Transmission of a  
 geographical indication for a spirit drink

Framboise d’Alsace  
 No EU: PGI-FR-01984  
 Sent 20-08-2018  
 PGI

**1Technical iche**

1. Designation and type
2. Name (s)

Framboise d’Alsace

1. Category

9. Fruit spirit

1. Country of applicant

France

1. Language of the request:

French

1. Type of geographical indication:

PGI — Protected Geographical Indication

1. Contact details
2. Name and position of the applicant

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| Name and position of the applicant | Syndicat des Distillateurs et des Liquoristes d’Alsace |
| Legal status, size and composition (in the case of legal persons) | Trade association composed of fruit producers, fruit traders, brewers and distillers involved in the development of the spirit drinks in Alsace |
| Nationality | France |
| Address | 12 Avenue de la Foire des Vins  68000 Colmar  France |
| Country | France |
| Telephone | (33) (0) 783312437 |
| E-mail address (es) | [syndicatdistillateuralsace@gmail.com](mailto:syndicatdistillateuralsace@gmail.com) |

1.2.2Intermediary’s contact details

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| Name of the intermediary | Ministère de l’agriculture et de l'alimentation |
| Address | Direction Générale de la Performance Economique et Environnementale des Entreprises (DGPE)  Bureau du vin et des autres boissons  3 Rue Barbet de Jouy  75349 Paris Cedex 07 SP  France |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

1. Contact details of interested parties
2. Details of the competent supervisory authority

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| Name of competent regulatory body | Institut national de l'origine et de la qualité (INAO) |
| Address | 12 rue Henri Rol-Tanguy  93555 Montreuil-sous-Bois  France |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | [info@inao.gouv.fr](mailto:info@inao.gouv.fr) |

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

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| **Heading - Name of the product** | Framboise d’Alsace |
| **Physical, chemical and/or organoleptic characteristics** | 1. Organoleptic characteristics:   This white spirit is clear, bright and transparent.  The odour and taste characteristics of this spirit refund the raspberry with power and persistence.   1. Physico-chemical characteristics:   ‘Framboise d’Alsace’, when placed on the market for sale to the consumer, must have a minimum alcoholic strength by volume of 45 %. |
| **Specific characteristics (in comparison with other spirit drinks of the same category** | ‘Framboise d’Alsace’ is a spirit prepared from red raspberries which have been received at maturity and without microbial deterioration.  The varieties used to produce ‘Framboise d’Alsace’ (red flesh raspberries of the Rubus idaeus L. species) and maceration without the addition of sugar make it possible to obtain must with the very high aromatic potential which is fully expressed during distillation.  The types of stills used and the batch distillation method, with an alcoholic strength by volume between 60 % and 80 %, make it possible to concentrate the aromatic potential of the fruit mash.  The presence of copper in contact with vapours enables the removal of undesirable flavours.  Spirits are therefore characterised by a great aromatic richness.  In addition, in order to make this aromatic power up to the consumer, the spirits shall be presented at a minimum alcoholic strength by volume of 45 %.  Finally, the spirits are not coloured to preserve the characteristics of white spirit and their appearance, clear, bright and transparent. |

1. Define the geographical area
2. Description of the defined geographical area

The maceration of the fruit, the distillation of fruit must, the rest period and the finishing of the spirits are carried out on the territory of all the municipalities of the Region of Alsace spread over the two departments of the Rhine and the Upper Rhine.

1. NUTS area

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| FR | FRANCE |
| FR4 | EAST |

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| FR42 | Alsace |
| FR421 | Bas-Rhin |
| FR422 | Haut-Rhin |

**1.5. Method for obtaining the spirit drink**

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| **Title - Type of method** | Fruit varieties |
| **Method** | The fruit used shall be exclusively grown in red raspberries of the species Rubus idaeus L. |

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| **Title - Type of method** | Maceration |
| **Method** | Any addition or concentration to increase the natural sugar content of raspberries used shall be prohibited.  Maceration shall be carried out with ethyl alcohol of agricultural origin or spirit drinks of the fruit spirit, fruit spirit, marc spirit and wine spirit. |

