Transmission of a geographical
 indication for a spirit drink

1. FACT SHEET
2. Denomination and type
3. Name (s) to be registered:

Marc de Champagne

Eau-de-vie de marc de Champagne

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 | Association des producteurs de boissons spiritueusesà indication géographique champenoises |
| Legal status, size and composition (in case of legal persons) | Association (Law of 1901) composed of the manufacturers of Marc de Champagne |
| Nationality | France |
| Address | Villa Bissinger, |
|  | 15 rue Jeanson, |
|  | 51160 AŸ |
| Country | France |
| Telephone | (+ 33) 03 26 51 19 30 |
| E-mail address (es) | odg.ratafia-marc-fine@bsigc.fr |

b. Contact details of the intermediary

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| Name of the intermediary | Ministère de l’agriculture, de l'agroalimentaire et dela forêt |
| Address | Direction Générale des politiques agricole,agroalimentaire et des territoiresBureau du vin et des autres boissons3 Rue Barbet de Jouy75349 Paris Cedex 07 SPFrance |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

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

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| Name of competent regulatory body | Institut national de l’origine et de la qualité (INAO) |
| Address | 12 rue Henri Rol-Tanguy93555 Montreuil-sous-BoisFrance |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | 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 de Champagne blanc |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics:

 “Marc de Champagne blanc” is white and clear.It is characterised by aromas that may range from floral notes and fresh pulp, to more hot and chocolate notes.1. Physico-chemical characteristics:

Spirits have a minimum content of volatile substances other than ethyl and methyl alcohol of 300 grams per hectolitre of pure alcohol.At the time of sale to the consumer, the spirits of the marc shall have a minimum alcoholic strength of 40 %. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | “Marc de Champagne” is a spirit obtained by distilling grape marc intended for the manufacture of sparkling wines with PDO “Champagne”, with an alcoholic strength by volume of 71 % or less. “Marc de Champagne blanc” is a “Marc de Champagne” matured in tanks after distillation for a minimum period of 3 months before marketing.The smooth and gradual driving of the grapes’ pressing and the low yield of the juice intended for the “Champagne” PDO produce more moist marc, the distillation of which leads to the expression “Marc de Champagne” ranging from floral notes and fresh pulp, to warmer notes and chocolate. |

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| Heading — Name of the product | Marc de Champagne vieilli sous bois |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics:

When aged under wood, ‘Marc de Champagne’ is a colour ranging from straw yellow to amber.“Marc de Champagne” is characterised by floral aromas, ranging from floral notes and fresh pulp, to warmer notes and chocolate. In ageing, it acquires woody and vanilla notes.1. Physico-chemical characteristics:

Spirits have a minimum content of volatile substances other than ethyl and methyl alcohol of 300 grams per hectolitre of pure alcohol.At the time of the sale to the consumer, the water content of the marc shall have a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | “Marc de Champagne” is a spirit obtained by distilling grape marc intended for the manufacture of sparkling wines with a PDO “Champagne”, with an alcoholic strength by volume of 71 % or less. The product ‘Marc de Champagne’ aged under wood (“Marc de Champagne vieilli sous bois”)is a spirit reared in an oak container with a capacity of less than or equal to 10 hectolitres for a minimum period of 24 months from the date of placing the product under wood.The smooth and gradual the grapes’ pressing and the low yield of the juice intended for the “Champagne” PDO produce more moist marc, the distillation of which leads to the expression “Marc de Champagne” ranging from floral notes and fresh pulp, to warmer notes and chocolate. In the course of the ageing of the wood, the “Marc de Champagne” acquires woody and vanilla aromas. |

1. Define the geographical area

a. description of the defined geographical area

Grape harvest, pressing, storage and fermentation of marc, distillation and breeding (maturation and, where appropriate, ageing) of ‘Marc de Champagne’ are insured in the territories defined by Article V of the Law of 22 July 1927 on the registered designation of origin “Champagne”, which repeals and replaces Article 17 of the Law of 6 May 1919, subject to the following provisions:

