Transmission of a geographical
 indication for a spirit drink

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

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| Marc des Côtes du Rhône |
| Eau-de-vie de marc des Côtes du Rhône |

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. Contacts

a. name and position of the applicant

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| Name and position of the applicant | Syndicat Général des Vignerons Réunis des Côtes duRhône |
| Legal status, size and composition (in the case of legal persons) | Trade association composed of grape producers and spirit drinks producers |
| Nationality | France |
| Address | Maison des Vins6 rue des trois fauconsCS 9051384024 AVIGNON Cedex 1 |
| Country | France |
| Telephone | (33) (0) 490272474 |
| E-mail address(es) | syndicat-cotesdurhone@syndicat-cotesdurhone.com |

b. Contact details of the intermediary

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| Name of the intermediary | Ministère de l'agriculture, de l'agroalimentaire et de laforêt |
| Address | Direction Générale des Politiques Agricole,Agroalimentaire et des Territoires (DGPAAT)Bureau du vin et des autres boissons3 Rue Barbet de Jouy75349 Paris 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

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| Name of competent regulatory body | Institut National de l'Origine et de la Qualité (INAO) |
| Address | 12, rue Henri Rol-TanguyTSA 3000393555 Montreuil sous bois Cedex |
| 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 des Côtes du Rhône blanc |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics:

Marc des Côtes du Rhône blanc develops fruit aromas (grape, cherry) with floral notes.1. Physico-chemical characteristics:

Marc des Côtes du Rhône 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 des Côtes du Rhône has a minimum alcoholic strength by volume of 40%. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | ‘Marc des Côtes du Rhône’ is a spirit obtained from grape marc harvested in vines located in the geographical area of the ‘Côtes du Rhône’ PDO. The grapes used may be claimed as ‘Côtes du Rhône’ PDO or in a PDO in the Côtes du Rhône region provided that they comply with the specification for the PDO in question.The wines are also characterised by a high alcoholic strength by volume, which makes it possible to produce marc for floral and fruity aromas.The fermented marc have a minimum alcoholic strength by volume of 5 %, as a result of the measured pressing of grapes rich in sugars, which also preserves the freshness and fruity aromas of the grapes characteristic of the vine varieties (Grenache N, Syrah N and Mourvèdre N).On completion of distillation there is an alcoholic strength by volume of not more than 72%. This low alcoholic strength by volume allows the high content of volatile substances whic h will preserve the aromatic power and the length in the mouth.White spirit is left in tanks for a minimum period of 3 months after distillation and before marketing. This period of rest and aeration encourages the removal of the harmful tastes which may arise during the distillation and to find back subtile and specific aromas of the raw material (grape, cherry and floral notes). |

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| Heading — Name of the product | Marc des Côtes du Rhône vieilli |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics:

“Marc des Côtes du Rhône” acquires after ageing an amber colour, aromas of liquorice, dried fruit and tobacco, sometimes with vanilla keys.1. Physico-chemical characteristics:

“Marc des Côtes du Rhône” 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 des Côtes du Rhône” has a minimum alcoholic strength by volume of 40%. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | ‘Marc des Côtes du Rhône’ is a spirit obtained from grape marc harvested in vines located in the geographical area of the ‘Côtes du Rhône’ PDO. The grapes used may be claimed as ‘Côtes du Rhône’ PDO or in a PDO in the Côtes du Rhône region provided that they comply with the specification for the PDO in question.The wines are also characterised by a high alcoholic strength by volume, which makes it possible to produce marc for floral and fruity aromas.The fermented marc have a minimum alcoholic strength by volume of 5%, as a result of the measured pressing of grapes rich in sugars, which also preserves the freshness and fruity aromas of the grapes characteristic of the vine varieties (mostly Grenache N, Syrah N and Mourvèdre N).On completion of distillation, the spirits obtained shall have an alcoholic strength by volume of less than or equal to 72%.This low alcoholic strength by volume allows the high content of volatile substances which will preserve the aromatic power and the length in the mouth.The matured spirit has been matured in a wooden containers with a capacity of less than or equal to 2000 litres for a minimum period of 3 years from the date of placing the product under wood. These ageing conditions make it possible to start the chemical reactions that will encourage the development of complex aromas (liquorice, dried fruit, tobacco, vanilla) as well as the amber colour. |

1. Geographical area

a. description of the defined geographical area

The marc, their fermentation and distillation take place in the geographical area.

