Transmission of a
 geographical indication for a spirit drink

Marc de Savoie
 No EU: PGI-FR-02026
 Sent 09-11-2017
 PGI

1 **Technical fiche**

1. Designation and type
2. Name (s)

Marc de Savoie

1. Category

6. Grape marc spirit or grape marc

1. Country of applicant

France

1. Language of the request:

French

1. Type of geographical indication:

PGI — Protected Geographical Indication

1. Contact details

1.2.1Name and position of the applicant

|  |  |
| --- | --- |
| Name and position of the applicant | Syndicat Régional des Vins de Savoie |
| Legal status, size and composition (in the case of legal persons) | Trade association composed of producers of raw materials and distillers. |
| Nationality | France |

|  |  |
| --- | --- |
| Address | Maison de la vigne et du vin 73190 APREMONT  |
| Country | France |
| Telephone | (33) (0) 479334416 |
| E-mail address (es) | aoc@vindesavoie.net |

1.2.2Intermediary’s contact details

|  |  |
| --- | --- |
| Name of the intermediary | Ministère de l’agriculture et de l'alimentation |
| Address | Direction Générale de la Performance Economique et Environnementale des Entreprises (DGPE) 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 |

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

|  |  |
| --- | --- |
| Name of competent regulatory body | Institut national de l’origine et de la qualité (INAO)  |
| Address | 12 rue Henri Rol-Tanguy93555 Montreuil-sous-Bois |
| 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

|  |  |
| --- | --- |
| **Heading — Name of the product** | Marc de Savoie |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics

‘Marc de Savoie’ is characterised by a clear robe. It presents to the nose with fresh floral notes, slightly fruity. The spirit has in the mouth roundness and non-burning final. These characters are more marked when it is aged. In the latter case, the colour is amber.1. Main physical and chemical characteristics

The marc have a minimum content of volatile substances other than ethyl and methyl alcohol of 450 g per hl of pure alcohol.At the time of sale to the consumer, the marc must have a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | ‘Marc de Savoie’ comes from grape marc harvested from vines in the geographical area of the controlled designations of origin ‘Vin de Savoie’ or ‘Savoie’, ‘Roussette de Savoie’ and ‘Seyssel’. As a result of the vine varieties of these designations (where most varieties are white grapes), the grapes used develop in the fresh climate wines produced by floral aromas, fresh and slightly fruity.The considerable richness in alcohol of grape marc (4 or 5 litres of pure alcohol per 100 kg of marc, depending on the vine varieties), ensures that there is sufficient aromatic potential that the good fermentation conditions derived from the climatic conditions of the region can be preserved, as well as the rules for the conditioning of grape marc.The marc is distilled according to the principle of cascade distillation in copper stills, vases and columns, at a maximum alcoholic strength of 72 %.This low distillation results in the high content of volatile substances in the spirits which is expressed as a strength aromatic, a roundness and persistence in the mouth. Owing to the catalytic effect of copper and the quality requirements of the raw material required by the use of traditional appliances, the aromas contained in the marc are perfectly expressed in spirits.White spirit is left in a vat after distillation for a minimum period of one month before it is placed on the market, and this period of rest and aeration favours the elimination of any harmful tastes which may arise during the distillation process. It makes it particularly possible for floral aromas to fully express their finesse.‘Marc de Savoie’ aged under wood is reared in oak containers for a minimum of two years. These ageing conditions make it possible to start chemical reactions which will develop the roundness of the spirit, soften its burning character and gain an amber colour. |

.

1. Define the geographical area

1.4.1 Description of the defined geographical area

The grape marc is produced, stored and the spirits distilled in the geographical area comprising the following municipalities:

* Department of Ain:

Corbonod and Seyssel.

* Department of Isère:

Chapareillan

* Department of Savoie:

Apremont, Arbin, Barby, Billième, (Le) Bourget-du-Lac, Brison-Saint-Innocent, Challes-les-Eaux, Chanaz, Chignin, Chindrieux, Cruet, Francin, Fréterive, Jongieux, Lucey,(Les) Marches, Montmélian, Motz, Myans, Ruffieux, Saint-Alban-Leysse, Saint-Baldoph, Saint-Germain-la-Chambotte, Saint-Jean-de-Chevelu, Saint-Jean-de-la-Porte, Saint Jeoire-Prieuré, Saint-Pierre-d'Albigny, Serrières-en-Chautagne, Yenne.

