TECHNICAL DATA SHEET FOR THE GEOGRAPHICAL INDICATION:

**“MARC D’ALSACE GEWURZTRAMINER”**

Version as at 21 July 2016 (version as at 31 October 2011 as amended)

**Chapter I: Production conditions and origin link**

**A. Name of the designation**

Only the protected designation of origin ‘Marc d’Alsace’ may be claimed, followed by the name ‘Gewurztraminer’ (Gewurztraminer) in respect of the spirits which comply with the special provisions set out below.

**B. Description of the spirit drink**

The ‘Marc d’Alsace’ followed by the name ‘Gewurztraminer’ is a grape marc spirit or grape marc, as defined in point 6 of Annex II to Regulation (EC) No 110/2008 of 15 January 2008.

1. Physical, chemical and/or organoleptic characteristics

In these spirits, the distillers recognise the characteristics of the fruit spirits. The spirits are marked with floral and fruity notes and spicy in the mouth. They do not have an excessive herbaceous feature.

There is no colouring on the spirits.

The spirits are characterised by a minimum content of volatile substances other than ethyl and methyl alcohol of 300 g/hl of pure alcohol.

On marketing, their alcoholic strength by volume must be at least 45 % vol.

1. Specific characteristics (as compared to other spirit drinks of the same category).

The name ‘Marc d’Alsace’ followed by the name ‘Gewurztraminer’ is drawn up on the basis of low moist marcs from grapes of the gewurztraminer Rs’ vine variety, used in the production of wines with a registered designation of origin ‘Alsace’ or ‘Alsace grand cru’. They shall be distilled by means of a simple batch distillation process, using stills consisting of a hot or bain-marie boiler, a marquee and a combination of at least one condenser or condenser function, with an alcoholic strength by volume of 68.5 % or less. Spirit, not aged under wood, shall be matured for at least three months prior to marketing.

**C. Definition of the geographical area concerned**

1° Geographical area:

The marc obtained from grapes harvested and vinified on the following municipalities:

Department of Haut-Rhin:

Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Eguisheim, Gueberschwihr, Guebwiller, Hartmanswiller, Hattstatt, Herrlisheim, Houssen, Hunawihr, Husseren-les-Châteaux, Ingersheim, Jungholtz, Katzenthal, Kaysersberg, Kientzheim, Leimbach, Mittelwihr, Niedermorschwihr, Obermorschwihr, Orschwihr, Osenbach, Pfaffenheim, Ribeauvillé, Riquewihr, Rorschwihr, Rodern, Rouffach, Saint-Hippolyte, Sigolsheim, Soultz, Soultzmatt, Steinbach, Thann, Turckheim, Uffholtz, Vieux-Thann, Voegtlinshoffen, Walbach, Wattwiller, Westhalten, Wettolsheim, Wihr-au-Val, Wintzenheim, Wuenheim, Zellenberg, Zimmerbach.

Department of Bas-Rhin:

Albe, Andlau, Avolsheim, Balbronn, Barr, Bergbieten, Bernardswiller, Bernardvillé, Bischoffsheim, Blienschwiller, Boersch, Bourgheim, Châtenois, Cleebourg, Dahlenheim, Dambach-la-Ville, Dangolsheim, Dieffenthal, Dorlisheim, Eichhoffen, Epfig, Ergersheim, Flexbourg, Furdenheim, Gertwiller, Gimbrett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kintzheim, Kirchheim, Kuttolsheim, Marlenheim, Mittelbergheim, Molsheim, Mutzig, Nothalten, Nordheim, Oberhoffen, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scharrachbergheim-Irmstett, Scherwiller, Soultz-les-Bains, Steinseltz, Stotzheim, Traenheim, Villé, Wangen, Westhoffen, Wissembourg, Wolxheim, Zellwiller.

The storage, fermentation, distillation and rearing of marc must be carried out in the departments of Haut-Rhin and Bas-Rhin.

2° demarcated parcel area:

The marc obtained from grapes harvested from vines in the parcel production area approved by the l’Institut national de l’origine et de la qualité at the meetings of the competent national committee on 9 and 10 November 1988, 4 and 5 November 1998, 10 and 11 February 1999, 27 and 28 May 1999, 27 and 28 May 2004, 9 March 2005, 13 March 2008, 10 February 2011 and 11 September 2014.

**D. Description of the method of production**

1° First material:

The grapes used to produce the marc intended for the production of marc intended for the production of marc with a registered designation of origin ‘Marc d’Alsace’ followed by the name ‘Gewurztraminer’ originate from the gewurztraminer Rs.

The marc obtained from grapes used in the production of wines with a registered designation of origin ‘Alsace’ or ‘Alsace grand cru’.

2° Transport and storage of the raw material to be distilled:

To control the rate of methanol of marc spirits with a controlled designation of origin ‘Marc d’Alsace’ followed by the name ‘Gewurztraminer’:

— in the case of manual harvests, the marc come from grapes, the loading period of which on the press (before pressing) is limited to two hours;

— in the case of mechanical harvests, the marc shall be taken from harvests, the duration of which, between the beginning of the harvest and the start of pressing, must not exceed five hours.

