Fine Bordeaux” and “Eaux-de-vie d’Aquitaine” made it possible to refocus production on varieties adapted to the soils of the Bordeaux region, which historically took part in the reputation of the product. The white varieties used, in particular the white B Ugni white, are characterised by high productivity and late maturity, which allow the production of low-alcoholic distillation wines and acids. Acidity allows wines to preserve naturally during the winter until distillation, and the low alcoholic strength leads to a good concentration of the aromas that they contain after distillation.By the same token, the distillation methods, by setting aside the distillation columns, have made it possible to preserve and develop the specific aromas of the ‘Fine Bordeaux’. Distillation at an alcoholic strength by volume of between 65 % and 72 % is therefore relatively low, ensures a high level of specific volatile substances, which results in its aromatic and aromatic intensity in the mouth by the strength and persistence of the aromatic.Historically, ageing has been carried out in oak barrels for a limited capacity, at least for one year, allowing the colour to develop and the development of specific, fruity (citrus) and floral aromas (honey) with fresh butter and vanilla notes as well as a quiet touching button. The location of the housing allows for exposure of the spirits to the climatic conditions of the area and helps to give them a sweet and sweat character.The emergence of new markets for Bordeaux wines has led to a revival of the production of Fine Bordeaux. The region therefore offers consumers a full range of products which, since the 17th century, have ensured their reputation and maintained their know-how. |

## Requirements in EU, national or regional

## Supplement to the geographical indication

## Specific labelling rules

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| Title | Terms relating to ageing |
| Description of the rule | The following terms relating to the duration of ageing may not be added to the geographical indication ‘Fine Bordeaux’ unless the following conditions are met:— the words ‘Vieille Fine’ for spirits aged at least 4 years old;— the word “VSOP”, for spirits aged at least 4 years;— the term “Napoléon” for spirits aged at least 6 years; The words ‘XO’ or ‘Hors d’âge’ for spirits aged at least 10 years old;— the year in which the grapes were harvested for 10 spirits aged at least. |

# Other information

## Supporting material

## Link to the product specification

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| Link | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-c885912f-a2d5-4648-b83f-51d6ea08ce63 |