* Department of Haute-Savoie:

Ayse, Ballaison, Bassy, Bonneville, Challonges, Chaumont, Chessenaz, Clarafond-Arcine, Desingy, Douvaine, Franclens, Frangy, Loisin, Marignier, Marin, Massongy, Musièges, Publier, Sciez, Seyssel, Thonon-les-Bains, Usinens, Vanzy, Ville-la-Grand.

The marc are obtained from grapes harvested in vines located in the geographical area of the controlled designation of origin ‘Vin de Savoie’ or ‘Savoie’, ‘Roussette de Savoie’ and ‘Seyssel’.

1.4.2NUTS area

|  |  |
| --- | --- |
| FR | FRANCE |
| FR7 | MID-EAST |
| FR71 | Rhône-Alpes |
| FR711 | Ain |
| FR714 | Isère |
| FR717 | Savoie |
| FR718 | Haute-Savoie |

**1.5. Method for obtaining the spirit drink**

|  |  |
| --- | --- |
| Title — Type of method | Raw material |
| Method | The marc are derived from the production of wines which may be claimed in the controlled designations of origin ‘Vin de Savoie’ or ‘Savoie’, ‘Roussette de Savoie’ and ‘Seyssel’.The marcs are taken from white grapes, red grapes or both of them simultaneously from the following vine varieties: aligoté B, altesse B, chardonnay B, gamay N, jacquère B, mondeuse B, mondeuse N, pinot N, roussanne B, velteliner rouge précoce Rs; and:* in the department of Savoie: cabernet franc N, cabernet sauvignon N, persan N;
* for the Department of Isère: persan N, étraire de la Dui N, servanin N, joubertin N, marsanne B, verdesse B;
* in the department of Haute-Savoie: chasselas B, gringet B, molette B, roussette d'Ayze B;
* in the department of Ain: molette B.
 |

|  |  |
| --- | --- |
| Title — Type of method | Packing of marc |
| Method | Grape marc made from red shall be conditioned in air proof container within 24 hours after getting t out of tank.Marc from a “rosé” or a “white” preparation are fermented before distillation. This is protected from the air without the addition of ferment agents and without enrichment. Packaging shall be carried out no later than 6 hours after pressing.The marc shall be packed in silos, tanks, pits or bags suitable for air protection and must have a capacity limit of 30 tonnes or less.The marc given for distillation must be preserved perfectly, free from mould. The marc shall be put into distillation within a maximum period of not more than 24 hours after unpacking. |

|  |  |
| --- | --- |
| Title — Type of method | Distillation |
| Method | Grape marc shall be distilled before 31 March of the year following the harvest.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 4. The capacity of the tank must not exceed 1000 litres.All the columns should comprise a maximum of 3 trays.The marc shall be placed in metal baskets inside the vessel(s) 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 the column or vase.The vapours then flow into a condenser condenser on the outlet from which the distillate will flow.During distillation, the alcoholic strength of the distillate decreases. The fractions of the beginning and end of distillation are separated from water and can be recycled in the course of the following distillation.The spirits produced must present out of the still, at a temperature of 20°C, a maximum alcoholic strength by volume of 72 % vol.The quantity of alcohol obtained after distillation shall be included per 100 kg of marc used:- between a minimum of 5 litres of pure alcohol and not more than 8 litres of pure alcohol for the red grape marc;- between a minimum of 4 litres of pure alcohol and not more than 7 litres of pure alcohol for white grape marc.  |

|  |  |
| --- | --- |
| Title — Type of method | Rearing |
| Method | A spirit drink may be placed on the market after a rest period of one month.The spirit may be reared in oak wood containers for a minimum period of 2 years starting from the placing under wood.The minimum times defined above are carried out without interruption, with the exception of manipulations necessary for the preparation of the products.The spirits are reared in ageing storages where the humidity and temperature are naturally regulated, without installation other than insulation and ventilation of rooms. |

|  |  |
| --- | --- |
| Title — Type of method | Separation of materials |
| Method | In establishments producing spirits which qualify for the geographical indication ‘Marc de Savoie’ and other spirits:* during distillation, steam cleaning must be carried out before the distillation of the raw material for the spirits of the geographical indication ‘Marc de Savoie’ is implemented;
* storage operations must be carried out under conditions which ensure separation and individualisation of spirits from each category.
 |

