Transmission of a geographical  
 indication for a spirit drink

**I**. **Technical fiche**

Vaccine availability and type

1. Name (s) to be registered:

Marc d’Auvergne

1. Category

6. Grape marc spirit or grape marc

1. Applicant Country

France

1. Language of the request:

French

1. Type of geographical indication:

PGI — Protected Geographical Indication

1. Contact details

a. name and position of the applicant

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| Name and position of the applicant | Syndicat des viticulteurs de la zone d'appellation  d'origine Côtes d'Auvergne |
| Legal status, size and composition (in the case of legal persons) | Professional trade union composed of grape producers and spirits makers |
| Nationality | France |
| Address | 11, Allée Pierre de Fermat  63170 Aubière |
| Country | France |
| Telephone | (33) (0) 473444519 |
| E-mail address (es) | [fedeviti63@orange.fr](mailto:fedeviti63@orange.fr) |

b. Contact details of the intermediary

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| Name of the intermediary | Ministère de l'agriculture, de l'agroalimentaire et de la  forêt |
| Address | Direction Générale des politiques agricoles,  agroalimentaires et des territoires (DGPAAT)  Bureau du vin et des autres boissons  3 rue Barbet de Jouy  75349 Paris Cedex 07 SP |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | [liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr](mailto: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  TSA 30003  93555 Montreuil sous bois Cedex |
| 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 | Marc d’Auvergne |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics:   ‘Marc d’Auvergne’ has a clear and slightly amber colour. On younger spirits, fresh grape marc aromas dominate in the nose with notes of white flowers and cherry stones. With ageing, there are empyreumatic, roasted notes, pine and spice gingerbread and, in some cases, spicy notes. The mouth is full-fat, greasy, elegant and elegant, with no burning aggression.   1. Physico-chemical:   ‘Marc d’Auvergne’ has a minimum content of volatile substances other than ethyl and methyl alcohol equal to or greater than 500 grams per hectolitre of pure alcohol.  At the time of sale to the consumer, the marc shall have a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | Grape marc from the Auvergne coast exclusively come from wine making in red grapes of the ‘gamay N’ and ‘pinot noir N’ vine varieties harvested from vines in the geographical area of the controlled designation of origin ‘Côtes d’Auvergne’. Using only grapes made of red wine makes it possible to work a marc which has undergone a maceration and fermentation of all the fermentable sugars at the time of winemaking. In this way, the risk of bacterial deviation of the marc between pressing and distillation is extremely low. The aromas derived from winemaking in the geographical area of the pinot noir and/or gamay vine varieties will be preserved even in the spirit: floral and fruity aromas. It is also the production of maceration that ensures an important alcohol richness (3 litres of pure alcohol per 100 kg of marc) and therefore a sufficient aromatic potential. The marc shall be distilled in silver-stills and columns of copper, with an alcoholic strength by volume of 72 % or less. This maximum alcoholic strength by volume allows the high content of volatile substances that reflects the aromatic power of spirits. This is reflected in the sensation of heat and their fullness in the mouth. Thanks to the catalytic properties of copper and the quality requirements of the raw material imposed by the use of traditional apparatus, the aromas of the local wines are perfectly expressed in the spirits. |

1. Geographical area

a. description of the defined geographical area

Grape marc is produced, stored and distilled in the geographical area. The spirit is matured in the geographical area.

The geographical area consists of the following municipalities of Puy- de-Dôme:

Aubière, Authezat, Beaumont, Beauregard-l'Évèque, Beauregard-Vendon, Billom, Blanzat, Boudes, Busséol, Cébazat, Le Cendre, Chadeleuf, Chalus, Champeix, Chanonat, Chas, Châteaugay, Châtel-Guyon, Chauriat, Chidrac, Clermont-Ferrand, Corent, Coudes, Cournon-d'Auvergne, Le Crest, Dallet, Davayat, Égliseneuve-prés-Billom, Espirat, Gerzat, Gimeaux, Glaine-Montaigut, Laps, Lempdes, Ludesse, Madriat, Malauzat, Mareugheol, Les Martres-de-Veyre, Ménétrol, Mezel, Mirefleurs, Montmorin, Montpeyroux, Mozac, Neschers, Nohanent, Orbeil, Orcet, Pardines, Parent, Pérignat-lès-Sarliève, Pérignat-sur-Allier, Pignols, Plauzat, Pont-du-Château, Prompsat, Reignat, Riom, La Roche-Blanche, La Roche-Noire, Romagnat, Saint-Amant-Tallende, Saint-Bonnet-lès-Allier, Saint-Bonnet-près-Riom, Saint-Georges-sur-Allier, Saint-Germain-Lembron, Saint-Hérent, Saint-Julien-de-Coppel, Saint-Maurice-ès-Allier, Saint-Myon, Saint-Sandoux, Saint-Saturnin, Saint-Yvoine, Sallèdes, Sauvagnat-Sainte-Marthe, La Sauvetat, Sayat, Tallende, Teilhède, Vassel, Vertaizon, Veyre-Monton, Vic-le-Comte, Villeneuve, Volvic, Yronde-et-Buron, Yssac-la-Tourette.

