Transmission of a geographical  
 indication for a spirit drink

1. FACT SHEET

1 Denomination and type

1. Name (s) to be registered:

Marc de Provence

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. COORDONATES
2. name and position of the applicant

|  |  |
| --- | --- |
| Name and position of the applicant | Syndicat des vins de Côtes de Provence |
| Legal status, size and composition (in the case of legal persons) | Trade union composed of grape producers and processor/producers of spirit drinks |
| Nationality | France |
| Address | Maison des Vins - DN 7  83460 Les Arcs-sur-Argens |
| Country | France |
| Telephone | (33) (0) 4 94 99 50 00 |
| E-mail address (es) | [contact@odg-cotesdeprovence.com](mailto:contact@odg-cotesdeprovence.com) |

**b. Contact details of the intermediary**

|  |  |
| --- | --- |
| 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.  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

|  |  |
| --- | --- |
| Name of competent regulatory body | National Institute of Origin and Quality (INAO) |
| Address | 12, rue Henri Rol-Tanguy  93555 Montreuil-sous-Bois |
| 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

|  |  |
| --- | --- |
| Heading — Name of the product | Marc de Provence blanc |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics:   Marc de Provence blanc white develops grape flavours with floral notes (acacia, hawthorn, peach...) or fruity (apricot, red fruit, etc.). Marc de Provence blanc has an intense aromatic power and a balance in the mouth between liveliness, tannic structure and tenderness.   1. Physico-chemical:   Marc de Provence has a minimum content of volatile substances other than ethyl and methyl alcohol of 500 grams per hectolitre of pure alcohol.  At the time of sale to the consumer, Marc de Provence has a minimum alcoholic strength by volume of 40%. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | ‘Marc de Provence’ is a spirit exclusively from grapes used in the preparation of wines that may be claimed under any of the following PDOs: ‘Bandol’, ‘Les Baux-de-Provence’, ‘Belland’, ‘Cassis’, ‘Côtes de Provence’, ‘Coteaux d’Aix-en-Provence’, ‘Coteaux varois en Provence’, ‘Luberon’, ‘Palette’, ‘Pierrevert’, ‘Ventoux’.The characteristic aromas of the Provence marc are shown in the varietal combinations of these PDOs. The fruity aromas are rather made by the red varieties and the more floral aromas by white grapes. In the mouth, the flexibility of the spirits obtained from white grape marc blurs the liveliness and tannic structure of the red varieties.  Fermented marcs shall have a minimum alcoholic strength by volume of 5%.This high alcohol content derives from the measured pressing of high-sugar grapes, which also preserves the freshness and fruitiness of wine. After distillation, these wines will reveal their potency and aromatic diversity in the spirits.  On completion of distillation, the spirits produced have an alcoholic strength by volume of less than or equal to 72%.This low level of distillation authorises the high content of volatile substances which reflects the aromatic strength of the spirits, their structure and persistence in the mouth.  Marc de Provence blanc is allowed to rest in tanks for a minimum period of 3 months before it is placed on the market in order to eliminate the harmful tastes which may arise during the distillation process, and thus to regain the fineness of the fruity and floral aromas of white spirits. |