* In the county of Vitry-le-François (Department of Marne), the demarcated parcel area is the one approved by the competent national committee of the Institut national de l'origine et de la qualité at the sitting of 7 and 8 November 1990, the plans of which are deposited in the town halls concerned;
* In the following municipalities of the department of Aube: Arsonval, Cunfin, Dolancourt, Jaucourt, the demarcated parcel area is that approved by the competent national committee of the Institut national de l'origine et de la qualité at the meetings of 23 June 1994, 8 September 1994 and 19 May 1995 and whose plans are deposited in the town halls of the municipalities concerned;
* In the following municipalities of the department of Aube: Marcily-le-Hayer and La Villeneuve-du-Châtelot, no parcel was chosen in accordance with the decision of the competent national committee of the Institut national de l'origine et de la qualité at the meeting of 10 September 1997;
* In the following municipalities of the department of Aube: Brienne-le-Chateau, Epagne, Précy-Saint-Martin and Saint-Léger-sous-Brienne and the following municipalities in the department of Marne: Esclavolle-Lurey, Potangis, Saint-Quentin-le-Verger et Villiers-aux-Corneilles no parcel was chosen in accordance with the decision of the competent national committee of the Institut national de l'origine et de la qualité at the meetings of 23 and 24 June 1994, 7 and 8 September 1994, 18 and 19 May 1995, 6 and 7 September 1995;
* In the municipality of the department of Marne of Fontaine-sur-Aÿ, the demarcated parcel area is that approved by the competent national committee of the Institut national de l'origine et de la qualité at a meeting of 9 and 10 September 1999, the plans of which are deposited in the town hall of the commune concerned;
* In the following municipalities in the department of Marne: Corfélix, Corrobert, Le Thoult-Trosnay, Verdon, Reuves et Broussy-le-Petit, no parcel was selected in accordance with the decision of the competent National Committee Institut national de l'origine et de la qualité at the meeting of 5-6 September 2001.

b. NUTS Zone

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| FR221 | Aisne |
| FR22 | Picardy |
| FR214 | Haute-Marne |
| FR213 | Marne |
| FR212 | Dawn |
| FR21 | Champagne-Ardenne |
| FR2 | BASSIN PARISIEN |
| FR102 | Seine-et-Marne |
| FR10 | Ile de France |
| FR1 | ILE DE FRANCE |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title - Type of method | Raw material |
| Method | The grape marc resulted from wine making in accordance with the production conditions (vine varieties, vineyard, harvesting, grapes’ ripeness and pressing) laid down in the specification for the PDO ‘Champagne’. |

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| Title - Type of method | Preparation of marc and fermentation |
| Method | The grape marc shall undergo fermentation before distillation. Packaging in silos shall be carried out within 72 hours of pressing. The fermentation is carried in air tight conditions.The enrichment of marc and the use of preservatives are prohibited. |

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| Title - Type of method | Distillation |
| Method | Lees may be added in the limit of 20 % of the weight of the grape marc. The distillation capacity of each of the apparatus shall not exceed 70 hectolitres of pure alcohol per period of 24 hours.The distillation of grape marc for a given wine year shall be carried out no later than 31 May following the wine harvest.The spirit produced is clear and present in the daily manifold, at the end of the distillation process, with an alcoholic strength by volume of 71 % or less, at a temperature of 20 °C.The alcohol obtained after distillation must be between at least 28 litres of pure alcohol and not more than 35 litres of pure alcohol per 4 000 kilograms of pressurised grapes.The fermented marc shall be distilled:* either in accordance with the principle of simple discontinuous distillation at the end of the period;
* or in accordance with the principle of discontinuous distillation over the cascade, combined with a multi-staged distillation with reflux;
* or according to the principle of continued distillation by steam training, combined with distillation multi-staged with reflux.

