Transmission of a
 geographical indication for a beverage

spirit

Kirsch de Fougerles
No EU: PGI-FR-01977
 Sent 20-08-2018
 PGI

**1Technical iche**

1. Designation and type
2. Name (s)

Kirsch de Fougerolles

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

1.2.1Name and position of the applicant

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| Name and position of the applicant | Syndicat de défense et de promotion du Kirsch de Fougerolles |
| Legal status, size and composition (in the case of legal persons) | Professional trade union composed of cherries producers and distillers involved in the production of “Kirsch de Fougerolles” |

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| Nationality | France |
| Address | Maison des agriculteurs17 quai Barbier70004 VESOUL |
| Country | France |
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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 boissons3 Rue Barbet de Jouy75349 Paris Cedex 07 SPFrance |
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| Telephone | (33) (0) 149554955 |
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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-Tanguy93555 Montreuil-sous-BoisFrance |

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| Country | France |
| Telephone | (33) (0) 173303800 |
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1. Detailed information on the inspection bodies
2. Description of the spirit drink

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| Heading — Name of the product | Kirsch de Fougerolles |
| Physical, chemical and/or organoleptic characteristics  | “Kirsch de Fougerolles” is a white spirit from the distillation exclusively of cherries.Its alcoholic strength, at the time of sale to the consumer, is at least 45% vol.At the time of sale to the consumer, its content of volatile substances shall at least be 400 grams per hectolitre of pure alcohol.From an organoleptic point of view, ‘Kirsch de Fougerolles’ has a distinctive fruity and nutty characteristic. Visually, it is clear and translucent; however, this spirit may take yellow reflection in a natural manner over time. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | ‘Kirsch de Fougerolles’ is produced exclusively from gean cherries.The specific local varieties, most of which being used, develop on the gresous substrate of the geographical area a remarkable aromatic intensity, in contrast to the bigarreau-type, griotte-type or sour-type cherries used in many other kirschs. The diversity of varieties used facilitates the fermentation of fruit and develops the aromatic potential of the must. It is this potential that ensures in the spirit the fruity character and the presence in the mouth.The fermented mash is distilled according to the principle of discontinuous distillation in copper stills. Because of the catalytic properties of copper, which allows the removal of undesirable compounds and the quality requirements of the raw material required by the discontinuous distillation, the aromas of the local fruit are perfectly in line with the fruity and nutty characteristics of the spirits.On the nose, as in the palate, “Kirsch de Fougerolles” has a specific organoleptic profile based on three distinct and complementary notes:- an almond/nutty note: This marked, but not aggressive, note structures the typical features of ‘Kirsch de Fougerolles’. The real backbone of the tasting, its roundness and balance reflect the diversity of the cherries used;- floral notes: these floral notes overlap with the previous note, resulting in highly complex aromas. These floral notes make it possible for the tasting to have a lightness and liveliness in the spirit;- fruity notes: at the end of tasting there is the expression of the notes of ripe, candied cherries, which are to be added to the previous notes, and the roundness and persistence of “Kirsch de Fougerolles’.Tasting ‘Kirsch de Fougerolles’ is typical, given the variety of specific cherry varieties used in its production.Distillation at an alcoholic strength by volume of 72% or less, making it possible to guarantee a high level of specific volatile substances, results in an aromatic potency and complexity to the spirit.‘Kirsch de Fougerolles’ shall be allowed to stand for at least 6 months before it is placed on the market. In view of this, kirsch is successively exposed to high and low temperatures that help to refine its aromatic characteristics. This period of rest before being placed on the market is carried out in a neutral container in order to preserve its clear and translucent character. Lastly, it is not subject to any sweetening, which preserves the balance of flavours. |

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1. Define the geographical area

1.4.1Description of the defined geographical area

The cherries and their fermentation, the distillation of the spirit and the resting period after distillation take place within the geographical area made up of the following municipalities:

In the department of Haute-Saône, the municipalities of: Aillevers-et- Lyaumont, Fougerolles, Raddonet-et-Chapendu, Saint-Bresson, Saint-Valbert, La Vaivre, the section north of the D83 road in the municipality of Corbenay, and the cadastral sections (ZC and B2) of the municipality of Fontaine-lès-Luxeuil.