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| **Title - Type of method** | Distillation |
| **Method** | The must before distillation must have the following characteristics:   * a red colour, reflecting the good ripeness of the fruit; * an aspect and smell demonstrating good microbiological and health quality.   The mash is distilled according to the principle of discontinuous distillation, either simple or multi-staged with reflux.  1 Simple batch distillation  The still consists of a ‘cucurbite’ boiler, a marquee, a swan neck, with or without a water condenser, and a coil with a refrigerating device.  All the parties in contact with the vapours upstream of the swan neck must be made of copper: Cucurbite and tent.  The total capacity of the still shall not exceed 25 hectolitres.  The presence of a copper catalyst is allowed in order to trap ethyl carbamate.  The fruit mash is heated in the boiler to the naked light or by the introduction of water vapour in a double outer envelope.  The vapours from the must amount to and win the marquee where they condense partially. Part of the vapours are dense and reflect on cucurbite whereas another part of the vapours follows a swan of swan and is heading towards the condenser when the distillate is released (this is the phenomenon of downgrading).  This method consists of a sequence of two steps:   * the first consists of the distillation of the must and makes it possible to obtain the scrubs; * the second consists of the distillation of the scrubs and allows the spirit to be obtained.   The alcoholic strength of the distillation plant is decreasing during distillation and fractions of the beginning and end of distillation may be separated according to the alcoholic strength by volume. In the second distillation, fractions of the beginning of distillation shall be systematically removed and distillation fractions shall be separated from the spirit and may be reintroduced with the fruit mash or with the bush in one of the following distillations.  2 multi-stage graduated distillation with reflux  The distillation is carried out by stills consisting of a ‘cucurbite’ boiler and a column with a minimum of 3 trays. The column is topped by a water exchanger, followed by a swan neck connected to a condenser.  All the parties in contact with the vapours upstream of the swan neck must be made of copper: cucurbite, column and trays.  The presence of a copper catalyst is allowed in order to trap ethyl carbamate.  The trays and heat exchanger can be disengaged and in this case, as the trays cannot retain liquid and enable vapours to be bubbled, owing to the cutting of the water supply into the condenser, the multi-stage distillation process turns into a simple distillation.  The total capacity of the still shall not exceed 25 hectolitres.  The fruit mash is heated in the boiler to the naked light or by the introduction of water vapour in a double outer envelope.  The vapours from the must amount to and earn the plateaux where they are partially condensed. The vapours are then moved to the swan neck exchanger, a part reflecting them to the water exchanger where it condenses and then goes down into the column, while another part of the vapours is heading towards the condenser that runs out of the distillate.  During distillation, the alcoholic strength of the distillate decreases. The fractions of the beginning and end of distillation shall be separated from the water/life stream. Fractions of the beginning of distillation shall be disposed of while the distillation end fractions may be returned to the fruit mash in one of the following distillations.  On leaving the still and at the end of the distillation process, the spirit has an alcoholic strength by volume of at least 60 % and less than or equal to 80 %. |

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| **Title - Type of method** | Rest period |
| **Method** | The rest period lasts for at least 2 months from the date of distillation.  The spirit is stored during this period, in neutral containers, in tanks, jars or barrels. |

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| **Title - Type of method** | Finishing |
| **Method** | Sweetening is authorised in the maximum limit of 10 grams of sugars/litre expressed as invert sugar. Colouring is prohibited. |

