Transmission of a geographical  
 indication for a spirit drink

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

Marc du Jura

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 | Société de Viticulture du Jura (SVJ) |
| Legal status, size and composition (in the case of legal persons) | Trade association bringing together producers of raw materials and processors of “Marc du Jura”. |
| Nationality | France |
| Address | Fédération des ODG du Jura  BP 40417  455 rue du Colonel de Casteljau  39016 LONS LE SAUNIER Cedex |
| Country | France |
| Telephone | (33) (0) 384351402 |
| E-mail address(es) | svj@jura.chambagri.fr |

b. Contact details of the intermediary

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| Name of the intermediary | Ministère de l’agriculture, de l'agroalimentaire et de  la forêt |
| Address | Direction Générale des politiques agricole,  agroalimentaire et des territoires (DGPAAT)  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

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| Name of competent regulatory body | Institut national de l’origine et de la qualité (INAO) |
| Address | 12 rue Henri Rol-Tanguy  TSA 30003  93555 Montreuil-sous-Bois Cedex |
| 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

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| Heading — Name of the product | Marc du Jura |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics:   The controlled designation of origin ‘Marc du Jura’ is an amber coloured spirit.  The dominant aromas are dried fruit, in particular nuts and candied fruit (grape, orange, ling, prune), with a hint of vanilla.  Young, it has a strong aromatic power, usually associated with a higher alcoholic strength by volume than the minimum alcoholic strength by volume and a slight bitterness. As the ageing goes, the spirit rounds off and loses its bitterness and becomes increasingly complex.   1. Physico-chemical characteristics:   The controlled designation of origin “Marc du Jura”, when placed on the market has a minimum content of volatile substances other than ethyl and methyl alcohol of 400 g/hl of pure alcohol, with a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | ‘Marc du Jura’ is derived from grape marc harvested from grapes harvested from vines in the area of production of the controlled designations of origin ‘Arbois’ or ‘Château-Chalon’ or ‘Côtes du Jura’ or ‘Crémant du Jura’ or ‘L’Etoile’ and comprising in whole or in part the Savagnin variety. The aromatic characteristics of these wines are reflected in the spirits produced by a specific aromatic pallet, the most dominant of which are raisin and dried fruit, including the more intense aroma of walnuts, all the more so as the Savagnin B, a variety specific to the Jura, is present in the marc.  The grape marc shall be distilled by batch from the same holding in copper stills, in accordance with the principle of discontinuous distillation. Owing to the catalytic properties of copper and the quality requirements of the raw material required by the batch distillation method, the flavourings contained in the marc are perfectly expressed in spirits.  Distillation is carried out at an alcoholic strength by volume of 70 % or less, making it possible to guarantee a high level of specific volatile substances, which results in an aromatic potency and complexity. Spirits are matured for at least 2 years in housing with a maximum capacity of 600 litres. This ageing in wood develops the aromatic complexity and, in particular, strengthens the nuances of vanilla and the specific aromas of candied fruit and dried fruit. It also explains the ‘Marc du Jura’ amber colour. |

1. Dismantling of the geographical area

a. description of the defined geographical area

The marc obtained from grapes harvested in the following municipalities of the department of Jura:

Abergement-le-Grand, Abergement-le-Petit, Aiglepierre, Arbois, Arlay, Les Arsures, L'Aubépin, Augea, Aumont, Balanod, Baume-les-Messieurs, Beaufort, Bersaillin, Blois-sur-Seille, Brainans, Bréry, Buvilly, Césancey, Champagne-sur-Loue, La Chapelle-sur-Furieuse, Château-Chalon, Chazelles, Chevreaux, Chille, Chilly-le-Vignoble, Conliège, Courbouzon, Cousance, Cramans, Cuisia, Darbonnay, Digna, Domblans, L'Etoile, Frébuans, Frontenay, Gevingey, Gizia, Grange-de-Vaivre, Grozon, Grusse, Ladoye-sur-Seille, Lavigny, Lons-le-Saunier, Le Louverot, Macornay, Mantry, Marnoz, Mathenay, Maynal, Menétru-le-Vignoble, Mesnay, Messia-sur-Sorne, Miéry, Moiron, Molamboz, Monay, Montagna-le-Reconduit, Montaigu, Montain, Montholier, Montignylès-Arsures, Montmorot, Mouchard, Nanc-lès-Saint-Amour, Nevy-sur-Seille, Orbagna, Pagnoz, Pannessières, Passenans, Perrigny, Le Pin, Plainoiseau, Les Planches-près-Arbois, Poligny, Port-Lesney, Pretin, Pupillin, Quintigny, Revigny, Rotalier, Ruffey-sur-Seille, Saint-Amour, Saint-Cyr-Montmalin, Saint-Didier, Saint-Germain-lès-Arlay, Saint-Jean-d'Etreux, Saint-Lamain, Saint-Laurent-la-Roche, Saint-Lothain, Sainte-Agnès, Salins-les-Bains, Sellières, Toulouse-le-Château, Tourmont, Trenal, Vadans, Vaux-sur-Poligny, Vercia, Vernantois, Le Vernois, Villeneuve-sous-Pymont, Villette-lès-Arbois. Vincelles, Voiteur.