The spirits are grown in the geographical area.

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

* Department of Ardèche:

Alboussière, Andance, Ardoix, Arlebosc, Arras-sur-Rhône, Baix, Beauchastel, Bidon, Boffres, Bogy, Bourg-Saint-Andéol, Champagne, Champis, Charmes-sur-Rhône, Charnas, Châteaubourg, Cheminas, Colombier-le-Cardinal, Cornas, Eclassan, Etables, Félines, Flaviac, Gilhac-et-Bruzac, Glun, Gras, Guilherand-Granges, Labastide-de-Virac, Lemps, Limony, Mauves, Ozon, Peaugres, Peyraud, Plats, Le Pouzin, Quintenas, Rompon, Saint-Barthélemy-le-Plain, Saint-Cierge-la-Serre, Saint-Cyr, Saint-Désirat, Saint-Etienne-de-Valoux, Saint-Georges-les-Bains, Saint-Jean-de-Muzols, Saint-Julien-en-Saint-Alban, Saint-Just-d’Ardèche, Saint-Laurent-du-Pape, Saint-Marcel-d’Ardèche, Saint-Martin-d’Ardèche, Saint-Montan, Saint-Péray, Saint-Remèze, Saint-Romain-d’Ay, Saint-Romain-de-Lerps, Saint-Symphorien-sous-Chomérac, Saint-Vincent-de-Durfort, Sarras, Savas, Sécheras, Serrières, Soyons, Talencieux, Thorrenc, Toulaud, Tournon-sur-Rhône, Vallon Pont d’Arc, Vernosc-lès-Annonay, Vinzieux, Vion, La Voulte-sur-Rhône.

* Department of Drôme:

Albon, Aleyrac, Allex, Ambonil, Andancette, Aubres, La Baume-de-Transit, Beaumont-Monteux, Beausemblant, Bénivay-Ollon, Bouchet, Bourg-lès-Valence, Chanos-Curson, Chantemerle-les-Blés, Châteauneuf-de-Bordette, Châteauneuf-sur-Isère, Chavannes, Clérieux, Colonzelle, Condorcet, Crozes-Hermitage, Donzère, Erôme, Etoile-sur-Rhône, La Garde-Adhémar, Gervans, Grane, Les Granges-Gontardes, Granges-les-Beaumont, Grignan, Larnage, Laveyron, Livron-sur-Drôme, Loriol-sur-Drôme, Mercurol, Mérindol-les-Oliviers, Mirabel-aux-Baronnies, Mollans-sur-Ouvèze, Montbrison-sur-Lez, Montjoux, Montoison, Montségur-sur-Lauzon, Moras-en-Valloire, La Motte-de-Galaure, Nyons, Le Pègue, La Penne-sur-l’Ouvèze, Piégon, Pierrelatte, Pierrelongue, Les Pilles, Le Poët-Laval, Ponsas, Pont-de-l’Isère, Propiac, La Roche-de-Glun, Rochegude, Roche-Saint-Secret-Béconne, Roussas, Rousset-les-Vignes, Saint-Barthélemy-de-Vals, Saint-Gervais-sur-Roubion, Saint-Maurice-sur-Eygues, Saint-Pantaléon-les-Vignes, Saint-Paul-Trois-Châteaux, Saint-Rambert-d’Albon, Saint-Restitut, Saint-Uze, Saint-Vallier, Salles-sous-Bois, Serves-sur-Rhône, Solérieux, Suze-la-Rousse, Tain-l’Hermitage, Taulignan, Teyssières, Triors, Tulette, Valence, Veaunes, Venterol, Vinsobres

* Department of Gard:

Aiguèze, Les Angles, Aramon, Bagnols-sur-Cèze, La Bastide-d’Engras, La Capelle-et-Masmolène, Carsan, Castillon-du-Gard, Cavillargues, Chusclan, Codolet, Comps, Connaux, Cornillon, Cruviers-Lascours, Domazan, Estézargues, Flaux, Fournès, Le Garn, Gaujac, Goudargues, Issirac, Jonquières-Saint-Vincent, Laudun-l’Ardoise, Laval-Saint-Roman, Lirac, Meynes, Montfaucon, Montfrin, Orsan, Le Pin, Pont-Saint-Esprit, Pougnadoresse, Pouzilhac, Pujaut, Remoulins, Rochefort-du-Gard, Roquemaure, La Roque-sur-Cèze, Sabran, Saint-Alexandre, Saint-André-de-Roquepertuis, Saint-André-d’Olérargues, Saint-Bonnet-du-Gard, Saint-Christol-de-Rodières, Saint-Etienne-des-Sorts, Saint-Géniès-de-Comolas, Saint-Gervais, Saint-Hilaire-d’Ozilhan, Saint-Julien-de-Peyrolas, Saint-Laurent-de-Carnols, Saint-Laurent-des-Arbres, Saint-Laurent-la-Vernède, Saint-Marcel-de-Careiret, Saint-Michel-d’Euzet, Saint-Nazaire, Saint-Paulet-de-Caisson, Saint-Paulles-Fonts, Saint-Pons-la-Calm, Saint-Victor-la-Coste, Sauveterre, Saze, Salazac, Sernhac, Tavel, Théziers, Tresques, Vallabrix, Valliguières, Vauvert, Vénéjan, Verfeuil, Vers-Pont-du-Gard, Villeneuve-lès-Avignon

* Department of Isère:

Chonas-l’Amballan, Le-Péage-de-Roussillon, Reventin-Vaugris, Les Roches-de-Condrieu, Sablons, Saint-Alban-du-Rhône, Saint-Clair-du-Rhône, Saint-Mauricel’Exil, Salaise-sur-Sanne, Seyssuel, Vienne

* Department of the Loire:

Bessey, La Chapelle-Villars, Chavanay, Chuyer, Lupé, Maclas, Malleval, Pélussin, Roisey, Saint-Michel-sur-Rhône, Saint-Pierre-de-Boeuf, Saint-Romain-en-Jarez, Vérin

* Department of Rhône:

Ampuis, Condrieu, Les Haies, Loire-sur-Rhône, Longes, Sainte-Colombe, Saint-Cyr-sur-le-Rhône, Saint-Romain-en-Gal, Tupin-et-Semons

* Department of Vaucluse:

Althen-des-Paluds, Aubignan, Avignon, Le Barroux, Beaumes-de-Venise, Beaumont-du-Ventoux, Bédarrides, Bollène, Buisson, Caderousse, Cairanne, Camaret-sur-Aigues, Caromb, Carpentras, Caumont-sur-Durance, Cavaillon, Châteauneuf-de-Gadagne, Châteauneuf-du-Pape, Courthézon, Crestet, Entraiguessur-la-Sorgue, Entrechaux, Faucon, Gigondas, Grillon, Jonquerettes, Jonquières, Lafare, Lagarde-Paréol, Lamotte-du-Rhône, Lapalud, Loriol-du-Comtat, Malaucène, Maubec, Mazan, Mondragon, Monteux, Morières-lès-Avignon, Mornas, Orange, Pernes-les-Fontaines, Piolenc, Le Pontet, Puyméras, Rasteau, Richerenches, Roaix, La Roque-Alric, Sablet, Sainte-Cécile-les-Vignes, Saint-Hippolyte-le-Graveyron, Saint-Léger-du-Ventoux, Saint-Marcellin-lès-Vaison, Saint-Romain-en-Viennois, Saint-Roman-de-Malegarde, Saint-Saturnin-lès-Avignon, Sarrians, Séguret, Sérignan-du-Comtat, Sorgues, Suzette, Le Thor, Travaillan, Uchaux, Vacqueyras, Vaison-la-Romaine, Valréas, Vedène, Villedieu, Violès, Visan.

The marc are obtained from grapes harvested in vines located in the geographical area of the Côtes du Rhône PDO.

b. NUTS Zone

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| FR826 | Vancluse |
| FR82 | Provence-Alpes-Côte d’Azur |
| FR812 | Gard |
| FR81 | Languedoc-Roussillon |
| FR8 | MEDITERRANEAN |
| FR716 | Rhône |
| FR715 | Loire |
| FR714 | Isère |
| FR713 | Drôme |
| FR712 | Ardèche |
| FR71 | Rhône-Alpes |
| FR7 | MID-EAST |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title — Type of method | Raw material |
| Method | The marc obtained from grapes used in the production of wines with a controlled designation of origin ‘Côtes du Rhône’ or a protected designation of origin for the Côtes du Rhône region, provided that the spirit concerned comes exclusively from grape marc satisfying the conditions laid down in the specification for the designation in question.At the time of distillation, the marc have an alcoholic strength by volume of more than 5% vol. of total potential alcohol. |