The marc obtained from grapes harvested in the vines in the geographical area of the controlled designation of origin ‘Côtes d’Auvergne’.

b. NUTS Zone

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| FR724 | Puy- de — Dôme |
| FR7 | MID-EAST |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title - Type of method | Raw material |
| Method | Grape marc shall be made from grapes of the following grapes: gamay N, pinot noir N, meeting the following production conditions: Minimum planting density of 4000 plants per hectare,   * yield of maximum wine of 80 hl/ha, * minimum sugar content of grapes of 175 grams/litre of must, * minimum natural alcoholic strength by volume of 10 %. |

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| Title - Type of method | Packing of marc |
| Method | The marc shall be drawn exclusively from wine-making in red.  They may be distilled or conditioned, immediately after pressing, within a period of less than 24 hours after pressing.  They must be packed in such a way as to prevent deterioration due to aerobic fermentation, until distillation, in closed and opaque containers of a minimum capacity of 100 litres. |

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| Title - Type of method | Distillation |
| Method | The grape marc distillation shall be carried out in accordance with the principle of ‘cascade’ distillation.  The distillation is carried out by means of stills consisting of several distillation vases and concentration columns.  Vessels and columns of distillation must be made of copper.  The maximum number of vessels is 3. The capacity of a tank must not exceed 630 litres.  All the columns should comprise a maximum of 7 trays.  The marc shall be placed in metal baskets inside the tanks in which steam is injected. The steam then passes through the various bottom vessels at the top is alcohol.  This vapour is introduced successively in one or more concentration columns containing horizontal trays which it crosses down at the top. The vapour enriches the alcohol, condenses partially and some of them are downgraded in either column (s) or vase.  The vapours then flow into a condenser condenser which runs the colour of the distillate.  During distillation, the alcoholic strength decreases. The beginning and end of distillation fractions shall be separated from the spirit.  Marc distillation for a given wine year shall be carried out no later than 31 March following the wine harvest.  Marc from grapes not removed shall be distilled no later than 60 days after the date of packaging.  The marc for distillation come from the same holding.  It is prohibited to enrich the marc and add preservatives.  The spirit produced, at the end of the distillation process, has a alcoholic strength by volume of not more than 72 % at a temperature of 20 °C.  The alcohol obtained after distillation must be between not less than 3 litres of pure alcohol and not more than 8 litres of pure alcohol per 100 kilograms of grape marc used. |

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| Title - Type of method | Rearing |
| Method | The matured spirit is reared in places where the humidity and temperature of which are naturally regulated without installation other than insulation and ventilation of rooms.  Matured spirit is matured in oak casks with a capacity of less than or equal to 1000 litres for a minimum period of 12 months from the date of placing the product under wood.  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 | The colouring and sweetening of spirit shall be prohibited. |