3° Maximum yields:

The maximum quantity of marc placed in fermentation and distilled with a view to the protected designation of origin ‘Marc d’Alsace’ followed by the name ‘Gewurztraminer’ must be less than 40 kg per hl of wine claimed for the controlled designation of origin ‘Alsace’ or ‘Alsace grand cru’.

4° Conduct of fermentation:

The marc moved evenly over.

They shall be protected from the air in such a way as to avoid aerobic alterations.

The marcs are packaged in closed silos or containers and put into fermentation without enrichment and without preservatives.

5° Distillation:

Distillation period:

The distillation operations shall take place within a period beginning two months after the opening date of the wine grape harvest of the registered designation of origin “Alsace” for the gewurztraminer Rs’ vine variety, and ending on 30 April of the year following the harvest.

Distillation procedure:

The marc shall be distilled in two stages, according to the ‘repasse’ procedure.

The distillation is carried out by means of stills consisting of a successive high load boiler or bain-marie, a marquee and at least one condenser or refrigerant function.

All parts of the stills in contact with the marc and the tent are made of copper.

The maximum capacity of the boiler is 20 hectolitres of load.

Direct injection of steam (diffusion method) is prohibited.

“Holstein” stills are allowed provided that the trays are disengaged.

The actual alcoholic strength by volume of the tanks, after the second distillation or re-passing, is 68.5 % or less at 20 °C in the daily collection chamber of the spirits.

The quantity of alcohol obtained after distillation for 100 kg of marc used must be between a minimum of 4,5 litres of pure alcohol and a maximum of 7,5 litres of pure alcohol.

6° Maturation:

The spirits with the controlled designation of origin ‘Marc d’Alsace’ followed by the name ‘Gewurztraminer’ have been matured for at least three months before marketing.

7° Finish:

The spirits with the controlled designation of origin ‘Marc d’Alsace’ followed by the name ‘Gewurztraminer’ may be prepared to complete their final taste with less than 10 g/l of added sugar.

8° Transitional measures:

The spirits bearing the registered designation of origin ‘Marc d’Alsace’ followed by the name ‘Gewurztraminer’, to which, prior to the date of approval of these specifications, certificates of approval for designations of protected designation of origin have been issued, they may be released for consumption under their name until stocks are exhausted but no later than 10 years from 29 October 2009.

**E. Link to geographical origin**

1° Specificity of the geographical area:

1Description of the factors involved in the link with the local area

natural factors

The geographical area of the controlled designation of origin ‘Marc d’Alsace Gewurztraminer’ covers the municipalities of the departments of Haut-Rhin and Bas-Rhin.

The area of the registered designation of origin ‘Marc d’Alsace Gewurztraminer’ extends over the foothills of the Vosges by taking over the parcel area of the controlled designation of origin ‘Alsace’ from which the raw material comes from: grape marc for gewurztraminer Rs.

The area is semi-continental with a semi-continental climate with a gentle and sunny season, classed as Indian summer, and allowing optimum ripeness for the gewurztraminer. This climate leads to the production of gewurztramer very rich in aromas and a great fineness. These aromas and its fine gravity, which are widely known in the wines of this variety, are also found in the spirit that gives it its typical character and complexity.

(b) Human factors

There has also been a strong distillation activity for wine growers, but also from distillation professionals who work a multitude of fruit, such as cherries, mirabelle and damche. They always highlight the fruity aromatic characteristics of each product and generate a set of specific skills and occupations.

According to the classification of vine varieties adopted on 1 February 2005, the vine variety “gewurztraminer Rs” is recommended only for the production of quality wines produced in specified regions, in France in the department Moselle and Alsace.

2Historical factors relating to the link with the area

The introduction of gewurztraminer in the production area seems to go back to the end of the 19th century. It is quite naturally that distillers distilled grape marc gewurztraminer, which is a matter of quality, since this very aromatic variety makes it possible to produce a spirit that is of a marked and delicate nature.

In addition, the transition from Alsace to German administration after 1870 will make it possible to maintain the practice of distillation at home, unlike many other French regions, where distillation will be carried out mainly in communal workshops by street distillers. This is the result of the large number of stills present on the farms in the area and the control by the operators of the distillation know-how.

2° Product specification:

historical elements on practices and awareness

In 1894, the book ‘Geschichte der Gemeinde Balbronn’ cited 1606 in a ‘Brennhaus’ in the book ‘Geschichte der Gemeinde Balbronn’ in. At the time of writing his book, he already talks about the reduction in the number of distillation assets because of the taxation of alcohol, but there are still 62 distillers (Eigenberenner) who use fruit and, above all, marc.

After the 17th century, Alsace became one of the first French regions producing fruit spirits. The development of distillation has been achieved by the presence of a small mountain average which is rich in small fruit of various species, and that fruit has been developed extensively from orchards and from neighbouring fruit producing regions.

Written records attest that grape marc was produced in 1713. A Roy statement on 24 January 1713 “is in favour of the manufacture and carriage of all kinds of spirits other than wine”.The text specifies the prohibited materials: syrup, molasses, grain, bure, grape marc, mead, perry, cider. This said, in front of the resistance of Alsace, it was abolished five years later.

