TECHNICAL DATA SHEET FOR THE GEOGRAPHICAL INDICATION:

**“Marc de Bourgogne” or “Eau-de-vie de marc de Bourgogne”**

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**

“Marc de Bourgogne” or “Eau-de-vie de marc de Bourgogne”

**B. Description of the spirit drink**

‘Marc de Bourgogne’ or ‘Eau-de-vie de marc de Bourgogne’ 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

The spirits have a minimum content of volatile substances other than ethyl and methyl alcohol of 500 g/hl of pure alcohol.

At the time of sale to the consumer, the spirits produced shall have a minimum alcoholic strength by volume of 40 %.

‘Marc de Bourgogne’ or ‘Eau-de-vie de marc de Bourgogne’ is characterised by amber colour and slightly fruity aromas with notes of caramel. It has a good balance of flavours, maintains a slight strength that extends its length in the mouth.

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

They are produced from marcs made from wine making wines that have been claimed in one of the controlled designations of origin of Burgundy. They shall be distilled by means of a cascade, multi-stage distillation process, using stills consisting of concentration columns and copper distillation vessels, with an alcoholic strength by volume of 72 % or less. With the exception of quantities intended for industrial uses and the production of composite products, the spirit shall be aged under wood for at least 2 years in accommodation with a maximum capacity of 60 hl.

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

The origin of grape marc, their storage, distillation and the ageing of spirits shall be carried out within the geographical area of Burgundy wine-growing, formed by the territories of the following municipalities:

In the department of Côte-d’Or:

Aloxe-Corton, Ancey, Arcenant, Auxey-Duresses, Baubigny, Beaune, Belan-sur-Ource, Bévy, Bissey-la-Côte, Bligny-lès-Beaune, Boncourt-le-Bois, Bouix, Bouze-lès-Beaune, Brion-sur-Ource, Brochon, Chambolle-Musigny, Charrey-sur-Seine, Chassagne-Montrachet, Chaumont-le-Bois, Chaux, Chenôve, Chevannes, Chorey, Collonges-lès-Bévy, Comblanchien, Corcelles-les-Monts, Corgoloin, Cormot-le-Grand, Corpeau, Couchey, Curtil-Vergy, Daix, Dijon, Echevronne, L’Etang-Vergy, Fixin, Flagey-Echezeaux, Fussey, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gomméville, Griselles, Ladoix-Serrigny, Larrey, Magny-lès-Villers, Mâlain, Marcenay, Marsannay-la-Côte, Massingy, Mavilly-Mandelot, Marey-lès-Fussey, Meloisey, Messanges, Meuilley, Meursault, Molesmes, Monthelie, Montliot-et-Courcelles, Morey-Saint-Denis, Mosson, Nantoux, Noiron-sur-Seine, Nolay, Nuits-Saint-Georges, Obtrée, Pernand-Vergelesses, Plombières-lès-Dijon, Poinçon-lès-Larrey, Pommard, Pothières, Premeaux-Prissey, Puligny-Montrachet, Reulle-Vergy, La Rochepot, Saint-Aubin, Saint-Romain, Santenay, Savigny-lès-Beaune, Segrois, Talant, Thoires, Vannaire, Vauchignon, Villars-Fontaine, Villedieu, Villers-la-Faye, Villers-Patras, Vix, Volnay, Vosne-Romanée, Vougeot.

In the department of Rhône:

