Transmission of a
 geographical indication for a spirit drink

Marc du Bugey
 No EU: PGI-FR-02025
 Sent 09-11-2017
 PGI

1. **Technical fiche**
2. Designation and type
3. Name (s)

Marc du Bugey

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

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| Name and position of the applicant | Syndicat des Vins du Bugey |
| Legal status, size and composition (in the case of legal persons) | Trade association composed of producers of raw materials and distillers. |
| Nationality | France |
| Address | Plateforme Agri-Rurale6, boulevard du 133ième RI01300 BELLEY |
| Country | France |
| Telephone | (33) (0) 479422094 |
| E-mail address (es) | syndicat@vinsdubugey.net |

* 1. 2 Intermediary’s contact details

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| 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 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-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 du Bugey |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics

“Marc du Bugey” is characterised by a clear amber colour.The nose reveals a great aromatic richness, the principal scores of which are roasted (cocoa, vanilla, coffee).In the mouth, as a result of a multi-year wooden stock, there is ample spirit, a round and the dominant aromas are prunes, dried fruit and toasts.1. Main physical and chemical characteristics

Marc spirits 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, marc spirits shall have a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | ‘Marc du Bugey’ comes from grape marc harvested from vines in the geographical area of the ‘Bugey’ PDO or ‘Roussette du Bugey’.These grapes produce wines with a varied and intense aromatic range, linked to the specific natural conditions of the vineyard and the use of the specific vine varieties (altesse B, mondeuse N, molette B, jacquère B, poulsard N…). The aromatic intensity is also present in grape marc and then in the spirit where it is suitable for long ageing.The considerable richness in alcohol of grape marc (4 or 5 litres of pure alcohol per 100 kilograms of marc used, depending on the vine varieties), ensures sufficient aromatic potential which is capable of preserving the good fermentation conditions derived from the climatic conditions of the region as well as the rules for the conditioning of grape marc.The grape marc is distilled in accordance with the principle of cascading discontinuous distillation in vases and columns of copper, at a maximum alcoholic strength of 72%. This low distillation results in the high content of volatile substances in spirits (at least 450 grams per hectolitre of pure alcohol), which is expressed by its aromatic power. Owing to the catalytic properties of copper and the quality requirements of the raw material imposed by the use of traditional apparatus, the roasting aromas contained in the marcs (cocoa, coffee) are perfectly expressed in spirits.Spirit drink is raised in oak containers for at least 3 years in climatic conditions marked by the high differences in temperature between summer and winter. This helps to soften the spirit and make the aromatic profile more complex, by showing aromas of prunes and dried fruit in a heated dominant position. In this step, the spirit shall also take its amber colour. |

1. Define the geographical area

1.4.1Description of the defined geographical area

Grape marc is produced, stored and distilled in the geographical area. The spirits are aged in the geographical area.

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

* Department of Ain:

L’Abergement-de-Varey, Ambérieu-en-Bugey, Ambléon, Ambronay, Ambutrix, Andert-et-Condon, Anglefort, Aranc, Arandas, Arbignieu, Argis, Armix, Artemare, Belley, Belmont-Luthézieu, Bénonces, Béon, Bettant, Bohas-Meyriat-Rignat, Bolozon, Boyeux-Saint-Jérôme, Brégnier-Cordon, Brénaz, Brens, Briord, La Burbanche, Ceignes, Cerdon, Certines, Ceyzériat, Ceyzérieu, Challes-la-Montagne, Champagne-en-Valromey, Chanay, Chavornay, Château-Gaillard, Chazey-Bons, Cheignieu-la-Balme, Cize, Cleyzieu, Colomieu, Conand, Contrevoz, Conzieu, Corbonod, Corlier, Corvessiat, Cressin-Rochefort, Culoz, Cuzieu, Douvres, Druillat, Evosge, Flaxieu, Grand-Corent, Groslé, Hautecourt-Romanèche, Hotonnes, Innimont, Izenave, Izieu, Jasseron, Journans, Jujurieux, Labalme, Lagnieu, Lantenay, Lavours, Leyment, Leyssard, Lhôpital, Lhuis, Lochieu, Lompnas, Magnieu, Marchamp, Marignieu, Massignieu-de-Rives, Mérignat, Montagnat, Montagnieu, Murs-et-Gélinieux, Nattages, Neuville-sur-Ain, Nivollet-Montgriffon, Nurieux-Volognat, Oncieu, Ordonnaz, Parves, Peyrieu, Pollieu, Poncin, Pont-d’Ain, Premeyzel, Pugieu, Ramasse, Revonnas, Rossillon, Saint-Alban, Saint-Benoît, Saint-Bois, Saint-Champ, Saint-Denis-en-Bugey, Sainte-Julie, Saint-Just, Saint-Germain-les-Paroisses, Saint-Jean-le-Vieux, Saint-Martin-de-Bavel, Saint-Martin-du-Mont, Saint-Rambert-en-Bugey, Saint-Sorlin-en-Bugey, Saint-Vulbas, Sault-Brénaz, Seillonnaz, Serrières-de-Briord, Serrières-sur-Ain, Seyssel, Songieu, Sonthonnax-la-montagne, Souclin, Surjoux, Sutrieu, Talissieu, Tenay, Thézillieu, Torcieu, Tossiat, La Tranclière, Vaux-en-Bugey, Vieu, Vieu-d’Izenave, Villebois, Villereversure, Virieu-le-Grand, Virieu-le-Petit, Virignin, Vongnes.

* Department of Savoie:

Champagneux, Chanaz, Chindrieux, Jongieux, La Balme, Lucey, Motz, Ruffieux, Saint-Genix-sur-Guiers, Serrières-en-Chautagne, Vions, Yenne

* Department of Haute-Savoie:

Basy, Seyssel.

The marc are obtained from grapes harvested in vines located in the geographical area of the PDO ‘Bugey’ or ‘Roussette du Bugey’.

1.4.2NUTS area

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

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

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| **Title - Type of method** | Raw material |
| **Method** | The grape marc made from winemaking of wines that may be claimed in the “Bugey” PDO or “Roussette du Bugey”.The marcs are taken from white grapes, red grapes or both of them simultaneously from the following vine varieties: gamay N, pinot N, mondeuse N, poulsard N, chardonnay B, altesse B, pinot gris G, mondeuse B, molette B, jacquère B, aligoté B. |

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| **Title - Type of method** | Packing of marc |
| **Method** | The marcs made in red shall be protected from air within 24 hours after ten-age. The marc of a “rosé” or “white” vinification process undergo fermentation before distillation. It is shielded from the air without the addition of fermentative agents and without enrichment. Packaging shall be carried out no later than 6 hours after pressing.The marc shall be packaged in silos, vats, pits or bags which provide protection from the air and must have a capacity limit of 30 tonnes or less.Marc for distillation must be preserved perfectly, free from mould. Marc shall be distilled within not more than 24 hours of packaging |

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| **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.Distillation tanks and columns must be made of copper.The maximum number of vessels is 6. The capacity of the tank must not exceed 600 litres.All the columns should comprise a maximum of 10 trays.The marc is placed in 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 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 be presented at the outlet of the still, at a temperature of 20°C, a maximum alcoholic strength by volume of 72 %.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. |

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| **Title - Type of method** | Rearing |
| **Method** | The spirit is raised in oak wood containers for a minimum period of 3 years after placing the wood under wood. The minimum duration defined above is carried out without interruption, except operations necessary for the production of the products.The spirits raised in ageing storages where the humidity and temperature are naturally regulated, without installation other than insulation and ventilation of rooms. |

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| **Title - Type of method** | Material separation |
| **Method** | In establishments which produce spirits which qualify for the geographical indication ‘Marc du Bugey’ and other spirits:* during distillation, steam cleaning must be carried out before the distillation of the raw materials for the spirits eligible for the geographical indication ‘Marc du Bugey’ is implemented;
* storage operations must be carried out under conditions which ensure separation and individualization of spirits of each category.
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1. Link with the geographical environment of origin or geographical origin

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

The Bugey region presents an extraordinary diversity of geological formations. All Jurassic floors (from the Lias to Portlandian) or lower Cretaceous are present as well as the molasses of the Miocene or the old alluvial deposits.The region is dominated by the oceanic climate, with abundant and regular rainfall in the range of 1100-1 300 mm/year. However vineyards remain under Southern and Continental influence: while the winters are long and sometimes harsh, the area also has hot summers.1. Human factors