|  |  |
| --- | --- |
| Heading — Name of the product | Marc de Provence vieilli sous bois |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics   Marc de Provence vieilli sous bois gains, on the basis of floral and fruity notes, new aromas, including dry and vanished fruit. In contact with the wood, the spirits gradually develop their aromatic complexity, roundness and persistence in the mouth.   1. Physical and chemical characteristics.   Marc de Provence has a minimum content of volatile substances other than ethyl and methyl alcohol of 500 grams per hectolitre of pure alcohol.  At the time of sale to the consumer, Marc de Provence has a minimum alcoholic strength by volume of 40%. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | Marc de Provence’ is a spirit exclusively from grapes used in the preparation of wines that may be claimed under any of the following PDOs: ‘Bandol’, ‘Baux-de-Provence’, ‘Belland’, ‘Cassis’, ‘Côtes de Provence’, ‘Coteaux d’Aix-en-Provence’, ‘Coteaux Varois en Provence’, ‘Luberon’, ‘Palette’, ‘Pierrevert’, ‘Ventoux’. The characteristic aromas of the Provence marc are shown in the varietal combinations of these PDOs. The fruity aromas are rather made by the red varieties and the more floral aromas by white grapes. In the mouth, the flexibility of the spirits obtained from white grape marc blurs the liveliness and tannic structure of the red varieties.  The fermented marc shall have a minimum alcoholic strength by volume of 5 %.This high alcohol content derives from the measured pressing of high-sugar grapes, which also preserves the freshness and fruitiness of wine. After distillation, these wines will reveal their potency and aromatic diversity in the spirits.  On completion of distillation, the spirits produced have an alcoholic strength by volume of less than or equal to 72 %.This low level of distillation authorises the high content of volatile substances which reflects the aromatic strength of the spirits, their structure and persistence in the mouth.  The aged Provence Marc is high in oak casks with a capacity of less than or equal to 2 000 litres for a minimum period of 12 months from the date of placing the product under wood. These ageing conditions make it possible to start the chemical reactions that will develop aromas, particularly vanilla or dried fruit. |

1. Geographical area

a. description of the defined geographical area

Grape marc shall be stored and distilled in the geographical area. The spirit drink is kept and stored in the geographical area.

The geographical area comprises the administrative territories of the municipalities of:

Department of Alpes-de-Haute-Provence, the municipalities of: Aiglun, Allemagne-en-Provence, Archail, Aubenas-les-Alpes, Aubignosc, Authon, Auzet, Banon, Barles, Barras, Barrême, Bayons, Beaujeu, Bellaffaire, Bevons, Beynes, Blieux, Bras-d'Asse, La Bréole, La Brillanne, Brunet, Le Brusquet, Le Caire, Castellane, Le Castellard-Mélan, Le Castellet, Céreste, Le Chaffaut-Saint-Jurson, Champtercier, Château-Arnoux-Saint-Auban, Châteaufort, Châteauneuf-Miravail, Châteauneuf-Val-Saint-Donat, Châteauredon, Chaudon-Norante, Clamensane, Claret, Clumanc, Corbières, Cruis, Curbans, Curel, Dauphin, Demandolx, Digne-les-Bains, Draix, Entrages, Entrepierres, Entrevaux, Entrevennes, L'Escale, Esparron-de-Verdon, Estoublon, Faucon-du-Caire, Fontienne, Forcalquier, Ganagobie, La Garde, Gigors, Gréoux-les-Bains, Hautes-Duyes, L'Hospitalet, La Javie, Lambruisse, Lardiers, Le Lauzet-Ubaye, Limans, Lurs, Majastres, Malijai, Mallefougasse-Augès, Mallemoisson, Mane, Manosque, Marcoux, Les Mées, Melve, Mézel, Mirabeau, Mison, Montagnac-Montpezat, Montclar, Montfort, Montfuron, Montjustin, Montlaux, Montsalier, Moriez, La Motte-du-Caire, Moustiers-Sainte-Marie, Nibles, Niozelles, Noyers-sur-Jabron, Les Omergues, Ongles, Oppedette, Oraison, La Palud-sur-Verdon, Peipin, Peyroules, Peyruis, Piégut, Pierrerue, Pierrevert, Pontis, Puimichel, Puimoisson, Quinson, Redortiers, Reillanne, Revest-des-Brousses, Revest-du-Bion, Revest-Saint-Martin, Riez, La Robine-sur-Galabre, La Rochegiron, La Rochette, Rougon, Roumoules, Saint-André-les-Alpes, Saint-Étienne-les-Orgues, Saint-Geniez, Saint-Jacques, Saint-Jeannet, Saint-Juliend'Asse, Saint-Julien-du-Verdon, Saint-Jurs, Saint-Laurent-du-Verdon, Saint-Lions, Saint-Maime, Saint-Martin-de-Brômes, Saint-Martin-les-Eaux, Saint-Martin-lès-Seyne, Saint-Michel-l'Observatoire, Saint-Pierre, Saint-Vincent-les-Forts, Saint-Vincent-sur-Jabron, Sainte-Croix-à-Lauze, Sainte-Croix-du-Verdon, Sainte-Tulle, Salignac, Saumane, Selonnet, Senez, Seyne, Sigonce, Sigoyer, Simiane-la-Rotonde, Sisteron, Soleilhas, Sourribes, Tartonne, Thèze, Thoard, Turriers, Ubraye, Vachères, Val-de-Chalvagne, Valavoire, Valbelle, Valensole, Valernes, Vaumeilh, Venterol, Verdaches, Vergons, Le Vernet, Villemus, Villeneuve, Volonne, Volx.