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

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| Heading - Name of the product | Marc d’Auvergne |
| Detailed information on the geographic area or origin relevant for the link. | 1. Natural factors:   In the department of Puy-de-Dôme, approximately 80 kilometres from the north to the south and 15 kilometres from east to west, the geographical area is mainly located on the edges of the Limagne collapse basin and on the flanks of the volcanic buildings punctuating them, between the Livradois mountains in the east, and the Sancy chain in the west.  The very fragmented vineyard is most often fitted on hillsides. Owing to his situation it was sheltered from the depressions coming from the west by the Puys chain and the Dore mountains. This relief generates a foehn effect, which regulates temperatures and limits precipitation. With hot summers and average annual rainfall of 600 millimetres, the vine is present at excellent weather conditions throughout its growing season, which ensures early draining and optimum ripening of the grapes.  The particular geological situation of the geographical area gives rise to a certain diversity in terms of substrate, but the marls are dominant on the land under vines. The common feature of these wine-growing soils is their thermal behaviour favourable to vines.   1. Human factors:   Vines have been certified in the region for at least the 5th century. In 1850 there are 34 000 hectares of vineyards, planted mainly with black Gamay N, a local selection known as the ‘Gamay d’Auvergne’, the loose bunches and late disbursement.  In this region, distillation has been carried out since the 18th century by three categories of professionals: distillers (such as Pierre and François Tixier, installed in Clermont in 1740), owners who burn their own harvest and coffee & liquor shops’ owners who themselves are working on the premises of their establishments. In its “Mémoire sur la culture de la vigne, l’art de faire les vins, et sur la distillation des eaux de vie de marc en particulier, et de l’alcool en général” (1820), Aubergier from Clermont-Ferrand, establishes a close link between the vinification of the wine (duration of batch, withdrawal, etc.) and the quality of the spirit produced by it.  The vineyard area reached 45 000 hectares in 1895. The distilleries are located mainly in the city centre of Clermont-Ferrand (establishments Verdier-Boyer, Martin and Grellet, Cotillon, etc.), some of which are specialised in the production of “Marc d’Auvergne” (Distillers Léon Serre, Central, Francisque Dhome...). However, many producers have distilled their marcs by itinerant producers.  A cooperative distillery is based in Lempdes in 1909 for ‘distillation of marc and lees’.  In 1932, a judgment of the Riom Court granted the designation of origin ‘Vins d’Auvergne’ to wines from the ‘Gamay N’, pinot noir N and Chardonnay B varieties produced on the territory of 171 municipalities in the county of Puy-de-Dôme.  The designation of origin ‘Marc d’Auvergne’ is recognised in 1949 (Decree of 26/10/1949), two years before the ‘Côtes d’Auvergne’ V.D.Q.S. (Decree of 17/05/1951).The production of eau-de-vie has never ceased, and the product is deeply rooted in that territory: this is illustrated by the fact that 17 street and fixed distillers are currently active, working for the cooperative winery or individual producers. The professional fabric of ‘Marc d’Auvergne’ is made up of all the operators in the Auvergne wine sector, both those of the ‘Côtes d’Auvergne’ wine sector and the ‘Puy-de-Dôme’ sector.  The output of ‘Marc d’Auvergne’ differs from that of the other regions by distillation and an exclusively livestock farming carried out on behalf of the grape producers. The sale to wholesalers is non-existent. |
| Specific characteristics of the spirit drink attributable to the geographical area | ‘Marc d’Auvergne’ has a clear and slightly amber colour. Fresh marc flavours dominate the nose with empyreumatic, roasted notes, pine kernels and gingerbread. The mouth is warm, warm, elegant and very aggressive.  Mainly used for digestive purposes, ‘Marc d’Auvergne’ is also used in the production of composite products such as ‘mistelles’, liqueurs and fruit-based preparations. |
| Causal link between the geographical area and the product | Raw material  The marcs, resulting from the vinification of the grapes of the grapes of the two red varieties of the geographical area of the A.O.P. “Cotes d’Auvergne’ benefit from a local area of origin by its soils, its exposure and climate an optimal maturity of the grapes.  These marc must first of all be unique in the location of the vines on the slopes of the ‘Puys’ slopes. The choice of grape varieties also takes place in the characteristics of the marc being used, as they have been chosen after a long history of wine-growing and after having demonstrated their adaptation to an original and demanding physical environment.  Care for the preservation of marc, protected from air and light, contributes to preserving their qualitative potential, in particular its floral and fruity aromas.  Manufacturing process  Distillation know-how, adapted to materials whose design and manufacture is the result of recognised local know-how, is passed on from generation to generation. They are based on the optimum conservation of the marc used and on the control of the distillation process carried out using traditional stills with copper shats. These stills require, because of their simplicity, a high quality raw material but, in particular because of their low capacity, allow very precise monitoring of the quality of the distillate and the adjustment of the temperature and flow parameters accordingly. The ‘heads’ and ‘tails’ of distillation, rich in undesirable compounds, shall be eliminated. This interaction between the quality of grape marc, materials and know-how is decisive for the quality of the distillates.  The organoleptic quality of the spirits, with complex aromas frequently referred to the fresh marc, spices and empyreumatic notes, shall be based on that of the marc, resulting from vinification of the grapes, from the only red vine varieties (black gamay N, pinot N) harvested in the geographical area of the ‘Côtes d’Auvergne’ PDO, and from the know-how implemented by the distillers in the ‘Côtes d’Auvergne’ PDO for more than two centuries, including in particular a farm in oak containers of at least 12 months.  This livestock farming undoubtedly contributes to the quality of ‘Marc d’Auvergne’, owing in particular to the development of oxidation reactions as a result of the large areas of exchange between air and water-to-life fields in wood containers, which allow the emergence of empyreumatic, grilled notes, and pine and gingerbread marks, sometimes with chopped marks |

7. ***European, national or regional requirements***

8. Additional element for the geographical indication

9. Specific rules on labelling

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| Title | General rules |
| Description of the rule | The spirits for which the geographical indication ‘Marc d’Auvergne’ is claimed shall not be declared for manufacture, offered to consumers, sent, offered for sale or sold without, on the movement documents, declaration documents, in the advertisements, on prospectuses, labels, invoices, any containers, and the geographical indication ‘Marc d’Auvergne’ in very visible characters. |

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| Title | Terms relating to ageing |  |
| Description of the rule | The term ‘vieux’ for an ageing period may only fill in the geographical indication ‘Marc d’Auvergne’ for spirits aged at least 5 years.  In the labelling, this statement must be entered before or after the name of the geographical indication and in smaller or equal letters. |  |

II.Other information

2Link to the product specification

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| Link: | https://info.agriculture.gouv.fr/gedei/site/boagri/  document\_administratif-c64350c6-3465-4b76-  87aa-4e3c8fd23a25 |