Transmission of a geographical
 indication for a spirit drink

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

Marc du Languedoc

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
2. name and position of the applicant

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| Name and position of the applicant | Comité Régional Interprofessionnel des eaux-de-vie du Languedoc |
| Legal status, size and composition (in case of legal persons) | Trade Union (Law of 21 March 1884 and law of 12 March 1920) made up of producers of spirit drinks of Languedoc |
| Nationality | France |
| Address | 54, avenue de Montpellier34 725 -Saint André de Sangonis |
| Country | France |
| Telephone | (33)(0)466882498 |
| E-mail address (es) | vauvert@groupeudm.com |

1. 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 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 the control competent authority  | Institut National de l’Origine et de la Qualité(I.N.A.O) |
| Address | 12 rue Henri Rol-TanguyTSA 3000393555 Montreuil sous Bois CedexFrance |
| Country | France |
| Telephone | (33) (0)1.73.30.38.00 |
| 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 Languedoc blanc |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics

‘Marc du Languedoc’ is characterised by elegance and lightness. They shall be round and balanced and recall the fresh grapes.White spirit develops floral and fruity aromas from the grapes used. The most floral being the muscat’s marcs, which mainly emit geranium and elderberries; aromas in mouths are persistent with grape and quince perfumes.1. Main physical and chemical characteristics

‘Marc du Languedoc’ has a minimum content of volatile substances other than ethyl and methyl alcohol of 350 grams per hectolitre of pure alcohol.The 2-butanol content must be less than 5 grams per hectolitre of pure alcohol.The ethyl acetate content shall be less than 300 grams per hectolitre of pure alcohol.‘Marc du Languedoc’, at the time of sale to the consumer, has a minimum alcoholic strength by volume of 40%. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | ‘Marc du Languedoc’ is a spirit obtained from grape marc harvested from vines in the geographical area of the controlled designations of origin ‘Banyuls’, ‘Languedoc’, ‘Muscat de Frontignan’, ‘Muscat de Saint-Jean-de-Minervois’.The grapes used as a result of the traditional assemblies of these designations also have a high alcoholic strength by volume, develop in the marcs floral and fruity aromas, the most floral being the muscat’s marcs, which mainly emit geranium and elderberries.The fermented marc shall have a minimum alcoholic strength of 5 % by volume which is the consequence of the measured pressing of grapes rich in sugar which makes it possible to preserve aromas derived from the freshness and fruitiness of wines. They shall be distilled to an alcoholic strength by volume of 72 % or less. This low distillation results in the high content of volatile substances in the spirits, which reflects their aromatic strength and persistence in the mouth. In particular, it makes it possible to retain the esters and terpenes characteristics of the white varieties (in particular varietal varieties).“White” spirit is left in tanks after distillation for a minimum period of 6 months before it is placed on the market. This period of rest and aeration encourages the removal of any harmful taste which may arise during the distillation process, particularly in the case of floral aromas. |

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| Heading — Name of the product | Marc du Languedoc aged under wood |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics

The ‘Marcs du Languedoc’ are characterised by elegance and lightness. They shall be round and balanced and recall the fresh grapes.Aged spirits have complex aromas that combine flavours with spicy notes, as well as nuts and tobacco notes.1. Main physical and chemical characteristics

‘Marc du Languedoc’ has a minimum content of volatile substances other than ethyl and methyl alcohol of 350 grams per hectolitre of pure alcohol.The 2-butanol content must be less than 5 grams per hectolitre of pure alcohol.The ethyl acetate content shall be less than 300 grams per hectolitre of pure alcohol.‘Marc du Languedoc’, at the time of sale to the consumer, has a minimum alcoholic strength by volume of 40 %. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | ‘Marc du Languedoc’ is a spirit obtained from grape marc harvested from vines in the geographical area of the controlled designations of origin ‘Banyuls’, ‘Languedoc’, ‘Muscat de Frontignan’, ‘Muscat de Saint-Jean-de-Minervois’.The grapes used as a result of the traditional assemblies of these designations also have a high alcoholic strength by volume, develop in the marcs floral and fruity aromas, the most floral being the muscat’s marcs, which mainly emit geranium and elderberries.The fermented marc shall have a minimum alcoholic strength of 5 % by volume which is the consequence of the measured pressing of grapes rich in sugar which makes it possible to preserve aromas derived from the freshness and fruitiness of wines. They shall be distilled to an alcoholic strength by volume of 72 % or less. This low distillation results in the high content of volatile substances in the spirits, which reflects their aromatic strength and persistence in the mouth. In particular, it makes it possible to retain the esters and terpenes characteristics of the white varieties (in particular varietal varieties).Matured spirit is matured in oak casks with a capacity of less than or equal to 600 litres for a minimum period of 1 year from the date of placing the product under wood. These ageing conditions make it possible to start the chemical reactions that will develop complex aromas combining flavours of spicy notes and nuts and tobacco notes. Associated with the hot, dry and windy climate characteristics that promote the aromatic concentration, these conditions result in an aromatic complexity and the persistence of the spirits in the mouth. |