Department of Alpes-Maritimes, the municipalities of: Aiglun, Amirat, Andon, Antibes, Ascros, Auribeau-sur-Siagne, Le Bar-sur-Loup, Bézaudun-les-Alpes, Biot, Bonson, Bouyon, Briançonnet, Le Broc, Cabris, Cagnes-sur-Mer, Caille, Cannes, Le Cannet, Carros, Caussols, Châteauneuf-Grasse, Cipières, La Colle-sur-Loup, Collongues, Colomars, Conségudes, Courmes, Coursegoules, Cuébris, Escragnolles, Les Ferres, Gars, Gattières, La Gaude, Gilette, Gourdon, Grasse, Gréolières, Malaussène, Mandelieu-la-Napoule, Le Mas, Massoins, Mouans-Sartoux, Mougins, Les Mujouls, Nice, Opio, Pégomas, La Penne, Peymeinade, Pierrefeu, Puget-Théniers, Revest-les-Roches, Roquefort-les-Pins, Roquesteron, Roquestéron-Grasse, La Roquette-sur-Siagne, Le Rouret, Saint-Antonin, Saint-Auban, Saint-Cézaire-sur-Siagne, Saint-Jeannet, Saint-Laurent-du-Var, Saint-Paul-de-Vence, Saint-Vallier-de-Thiey, Sallagriffon, Séranon, Sigale, Spéracèdes, Théoule-sur-Mer, Thiéry, Le Tignet, Toudon, Touët-sur-Var, Tourette-du-Château, Tourrettes-sur-Loup, Valbonne, Valderoure, Vallauris, Vence, Villars-sur-Var, Villeneuve-Loubet.

Department of Bouches-du-Rhône, all municipalities.

Department of Drôme, the municipalities of: Arpavon, Aubres, Aulan, Ballons, Barret-de-Lioure, La Baume-de-Transit, Beauvoisin, Bellecombe-Tarendol, Bénivay-Ollon, Bésignan, Bouchet, Buis-les-Baronnies, Chateauneuf-de-Bordette, Chaudebonne, Clansayes, Condorcet, Curnier, Eygalayes, Eygaliers, Eyroles, Ferrassières, Izon-la-Bruisse, Laborel, Lachau, Merindol-les-Oliviers, Mévouillon, Mirabel-aux-Baronnies, Mollans-sur-Ouvèze, Montauban-sur-l’Ouvèze, Montaulieu, Montbrun-les-bains, Montfroc, Montguers, Montségur-sur-Lauzon, Nyons, La Penne-sur-l’Ouvèze, Piégon, Pierrelongue, Les Pilles, Plaisians, le Poëten-Percip, Propiac, Reilhanette, Rioms, La Roche-sur-le-Buis, Rochebrune, Rochegude, La Rochette-du-Buis, Saint-Auban-sur-l’Ouvèze, Saint-Ferréol-Trentepas, Saint-Maurice-sur-Eygues, Saint-Paul-Trois-Châteaux, Saint-Restitut, Saint-Sauveur-Gouvernet, Sainte-Euphémie-sur-Ouvèze, Sainte-Jalle, Séderon, Solérieux, Suze-la-Rousse, Tulette , Valouse, Venterol, Vercoiran, Vers-sur-Méouge, Villebois-les-Pins, Villefranche-le-Château, Vinsobres.