In the department of Vosges, the municipalities of: Le Clerjus, Plombières-les-Bains, Le Val-d’Ajol.

Cherry production is carried out on orchards which have been the subject of an identification procedure carried out on the basis of identification criteria linked to their location.

1.4.2NUTS area

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| FR | FRANCE |
| FR4 | EAST |
| FR41 | Lorraine |
| FR414 | Vosges |
| FR43 | Franche-Comté |
| FR433 | Haute-Saône |

1.5Method for obtaining the spirit drink

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| Title — Type of method | Fruit varieties |
| Method | The cherries used belong to the Prunus avium species in the following varieties:* “Guignes” (tender and soft fruits); and
* “merises” (small, dark red fruit, with a firm and very thin flesh, the stone detaches badly).

The following are therefore excluded:* within Prunus avium, the bigarreaux-type varieties of crispy table cherries;
* varieties of Prunus cerasus, (griotte-type sour cherries); and
* varieties of Prunus acida (sour and sweet cherries

The local varieties defined in a list attached to the specification represent at least 80% of the trees in the orchard:An orchard of more than 50 trees must contain at least 5 local varieties. |

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| Title — Type of method | Operation of the orchard |
| Method | Cherries intended for the production of kirsch come from scattered trees, orchards exclusively for fruit production or from “pre-orchards” in which livestock and fruit orchards are associated.Dead trees must be removed within one year of dying.Irrigation is prohibited from the year of entry into production of the trees.Planting density: Orchards planted after 7 January 2015 have a density equal or less than 200 trees per hectare. “Pre-orchards” planted after 7 January 2015 have a density less than or equal to 100 trees per hectare.Grass : in orchards, grassing of the inter-ranking is compulsory. Weeding shall be permitted up to a maximum distance of 1 m on each side of the row. In the case of “pre-orchards” and isolated trees, grassing is total and weed control around plants within a maximum radius of 1 m is allowed only during the first three years of vegetation.Border height: In order to preserve the distinctive features of the landscape of the region of Fougerolles, each farm has a minimum proportion of 50% of cherry trees which have an average height in the adult and outside the fruit period at least equal to 1.80 m. The average height of the trees planted after 3 May 2010 shall be below 1.80 m in adult and other than at the end of the fruit period. |

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| Title — Type of method | Harvest, transport and storage of the raw material to be distilled |
| Method | Only healthy, fair and commercially harvested fruit may be used, harvested in good ripeness in accordance with local practice, with the exception of damaged fruit and fruit waste.Harvesting equipment must prevent the fruit from being in contact with the ground, ensure that it is clean and preserve its integrity.The fruit must be transported without ground crushing in leak-proof containers with a maximum capacity of 1 000 liters. |

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| Title — Type of method | Maximum yields |
| Method | The yield from the orchards shall not exceed:* 400 kg per tree up to 50 trees per hectare;
* 25 tonnes per hectare from 51 trees per hectare.

Young trees will be taken into account in the production area intended for the production of the designation of origin only as from the sixth year of vegetation. |

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| Title — Type of method | Fermentation procedure |
| Method | The fermentation of the fruit must be carried out without heating or addition of yeast.Any addition or concentration to increase the natural sugar content of the cherries used shall be prohibited |

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| Title — Type of method | Distillation |
| Method | Distillation shall be for fermented fruit harvested in the same marketing year only.It cannot start before 15 August and must end at the latest on 30 April of the year following the harvest.The fermented mash is distilled according to the principle of discontinuous distillation, either simple or multi-level. The simple discontinuous distillation may comprise a second distillation, called “repasse” or “bonne chauffe”.Single batch distillation* Description of equipment:

The still consists of a boiler, a marquee, a swan neck, with or without 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 presence of a copper catalyst is allowed in order to trap ethyl carbamate.* Heating mode:

The fermented fruit mash is heated in the boiler to the naked flame, or by the introduction of hot water or water vapour in a double outer envelope (“au bain-marie”), or in a tubular exchanger within the boiler. Direct injection of steam into the distillation product is prohibited.* Description of the process:

The vapours from the fermented mash elevate up to the marquee where they condense partially. Part of the vapours condense and revert to the boiler while another part of the vapours goes through the swan neck and go into the condenser to which the distillate will run.The alcoholic strength of the distillate decreases during distillation.The fractions of the beginning and end of distillation are separated from the distillate, which must have an alcoholic strength by volume of more than 45%.A second distillation may be carried out on the distillate obtained, known as scrubs.Fractions of end of distillation separated from the distillate may be returned to the fermented fruit or with the scrubs in one of the following distillationsThe distillation starting fractions shall be disposed of systematically.In the daily storage bin, the spirits show an average alcoholic strength by volume of 72% or less.Multi-staged distillation with reflux* Description of the distillation equipment:

The distillation is carried out using stills consisting of a boiler with a column with a maximum of 3 trays. The column is topped by a water exchanger, followed by an swan neck connected to a condenser.All the parties in contact with the vapours upstream of the swan neck must be made of copper: boiler, 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, such as the water supply to the condenser is cut, the multistage distillation process turns into a simple distillation process.The total capacity of the boiler shall not exceed 50 hectolitres.* Heating mode:

The fermented fruit mash is heated in the boiler with naked flames, or by the introduction of hot water or water vapour in a double envelope, or in a tubular exchanger within the boiler. Direct injection of steam into the distillation product is prohibited.* Description of the process:

The vapours from the fermented mash amount to and earn the trays where they condense partially. The vapours are then moved to the swan neck, a part falling back to the water exchanger where they condense and subsequently redescends into the column, while another part of the vapours are directed towards the condenser that runs out of the distillate.During distillation, the alcoholic strength of the distillate decreases. The fractions of beginning and end of distillation are separated from the distillate, which must have an alcoholic strength by volume of more than 45 %.The distillation starting fractions shall be disposed of while the distillation end fractions may be returned to the fermented fruit must in one of the following distillations.In the daily storage bin, the spirits show an average alcoholic strength by volume of 72 % or less. |

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| Title — Type of method | Rest period |
| Method | The spirit must be kept at rest in a neutral container for at least six months before marketing |

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| Title — Type of method | Finishing |
| Method | Sweetening shall be prohibited. |

**1.6 Link with the geographical environment of origin or geographical origin**

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| Heading — Name of the product | Kirsch de Fougerolles |
| Detailed information on the geographic area or origin relevant for the link. | 1 Characteristics of the natural environment:Fougerolles is located in a small natural area called the Vôge, a gresous area which separates the main granitic nucleus from the Vosges mountains from the limestone areas of Franche-Comté and of Burgundy. The Vôge has an undulating landscape and the altitudes range from 300 metres to 500-550 metres in the historical production core. It is a region that is particularly rich in forests and sources.As a first approach, the geological substrate on which most cherry orchards are located, the fruits of which are at the origin of the kirsch from the region of Fougerolles, consists of:* areas where there is a shallow flush of the “bigarised” sandstone;
* superficial stones inherited from these sandstone: hillside drops, plateaus, ancient alluvial deposits on the slopes of the valleys.