1. Dismantling of the geographical area

a. description of the defined geographical area

Grape marc is stored and distilled in the geographical area, and it is produced in the geographical area.

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

* Department of Aude:

Aigues-Vives, Ajac, Alaigne, Alet-les-Bains, Alzonne, Antugnac, Aragon, Argeliers, Argens-Minervois, Armissan, Arques, Arquettes-en-Val, Arzens, Auriac, Azille, Badens, Bages, Bagnoles, Barbaira, Belcastel-et-Buc, Berriac, La Bezole, Bizanet, Bize-Minervois, Blomac, Bouilhonnac, Bouriège, Bourigeole, Boutenac, Bram, Brenac, Brousses-et-Villaret, Brugairolles, Bugarach, Cabrespine, Campagne-sur-Aude, Camplong-d'Aude, Camps-sur-l'Agly, Canet, Capendu, Carcassonne, Cascastel-des-Corbières, Cassaignes, Castans, Castelnau-d'Aude, Castelreng, Caudebronde, Caunes-Minervois, Caunette-sur-Lauquet, Caunettes-en-Val, Caux-et-Sauzens, Caves, Cépie, Citou, Clermont-sur-Lauquet, Comigne, Conilhac-de-la-Montagne, Conilhac-Corbières, Conques-sur-Orbiel, Couffoulens, Couiza, Cournanel, Coursan, Courtauly, Coustaussa, Coustouge, Cruscades, Cubières-sur-Cinoble, Cucugnan, Cuxac-Cabardès, Cuxac-d'Aude, Davejean, Dernacueillette, La Digne-d'Amont, La Digne-d'Aval, Donazac, Douzens, Duilhacsous-Peyrepertuse, Durban-Corbières, Embres-et-Castelmaure, Escales, Espéraza, Fa, Fabrezan, Fajac-en-Val, Félines-Termenès, Ferrals-les-Corbières, Festes-et-Saint-André, Feuilla, Fitou, Fleury, Floure, Fontcouverte, Fontiers-Cabardès, Fontiès-d'Aude, Fontjoncouse, Fournes-Cabardès, Fraisse-Cabardès, Fraissé-des-Corbières, Gaja-et-Villedieu, Gardie, Ginestas, Granès, Greffeil, Gruissan, Homps, Les Ilhes, Jonquières, Labastide-en-Val, Labastide-Esparbairenque, Ladern-sur-Lauquet, Lagrasse, Lairière, La Palme, La Redorte, Laroque-de-Fa, Lastours, Lauraguel, Laure-Minervois, Lespinassière, Leuc, Leucate, Lézignan-Corbières, Limousis, Limoux, Loupia, Luc-sur-Aude, Luc-sur-Orbieu, Magrie, Mailhac, Maisons, Malras, Malves-en-Minervois, Marcorignan, Marseillette, Mas-Cabardès, Mas-des-Cours, Massac, Mayronnes, Miraval-Cabardes, Mirepeisset, Missègre, Montazels, Montbrun-des-Corbières, Montclar, Montgaillard, Monthaut, Montirat, Montjardin, Montjoi, Montlaur, Montolieu, Montréal, Montredon-des-Corbières, Montséret, Monze, Moussan, Moussoulens, Mouthoumet, Moux, Narbonne, Névian, Port-la-Nouvelle, Ornaisons, Ouveillan, Padern, Palairac, Palaja, Paraza, Pauligne, Paziols, Pennautier, Pépieux, Peyriac-de-Mer, Peyriac-Minervois, Peyrolles, Pezens, Pieusse, Pomas, Pomy, Portel-des-Corbières, Pouzols-Minervois, Pradelles-Cabardès, Pradelles-en-Val, Preixan, Puichéric, Puilaurens, Puivert, Quillan, Quintillan, Raissac-d'Aude, Raissac-sur-Lampy, Rennes-le-Château, Rennes-les-Bains, Ribaute, Rieux-en-Val, Rieux-Minervois, Roquecourbe-Minervois, Roquefère, Roquefort-des-Corbières, Roquetaillade, Roubia, Rouffiac-d'Aude, Rouffiac-des-Corbières, Routier, Rouvenac, Rustiques, Saint-André-de-Roquelongue, Saint-Benoît, Saint-Couat-d'Aude, Saint-Couat-du-Razès, Saint-Denis, Sainte-Eulalie, Saint-Ferriol, Saint-Frichoux, Saint-Hilaire, Saint-Jean-de-Barrou, Saint-Jean-de-Paracol, Saint-Laurent-de-la-Cabrerisse, Saint-Louis-et-Parahou, Saint-Marcel-sur-Aude, Saint-Martin-des-Puits, Saint-Martin-de-Villereglan, Saint-Martin-le-Vieil, , Saint-Nazaire-d'Aude, Saint-Pierre-des-Champs, Saint-Polycarpe, Sainte-Valière, Saissac, Sallèles-Cabardès, Sallèlesd'Aude, Salles-d'Aude, Salsigne, Salza, La Serpent, Serres, Serviès-en-Val, Sigean, Soulatgé, Talairan, Taurize, Termes, Terroles, Thézan-des-Corbières, Tournissan, Tourouzelle, Tourreilles, Trassanel, Trausse, Trèbes, Treilles, Tuchan, Valmigère, Ventenac-Cabardès, Ventenac-en-Minervois, Véraza, Verzeille, Vignevieille, Villalier, Villanière, Villardonnel, Villar-en-Val, Villar-Saint-Anselme, Villarzel-Cabardès, Villarzel-du-Razès, Villebazy, Villedaigne, Villedubert, Villefloure, Villefort, Villegailhenc, Villegly, Villelongue-d'Aude, Villemoustaussou, Villeneuve-les-Corbières, Villeneuve-Minervois, Villerouge-Termenès, Villesèquedes-Corbières, Villesèquelande, Villetritouls, Vinassan.