Department of Hautes-Alpes, the municipalities of: Antonaves, Avançon, Barcillonnette, Barret-sur-Méouge, La Bâtie-Neuve, La Bâtie-Vieille, Le Bersac, Bréziers, Bruis, Chanousse, Châteauneuf-d’Oze, Châteauneuf-de-Chabre, Châteauvieux, Chorges, Éourres, L'Épine, Esparron, Espinasses, Étoile-Saint-Cyrice, Eyguians, Fouillouse, La Freissinouse, Gap, Jarjayes, Lagrand, Laragne-Montéglin, Lardier-et-Valença, Lazer, Lettret, Manteyer, Méreuil, Monêtier-Allemont, Montclus, Montgardin, Montjay, Montmorin, Montrond, Moydans, Neffes, Nossage-et-Bénévent, Orpierre, Pelleautier, Le Poët, Rabou, Rambaud, Remollon, Ribeyret, Ribiers, La Roche-des-Arnauds, Rochebrune, La Rochette, Rosans, Rousset, Saint-André-de-Rosans, Saint-Auban-d'Oze, Saint-Étienne-le-Laus, Saint-Genis, Saint-Pierre-Avez, Sainte-Colombe, Sainte-Marie, Le Saix, Saléon, Salérans, La Saulce, Le Sauze-du-Lac, Savournon, Serres, Sigoyer, Sorbiers, Tallard, Théus, Trescléoux, Upaix, Valserres, Ventavon, Vitrolles.

Department of Var, all municipalities.

Department of Vaucluse, all municipalities.

The marc are obtained from grapes harvested in the geographical area of the PDO ‘Bandol’, ‘Les Baux-de-Provence’, ‘Belland’, ‘Cassis’, ‘Côtes de Provence’, ‘Coteaux d’Aix-en-Provence’, ‘Coteaux Varois en Provence’, ‘Luberon’, ‘Palette’, ‘Pierrevert’, ‘Ventoux’.

b. NUTS Zone

|  |  |
| --- | --- |
| FR826 | Vancluse |
| FR825 | Var |
| FR824 | Bouches-du-Rhône |
| FR823 | Alpes-Maritimes |
| FR822 | Hautes Alpes |
| FR821 | Alpes-de-Haute-Provence |
| FR82 | Provence-Alpes-Côte d’Azur |
| FR8 | MEDITERRANEAN |
| FR713 | Drôme |
| FR71 | Rhône-Alpes |
| FR7 | MID-EAST |
| FR | FRANCE |

1. Method of production of the spirit drink

|  |  |
| --- | --- |
| Title — Type of method | Raw material |
| Method | Grape marc shall be obtained from wine that may be claimed under any of the following PDOs: “Bandol”, “Les Baux-de-Provence”, “Bellet”, “Cassis”, “Côtes de Provence”, “Coteaux d’Aix-en-Provence”, “Coteaux Varois en Provence”, “Luberon”, “Palette”, “Pierrevert”, “Ventoux”.  At the time of distillation, the marc shall have an alcoholic strength by volume of more than 5% of total potential alcohol. |

|  |  |
| --- | --- |
| Title — Type of method | Wrapping and fermentation of marc |
| Method | Marcs arising from wine-making in red may be distilled without conditioning after pressing within a period of less than 7 days from the date of pressing. If it is packed, the air conditioning must take place within a period of less than 7 days from the date of pressing.  Marc of a rosé or a white wine may be fermented before distillation. The fermentation is carried out in silos, containers or containers after addition of water and, if necessary, yeast. Packaging in silos, containers and containers is carried out immediately after pressing. |