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| Title — Type of method | Preparation of marc and possible fermentation of marc |
| Method | Marcs arising from wine-making in red may be distilled without pressing, after pressing, within a period of less than 7 days from the date of pressing. If it is packed, the air-tight packing must take place within a period of less than 7 days from the date of pressing.Marcs of a rosé or a white wine making undergo fermentation before distillation.The fermentation is carried out in silos protected from air, container containers or tanks after addition of water and, where appropriate, yeast. Packing in silos, containers and containers is carried out immediately after pressing |

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| Title — Type of method | Distillation |
| Method | Marc distillation for a given wine year shall be carried out no later than 31 March following the wine harvest.The fermented marc is distilled - either following the principle of continued distillation by steam training, combined with multi-stage distillation with continuous and continuous reflux,* either in accordance with the principle of ‘cascade’ distillation, combined with multi-stage distillation with reflux,
* either in accordance with the principle of simple discontinuous distillation,
* either in accordance with the principle of multi-stage distillation with reflux.
* either according to the principle of continuous multi-stage distillation with reflux.

Single batch distillationThe 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 boiler, 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 early and end of distillation may be separated from spirit drink on the basis of their alcoholic strength by volume, then recycled or disposed of.A number of successive distillation operations may be carried out.Steam distillation processDistillation is carried out in two successive stages.* The steam is backloaded with a continuous supply of fermented marc. It is loaded in alcohol load as the marc progresses.

— The steam is then:— either directed towards a concentration column to be distilled on the basis of the principle of continuous multi-stage distillation;— cooled to give a condensate, which is then distilled according to multi-stage distillation, either continuously or discontinuous.The distillation process is carried out using stills consisting of several distillation tanks and, where appropriate, a condenser or concentration column.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.Multistaged distillation with a reflux condenser.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, a condensate or a distillate from the first distillation of the marc and then pass 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 early and end of distillation may be separated from life water on the basis of their alcoholic strength by volume, then recycled or disposed of.Continuous multi-stage distillation with a reflux system The distillation shall be carried out by means of columns containing horizontal trays to provide the following planing elements in the form of tunnels, the contact between the liquid flows and the gas flows that cross them against the flow. 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 to the pouring of the distillate or retrospectively at the top of the concentration zone.The tops of the concentration columns must be made of copper.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.The most volatile compounds are extracted from the distillate vapours, where appropriate via a degassing section.High and low oil can be extracted in the liquid phase on the concentration column. The columns for rectification are prohibited.Common provisionsThe distillation capacity of each of these products shall not exceed 100 tonnes of grape marc per 24 hour period.The alcohol obtained after distillation must be between 4,5 litres and 8,5 litres of pure alcohol per 100 kg of marc used.The spirits produced present in the daily supply manifold, at the end of the distillation process, with an alcoholic strength by volume equal to or less than 72 % at a temperature of 20 °C. |

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| Title — Type of method | Rearing |
| Method | The white water is left in tanks after distillation for a minimum period of 3 months before it is placed on the market.This rest period shall be carried out in inert containers in order to prevent any colouring.The aged water is matured in a wooden vessel with a capacity of less than or equal to 2000 litres for a minimum period of 3 years 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 |

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| 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 water of life 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