Alix, Anse, L’Arbresle, Les Ardillats, Arnas, Bagnols, Beaujeu, Belleville, Belmont, Blacé, Le Bois-d’Oingt, Le Breuil, Bully, Cercié, Chambost-Allières, Chamelet, Charentay, Charnay, Châtillon, Chazay-d’Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Dareizé, Denicé, Emeringes, Fleurie, Frontenas, Gleizé, Jarnioux, Juliénas, Jullié, Lacenas, Lachassagne, Lancié, Lantignié, Légny, Létra, Liergues, Limas, Lozanne, Lucenay, Marchampt, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Nuelles, Odenas, Oingt, Les Olmes, Le Perréon, Pommiers, Pouilly-le-Monial, Quincié-en-Beaujolais, Régnié-Durette, Rivolet, Salles-Arbuissonnas-en-Beaujolais, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Oullières, Saint-Etienne-la-Varenne, Saint-Germain-sur-l’Arbresle, Saint-Georges-de-Reneins, Saint-Jean-d’Ardières, Saint-Jean-des-Vignes, Saint-Julien, Saint-Just-d’Avray, Saint-Lager, Saint-Laurent-d’Oingt, Saint-Loup, Sainte-Paule, Saint-Romain-de-Popey, Saint-Vérand, Sarcey, Ternand, Theizé, Vaux-en-Beaujolais, Vauxrenard, Vernay, Ville-sur-Jarnioux, Villié-Morgon.

In the department of Saône-et-Loire:

Aluze, Ameugny, Azé, Barizey, Berzé-la-Ville, Berzé-le-Châtel, Bissey-sous-Cruchaud, Bissy-la-Mâconnaise, Bissy-sous-Uxelles, Bissy-sur-Fley, Blanot, Bonnay, Bouzeron, Boyer, Burgy, Burnand, Bussières, Buxy, Bray, Bresse-sur-Grosne, Cersot, Chagny, Chaintré, Chamilly, Champagny-sous-Uxelles, Chânes, Change, Chapaize, La Chapelle-de-Guinchay, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, Charnay-lès-Mâcon, Charrecey, Chasselas, Chassey-le-Camp, Château, Cheilly-lès-Maranges, Chenôves, Chevagny-les-Chevrières, Chissey-lès-Mâcon, Clessé, Cortambert, Cortevaix, Couches, Crêches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Dennevy, Dezize-lès-Maranges, Donzy-le-National, Dracy-lès-Couches, Dracy-le-Fort, Epertully, Etrigny, Farges-lès-Mâcon, Fleurville, Fley, Fontaines, Fuissé, Genouilly, Germagny, Givry, Grevilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, Lacrost, Laives, Laizé, Leynes, Lournand, Lugny, Mâcon, Malay, Mancey, Martailly-lès-Brancion, Massy, Mellecey, Mercurey, Milly-Lamartine, Montagny-lès-Buxy, Montbellet, Montceaux-Ragny, Moroges, Nanton, Ozenay, Paris-l’Hôpital, Péronne, Pierreclos, Plottes, Préty, Prissé, Pruzilly, Remigny, La Roche-Vineuse, Romanèche-Thorins, Rosey, Royer, Rully, Saint-Albain, Saint-Amour-Bellevue, Saint-Boil, Saint-Clément-sur-Guye, Saint-Denis-de-Vaux, Saint-Désert, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Gilles, Saint-Jean-de-Trézy, Saint-Jean-de-Vaux, Saint-Léger-sur-Dheune, Saint-Mard-de-Vaux, Saint-Martin-Belle-Roche, Saint-Martin-du-Tartre, Saint-Martin-sous-Montaigu, Saint-Maurice-des-Champs, Saint-Maurice-de-Satonnay, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Sernin-du-Plain, Saint-Symphorien-d’Ancelles, Saint-Vallerin, Saint-Vérand, Saint-Ythaire, La Salle, Salornay-sur-Guye, Sampigny-lès-Maranges, Santilly, Sassangy, Saules, Savigny-sur-Grosne, Sennecey-le-Grand, Senozan, Sercy, Serrières, Sigy-le-Châtel, Sologny, Solutré-Pouilly, Tournus, Uchizy, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, La Vineuse, Vinzelles, Viré.

In the department of Yonne:

Accolay, Asquins, Augy, Auxerre, Beine, Bernouil, Béru, Bleigny-le-Carreau, Chablis, Champvallon, La Chapelle-Vaupelteigne, Charentenay, Chemilly-sur-Serein, Cheney, Chichée, Chitry, Collan, Coulanges-la-Vineuse, Courgis, Cravant, Dannemoine, Dyé, Epineuil, Escolives-Sainte-Camille, Fleys, Fontenay-près-Chablis, Irancy, Joigny, Junay, Jussy, Lignorelles, Ligny-le-Châtel, Maligny, Migé, Molosmes, Mouffy, Poilly-sur-Serein, Quenne, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Saint-Père, Serrigny, Tharoiseau, Tonnerre, Tronchoy, Val-de-Mercy, Venoy, Vermenton, Vézelay, Vézinnes, Villy, Vincelottes, Viviers, Volgré.