|  |  |
| --- | --- |
| Title — Type of method | Distillation |
| Method | The distillation of grape marc for a given wine year shall be carried out no later than 31 March following the wine harvest.  The fermented marc shall be distilled:  • either in accordance with the principle of simple discontinuous distillation;  • according to the principle of continued distillation by steam training, combined with multi-stage distillation with continuous reflux or not;  • or in accordance with the principle of ‘cascade’ distillation, combined with multi-stage distillation with reflux;  • either in accordance with the principle of multi-stage distillation with reflux;  • or according to the principle of continuous multi-stage distillation with reflux.  1- Simple discontinuous distillation:  The distillation is carried out using stills consisting of a boiler, a marquee, a swan neck, with or without water condenser, a coil with a refrigerating appliance.  The marquee, the swan neck, the coil must be made of copper.  The total capacity of the boiler shall not exceed 40 hectolitres.  The vapours from the fermented marc amount to and win the marquee where they condense partially. Part of the vapours condense and recede into the boiler while another part of the vapours flow to 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.  Fractions of beginning and end of distillation may be separated from spirit according to their alcoholic strength by volume, then recycled or disposed of.  A number of successive distillation operations may be carried out.  2- Continuous steam distillation process: Distillation is carried out in two successive stages.  — The steam is backloaded with a continued feeding of fermented marc. It shall bear the cost of alcohol as and when the marc is exhausted;  — the steam is then:  • either directed towards a concentration column to be distilled in accordance with the principle of continuous multi-stage distillation;  • or cooled to give a condensate, which is then distilled according to multi-stage distillation, either continuously or discontinuous.  3 “cascade” distillation in the cascade system:  The distillation shall be carried out by means of stills consisting of several distillation tanks and, where appropriate, a condenser or concentration columns.  The columns must be made of copper.  The maximum number of vessels is 4. The tank must not exceed 8 hectolitres.  The column or all the columns must comprise a maximum of 10 trays.  The marc shall be placed in metal baskets inside the vamp (s) in which steam is injected. The steam then passes through the various bottom vessels at the top is alcohol.  If necessary, this vapour is introduced successively in a condenser or 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 the column or condenser. The vapours then flow into a condenser condenser on the outlet from which the distillate will flow.  4 Discontinuous multi-stage distillation with reflux: The distillation is carried out using stills consisting of a boiler, a column and a condenser condenser.  The total capacity of the boiler shall not exceed 40 hectolitres.  The column comprises a maximum of 10 trays, which must be made of copper.  The vapours from the fermented marc or a distillate from the first distillation of the marc come to the fore and are then routed through the column. Part of the alcoholic vapours retrograde at the bottom of the column, while another part is joined by the top of the column with the condenser in which they are condensed and at the end of which the spirit goes down.  During distillation, the alcoholic strength of the distillate decreases. Fractions of beginning and end of distillation may be separated from spirit according to their alcoholic strength by volume, then recycled or disposed of.  5- Continuous multi-stage distillation with reflux  The distillation is carried out by means of columns which contain horizontal trays which provide bubbling elements, in the shape of tunnels, between the liquid flows and the gas flows that cross them against the other. 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.  The distillation capacity of each of these vessels may not exceed 85 hectolitres of pure alcohol per period of 24 hours.  The column consists of a concentration zone comprising not more than 30 plates which must be made of copper.  The most volatile compounds are extracted from the distillate vapours, where appropriate via a degassing section.  The extraction of undesirable compounds (high and low oil) is carried out in the liquid phase on the concentration column.  Common Provisions:  The distillation capacity of each of these products shall not exceed 100 tonnes of grape marc per 24 hour period.  Any change in the product to be distilled shall be preceded by complete cleaning with hot water from the distillation apparatus.  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 4,5 litres of pure alcohol and not more than 8,5 litres of pure alcohol per 100 kilograms of grape marc used. |

|  |  |
| --- | --- |
| Title — Type of method | Rearing |
| Method | The spirit intended for the production of white spirit shall be left in storage after distillation for a minimum period of 3 months before it is placed on the market.  Matured spirit is matured in oak casks with a capacity of less than or equal to 2 000 litres for a minimum period of 12 months from the date of placing the product under wood.  The minimum durations set out above are carried out without interruption, with the exception of operations necessary for the production of the products. |

|  |  |
| --- | --- |
| Title — Type of method | Finishing |
| Method | The adaptation of the colour by addition 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% vol. The obscuration, expressed in % vol, 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