The grapes, the storage of grape marc, their fermentation and their distillation and the ageing of spirits are carried out on the territory of the municipalities listed above and on the territory of the following municipalities:

In the department of Doubs: Arc-et-Senans, Bartherans, Brères, Buffard, By, Cademène, Cessey, Charnay, Châtillon-sur-Lison, Chay, Chenecey-Buillon, Chouzelot, Courcelles, Cusseysur-Lison, Echay, Epeugney, Fourg, Goux-sous-Landet, Lavans-Quingey, Liesle, Lombard, Mesmay, Montfort, Montrond-le-Château, Myon, Palantine, Paroy, Pessans, Pointvillers, Quingey, Rennes-sur-Loue, Ronchaux, Rouhe, Rurey, Samson.

In the department of Jura: Abergement-lès-Thésy, Aresches, Augerans, Augisey, Bans, Barretaine, Belmont, Besain, Biefmorin, Bletterans, Blye, Bois-de-Gand, Bonnaud, Bonnefontaine, Bornay, Bracon, Briod, Cernans, Chamblay, Chamole, Champrougier, Chapelle-Voland, La Charme, La Chassagne, La Châtelaine, Chatelay, Le Chateley, Chatillon, Chaumergy, Chaussenans, Chaux-Champagny, La Chaux-En-Bresse, Chemenot, Chêne-Sec, Chilly-sur-Salins, Chissey-sur-Loue, Clucy, Colonne, Commenailles, Condamine, Cosges, Courbette, Courlans, Courlaoux, Crançot, Desnes, Les Deux-Fays, Dournon, Ecleux, Fay-en-Montagne, La Ferté, Le Fied, Fontainebrux, Foulenay, Francheville, Froideville, Geraise, Germigney, Geruge, Granges-sur-Baume, Graye-et-Charnay, Ivory, Ivrey, Larnaud, Lemuy, Loisia, Lombard, La Loye, Mallerey, La Marre, Mirebel, Molain, Montbarrey, Montmarlon, Mont-sous-Vaudrey, Nance, Nantey, Neuvilley, Nogna, Ounans, Oussières, Picarreau, Plasne, Poids-de-Fiole, Pont-d’Héry, Pont du Navoy, Publy, Recanoz, Relans, Les Repôts, Rosay, Rye, Saint-Maur, Saint-Thiébaud, Saizenay, Santans, Senaud, Sergenaux, Sergenon, Souvans, Thésy, Thoissia, Vald'Épy, Vaudrey, Verges, Véria, Vers-sous-Sellières, Vevy, La Vieille-Loye, Villeneuve-d'Aval, Villerserine, Villers-Farlay, Villers-les-Bois, Villevieux, Le Villey, Vincent.

b. NUTS Zone

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| FR432 | Jura |
| FR431 | Doubs |
| FR43 | Franche-Comté |
| FR4 | EAST |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title - Type of method | Raw material |
| Method | The marc originates from grapes used in the production of wines with a registered designation of origin ‘Arbois’ or ‘Château-Chalon’ or ‘Côtes du Jura’ or ‘Crémant du Jura’ or ‘L’Etoile’.  The grape marc shall be obtained from grapes of the following grapes: chardonnay B, savagnin B, pinot gris G, pinot noir N, poulsard N, trousseau N.  Marcs come from a holding growing at least 3 of these vine varieties, including savagnin B. |

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| Title - Type of method | Preparation of marc and fermentation |
| Method | The marc shall be packaged in such a way as to prevent deterioration due to aerobic fermentation. They remain packaged for distillation, away from the air, in closed containers.  The marc are fermented without enrichment and without preservatives. |