Cultivated since the Roman era, the Bugey vineyard reached its peak between the 1830s and 1870s with an area under vines exceeding, in the district of Belley, 7 000 hectares. Dr Jules Guyot, in 1868, working for the government, noted that the vine represented 25% of the agricultural product of the department.Severely affected by phylloxera, the Bugey vineyard almost disappeared and then resumed in the 50s. Already in 1962, Messrs Trinquet and Caillet wrote: “Vines have been established on numerous stony screes containing mixtures of various origins. On top of the various floors of the Jurassic and sometimes of the Cretaceous table, it is found on relatively low fertile ground boxes on the compact ground, on slabs of molasse in the cold ice age, which are not very much lime.“. The Bugey vineyard thus recovered on the most favourable locations, constituting an isolated area. In these islets, wine growers used various vine varieties, seeking the best match between the land and the cultivation and physiological characteristics of these vine varieties.3 Historical elementsFrom 1783, it was observed that marcs and wines from the region ‘forced out of experience produce a spirit of the highest quality’. Gaudet, the first court administrator of the Tiers-Etat, called for the creation in Belley of a ‘brûlerie royale privilégiée’. However, the project never developped.In the aftermath of the Second World War, the shortage caused a considerable rise in the prices of the Bugey marc. From 1947 onwards, the industry is formed by the creation of the Bugey brandy producer association and the grouping together of the cooperative producers. Decree of 8 April 1947 and then Decree of 17 August 1950, define the production conditions for the Protected Designation of Origin ‘Eaux-de-vie de marc et de vin originaire du Bugey’ and list the cantons of production. I.N.A.O develops the rules of procedure of the Bugey spirits tasting committee of Bugey on 19 May 1948. From the 1969 harvest onwards, 3 years of ageing under wood has been imposed. These texts will be replaced by the Decree of 9 May 1980 which supplements the conditions for production by means of distillation, vine varieties and ageing. |
| Specific characteristics of the spirit drink attributable to the geographical area | The Bugey marc has a clear and amber colour.The nose reveals a great aromatic richness, the main notes of which are reminiscent of the smell of roasting: cocoa, vanilla and coffee.In the mouth, as a result of a multi-year wooden stock, there is ample spirit, a round and the dominant aromas are prunes, dried fruit and toasts. |
| Causal link between the geographical area and the product | The Bugey vineyard is a small vineyard where the variety of the vine varieties is linked to the search for the best match between the various sites, in order to obtain characteristic wines. Distillation is part of the collective know-how of the Bugey vine growers and the passage of the still to the villages is still a very long-awaited exchange and user-friendliness in the middle of the winter. Simple and small quantities of grape marc suitable for the quantities of grape marc available on holdings in this small vineyard shall be used. They are able to obtain powerful living water, including the most important cocoa flavourings, coffee, and the roasting process. An ageing of more than 3 years in climatic conditions characterised by the high temperature between summer and winter will ease the complexity of these aromas by complicating the aromas of prunes and dried fruit while maintaining a dominant body. |

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

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| **Title** | General rules |
| **Description of the rule** | The spirits for which the geographical indication ‘Marc du Bugey’ is claimed may not be declared for manufacture, offered to consumers, sent, offered for sale or sold without, on movement documents, declaration documents, advertisements, labels, labels, invoices, any containers are included in the geographical indication, the geographical indication being very apparent.Any reference to the vine variety, a locality or geographical name shall be prohibited on the labelling, the invoice and the listing particulars. |

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| **Title** | Mentions of ageing |
| **Description of the rule** | The following entries relating to an ageing period may only fill in the geographical indication ‘Marc du Bugey’ in accordance with 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;
* a reference to the year ofdistillation or rearing period for spirits obtained from aged marc at least 10 years old.

In the labelling, the optional particulars must be entered before or after the name of the geographical indication and in identical lettering. |

2.2Link to the product specification

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| Link: | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-d4ed855d-6986-4bbf-88f8-06da816f734e |