1 Simple discontinuous distillation at transfer- Description of equipment:The distillation is carried out using stills consisting of a boiler, a marquee, a swan neck, with or without a wine warmer or 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 total capacity of the boiler shall not exceed 25 hectolitres.- Description of process:The fermented marc is heated in the boiler to the naked light or by the introduction of water vapour in a double outer envelope. Direct injection of steam into the distillation product is prohibited.The vapours from the fermented marc amount to and win the marquee where they condense partially. Part of it goes back to the boiler after condensation and another part of the vapours take the neck of the swan neck and head towards the refrigerant from which the distillate will sink.During distillation, the alcoholic strength of the distillate decreases and its composition of volatile compounds changes.This method includes the sequence of two ‘heating’ stages:- the first consists of the distillation of the fermented marc and allows the fermented marc to be obtained after removing the products from the beginning and end of the distillation (also called “flegmes”);- the second so called “repasse” or “bonne chauffe” consists of the distillation of the scrubs and enables the spirit to be obtained.In the first or second stage, may be added to the fermented or to the fermented marc, the fractions from the beginning and the end of the previous distillation operations, which have been excluded from the spirit.2 Multi-stage, multi-stage cascade distillation- Description of equipment:The distillation is carried out by means of stills consisting of several distillation vases and concentration columns.The columns must be made of copper.The maximum number of vessels is 5. The tank must not exceed 20 hectolitres.The maximum number of columns is 2. A column shall be made up of a maximum of 15 trays.- Heating mode and process description:The fermented marc is introduced into metal baskets inside the tanks into which steam is injected. The steam then passes through the various bottom vessels at the top is alcohol.This vapour is then introduced successively in several concentration columns, including the horizontal trays it runs through down at the top. The vapour enriches the alcohol, condenses partially and some of them are downgraded in the column. The vapours then flow into a condenser condenser on the outlet from which the distillate will flow.3 Steam distillation process- Description of process:Distillation is carried out in two successive stages.- the steam is backloaded from a continuous supply of fermented marc. It shall bear the cost of alcohol as and when the marc is exhausted;- the steam is then cooled to give a condensate, which is then distilled continuously according to the multistaged distillation with reflux.4 Continuous multi-stage distillation with reflux- Description of distillation process:Distillation is carried out using columns with trays that ensure, via an immersion mechanism in the form of tunnels or caps, contact between the liquid and gaseous flows that pass through them in opposite directions. The column is over the boiler which produces the steam. The columns contain an exhaustion zone in which the distillation liquid will impoverish into alcohol, which will pass through the steam phase and a concentration zone within which the vapours will be enriched with alcohol.Condensation is carried out by one or more wine heaters or water condensers. The condensates from these heat exchangers are directed either towards the extraction of the distillate or retrograded in the upper part of the concentrating section.- Description of the distillation equipment:The columns must be made of copper;They shall consist of:- a depletion zone with a maximum of 25 trays;- a concentration zone with a maximum of 30 plates.- Separation of undesirable compounds:Extraction procedures on the liquid phase during distillation that make it possible to adjust the partial concentration of certain components of the distillate (rectification) are prohibited.Compounds found to be undesirable are either disposed of in the residues or in the atmosphere by degassing or collected gases through gas-washing columns. |

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| Title - Type of method | Rearing |
| Method | White spirit shall be matured in vats after distillation for a minimum period of 3 months prior to marketing.The maturing is carried out in inert containers in order to prevent any colouring.Matured spirit is matured in oak casks with a capacity of less than or equal to 10 hectolitres for a minimum period of 24 months from the date of placing the product under wood.Wood chips may not be used.The minimum durations set out above are carried out without interruption, with the exception of operations necessary for the production of the products |

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| Title - Type of method | Finishing |
| Method | 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. |

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

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| Heading - Name of the product | Marc de Champagne |
| Detailed information on the geographic area or origin relevant for the link. | 1 Natural factorsThe geographical area corresponds to that of the designation of origin “Champagne”. It lies to the north-east of the French territory, and extends to municipalities in the departments of Aisne, Aube, Haute-Marne, Marne and Seine-et-Marne.Its landscape is characterised by a vineyard of hillsides based on the east of the Paris basin, a major geomorphological structure:* Côte d’Ile-de-France in the department of Marne, as well as the slopes of the associated valleys, regrouping from north to south the Montagne de Reims, the valley of Marne (which extends to the south of Aisne and to Seine-et-Marne), Côte des Blancs and Côte du Sézannais for the most important sectors;
* Côte de Champagne (with Vitryat marnais) and the Montgueux sector;
* Côte des Bar, interspersed with multiple valleys, bringing together the Bar-sur-Aubois to the east and the Barséquanais in the west, in Aube and Haute-Marne.

This pattern of cuesta, with its adjacent valleys, shows hillsides exposed to the east and south, sometimes in the north, as well as to northern Montagne de Reims and the left bank of the Marne.The coastline is made up of hard layers of limestone or chalk. The slopes of the hillsides are chalky, marn or sandy, soft, cut off by erosion and then covered with colluation products from the foregoing coast fronts.The area under vines is in the northern region. It is subject to double climate influence:* Ocean, providing water on a regular basis with low temperature contrasts from season to season;
* the continental region, which is responsible for the sometimes destructive frost and sunshine, which is favourable to the ripening of the grapes in the summer.

2 Human factors“Marc de Champagne” is traditionally drawn from the pressing of grapes from the grapes of the PDO “Champagne”. It is the only spirit of marc whose raw material is produced exclusively from pressing spirits designed to produce sparkling wine.The quality of this raw material, the marcs known locally as ‘aignes’, directly benefit the special conditions of production of the designation of origin “Champagne”:* the vine varieties: mainly the three mixed varieties are: chardonnay B, pinot noir N and meunier N;
* the whole bunch harvesting which preserves the quality of the fresh bunch as far as the press;
* mild pressing, in accordance with the conditions laid down in the specification;
* the vast majority of marc come from the pressing of white wines. Distillers shall make all marcs up to anaerobic conditions fermented before the distillation.