* Department of Gard:

Aigremont, Aigues-Mortes, Aigues-Vives, Aimargues, Aujargues, Bernis, Boissières, Bouillargues, Bragassargues, Brouzet-lès-Quissac, La Cadière-et-Cambo, Caissargues, La Calmette, Calvisson, Cannes-et-Clairan, Carnas, Caveirac, Clarensac, Combas, Congénies, Conqueyrac, Corconne, Crespian, Cros, Cruviers-Lascours, Dions, Domessargues, Durfort-et-Saint-Martin-de-Sossenac, Fons, Fontanès, Gailhan, Gajan, Gallargues-le-Montueux, Générac, Junas, Langlade, Lecques, Marguerittes, Milhaud, Monoblet, Montagnac, Montmirat, Montpezat, Moulézan, Mus, Nages-et-Solorgues, Nîmes, Orthoux-Sérignac-Quilhan, Parignargues, Pompignan, Poulx, Puechredon, Quissac, Rodilhan, Rogues, La Rouvière, Sainte-Anastasie, Saint-Clément, Saint-Côme-et-Maruéjols, Saint-Dionisy, Saint-Gilles, Saint-Hippolyte-du-Fort, Saint-Mamert-du-Gard, Saint-Roman-de-Codières, Saint-Théodorit, Salinelles, Sauve, Sommières, Souvignargues, Sumène, Uchaud, Vauvert, Vergèze, Vic-le-Fesq, Villevieille

* Department of Hérault:

Abeilhan, Adissan, Agde, Agel, Agonès, Aigne, Aigues-Vives, Les Aires, Alignandu-Vent, Aniane, Arboras, Argelliers, Aspiran, Assas, Assignan, Aumelas, Aumes, Autignac, Azillanet, Babeau-Bouldoux, Baillargues, Balaruc-le-Vieux, Bassan, Beaufort, Beaulieu, Bédarieux, Bélarga, Berlou, Bessan, Béziers, Boisseron, Boisset, La Boissière, Le Bosc, Boujan-sur-Libron, Bouzigues, Brenas, Brignac, Brissac, Buzignargues, Cabrerolles, Cabrières, Campagnan, Campagne, Candillargues, Canet, Capestang, Cassagnoles, Castelnau-de-Guers, Castelnau-le-Lez, Castries, La Caunette, Causse-de-la-Selle, Causses-et-Veyran, Caussiniojouls, Caux, Cazedarnes, Cazevieille, Cazilhac, Cazouls-d'Hérault, Cazouls-lès-Béziers, Cébazan, Celles, Cers, Cessenon-sur-Orb, Cesseras, Ceyras, Clapiers, Claret, Clermont-l'Hérault, Colombiers, Combaillaux, Corneilhan, Coulobres, Cournonsec, Cournonterral, Creissan, Le Crès, Le Cros, Cruzy, Dio-et-Valquières, Espondeilhan, Fabrègues, Faugères, Félines-Minervois, Ferrals-les-Montagnes, Ferrières-les-Verreries, Ferrières-Poussarou, Florensac, Fontanès, Fontès, Fos, Fouzilhon, Fozières, Frontignan, Gabian, Galargues, Ganges, Garrigues, Gigean, Gignac, Gorniès, Grabels, La Grande-Motte, Guzargues, Hérépian, Jacou, Jonquières, Juvignac, Lacoste, Lagamas, Lansargues, Laroque, Lattes, Laurens, Lauret, Lauroux, Lavalette, Lavérune, Lespignan, Lézignan-la-Cèbe, Liausson, Lieuran-Cabrières, Lieuran-lès-Béziers, Lignan-sur-Orb, La Livinière, Lodève, Loupian, Lunas, Lunel, Lunel-Viel, Magalas, Maraussan, Margon, Marseillan, Marsillargues, Mas-de-Londres, Les Matelles, Mauguio, Maureilhan, Mérifons, Mèze, Minerve, Mireval, Mons, Montady, Montagnac, Montarnaud, Montaud, Montbazin, Montblanc, Montels, Montesquieu, Montferrier-sur-Lez, Montouliers, Montoulieu, Montpellier, Montpeyroux, Moulès-et-Baucels, Mourèze, Mudaison, Murles, Murviel-lès-Béziers, Murviel-lès-Montpellier, Nébian, Neffiès, Nézignanl'Évêque, Nissan-lez-Enserune, Nizas, Notre-Dame-de-Londres, Octon, Olargues, Olmet-et-Villecun, Olonzac, Oupia, Pailhès, Palavas-les-Flots, Pardailhan, Paulhan, Pégairolles-de-Buèges, Pégairolles-de-l'Escalette, Péret, Pérols, Pézenas, Pézènesles-Mines, Pierrerue, Pignan, Pinet, Plaissan, Les Plans, Poilhes, Pomérols, Popian, Portiragnes, Le Pouget, Poujols, Poussan, Pouzolles, Pouzols, Prades-le-Lez, Prades-sur-Vernazobre, Le Puech, Puéchabon, Puilacher, Puimisson, Puissalicon, Puisserguier, Quarante, Restinclières, Rieussec, Riols, Les Rives, Romiguières, Roquebrun, Roqueredonde, Roquessels, Rouet, Roujan, Saint-André-de-Buèges, Saint-André-de-Sangonis, Saint-Aunès, Saint-Bauzille-de-la-Sylve, Saint-Bauzillede-Montmel, Saint-Bauzille-de-Putois, Saint-Brès, Saint-Chinian, Saint-Christol, Saint-Clément-de-Rivière, Sainte-Croix-de-Quintillargues, Saint-Drézéry, SaintÉtienne-d'Albagnan, Saint-Étienne-de-Gourgas, Saint-Félix-de-l'Héras, Saint-Félix-de-Lodez, Saint-Gély-du-Fesc, Saint-Geniès-des-Mourgues, Saint-Geniès-de-Fontedit, Saint-Georges-d'Orques, Saint-Guilhem-le-Désert, Saint-Guiraud, Saint-Hilaire-de-Beauvoir, Saint-Jean-de-Buèges, Saint-Jean-de-Cornies, Saint-Jean-de-Cuculles, Saint-Jean-de-Fos, Saint-Jean-de-la-Blaquière, Saint-Jean-de-Minervois,Saint-Jean-de-Védas, Saint-Just, Saint-Martin-de-Londres, Saint-Mathieu-de-Tréviers, Saint-Maurice-Navacelles, Saint-Michel, Saint-Nazaire-de-Ladarez, Saint-Nazaire-de-Pézan, Saint-Pargoire, Saint-Paul-et-Valmalle, Saint-Pierre-de-la-Fage, Saint-Pons-de-Thomières, Saint-Pons-de-Mauchiens, Saint-Privat, Saint-Saturnin-de-Lucian, Saint-Sériès, Saint-Thibéry, Saint-Vincent-de-Barbeyrargues, Salasc, Saturargues, Saussan, Saussines, Sauteyrargues, Sauvian, Sérignan, Servian, Sète, Siran, Soubès, Soumont, Sussargues, Teyran, Thézan-lès-Béziers, Tourbes, Tressan, Le Triadou, Usclas-d'Hérault, Usclas-du-Bosc, La Vacquerie-et-Saint-Martin-de-Castries, Vacquières, Vailhan, Vailhauquès, Valergues, Valflaunès, Valmascle, Valras-Plage, Valros, Vélieux, Vendargues, Vendémian, Vendres, Vérargues, Vias, Vic-la-Gardiole, Vieussan, Villeneuve-lès-Béziers, Villeneuve-lès-Maguelone, Villeneuvette, Villespassans, Villetelle, Villeveyrac, Viols-en-Laval, Viols-le-Fort.