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

All the production conditions used to obtain the controlled designation of origin ‘Marc de Bourgogne’ or ‘Eau-de-vie de marc de Bourgogne’ are described in detail below.

1° Raw material:

Grape marc shall be obtained from wine making wines which have been claimed in one of the controlled designations of origin located in the municipalities listed in point C of this Chapter.

The marcs are taken from white grapes, red grapes or both of them simultaneously from the following vine varieties: aligoté B, césar N, chardonnay B, gamay N, gamay de Bouze N, gamay de Chaudenay N, melon B, pinot noir N, pinot gris G, pinot blanc B, sacy B, sauvignon B, tressot R.

2° Procurement of marc:

The marc are put up for distillation, free from the air, in closed containers with a capacity of not less than 100 litres but not more than 200 hectolitres.

Marcs made of white wine shall be packed not later than 18 hours after the end of pressing.

The marcs made in red shall be packed no later than 24 hours after the end of pressing.

It is prohibited to enrich the marc and add preservatives.

3° Distillation:

The maximum quantity of marc used must be less than or equal to 35 kg per hectolitre of wine which was claimed in one of the registered designations of origin of Burgundy wine-growing as defined in point C of this chapter.

Distillation period:

Grape marc shall be distilled before 31 March of the year following the harvest, unless a date has been proposed by the competent national committee after obtaining the opinion of the defence and management body.

Marc obtained from grapes not removed must have been distilled no later than 60 days after the date of packaging.

Distillation procedure:

After opening of the package for distillation, the stored marc is kept clean of the air to avoid microbial deterioration or fungal damage.

The grape marc shall be distilled by means of a cascade, multi-stage distillation process, by means of stills consisting of a distillation vault and concentration columns.

The stills used consist of a maximum of three successive loading tanks and a maximum of three concentration columns mounted in series.

The distillation vessels are made of copper. They each have a maximum volume of 630 litres and are heated to naked flames or by steam injection.

The columns are made of copper. Each column has a height equal to or less than 1,50 metres. The total number of trays for all columns is maximum 7.

Any distillation must be preceded by a still or boiling in the still, by steam or by boiling.

The spirits produced shall display at the outlet of the still, at a temperature of 20 °C, an alcoholic strength by volume of less than or equal to 72 %.

The quantity of alcohol obtained after distillation for 100 kg of marc used must be:

* more than or equal to 5 litres and less than or equal to 8 litres of pure alcohol for marc made from red;
* not less than 4 litres but not more than 7 litres of pure alcohol for marc made of white wine.

4° Ageing:

The spirits claimed with a designation of origin ‘Marc de Bourgogne’ or ‘Eau-de-vie de marc de Bourgogne’ must be aged within housings the humidity and temperature of which are naturally regulated without installation other than insulation and ventilation of rooms.

The spirits claimed with a designation of origin ‘Marc de Bourgogne’ or ‘Eau-de-vie de marc de Bourgogne’ must be housed after distillation in oak wood containers for a minimum period of two years after the wood is placed under wood. During this period, the capacity of the dwellings shall be less than or equal to 60 hl.

The minimum duration set out above must be uninterrupted, with the exception of any handling necessary for making the products.

5° Finish:

The adaptation of the colour by means of caramel as well as sweetening with a view to completing the final taste are authorised in such a way that their effect on the obscuration of the spirit is less than 4 %.The obscuration, expressed in%, is obtained by the difference between the real alcoholic strength and the gross alcoholic strength by volume.