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| Title - Type of method | Yield |
| Method | The quantity of alcohol obtained after distillation for 100 kg of marc used must be not less than 3,75 litres but not more than 9 litres of pure alcohol. |

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| Title - Type of method | Distillation |
| Method | The marc for distillation come from the same holding. The addition of lees is permitted within the limits of the regulations.  The marc distillation shall be carried out in accordance with the principle of discontinuous distillation using the following stills:   * or a copper still consisting of a successive load boiler, a marquee with a swan neck and at least one condenser and/or condenser function. The maximum capacity of this type of pot is 10 hectolitres. * or a still consisting of a distillation vault and copper concentration column. A still of this type may not contain more than 5 vases and no more than 2 columns. Each tank shall have a maximum capacity of 10 hectolitres. The columns are either fit with “Raschig” rings or of a maximum height of 180 cm with less than 10 trays.   The marc distillation shall be terminated on 30 April of the year following that in which the marc harvested the marc.  The spirits produced are produced at the outlet of the still, at a temperature of 20 °C, an alcoholic strength by volume of less than or equal to 70 %. |

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| Title - Type of method | Ageing |
| Method | The spirits intended for direct human consumption shall be aged under wood for at least 24 months in accommodation with a maximum capacity of 600 litres of each other.  The minimum duration defined above is carried out without interruption, with the exception of the handling necessary for the preparation of the product. |

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

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| Heading — Name of the product | Marc du Jura |
| Detailed information on the geographic area or origin relevant for the link. | 1. Natural factors:   The wine-growing vineyards are located in a natural region, called Revermont, which is limited:   * in the east, by the first limestone plateau of an average altitude of 550 metres, * to the west, by the plain, the eastern edge of the Bresse gap.   It occupies the hills, with calcareous frame and with the often rugged terrain separating the plateau of the Bresse plain. The general exposure is West. The vineyards cover approximately 80 km from north to south, but only a few kilometres from east to west.  The vines that produce wines with controlled designations of origin are located in hillsides made up of marl and marnous limestone. These marnous slopes are covered by many stones resulting from the fragmentation of top hard banks. Steep sides, which are often well exposed, are protected from the north wind by the forested hills.  The region has a semi-continental climate: high temperatures between winter and summer. The summer is warm and humid. Revermont is much more pinkish than the neighbouring plain.  The autumn is usually sunny and dry, but windy.   1. Human factors:   The wine-growing vineyard is made up of a large number of specific and original vine varieties: savagnin B, poulsard N, trousseau N. But it is also complex with the chardonnay B, pinot gris G and pinot noir N. The grapes are used to produce a range of typical products: still white, rosé or red, but also yellow wines, straw and wine wines, all of them with a registered designation of origin. The grape pressing marc gathers the various grape varieties and is marked by this variety of products.  The distillation of grape marc by wine growers is a well-established tradition.180 of 216 winemakers of the Jura (almost 85 %) distil their own wine marc for an annual total volume of 1500 hectolitres, equivalent to 900 hectolitres of pure alcohol. A dozen wine producers have their own still. Some 60 wine producers are using small municipal stills. The others call on distillers so that, depending on their geographical location, grape marc is one of the 7 fixed stills or is using a mobile still that passes through a commune.  The stills used by the Jura of Jura are of a particular type that does not allow the distillates to be rectified. As a result, they concentrate the quality of the grape marc, but also, where necessary, its defects. The use of wood for long farms is a tradition in the Jura for wines and spirits. |
| Specific characteristics of the spirit drink attributable to the geographical area | ‘Marc of Jura’ is an amber coloured spirit. The dominant on the nose is the grapes, with nuances of vanilla. Young, it has a relatively high alcohol content (50 or 53 %). Aged longer under wood, it rounds up and develops hints of dried fruit aromas. If it is mainly from savagnin B, the marc expresses perfumes of nuts.  ‘Marc du Jura’ is derived from grape marc harvested from grapes harvested from vines in the area of production of the controlled designations of origin ‘Arbois’ or ‘Côtes du Jura’ or ‘Côtes du Jura’ or ‘Crémant du jura’ or ‘L’Etoile’, all or part of savagnin B. The aromatic characteristics of these wines are reflected in the spirits by means of a specific aromatic pallet, the most dominant of which are raisin and dried grapes, including a perfume of all the more intense walnuts as the savagnin B, a variety specific to the Jura is present in the marc.  The grape marc shall be distilled in copper stills, in accordance with the principle of discontinuous distillation. Owing to the catalytic properties of copper and the quality requirements of the raw material required by the batch distillation method, the aromas of the local wines are perfectly expressed in the spirits.  Distillation is carried out at an alcoholic strength by volume of 70 % or less, making it possible to guarantee a high level of specific volatile substances, which results in an aromatic potency and complexity.  Spirits mature for at least 2 years in housing with a maximum capacity of 600 litres. This ageing in wood develops the aromatic complexity and, in particular, strengthens the nuances of vanilla and the specific aromas of candied fruit and dried fruit. It also explains the ‘Marc du Jura’ amber colour. |
| Causal link between the geographical area and the product | The wine-growing vineyards are largely made up of specific vine varieties which are particularly suited to the climatic conditions and soils in the region. The hills, which are stony and well exposed, are particularly favourable to the aromatic expression of the Jura varieties. The product is translated into the aromatic pallet of the marc and, in particular, the dried fruit notes, including walnut.  The production of particular wines such as yellow wines, wine of straw or liqueur wines (‘macvins’) explains part of the uniqueness of the grape marc of the Jura. Where the marc is partly or totally obtained from grapes used in the preparation of those wines, the spirits shall concentrate more particularly on certain flavours, thereby increasing their characteristics. Grape marc for “yellow wine” which is produced solely from the savagnin B grape variety is involved in the specific aroma of the nuts. The grape marc extracted from raisined grapes for ‘vin de paille’ provides aromas of honey and candied fruit (orange, coing, prune).The grape marc for “Macvin du Jura” provides aromas of orange peel, candied fruit and dried grapes.  The type of particular still used in the Jura is demanding. The impossibility of rectifying the spirits caused the winemakers to take care of the conservation of the grape marc in particular in order to avoid any alteration and to make the aromas specific to the vine varieties better.  The local stills are very well-suited to the grape marc which they distil. They are transmitted from generation to generation and the still in columns with “Raschig” rings is very original. Furthermore, the distillation materials remain small, since they are loaded only by the production of marc from a single holding. Distillation easily complies with the specific nature of grape marc obtained by vine growers.  The semi-continental climate with the high temperatures between winter and summer, and above all the high level of rainfall, but fairly steady over the year, is particularly suited to ageing under wood, which gives the spirit its amber colour. This wood farming is part of a tradition of ageing in wood and of rearing many products. It also consolidates the aromatic characteristics of the marc and makes it clearer.  This know-how, and in particular the rigour of the winemakers involved in the storage of grape marc, distillation and ageing under wood, makes it possible to maintain the specific qualities of grape marc linked to the natural and human environment into the product marketed |