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

|  |  |
| --- | --- |
| Heading — Name of the product | Marc de Savoie |
| Detailed information on the geographic area or origin relevant for the link. | 1. Natural factors

The Savoie wine-growing area is located in the departments of Savoie, Haute-Savoie and a fringe in the north of Isère. The geographical area covers 56 municipalities, in an arc from the Alps to the foothills of the Alpine mountain range, from Thonon les Bains, to the north, to the west of Albertville to the south, through Frangy, Lac du Bourget, the south of Chambéry to the Combe de Savoie.Geologically, the Savoie wine-growing area occupies several different situations:* the fore Savoie country, corresponding to the large scale of the perialpine depression, with molasses (marine deposits from erosion of the Alps to the tertiary area), which are often masked by recent alluvial deposits or overgrown by the Quaternary glaciers, as shown by the lakes of Léman or Le Bourget;
* Jurassic folds; they are the main hills in the west of the massif (Dent du Chat, Chautagne), of general north-south direction;
* the Alpine valleys and pressures through the calcareous external Alps (Arve valley, Cluse de Chambéry and combe de Savoie).

The various vine sites are based on generally recent geological formations resulting from the intense erosion of the Alpine mountain range, which is still active today:* Sandy-gravelous alluvium of the Alpine rivers torrential (Ripaille, Marin);
* Glacial moraines dating from the ancient quarternary, forming veneers in Piedmont or in the valley walls (Marignan, Crépy, Chautagne, Seyssel, etc.),
* Post-glacial floaters the foot of the reliefs (Chignin, Combe de Savoie, Ayse...);
* Tertiary molasse (Frangy, Chautagne);
* Finally, the land resulting from the collapse of Mont Granier, resulting from a recent geological accident (1248) and by redrafting of marls (argillaceous limestone) and crested limestone (Abymes).

It is also known locally from older rocks, not covered by recent spreaders, mainly of the top Jurassic marl and limestone (Marestel, Arbin).The climate is predominantly oceanic, under the influence of westerly winds which bring humidity and moderate temperatures. However, it is subject to continental and southern influences. The northbound flows periodically provide dry cold. The flows from the south provide the sweetness. The topography module these influences.The area of vineyards on the western façade of the Alpine region is marked by a high degree of rainfall of more than 1 000 mm per year; this climate humidity is reinforced by the presence of water reserves (lakes, snow and ice) leading to an important permanent water network.The number of hours of sunshine per year is 1600 hours. The guidelines for vineyards are south and south-east, or west, within a range of altitudes ranging from 250 to 500 metres.These elements, relief, altitude, exposure to the sun, the vertical variation of temperatures, determine local climates.1. Historical elements