**E. Evidence of the link with the geographical environment**

I. Specificity of the geographical area

natural factors

The geographical area of the Burgundy spirits corresponds to that of Burgundy located in the departments of Yonne (89), Côte-d’Or (21), Saône-et-Loire (71) and Rhône (69).The main vineyard is located on the Burgundy coast, west of the Val de Saône, from the north of Lyon to Dijon. It is a 200 km long wine band on a few kilometres wide (only 800 m on the Côtes de Nuits). The area of Beaujolais at the southern end is an integral part of this package.

This narrow geographical area has a continental climate with cold and harsh winters, with some frosts sometimes late, but with hot and sunny summers. The usually very lenient season encourages perfect ripening of the grapes and allows them to be harvested in good weather conditions.

Rainfall on Burgundy wine-growing is fairly regular throughout the year, but remains relatively low compared with the regional rainfall, with annual overlapping 800-850 mm, sometimes less. This reduction in rainfall on the wine coast is caused by a foehn effect resulting from the relief of the high Beaujolais, the Haut Mâconnais and the Morvan in the west, which dry the air masses and reduce the effect of precipitation on foothills east. The overall exposure of the slopes to the east makes it possible to benefit from the early morning heat of the sun and to dry the remaining moisture at night quickly.

The geology is dominated by calcareous rock from the secondary era, with the exception of the north of Beaujolais, made up of crystalline rocks. The peri-glaciary history of the Burgundy coast has led to an intense glut of the constituent rocks, which has led to the formation of stony soils on the slopes, which are very favourable to the cultivation of the vine.

(b) Human factors

The professional fabric of the marc of Burgundy is made up of approximately the same operators as that of the fine of Burgundy. A small proportion of wine growers in the area (around 200, or 5 % of wine producers in the area), attached to this specific production, package marc for distillation. Some of them (around 50) have distilled their marc and themselves keep their spirits distilled, while the majority sell the marc to traders in the spirits (liqueurs, marc spirits, liqueur wines...) which have distilled it. Distillation is carried out by 12 companies (8 street distillers and 4 fixed-post distillers) each with a still and working either on behalf of the wine growers or on behalf of traders.

In Burgundy, the marc emerged from a wide variety of grapes and different vinification methods. On the Côtes de Nuits, Beaune and Chalonnaise, the grape harvest is generally caught while in Beaujolais, the marcs most often come from a non-sticking crop. The tank must be kept intact and stored in the tank in a vat closed by a plastic film and sand or large sealed bags which will not be opened until the still is supplied. In the case of Beaujolais, in order to avoid deterioration, the non-sticking of the marc shall be distilled within a short period.

The complex stills in the region are designed on the same model: a boiler with a vapour injection or a naked flame, at the most three vases in which the marc is placed, with one to three concentration columns and one refrigerant. The vases are made of copper and low capacity. The succession of the three vases, which is very common to the north of the designation, makes it possible to place the first one in a preheat, while the second is in distillation and the third is exhausted. Most of these stills are century-old and have been handed down from generation to generation. The stills are usually mobile to the north of Mâcon and often fixed in a workshop in Beaujolais. The still encounters around the still during distillation are still an important moment for conviviality of the villages.

The ranks are home to variable capacity housing: from the corresponding piece of Burgundy to a 228-litre drum, commonly used by wine-growers, up to several tens of hectolitres, more of which are experienced by traders. The proportion of new barrels is still relatively low because the aim is not to extract tannins and to give priority to oxidation. Ageing is carried out by the winegrower or, in important areas, by the administrator. In the case of major stockbreeders, it is carried out by the owner or a master of chai. This will guide the selection of the spirits for ageing, as well as maintenance and renewal. The way in which the ageing of the spirits is carried out depends on the intrinsic qualities of the various batches and the ageing tool and the know-how of the chai master. But in any case, the first years of ageing are held in lightning, limited capacity (less than or equal to 60 hl) and not ruined to ensure an adequate exchange surface with the air.

historical factors relating to the link with the geographical area

The vineyard dates back to the Welsh era, but it was abandoned for many years and it was the monks of the Abbey of Cîteaux (Cistercians) who, in the Middle Ages, cleared and cleared the vineyards. In Burgundy, as in the other wine-growing regions, the residues of wine-making were reused. This was the case for the ‘genne’ in Burgundy, where a little water was spent to make it a refreshing drink of little taste and grated.