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| Heading — Name of the product | Marc des Côtes du Rhône |
| Detailed information on the geographic area or origin relevant for the link. | 1 natural factorsThe geographical area stretches along both sides of the Rhône river, between Vienna in the north and the Avignon region in the south.This valley stems from marine incursions from the tertiary age which have formed a succession of sedimentary basins opened to the south and framed by the reliefs from the secondary or primary areas.Following the withdrawal of the sea in the Quaternary period, the main features of the morphology of the landscape were set in motion, following the action of erosion.The vine is planted on soils of a different nature according to the bedrock and in various topographical positions (loose slopes or flat surfaces with stony areas at various levels).The vine variety is established according to the locality (soil and climate).The climate of the Rhône is dominated by the prevailing wind of the North (mistral).This wind, which is dry and often violent, blows on average 120 days a year and favours a large amount of sunshine (more than 2500 hours a year), exceptionally brilliance, even in the middle of winter, and natural protection against cryptogamic diseases.The hills bordering the Rhône valley create an effect of a corridor enhancing the wind force.Summer and winter are the driest seasons.The summer is marked by very high average temperatures which favour the ripening of naturally large grapes.During the vine growing season, the evapotranspiration is only compensated by a few rainfall, usually in the summer of summer.Annual rainfall is homogeneous throughout the area.2 human factors ‘Côte du Rhône’ is born in the 15th century on the limits of the ancient civil diocese of Uzès.In the 18th century, the “CDR” letters were burned on the barrels to show the origin of the wines. The designation ‘Côtes du Rhône’ is recognised in 1937 as one of the first French wine designations.The Rhône valley is the second wine-growing area in France.The production of the ‘Côtes du Rhône’ designation, including its local designations, is around 2 million hectolitres per harvest.It is mainly produced in the southern part of the geographical area, with the northern part focusing on the local designations of the Côtes du Rhône.In total, more than 6000 winemakers, including 1000 in cellars, and 5000 in the 65 wine-growers’ cooperatives, who are involved in this economic activity and also shape the valley’s landscapes.The wine production is characterised by variety of varieties and low declared average yields.The wine growers produce either the spirits of Côtes du Rhône or the spirits produced from grapes meeting the conditions of production of one of the designations of the Côtes du Rhône region and sold under the name of this designation. |
| Specific characteristics of the spirit drink attributable to the geographical area | In this wine-growing region, the marc were sometimes distilled for the production of spirits.Distillers were travelling from the village to the village or directly to a property.By Decree of 19 March 1948, the reputation of this product enabled recognition of the marc spirits of Côtes du Rhône in the form of a ‘protected designation of origin’.Most of the marc used have been made of red wine. The share of grape marc made from white or rosé wine is lower.Livestock farming is most often carried out in ancient barrels. The share of new barrels remains low. During the rearing process, oxidative changes are favoured in comparison with the extraction of tannins.Regular producers prefer long rearing and old marc help to diversify the commercial offer of quality, particularly in the well-known designations of Côtes du Rhône.The white spirits develop fruit aromas (grape, cherry) with floral notes. They are often served frozen.Aged and amber spirits, acquire liquorice, dry fruit and tobacco, sometimes with vanilla keys. They are served at room temperature, heated by hand over the glass |
| Causal link between the geographical area and the product | The organoleptic characteristics of “eaux-de-vie de marc des Côtes du Rhône” are linked:* to the origin of the marc of grapes of grapes producing the PDO of the Côtes du Rhône region: In particular, they reflect the expression of the aromas of the varieties typical of the geographical area, such as Grenache N, Syrah N, Mourvère N for the red varieties, claim B, Marsanne B, Roussane B, Viognier B and small grapes Muscat B for white varieties. The expression of these vine varieties is itself subject to the adaptation of the vine varieties to the soils, to low yields (30 to 50 hl/ha) and to the effects of the natural environment, characterised by the Mediterranean climate: high temperatures, a large number of days of sunshine, the frequency of north-westerly winds in this open valley in the Mediterranean, and the freshness and fruitiness of wines.
* the measured pressing of the grapes expressed as the high alcoholic strength by volume of the marc preserving the fruity or floral aromas previously in white spirits.
* the means of distillation at a low alcoholic strength by volume which generate a high content of volatile substances reflecting the aromatic power of the living waters and their persistence in the mouth.
* the ageing conditions and the hot and dry climate characteristics of the geographical area encouraging the gradual concentration of flavourings.
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1. European, national or regional requirements
2. Additional element for geographical indication
3. Specific rules on labelling

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| Title | Terms relating to ageing |
|  | The following terms related to ageing can complete the designation only subject to the below conditions:* the word ‘blanc’ in the case of spirits obtained from marc unaged in wood;
* the word ‘vieux’, for spirits obtained from aged marc aged for at least 5 years in wood;
* the words ‘hors d’âge’ for spirits obtained from grape marc aged at least 10 years;
* an indication of the distillation year for spirits distilled from aged marc at least 10 years old.
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| Title | Additional geographical names |
| Description of the rule | The geographical indication may be supplemented on the labels by a complementary geographical name provided that the spirit concerned comes exclusively from grape marc satisfying the conditions laid down in the specification for the designation concerned. |

 2Link to the product specification

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| Link | https://info.agriculture.gouv.fr/gedei/site/boagri/document\_administratif-e883dbe0-df14-4f63-82e0-70219809bd89 |