The physical and chemical characteristics of these soils are particularly suitable for cherry trees. The micro-cracked character allows a good development of the root system and provides a good water reserve, constant and balanced during the whole cherry development phase.Surface formations have developed over recent periods (Quaternary period), from erosion, and more or less long transportation of substrate sandstone. Classified by more or less long transport, they include:— the plateaux deriving from the alteration of the underlying sandstone. They are sandy-clay and their thickness does not exceed a few decimetres;— the hillsides formed by the products resulting from the alteration of sandstone and driven by runoff through the slopes of the slopes. Thickness up from the top (20 to 30 cm) to the base (1 metre or more);— the old alluvial deposits present, in the form of terraces, terraces on both sides of the rivers. Made out of rollers and loamy sands, they dominate the current bed of the river from 4 to 5 meters or more.A number of these soils are to be excluded from the potential designation area. It is, on the one hand, areas where limestone formations occur and, on the other hand, alluvial lowlands. Too cold places which present a microclimate that are incompatible with the growing of cherries are also excluded from the potential designation area.The presence of “pre-orchards” of high-tem cherry trees is an inseparable part of the locality of Fougerolles. The presence of cherry trees is accompanied by a specific organisation of the finishing landscape. The “pre-orchard” combines an arboriculture and grass production (grazing and/or mowing).2 Human characteristics:Fruit distillation is very old and constant in Fougerolles. There are 4 specialised distillation companies and 37 farmers’ distillers on this single municipality. This concentration of distillers is not found in any area of all the surrounding areas.The number of cherry trees in the sector is very high. On Fougerles, the concentration of cherry trees is 177 times higher than the average for the department of Haute-Saône. As soon as we move away, the presence of the cherry tree is decreasing, but the concentration of cherry trees is still five times higher than that of the local municipalities of Fougerolles.The cherry and its distillation on Fougerolles is undoubtedly an element of agricultural diversification which contributes to the existence of a traditional system of mixed cropping. Cattle farming, mainly milk, is here the main activity of the farms developing tree diversification thanks to the judicious use of orchards which allow trees and livestock to live together. Today, extensive mixed cropping is still present and shows, on the one hand, a high density of agricultural holdings and, on the other hand, results in a relatively small farm size.The area of Fougerolles is characterised by the presence of a semi-dispersed rural habitat in which, in addition to the main municipality, a set of hamlets and sometimes isolated farms are organised. When we move away from Fougerolles, there is a more dispersed habitat.As it often happens in the cultural border regions, the population of Fougerolles and the surrounding area has developed over the centuries a strong collective personality. The identity of this human community has been built up through common cultural elements (in the peasant architecture, furniture, eating habits, religious practices, popular music, calendar festivals, etc.), by integrating them in an original way as well as in order to better distinguish themselves from one province and another. This identity, experienced and claimed, has seen its hallmarks evolve in the course of history, but for a little more than two centuries ago, cherry cultivation and the manufacture of kirsch are one of the most clear and obvious grounds and one of the clearest and most obvious manifestations. The vernacular knowledge of this twofold activity — and the resulting technical know-how — has survived all the vicissitudes of agricultural and rural history. Associated with good quality production, they have remained intact, but without stagnation. Indeed, far from being stuck in a nostalgic design of local cultural and cultural heritage, the cherries and kirsch of Fougerolles show, today as yesterday, a degree of dynamism. Not only have they been able to adapt to the modern conditions of arboreal production, but they show a remarkable innovative spirit — including some elderly farmers. In addition to the economic interest of cherries and kirsch, farmers and distillers see a deep expression in this activity of their land — and some sort of themselves. This is particularly true in Fougerolles and in a few adjacent municipalities (or parts thereof); this is becoming less and less true as we move away from Fougerolles, which today, like yesterday, continues to play a historic centre for the production of cherries and kirsch.A major feature of the Fougerolles area is the major crop holder varieties cultivated and used for the production of spirits. It is a tradition in Fougerolles to distil a mixture of many varieties, unlike most other kirsch distillation sites.Another specificity of ‘Kirsch de Fougerolles’ is that this spirit is often aged in glass bottles in a room where temperature differences between winter and summer are high. Finally, the marketed spirit is generally the result of the assembly of several spirits of different ages.3 History factors relating to the local areaThe special history of