If the distillation process has been known in France since the 13th century, distillation did not spread to Bourgogne for application to the marc later. For Legrand d’Aussy (Histoire de la vie privée du Français, 1782), ‘it was only towards the end of the 17th century that a spirit of the grape marc was drawn’. In that time, the Burgundy industry employed, as the owner of Lorraine supplies a “Memory on the state of its generality” to the Duke of Burgundy in 1698, in which it refers to this practice by which “we draw a fairly good product from something which was good only to burn”.

From the 18th century onwards, the quality of the Burgundy wine spirits creates a demand which can hardly be met because of the lack of distillation wines, since Burgundy wines are still more popular than spirits. For example, P. Poncelet, harvesting a taste and sense of smell or principle in 1740 for the easy and low cost of drinking liquor, and the water felt that Burgundy wines are too good and too poor enough to make spirits distilled from wine. Consequently, the distillation of marc will develop.

II.Characteristics and characteristics of the product

typical characteristics linked to the area

The marc of Burgundy being obtained by the distillation of the pulp and the hides and skins of the grapes after discuffing and pressing, it is impregnated with the perfumes of the must. The Burgundy company is characterised by an amber colour and slightly fruity aromas with notes of caramel. If he has a good balance of flavours, he maintains a slight strength that extends its length in the mouth.

The Burgundy marc is used primarily as a digestive tract; but also aperitif, blended with crème de cassis (together with crème de cassis); used as an ingredient in the kitchen and for washing the rind of cheese with the designation of origin ‘Epoisses’, to which it has characteristic aromas.

Every year since 1991, the national competition for spirits distilled from wine and marc de Bourgogne is being held at the international and gastronomic fair in Dijon, in which a panel of around twenty harvesters, producers, distillers, traders and representatives of administrations judge the best grounds for Burgundy. The Burgundy marc were also presented in the Competition of Metz spirits and the Paris agricultural general competition.

historical reputational elements

The various censuses carried out from the beginning of the 19th century show that significant quantities are produced, of which a part is exported. In 1827, Mr Caolreau, in his Œnologie française ou statistique de tous les vignobles de France, referred to the fact that “in Côte-d’Or and a fairly large number of drivers, 1 476 hectolitres of pure alcohol of spirits consumed in cabins or exported to Switzerland”; in Saône-et-Loire, 738 hl of pure alcohol, part of which is consumed in the country; the remainder is dispatched to Switzerland where it is used in the manufacture of absinthe liqueur; in Yonne: 393,60 hl of pure alcohol. At the World Expo 1867 in Paris, Michel Chevalier mentioned that the production of marc spirits in Burgundy was divided into three departments: Côte-d’Or, Saône-et-Loire and Yonne, and that it varies for the three departments between 8 and 10 000 hectolitres of pure alcohol. During the 1899 regional agricultural competition, R. Danguy noted that “the industry of marc spirits has taken a very great development over a number of years...“.In 1901, Paul taquet, in La Distillerie dans le monde entier, the memory of the 1900 exhibition mentions that “The spirits of marc are very popular. Some consumers prefer them to ordinary wine spirits. The main spirits of marc of marc are those of Burgundy. Burgundy consumes almost exclusively spirits distilled from marc. It has a popular vote in this region and the surrounding areas due to its bouquet. The reputation of marc spirit de Bourgogne is universal. In Paris there are those spirits which, at 50°, are paid at the same rate as those of high value bags...”

In the first half of the 20th century, the Bourgogne marc was associated with several high art works of art. An example of Pablo Picasso, 1913, entitled Boutille de marc de Bourgogne, glass, newsprint, as well as several novels referring to the Burgundy marc, such as, in 1922, the chaussée des giants of Pierre Benoît or, in 1946, a man on the coast of Henri Quefellec.

From 1941 onwards, the German authorities launched a large-scale campaign of requisition of spirits. With the exception of those spirits from hospices of Beaune, exceptionally exempted, all products of the Burgundy distillery are concerned. The professionals will come under constant pressure to get the ‘Marc de Bourgogne’ recognised as a regulated designation of origin (AOOR) and thus exempt it from demand. This was achieved by the Decree of 23 February 1942, which gives ‘Marc de Bourgogne’ the protected designation of origin.