|  |  |
| --- | --- |
| Heading — Name of the product |  |
| MethodDetailed information on the geographic area or origin relevant for the link. | 1. Natural factors:   The geographical area of ‘Marc de Provence’ is characterised by:   * a vast territory, limited to the north by the Vaucluse and the Hautes-Alpes, to the east by the Department of the Alpes Maritimes, to the south by the Mediterranean Sea and to the west by the department of Bouches du Rhône; * a Mediterranean climate, made up of uniform annual average temperatures between 1 °C and 15 °C; * weather subject to a four-step rythm: two dry seasons (a short winter, a very long and sharp summer) and two rainy seasons, in the autumn (heavy and rough rainfall) and spring; * annual average precipitation of between 600 mm and 900 mm; * more than 2 300 hours of sunshine a year; * the presence of many winds which form an integral part of the climate of this area. The most important characteristic of the Mistral is a cold and dry wind from the north reaching peaks of 100 km/h which protect the vine from moisture related diseases; * a mosaic of complex, predominantly calcareous soils.  1. Human factors and know-how:   Provence is a region with a considerable wine-growing importance: with 86 934 ha planted with wine grapes for 3 674 858 hl of wine in 2012 (source Agreste PACA), of which 75 % are PDO, Provence is one of the very first French wine-growing regions.  The marc distillation activity is also confirmed by the 1836 ‘encyclopedia of practical farming’. All the wine growers have always distilled part of their marc to obtain potable grape marc spirit. This preferential situation of ‘free riders’ composed of owners, farmers, metayers and winemakers who distil their marc at the origin of the production of the de Provence marc. The street distillers moved from village to village to distil the marc from the winemakers in the still. The travelling distiller’s visit was a pleasant and winter time for all.  The ‘water-to-life of marc originating in Provence’ regulated designation of origin (hereinafter referred to as ‘AOR’) has been recognised by decree since 23 February 1942. Today, five private distilleries, a dozen wine producers at home and the cooperative distilleries produce 170 hl of pure alcohol of spirits distilled from marc on average per year.  In terms of know-how, the marcs obtained largely from the production of rosé and white wines are pressurised into the cellar and fermented separately from musts. In the case of the production of red wines, marc and must fermented together during vinification and marc shall be distilled |
| Specific characteristics of the spirit drink attributable to the geographical area | The white ‘Marc de Provence’ develops grape flavours with floral or fruity notes.  Matured spirits are enriched with new aromas, in particular of dry and vanished fruit. In contact with the wood, the spirits gradually develop their aromatic complexity, roundness and persistence in the mouth. |
| Causal link between the geographical area and the product | The organoleptic characteristics of ‘Marc de Provence’ are linked:   * to the origin of the marc originating from grapes of grapes originating from the large wine-growing region ‘Côtes de Provence’, ‘Coteaux Varois en Provence’, ‘Coteaux d’Aix-en- Provence’, ‘Les Baux de Provence’, ‘Bandol’, ‘Bellet’, ‘Cassis’, ‘Palette’ and some of the ‘Luberon’ adjacent PDO, ‘Pierevert’, ‘Ventoux’. They therefore reflect the expression of the aromas of the varieties typical of the geographical area, most of which are found to be Garnacha N, Syrah N, Cinsaut N or Mourvèdre N for the red varieties, Clairette B, Vermentino B, Ugni B and Semillon B for white varieties. The expression of these vine varieties is subject to the effects of the natural environment, characterised by the Mediterranean climate: high temperatures, a large number of days of sunshine, the frequency of its winds and the complexity of the soil, which bring fresh and fruity properties to the wines. * at a measured pressing of grape marc expressed by their high alcoholic strength by volume which preserves the fruity or floral aromas far from in white spirits. * distillation arrangements at a low alcoholic strength by volume which generate a high content of volatile substances reflecting the aromatic power of the spirits and their persistence in the mouth. * ageing conditions and the hot and dry climate characteristics of the geographical area for the gradual concentration of flavourings. |

1. Specific rules on labelling

|  |  |
| --- | --- |
| Title | Additional statement |
| Description of the rule | The designation “Eau-de-vie de marc de Provence” may be used as an additional labelling term. |

|  |  |
| --- | --- |
| 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 Provence’ under the following conditions:  - the word “Blanche” for marc spirits left for at least 3 months;  - the word “Vieux” for marc aged not less than 3 years;  - the words ‘Très Vieux” for marc aged not less than 6 years;  - the term “Hors d’âge” for marc aged not less than 10 years |

2Link to the product specification

|  |  |
| --- | --- |
| Link | https://info.agriculture.gouv.fr/gedei/site/boagri/document\_administratif-f4a3e720-057e-402b-9d9a-7c8183909c3b |