* Department of Pyrénées-Orientales:

L'Albère, Alénya, Amélie-les-Bains-Palalda, Ansignan, Arboussols, Argelès-sur-Mer, Arles-sur-Tech, Bages, Baho, Baillestavy, Baixas, Banyuls-dels-Aspres, Banyuls-sur-Mer, Le Barcarès, Bélesta, Bompas, Boule-d'Amont, Bouleternère, Le Boulou, Brouilla, Cabestany, Caixas, Calce, Calmeilles, Camélas, Campoussy, Canet-en-Roussillon, Canohès, Caramany, Casefabre, Cases-de-Pène, Cassagnes, Castelnou, Caudiès-de-Fenouillèdes, Cerbère, Céret, Claira, Clara, Collioure, Corbère, Corbère-les-Cabanes, Corneilla-la-Rivière, Corneilla-del-Vercol, Les Cluses, Elne, Espira-de-l'Agly, Espira-de-Conflent, Estagel, Estoher, Eus, Felluns, Fenouillet, Finestret, Fosse, Fourques, Glorianes, Ille-sur-Têt, Joch, Lansac, Laroque-des-Albères, Latour-Bas-Elne, Latour-de-France, Lesquerde, Llauro, Llupia, Marquixanes, Los Masos, Maureillas-las-Illas, Maury, Millas, Molitg-les-Bains, Montalba-le-Château, Montauriol, Montbolo, Montescot, Montesquieu-des-Albères, Montner, Mosset, Néfiach, Oms, Opoul-Périllos, Ortaffa, Palau-del-Vidre, Passa, Perpignan, Le Perthus, Peyrestortes, Pézilla-de-Conflent, Pézilla-la-Rivière, Pia, Planèzes, Pollestres, Ponteilla, Port-Vendres, Prats-de-Sournia, Prugnanes, Prunet-et-Belpuig, Rabouillet, Rasiguères, Reynès, Rigarda, Rivesaltes, Rodès, Saint-André, Saint-Arnac, Sainte-Colombe-de-la-Commanderie, Saint-Cyprien, Saint-Estève, Saint-Féliu-d'Amont, Saint-Féliu-d'Avall, Saint-Génis-des-Fontaines, Saint-Hippolyte, Saint-Jean-Lasseille, Saint-Jean-Pla-de-Corts, Saint-Laurent-de-Cerdans, Saint-Laurent-de-la-Salanque, Sainte-Marie, Saint-Marsal, Saint-Martin, Saint-Michel-de-Llotes, Saint-Nazaire, Saint-Paul-de-Fenouillet, Saleilles, Salsesle-Château, Le Soler, Sorède, Sournia, Taillet, Tarerach, Taurinya, Tautavel, Terrats, Théza, Thuir, Tordères, Torreilles, Toulouges, Tresserre, Trévillach, Trilla, Trouillas, Valmanya, Villelongue-de-la-Salanque, Villelongue-dels-Monts, Villemolaque, Villeneuve-de-la-Raho, Villeneuve-la-Rivière, Vinça, Vingrau, Vira, Vivès, Le Vivier.