In the ‘marc’ heading of the ‘Encyclopédie des vins et des alcohols’ (1993), Alexis Lichine stated that if most of the wine producing regions produce the marc, that of Bourgogne is the best known... Finally, in the Petit Robert edition 2009 dictionary, under the heading “marc”, only the pomace of Burgundy is mentioned.

III.Causal link between the geographical area and the quality or characteristics of the product

Marc, or even more grape marc, which benefit from the influence of all the factors of the geographical area (physical, biological and human environment), act on the specific nature of the spirits, as the delicate nature of the tannins, the aromatic complexity and the freshness of the Burgundy wines can be found in the distillates. Care for the preservation of marc, protected from air and light, contributes to preserving their qualitative potential.

Distillation know-how, adapted to equipment which has been designed for more than a century, is passed on from generation to generation. They are based on the knowledge of the raw materials used and the control over the operation, in winter, of traditional stills with vases and copper. 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. This interaction between wine quality, materials and know-how is crucial for the quality of the distillates.

Finally, ageing, in particular thanks to the continental climate of Burgundy, which favours a relatively small reduction in alcoholic strength, and the development of oxidation reactions as a result of the large areas of exchange with the air of the spirit in the fuSise and low use of new wood, which makes it possible to preserve a proportion of the fruity and floral aromas of new spirits, will undoubtedly contribute to the final quality of the Burgundy marc.

**F. Rules of presentation and labelling**

Spirits for which, under the terms of these specifications, the protected designation of origin ‘Marc de Bourgogne’ or ‘Eau-de-vie de marc de Bourgogne’ is claimed, may not be declared for the manufacture, offered to consumers, sent, offered for sale or sold without, on the movement documents, declaration documents, announcements, prospectuses, labels, invoices, any containers, the name must be entered and accompanied by the words ‘appellation d’origine contrôlée’ (registered designation of origin), all in very visible characters.

The optional word “vieux” shall mean spirits which have been aged for at least three years and which meet the production requirements of these specifications.

The optional word “très vieux” means spirits which have been aged for not less than six years and which meet the production requirements of these specifications.

The optional term ‘hors d’âge’ means spirits which have been aged for not less than 10 years and which meet the production requirements of these specifications.

In the labelling, these optional terms must be entered before or after the name of the registered designation of origin and in smaller or equal letters.

The name of the controlled designation of origin ‘Marc de Bourgogne’ or ‘Eau-de-vie de marc de Bourgogne’ may not be supplemented by any additional words referring to the vine variety or to a geographical indication.

**G. applicant’s details**

Syndicat de défense et de promotion des Eaux-de-vie et du Ratafia de Bourgogne

43 road from Givry

71100 SAINT REMY

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

**A. Reporting obligations**

1° Declaration of opening and closing of the distillation works:

Distillation must be declared to the approved inspection body before any distillation of spirits to be claimed as ‘AOC de Bourgogne’ or ‘Eau-de-vie de Bourgogne’.The declaration shall indicate the name of the registered designation of origin, the date of commencement of the works and the references of the distillation equipment concerned.

The distillation works must be declared to the approved inspection body at the end of the distillation of spirits intended to be carried at AOC ‘Marc de Bourgogne’ or ‘Eau-de-vie de marc de Bourgogne’.The declaration shall state the name of the registered designation of origin, the date on which the works were closed and the references of the distillation equipment concerned.

If the operator does not distil other spirits than one of the AOC de Bourgogne, a copy of the declarations taken out at the DGDDI will take place and will be sent to the approved inspection body.

2° Claim statement:

The claim form shall be submitted to the defence and management body no later than one month after the closure of the distillation works. In particular, the decision shall indicate:

— the claimed name;

The quantities distilled (volume and TAV).