Subsequently, the reputation of the marc d’Alsace Gewurztraminer was recognised by the Decree of 22 July 1966, which recognised that spirit as a regulated designation of origin.

(b) Product characteristics

The marc come from the direct pressing of the grapes and contain gradually fermented moisture (must).

In these spirits, the distillers recognise the characteristics of the fruit spirits. The spirits are marked with floral and fruity notes and spicy in the mouth. They do not have an excessive herbaceous feature.

There is no colouring on the spirits.

The spirits are characterised by a minimum content of volatile substances other than ethyl and methyl alcohol of 300 g/hl of pure alcohol.

Marc d’Alsace Gewurztraminer submits to the marketing a minimum alcoholic strength by volume of 45 %, allowing it to show all its aromatic qualities.

3° The causal link between the geographical area, the quality and characteristics of the marc d’Alsace Gewurztraminer:

The fragmentary nature and production conditions of the vines of the controlled designation of origin ‘Alsace’ promote the aromatic complexity and the thinness of the gewurztraminer variety.

The conditions for the implementation and fermentation of marc completely removed make it possible to have a high potential raw material.

Repassions and regional know-how translate into the fruity characteristics of the gewurztraminer.

These spirits do not require wood farming or ageing to give them their characteristics and are therefore marketed white.

**F. Rules of presentation and labelling**

The spirits in respect of which, under the terms of this Decree, the protected designation of origin ‘Marc d’Alsace’ followed by the name ‘Gewurztraminer’ and which are presented under the said designation may not be declared after harvesting, offered to the public, shipped, offered for sale or sold without, in the harvest and stock declaration, in accompanying documents and in commercial documents, on labels, any containers and any advertising material, the registered designation of origin is entered and accompanied by the words ‘Appellation contrôlée’, all in very visible characters.

The vine variety name ‘gewurztraminer’ must be entered on the labels in characters the dimensions of which are identical to those of the ‘Marc d’Alsace’ designation, both in height and width.

**G. applicant’s details**

Association of winegrowers in Alsace

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68012 COLMAR CEDEX

**Chapter II: Reporting obligations and record keeping**

1Reporting obligations

Marc delivery note:

A delivery note accompanies the marc delivered with a view to claiming the protected designation of origin **‘**Marc d’Alsace’ followed by the name ‘Gewurztraminer’.It shall include the quantities of marc bought by the distiller and the date of delivery.

Declaration of opening of the distillation works:

The declaration of opening of the distillation work shall be taken out with the inspection body before any distillation operation takes place. It indicates the distillation start date and the references of the distillation equipment concerned and the quantity of marc for distillation.

Statement of Claim:

The statement of claim shall be sent no later than one month after the end of the distillation process. It includes the distillation period and the quantities distilled (volume and TAV).

The statement of claim shall be sent to the defence and management body, which shall inform the approved inspection body.

2Registers

To enable the rules on production and traceability of spirits to be checked, all operators shall keep up to date registers allowing them to record their practices and/or identify the origin and destination of the products and the volumes used and the quantities put into circulation.

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| STEP | TRACEABILITY ELEMENTS | ASSOCIATED DOCUMENTS |  |
| Implementation of marc | Marc and quantity of marc | Delivery note  Harvest declaration |  |
| Distillation | Quantities of marc for distillation  Quantity of marc distilled  Distillation dates  Volume spirit produced  Alcoholic strength by volume  Claiming the name (quantities distilled) | Declaration of commencement of works  Production logbook  Statement of Claim |  |
| Rearing | Maturing volumes  Shipped volumes | Stock records |  |

Distillation and storage operations must be carried out under conditions which ensure separation and individualisation of raw materials and spirits in each category.

**Chapter III: Main points to be checked and evaluation methods**

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| MAIN POINTS TO BE CHECKED | EVALUATION METHODS |  |
| A.-STRUCTURAL RULES |  |  |
| Area of storage, fermentation of marc and distillation and maturation | Desk review |  |
| Distillation equipment | On-site inspection and/or desk review |  |
| B.-ANNUAL RULES |  |  |
| Packing of marc | Desk review |  |
| Alcohol yield | Desk review |  |
| Distillation date | Desk review and/or on-site check |  |
| Distillation pipe | Desk review and/or screening |  |
| Ripening | Desk review |  |
| C.-PRODUCT |  |  |
| Analytical characteristics of the finished product | Screening |  |
| Organoleptic characteristics of the finished product | Organoleptic examination |  |

**REFERENCES TO INSPECTION BODIES**

Institut National de l’Origine et de la Qualité (I.N.A.O)

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Verification of compliance with these specifications shall be carried out by a third party body offering guarantees of competence, impartiality and independence under the authority of the INAO, on the basis of an approved inspection plan.

The inspection plan follows up the checks carried out by the operators on their own activities and the internal checks carried out under the aegis of the protection and management body. It states the external checks carried out by the third-party body as well as the analytical and organoleptic tests. All the checks are carried out by random sampling.