The vines were grown in Savoie at least since the 2nd century BC, as shown by an engraved pedestal.Since the 1st century, Columelle cited “allobrogicum” as a renowned wine, and Pline will speak of the vine “vitis allobrogica”, probably close to the grape variety mondeuse.Several authors show the development of quality wines up to the 19th century. In 1884, the vineyard reached its peak with 21 143 ha for 504 943 hl.After the phylloxera crisis, the vineyard will resume its development thanks to the modernisation of the cultivation and production methods.The ‘Savoie’ designation is characterised by the presence of a wide range of vine varieties, reflecting the diversity of local conditions, which they adapt to: ‘Chasselas B’ almost exclusively on the shores of Lake Léman, Gringet B along the Arve valley, Jacquère B in Cluse de Chambéry, roussanne B in Chignin, in the south looking hillsides, mondeuse N in the Combe de Savoie, gamay N in Chautagne, but also pinot noir N, molette B, altesse B.At the same time, the distillation activity has always accompanied the production of the wine. The region’s fresh climatic conditions favoured the storage of marc, which was rapidly a raw material of choice for the production of spirits. Used for domestic consumption, the production of alcohol from the marc made it possible to accompany the production of liqueurs in which the many farmed mountain plants picked were macerated.Today, the distillation of spirits shall be carried out by three mobile distillers and by a few fixed terminal installations.Approximately fifteen of the wine-growers produce white spirits intended for local liqueur wine producers, thus making the marketing of these products essential.Other wine-growers remain committed to the ageing of the products they lead in their caves and which they offer for sale.The place of spirit drinks in the local wine landscape and the development of their marketing prompted producers to organise themselves.In the wake of the Second World War, the sector was formed by the creation of the Syndicat des Producteurs de Vin et de vie de Savoie. It provides itself with official texts, in particular Decree of 17 August 1950, which lays down the production conditions for the name ‘Eaux-de-vie de marc et de vin originaire de Savoie’ and lists the counties of production. This text will be replaced by a Decree of 27 October 1967 supplementing the conditions for the production of the protected designation of origin concerning the distillation and vine varieties |
| Specific characteristics of the spirit drink attributable to the geographical area | ‘Marc de Savoie’ has the following characteristics:* a minimum content of volatile substances other than ethyl and methyl alcohol of 450 g per hl of pure alcohol;
* a minimum alcoholic strength by volume of 40 % at the time of sale to the consumer.

‘Marc de Savoie’ is a white spirit, with fresh floral notes, which are slightly fruity. It has a roundness and a non-burning final in the mouth. These characters are more marked when the spirit is matured. In the latter case, it is amber coloured. |
| Causal link between the geographical area and the product | The Savoie vineyard remains a small vineyard with a very wide variety of vine varieties.Wine growers use this variety of vine varieties to constitute assemblies of spirits, where the white varieties nevertheless remain in the majority. The spirits produced from them have fairly primary and floral characteristics of aromatic characteristics, obtained from wines produced in a fresh climate.The climatic conditions of the region make it possible to control the storage conditions of the marc and to promote regular fermentation of the marc in order to obtain as many fragrances as possible in the final product.The distillation of the marc from the still is part of the Savoie know-how. Although all the devices used are hot- and tray stills, with a first batch, a steam heated by steam, each distiller conducts its stills in accordance with its own characteristics.Today, the volumes of marc spirits are low and the sale is carried out at the property, most often after ageing and in the houses of liquorist, where white spirits are placed on the market. This tradition, which Savoie people is always highly attached, continues. |

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

|  |  |
| --- | --- |
| Title | General rules |
| Description of the rule | The spirits for which the geographical indication ‘Marc de Savoie’ is claimed may not be declared for manufacture, offered to consumers, sent, offered for sale or sold without, on the basis of movement documents, declaration documents, particulars of the prospectus, labels, invoices, any containers are included in the geographical indication, the geographical indication being very apparent. |

|  |  |
| --- | --- |
| Title | Mentions related to ageing |
| Description of the rule | The following terms relating to an ageing period may only complte the geographical indication ‘Marc of Savoie’ under the following conditions:* the word “vieux” or “VS” for spirits obtained by grape marc aged at least 5 years;
* the term ‘très vieux’ or ‘VSOP’, for spirits obtained from grape marc aged at least 8 years;
* the words ‘hors d’âge’ or ‘XO’ for spirits obtained from grape marc aged at least 10 years;
* the distillation year or rearing period for spirits obtained from grape marc aged at least 10 years.

In the labelling, these optional terms must be entered before or after the name of the indication. |

|  |  |
| --- | --- |
| Title | Other complementary names |
| Description of the rule | Any reference to the vine variety, a locality or geographical name shall be prohibited on the labelling, the invoice and the advertising documents. |

2.2Link to the product specification

|  |  |
| --- | --- |
| Link | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-f0250a12-c8f5-4780-85f9-c7950685d801 |