3° Declaration of wood:

This declaration shall be forwarded to the defence and management body no later than 30 days after completion of the operation. It may be associated with the claim statement. It shall include, in particular, the dates and place of distillation of the spirits and the address of the chai, the capacity of the dwellings used, the date of placing under wood and the volume and the alcoholic strength by volume of the spirits distilled.

4° Stock declaration:

Every operator who has an ageing chain must forward to the defence and management body each year, no later than 10 April, the result of the physical inventory of all the stocks held in each of those operators who have been identified, with a breakdown by age of ageing, as defined in point B.3.

**B. Registers**

1° The packaging of the marc:

The designation of the product on the marc accompanying document during transport between the wine-grower and the distiller will specify the registered designation of origin.

Any operator making marcs supplying marc up to date shall keep a logbook of the marc containing the following information in particular:

— the contact details and identification of the wine grower (s) who produced the marc;

— the characteristics of the grapes from which the marc was from: colour, slip or not;

The date and time of the end of the pressing operations;

— the date and time of packaging of the marc.

2° Distillation:

Distillers shall maintain an up-to-date distillation register containing, in particular, the following information:

— the relevant registered designation of origin;

— the details and identification of the operator who made the marc;

— the reference to the movement document accompanying the marc, where appropriate;

— the characteristics of the grapes from which the marc was from: colour, slip or not;

The start and end times of the cleaning procedure;

— the date and time of distillation;

— the quantity and the alcoholic strength by volume of the spirits obtained;

— the destination of the spirit obtained (ageing or otherwise).

3° Ageing:

The Bourgogne marcs are covered in the operator’s stock records with one of the following ageing accounts:

0 for spirits as at 1 April of the year following the placing of wood;

1 for spirits with more than one year old ageing;

2 for spirits with an ageing of more than two years;

3 for spirits with an ageing of more than three years;

4 for spirits with more than four years old;

5 for spirits with an ageing of more than five years;

6 for spirits with an ageing of more than six years;

7 for spirits with an ageing of more than seven years;

8 for spirits with an ageing of more than eight years;

9 for spirits with an ageing of more than nine years;

10 for spirits with an ageing of more than 10 years.

On 1 April of each year, the remains of each of the accounts 0 to 9 are entered in the next largest account, respectively.

Each operator shall keep the following information up to date:

— the identification of the chai dwellings and the description of their capacity;

— the dates of placing the spirits distilled into wood;

The quantities of distilled spirits distilled from wood containing them;

— the other entries of spirits by container and by an ageing account;

— the outflow of spirits by container and by an ageing account.

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

|  |  |
| --- | --- |
| KEY ISSUES | METHOD OF THE EVALUATION |
| A. — Structural rules |  |  |
| Location of production sites | Desk review |  |
| Descriptive characteristics of the distillation equipment | Site controland/orDesk review |  |
| B. — Annual rules |  |  |
| Time between pressing and implementation of the marc | Desk review |  |
| Arrangements for storing the marc | Site control |  |
| Yields of wine in marc and of alcohol marc | Desk review |  |
| Time limits and the distillation period | Site controland/orDesk review |  |
| Alcoholic strength by volume of the distillate | Measurement |  |
| Minimum period of ageing | Site controland/orDesk review |  |
| Housing topics | Site control |  |
| C. Products |  |  |
| Organoleptic characteristics of the finished product | Organoleptic examination |  |
| Analytical characteristics of the finished product | Screening |  |

**REFERENCES TO INSPECTION BODIES**

SIAQCERT

132/134 route de Dijon

21200 Beaune

Tel: (33) (0) 3 80 25 09 50

Fax: (33) (0) 3 80 24 63 23

E-mail:villefranche@siqocert.fr

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

TSA 30003

93555 — Montreuil-sous-Bois Cedex

Tel: (33) (0) 1.73.30.38.00

Fax: (33) (0) 1.73.30.38.04

E-mail:info@inao.gouv.fr

The monitoring of compliance with this specification is carried out by a third-party body, providing a guarantee of expertise, independence and impartiality on behalf of the INAO, on the basis of an approved inspection plan.

The inspection plan follows up the self-inspections carried out by the operators on their own activities, and the internal checks carried out under the responsibility of the association for defence and management. 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.