The marc are obtained from grapes harvested in vines in the geographical area of the controlled designations of origin ‘Banyuls’, ‘Languedoc’, ‘Muscat de Frontignan’, ‘Muscat de Saint-Jean-de-Minervois’.

b. NUTS Zone

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| FR815 | Pyrénées-Orientales |
| FR813 | Hérault |
| FR812 | Gard |
| FR811 | Aude |
| FR81 | Languedoc-Roussillon |
| FR8 | MEDITERRANEAN |
| FR | FRANCE |

1. Method for obtaining the spirit drink

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| Title — Type of method | Raw material |
| Method | Grape marc shall be obtained from grapes of the following grape varieties:White varieties: bourboulenc B, carignan blanc B, clairette B, grenache blanc B, marsanne B, muscat à petits grains B, muscat d’Alexandrie B, piquepoul blanc B, roussanne B, tourbat B, vermentino B, macabeu B, terret blanc B, viognier B.Grey and black varieties: carignan N, counoise N, cinsaut N, grenache gris G, grenache N, lledoner pelut N, morrastel N, mourvèdre N, piquepoul noir N, rivairenc N, syrah N; terret noir NThe grape marc intended for the preparation of ‘Marc du Languedoc’ originate from grapes used in the production of wines that may be claimed as ‘Languedoc’ controlled designation of origin.The grape marc intended for the preparation of ‘Marc du Languedoc’, which benefits from the additional ‘Banyuls’ complementary geographical designation, derives from grapes used in the preparation of wines that may be claimed to be covered by the ‘Banyuls’ controlled designation of origin.Grape marc for producing “Marc du Languedoc”, benefiting from the complementary geographical name “Muscat de Frontignan” originates from grapes used to produce wine with a registered designation of origin ‘Muscat de Frontignan’.Grape marc for producing “Marc du Languedoc”, benefiting from the complementary geographical name ‘Muscat de Saint-Jean-de-Minervois’ is derived from grapes used in the production of wines with a registered designation of origin ‘Muscat de Saint-Jean-de- Minervois’. |

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| Title — Type of method | Preparation of marc and possible fermentation of marc |
| Method | Grape marc made from wine-making in red may be distilled without conditioning after pressing. Distillation shall then take place no later than 48 hours after the date of pressing. If they are packed, the air proof packaging takes place within a period of less than 48 hours from the date of pressing.Grape marc made of white or rosé wine shall undergo fermentation before distillation. The pressing must be packed within 48 hours of the date of pressing. The fermentation is carried out sheltered from the air or tank after addition of water and, where appropriate, yeast.The packaging is packaged in closed containers or silos with an opaque film.At the time of receipt, the marc shall present a total alcoholic strength by volume greater than or equal to 5 %. |

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| Title — Type of method | Distillation |
| Method | The addition of lees is permitted within the limits of the regulations.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;
* or in accordance with the principle of 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 and an alcoholmeter door.The marquee and the swan neck 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 take the neck of the swan and move towards the refrigerant from which the distillate will flow into the alcoholmeter.During distillation, the alcoholic strength of the distillate decreases and its composition of volatile compounds changes. The fractions of the beginning and end of distillation may be separated from the spirit according to their alcoholic strength by volume. The distillation starting fractions shall be disposed of systematically. The distillation end fractions may be returned to the marc for subsequent distillation.A number of successive distillation operations may be carried out.Steam distillation processDistillation is carried out in two successive stages.* The steam is backloaded from a continuous supply of fermented marc. It shall bear the cost of alcohol as and when the marc is exhausted.

The steam is then* The steam is backloaded from a continuous supply of fermented marc. It shall bear the cost of alcohol as and when the marc is exhausted.