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

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| **Heading - Name of the product** | Framboise d’Alsace |
| **Detailed information on the geographic area or origin relevant for the link.** | 1 Natural factors  The temperate semi-continental climate shows large amounts of temperature and rainfall. This Alsace climate is reinforced by the impact of the Vosges shelter, which aggravates the continental reach of the area and contributes to major changes in the ventilation conditions.  Alsace has many sources and the largest nature reserve of water in Europe.  2 Human factors  Arboriculture in Alsace directly influenced the diversification of spirits, including ‘Framboise d’Alsace’.  Raspberries used for ‘Framboise d’Alsace’ belong to the red raspberry varieties of the species Rubus idaeus L.  Fruit must before distillation must be red in colour, reflecting the good ripeness of the fruit, and a good microbiological and health quality.  Distillers settle and develop their activities along watercourses. In the city of Colmar, spirit production was regulated as early as the beginning of the 16th century: in 1506, the city’s records of expenditure and revenue refer to a control of the ‘Wynnbrenner’ by the magistrate.  Many historical elements confirm the importance and precedence of the know-how of stone fruit spirits. The distillation of other fruits is much more recent. This was the case, among other things, of the raspberry, because at the beginning of the 19th century, according to Eschbach, even Alsace farmers, had “not yet found the flavour of the raspberry” (Les Eaux-de-vie d’Alsace et d’ailleurs, 1993).The first to distil raspberries, were farmers from the Vosges valleys. They added a few wild raspberries to cherries to flavour Kirsch. It was only later that they had to distil from the raspberry that they were pre-fermenting. However, this production has always been very limited or even confidential. Taking over from farmers after the First World War, professional distillers have genuinely launched the production and marketing of raspberry spirit.  The originality of ‘Framboise d’Alsace’ lies in its preparation before distillation. The maceration method is used instead of fermentation. This development is partly explained by the low sugar content of the fruit and the difficulty of making it fermenting. The maceration method, significantly improving the aromatic quality of the spirit and leading to the reduction of certain undesirable molecules such as methanol and carbamate, confirms the distillers’ choice.  The transition from Alsace to German administration after 1870 will diversify the types of stills used and make it possible to keep distillation practices at home unlike many other French regions. This is the result of the large number of stills present on Alsatian farms and the control by the operators of the distillation know-how. It is estimated that a dozen individuals per village use their rights for their own consumption. Installed mainly in the Val de Villé and in the Colmar area, there are currently 21 professional distilleries in the Alsace region. Alsace distillers have been based around a Syndicat des distillateurs et liquoristes d’Alsace, which was created in 1919.  The distillation tools used stem from this legacy. There are traditional stills, stills that are double-distilled to repass and the stills in the column, i.e. multistaged discontinuous stills, with a maximum of 3 plates. The parties upstream of the swan neck, in contact with the product, are made of copper. They have a capacity of no more than 2500 litres. The period of rest of the spirit must last at least 2 months. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | This white spirit is clear, bright and transparent.  The odour and taste characteristics of this fruit spirit deliver raspberry with power and persistence.  ‘Framboise d’Alsace’, when placed on the market for sale to the consumer, must have a minimum alcoholic strength by volume of 45 %.  “Framboise d’Alsace”, to liberate the delicacy of the raspberries’ perfume, is often served either frozen or at the temperature of the cup of coffee.“Framboise d’Alsace” may also be consumed in cocktails.  Apart from tasting, one of the particularities of ‘Framboise d’Alsace’ is its use as a culinary ingredient. It is cited in many culinary guides such as the Hachette Guide, which confirms its reputation.  ‘Framboise d’Alsace’ is part of the culinary culture of Alsace, as is shown by its description in the Inventory of Culinary Heritage in the Alsace Region.  The quality of ‘Framboise d’Alsace’ is regularly highlighted through prices obtained at different national competitions, in particular the Concours Général Agricole, which in 2016 awarded the 2 gold medals for this category to two ‘Framboises d’Alsace’. In addition, in its edition of 3 March 2017 the French ‘Revue des Vins de France’ awarded two separate raspberries (‘Framboises d’Alsace’) in its classification of the 50 best spirits in France |
| **Causal link between the geographical area and the product** | The variety of fruits in Alsace and the abundance of surface water have led to the considerable development of distillation know-how. The quality of the fruit aromas, which are expressed as a result of the requirements on the quality of the must, enables a very high quality spirit to be obtained.  The passage under German administration after 1870 and a specific Alsace scheme dating from 1930 maintained the practice of home-distillation as a result of the maintenance of a strong distillation activity. Initiated by the farm producers, the know-how has been perfected by professional distillers to obtain a water/life association with special characteristics.  The stills used and the distillation method are specific to the Alsace region. By means of the size and presence of copper for certain parties, the still allows the quality of the fruit mash to be preserved. As a result of the very old distillation heritage in the region and influenced by the proximity of Germany, the high degree of control of their tool by the Alsace distillers are able to obtain a spirit with specific characteristics and persistence of the aromas. The temperature differences peculiar to the alsacien climate are favourable to a good maturation of ‘Framboise d’Alsace’.  The degree of consumption makes it possible to assert the aromatic expression linked to the fruit of the ‘Framboise d’Alsace’ spirit.  The reputation and prosperity of ‘Framboise d’Alsace’ are based on this historical regional anchor. Moreover, the region has a very rich culinary culture and has been able to incorporate this spirit in its gastronomy as a digestive drink but also as an ingredient in recipes. |

1. European, national or regional requirements
2. Additional element for geographical indication

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| **Title** | Eau-de-vie de framboises sauvages |
| **Description of the rule** | The indication “Eau-de-vie de framboises sauvages” may be added to the GI name where the fruit used is exclusively derived from raspberries that are spontaneously growing outside plantations. |

1. Specific rules on labelling

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| Description: | Amended product specification proposal. |
| Type of document | Other document |

2.2Link to the product specification

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| Link: | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-1dfc5a24-8062-44ac-869c-5ff3e3577afe |