Fougerolles sheds more light on this link between these particular products and the geographical area. In the Middle Ages, the territory of Fougerolles was at the outer limits of the French, Burgundy and Lorraine States. Following several attempts by the Dukes of Lorraine and Burgundy calling for this territory, there was no successful reorganisation. Fougerolles was declared “territoire de surséance” and enjoyed full independence of its functioning. Fougerolles had three powers: the high, middle and low courts on these lands. It controlled its territory. It received taxes at discretion without any restriction of superior power. On the other hand, economic activity could then be carried out as part of the population exempt from all taxes coming from a larger entity than the lord territory. The territory benefited from tax advantages and the practice of smuggling developed between Lorraine and Franche-Comté.Franche-Comté was incorporated into France in 1678 after the Nijmegen Treaty. The municipality of Fougerolles remained independent until August 1704 where it was attached to the Franche-Comté region and therefore to France under Louis XIV’ reign. |
| Specific characteristics of the spirit drink attributable to the geographical area |  “Kirsch de Fougerolles” is a white spirit from the exclusive distillation of cherries.From an organoleptic point of view, ‘Kirsch de Fougerolles’ has a distinctive fruity and nutty characteristic. At the visual level, it is clear and translucent; however, this spirit may take yellow reflections in a natural manner over time.The great reputation of Fougerolles’s spirits, and in particular of its “kirsch”, could not have existed if the product did not possess higher, or at least different, “qualities” of the product. This reputation explains that the prices recorded for the “Kirsch de Fougerolles” are higher than those of the other kirschs.‘Kirsch de Fougerolles’ has organoleptic characteristics found on the basis of blind spots. Good trained tasters, in particular local operators, generally speaking, distinguish ‘Kirsch de Fougerolles’ from kirsch produced elsewhere, and even more difficultly to differentiate from kirsch produced in Fougerolles with cherries from the kirsch designation distilled to Fougerolles but from cherries harvested elsewhere. |
| Causal link between the geographical area and the product | The presence of numerous forests and numerous water sources in this region makes it possible to explain the development of the distilleries in Fougerolles; the wood was needed to heat the still and the water was needed in abundance to cool and condense the distillate.The nature of the soil, the topography and the climate make it possible to explain the development of the cherry trees.However, these explanations are not sufficient to understand why this production has been concentrated and has stayed in the area of Fougerolles alone, while fairly comparable natural conditions exist in other nearby locations.Historically situated at the boundaries of the states of France, Burgundy and Lorraine, Fougerolles for a long time, for a long time, they were independent. This particular situation has created a strong feeling of independence and uniqueness among the inhabitants of Fougerolles. This is the marginal situation with regard to taxes which partly explains, with the presence of a lot of wood and sources, the early and important development of the distilleries in Fougerolles.The importance of distillation may explain, by grouping distilleries and the associated industries (vanneries for the wicker protection of spirits bottles, etc.) in order to authorise exports, the particularity of the habitat grouped in Fougerolles.The reputation of “Kirsch de Fougerolles” has enabled the cultivation of cherry trees and distilleries. This long and continuous history has allowed transmission of generation to generation of specific know-how both from cherries producers and distillers.The use of specific varieties, selected locally, particularly suited to soil conditions and climate conditions, is a strong link between the natural and human factors of the geographical area and the expression of fruitiness and an out-of-common presence. |

1. European, national or regional requirements
2. Additional element for geographical indication
3. Specific rules on labelling

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| Title | General rules |
| Description of the rule | The spirits for which the designation of origin ‘Kirsch de Fougerolles’ is claimed shall not be declared for manufacture and offered to the public, dispatched, put up for sale or sold without in declarations, advertisements, brochures, labels, invoices, any containers the designation referred to above is entered and accompanied by the words “Appellation contrôlée” in very visible characters. |

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| Title | Additional statement |
| Description of the rule | The word “fermier” and any other reference to farm origin shall be reserved for spirit obtained exclusively from cherries harvested, fermented and distilled on the farm. This spirit shall have been matured and bottled on the holding. The words ‘Production fermière’ must be entered in characters of a size no higher than half the size of the designation of origin ‘Kirsch de Fougerolles’. |

2.2. Link to the product specification

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| Link | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-6e95b283-9221-4986-9e2e-3a198a5ec555 |