The steam is then- directed towards a concentration column to be distilled in accordance with the principle of continuous multi-stage distillation with reflux;- or cooled to give a condensate, which is then distilled according to the multistage 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, condenser or tank.The vapours then flow into a condenser condenser on the outlet from which the distillate will flow.Multi-staged distillation with reflux. the distillation is carried out using stills consisting of a boiler with a column, the water exchanger itself and a swan neck connected to a condenser.All of the trays in the column are made of copper.The total capacity of the boiler shall not exceed 100 hectolitres.The column includes a maximum of 10 plates.The vapours from the fermented marc amount to and earn the trays where they are partially condensed. The vapours are then moved to the gooseneck, a part falling back to the water exchanger where they condense and subsequently redescends into the column, while another part of the vapours are directed towards the condenser that runs out of the distillate.During distillation, the alcoholic strength of the distillate decreases. The beginning and end of distillation fractions shall be separated from the spirit. The distillation starting fractions shall be disposed of while the distillation end fractions may be brought back to the fermented marc in one of the following distillations.Each distillation shall be preceded by cleaning of the apparatus with water for at least the concentration column of the apparatus for continuous distillation, steam or boiling water for the batch distillation apparatus.The alcohol obtained after distillation must be between 5 litres and 15 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.Marc distillation for a given marketing year shall be carried out no later than 31 March following the wine harvest. |

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| Title — Type of method | Rearing |
| Method | “White” spirit is left in tanks after distillation for a minimum period of 6 months before it is placed on the market.Matured spirit is matured in oak casks with a capacity of less than or equal to 600 litres for a minimum period of 1 year 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 allowed in such a way that their effect on the obscuration of the spirit is less than 4 % vol of obscuration. 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 du Languedoc |
| Detailed information on the relevant geographical area or origin for the link | 1 Natural factorsThe geographical area extends over the wine-growing departments of Languedoc-Roussillon, Pyrénées Orientales, Aude, Hérault and West of Gard. It forms a large amphitheater based in the north, with successive mountain ranges ranging from the Pyrenees to the Cévennes, down to the Mediterranean Sea through a diversity of geological situations, from the primary era to the quaternary era. The whole vineyard benefits from a Mediterranean environment with a climate characterised by hot and dry summers and mild winters, and a north, westerly or maritime winds, the humidity of which moderates the excess heat of the summer. Rainfall increases with the altitude and distance of the sea from 400 mm to almost 1 000 mm per year.This climate variability, while remaining at the Mediterranean level, allows many varieties of vine varieties to be successfully planted, from early to late, thus offering a very wide range of wine products.2 Human factorsAs a result of a long tradition, spirits production is currently carried out by a small number of private producers or in cooperatives.This production therefore forms an adjunct to the range within the PDO production of Languedoc.The restructuring of the distilleries network has been very important in Languedoc and at present there are 4 main distilleries treating grape marc and distilling.The Marcs of Languedoc with ‘Muscat de Saint-Jean-de-Minervois’ and ‘Muscat de Frontignan’ PDOs are generally kept as white spirits in order to retain all their aromatic characteristics, while the aged marc, and in particular the originating marc of the ‘Banyuls’ PDO, are reared in oak casks for at least one year in the distilleries of the distilleries.Distillation is mainly carried out using traditional stills, in successive vases, where the spirits are steam driven before being concentrated by small columns. |
| Specific characteristics of the spirit drink attributable to the geographical area | 1 Historical elementsThe art of distillation has grown in Languedoc since the 13th from knowledge of Arab scientists and their deepening by the Montpellier medical school, but production will remain small until 17th century.In one century trade then flourished, either through the port of Sète, or via Bordeaux via the very new Midi canal, to many countries, the most important of which was the Netherlands, where there was a grading of new spirits.At the beginning of the 19th century there will be a significant increase in vineyards with a preferential orientation towards the production of spirits and half of the wine income comes from distillation. 500.000 hectolitres of alcohol left the port of Sète in 1804. The department of Hérault accounts more than a thousand boilers. These developments have been encouraged by the inventions of Jean-Edouard Adam, a chemist at the Faculty of Medicine of Montpellier, which refined the distillation techniques.With the advent of railways in the second half of the 19th century and a major demand for wine, spirits production decreased to the benefit of wine production.In addition to the distillation of the wine, it will be possible to develop the distillation of marc, initially by itinerant distillers, to move from a village into a village or directly to wine-growing properties.These street distillers usually used successive vases. At the same time, the distilleries used to wash the marc, the technique that was now banned, on large volumes with a view to obtaining ‘piquette’, which was then distilled from columns on trays, the same as wines.However, the distillation of marc remains important in view of the size of the vineyard and the adapted material present throughout Languedoc. The Designation of Origin ‘Eau-de-viede marc originaire du Languedoc’ was recognised by Decree of 23 February 1942.2 Specificity of the productThe quality of the raw material and distillation techniques give ‘Marc du Languedoc’ a great elegance and lightness. They shall be round and balanced and recall the fresh grapes.White spirit develops floral and fruity aromas from the grapes used. The most floral being the muscat’s marcs, which mainly emit geranium and elderberries; the hydrants are persistent with grape and quince perfumes.Aged spirits have complex aromas that combine flavours with spicy notes, as well as nuts and tobacco notes. |
| Causal link between the geographical area and the product | The distance from the Languedoc to. the main consumption centres and the lack of fast transport means will prompt the region to look for ways of developing wine products through the spirits of wine and grape marc.The presence of the Faculty of Medicine in the town of Montpellier at the heart of the vineyard has constantly promoted the development of distillation techniques, and from the 1800s distillation into one single passage instead of 5 to 6 allowed the spirit to be obtained with a significant saving of time and energy.The raw material, the marcs made from grapes made of PDO grapes, from the traditional vine varieties of the PDO region, which make it possible to optimise their adaptation to the geographical area, have an impact on the quality of the spirit “Marc du Languedoc”.These interactions between grape marc generally harvested at a high level, appropriate distillation techniques, distillers’ know-how and good livestock management under hot, dry and windy weather conditions make it possible to obtain a spirit ‘Marc du Languedoc’, characterised by its elegance, for both white and aged marc. In addition, the white marcs develop floral and fruity aromas, to which are added for the aged marc aged with complex aromas combining very flavoured aromas |