Distillation shall be carried out either by distillers with a fixed station, installed at the centre of the vineyards, distilling, rearing and marketing the wine themselves and through winemakers or chamois dealers, or itinerant distillers who work on behalf of the wine growers.By their know-how, these professionals use quality marc and perpetuate traditions that are more than 100 years old.The production of “Marc de Champagne” is largely rooted in the Champagne vineyard where many winemakers already carried out the production of marc spirit at the beginning of the 20th century, as evidenced by the work of Lise Bésème-Piat “Le lexique du paysan et du vigneron champenois”, in which it is stated that ‘there were stills around the still at the time of manufacture of the marc spirit’. After pressing, the “aignes” had been collected in “trentins” and protected from air by a layer of plaster or silt“. It further states that “many of the owners have a still to lend or rent to their friends or neighbours when they had ended the distillation of their aignes”. |
| Specific characteristics of the spirit drink attributable to the geographical area | The “Marc de Champagne” is white and clear. When the “Marc de Champagne” is aged under wood, it takes a colour ranging from straw yellow to amber.The smooth and gradual pressing of the grapes and the low rate of extraction of the juice intended for the “Champagne” PDO produce more moist marc, the distillation of which leads in the “Marc de Champagne”, to the expression of floral richness and complexity ranging from floral notes and fresh pulp, to more hot and chocolate notes. When ageing under wood, it acquires woody and vanilla notes. |
| Causal link between the geographical area and the product | The main characteristics of “Marc de Champagne” derive from its raw material from grapes intended for the PDO “Champagne”. The link with the geographical area of “Marc de Champagne” is based on:The particular quality of the wine harvest produced in Champagne:The originality of the Champagne vineyard is due to its northern situation. The soil and climatic conditions of the geographical area have led to the development of a very specific way of vineyard, particularly through the choice of vine varieties. The three main varieties are the chardonnay B (29% of the vineyard), pinot noir N (38 %) and meunier N (32 %).These vine varieties interact with the conditions of the area and provide a good balance between acidity and potential alcohol, which is favourable to the production of spirits.The treatment of grapes:Local practices for the gathering and pressing of grapes are geared towards the development of effervescent wine. To this end, under the conditions production of the designation of origin “Champagne”, the harvest is carried out in whole bunches and their transport is carried out in a pierced box. The grapes, a large proportion of which are produced from black varieties with black skin, are overthrown in such a way as to give white juice. The soft pressing technique and the production of white juices make it possible to produce marc of specific quality, in particular because a number of aromatic compounds are not extracted during these operations. Owing to the conditions under which grapes are harvested and transported and the rapid time between pressing and the placing of marc in the silo, they have undergone a minimum oxidation process. The anaerobic preservation of marc ensures fermentation in good conditions with a view to distillation.The know-how of distillers and the masters of chai helps to ensure that “Marc de Champagne” fully expresses the aromas derived from this raw material, whether for white marcs with very floral notes, for fresh pulp up to more hot and chocolate notes or for aged marc aged according to the different stages of ageing during which the “Marc de Champagne” acquires vanilla and wooded notes |

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

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| Title | Additional mentions “Marc champenois” or “Eau-de-vie de marc champenois” |
| Description of the rule | The names “Marc chamois” or “Eau-de-vie de marc champenois” may be used as additional labelling terms. |

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| Title | Rules for affixing the name of the geographical indication |
| Description of the rule | The spirits for which the geographical indication ‘Marc de Champagne’ is claimed may not be declared for manufacture or marketed without, in the case of movement documents, declarations, prospectuses, labels, containers, the geographical indication ‘Marc de Champagne’ followed by the words ‘geographical indication’.None of the words making up the name of the indication “Marc de Champagne” can appear in isolation, to form an indivisible whole. |

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| Title | Terms relating to ageing |
| Description of the rule | The following entries relating to an ageing period may only fill in the geographical indication ‘Marc de Champagne’ under the following conditions:— the word “Vieux” for spirits obtained from grape marc aged at least 4 years;— the words ‘Très vieux’ or ‘VSOP’ for spirits obtained from grape marc aged at least 8 years;— the words “Hors d’âge” or “XO” for spirits distilled from aged at least 10 years.These optional terms must appear on the label before or after the name of the geographical indication in lower or equal height and width. |

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| Link: | <https://info.agriculture.gouv.fr/gedei/site/bo->AGRI/document\_administratif-ab573a0a-c5-4cc5-bac6-ae244724640f |

2Link to the product specification