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

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| Title | Compulsory mentions |
| Description of the rule | The spirits of marc for which the protected designation of origin is claimed may not be offered for sale or sold unless the designation of origin referred to above is entered and accompanied by the words ‘appellation d’origine contrôlée’ or ‘appellation contrôlée’.  On the labels, the dimensions of the letters ‘Marc’ and ‘Jura’ must be equal in width and in height. |

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| Title | Information relating to ageing |
| Description of the rule | The following optional terms relating to the duration of ageing may not be added to the protected designation of origin ‘Marc du Jura’ unless the minimum periods set out below are carried out without interruption, with the exception of the handling necessary for the preparation of the products.   * the ‘vieux’ additional optional endorsement shall be reserved for the spirits aged under wood aged for at least 5 years; * the optional additional ‘très vieux’ optional endorsement shall be reserved for the spirits aged under wood aged for at least 8 years; * the optional additional ‘hors d’âge’ indication shall be reserved for the spirits aged under wood aged for at least 10 years. |

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| Title | Prohibited terms |
| Description of the rule | The label cannot mention neither a vine variety name nor the name of the controlled designation of origin (‘Arbois’, ‘Château-Chalon’, ‘Côtes du Jura’, ‘Crémant du Jura’, ‘L’Etoile’ or ‘Macvin du Jura’), nor the type of wine co-produced (white, rosé, red, ‘vin jaune’ or ‘vin de paille’) or any other equivalent wording. |

II.Other information

I.Supporting documents

2Link to the product specification

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| Link: | https://info.agriculture.gouv.fr/gedei/site/boagri/  document\_administratif-8989baf6-1dc0-49bc-  9614-f18c08fa0398 |