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1. European, national or regional requirements
2. Additional element for geographical indication

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| Additional element for geographical indication | Banyuls |
| Definition, description or scope of addendum | The geographical indication “Marc du Languedoc” may be supplemented on the labels by the complementary geographical name “Banyuls’, for grape marc spirits obtained from grapes used in the preparation of wines with a registered designation of origin ‘Banyuls’. |

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| Additional element for geographical indication | Muscat de Frontignan |
| Definition, description or scope of addendum | The geographical indication “Marc du Languedoc” may be supplemented on the labels by the complementary geographical name ‘Muscat de Frontignan’, for grape marc spirits obtained from grapes used in the preparation of wines with a registered designation of origin ‘Muscat de Frontignan’. |

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| Additional element for geographical indication | Muscat de Saint -Jean-de-Minervois |
| Definition, description or scope of addendum | The geographical indication “Marc du Languedoc” may be supplemented on the labels by the complementary geographical name ‘Muscat de Saint -Jean-de-Minervois’, for grape marc spirits obtained from grapes used in the preparation of wines with a registered designation of origin ‘Muscat de Saint -Jean-de-Minervois’. |

1. Specific rules on labelling

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| Title | Additional mentions |
| Description of the rule | The geographical indication “Marc du Languedoc” may be supplemented by the word “blanc” for the spirits of marc left in vats after distillation for a minimum period of 6 months prior to marketing.The name ‘Eau-de-vie de marc du Languedoc’ may be used as an additional labelling term. |

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| Title | terms relating to ageing |
| Description of the rule | The following entries relating to an ageing period may not complete the geographical indication ‘Marc du Languedoc’ only on the following conditions:* the term ‘vieux’ for spirits obtained from grape marc aged at least 5 years;
* the words ‘hors d’âge’ for spirits obtained from grape marc aged at least 10 years;
* a reference to the distillation year for spirits distilled from aged at least 10 years
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2 Link to the product specification

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| Link | https://info.agriculture.gouv.fr/gedei/site/boagri/document\_administratif-4a5ca4d2-6b4a-40ac-9d70-36ecab51b918 |