Transmission of an established  
 geographical indication for a spirit drink

Mirabelle Lorraine  
 No UE: PGI-FR-01976  
 Submitted on 21-12-2017 ‘PGI  
 ’

1. **technical File**

1. Name and type
2. Name (s)

Mirabelle de Lorraine (fr)

1. Category

9. Fruit spirit

1. Country of the applicant  
    France
2. Language of the request:

French

1. Type of geographical indication:

PGI — Protected Geographical Indication

1. Contact details

1.2.1. Name and position of the applicant

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| Name and position of the applicant | Syndicat Lorrain des Distillers and Bouilleurs Distillers d’Eau-de-fruit |
| Legal status, size and composition (in case of legal persons) | Trade association consisting of producers of (mirabelles) fruit producers and producers of aquavit |

1.2.2. Intermediary’s contact details

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| --- | --- |
| Name of the intermediary | Ministry of Agriculture and Food |
| Address | General Enterprise and Economic Performance of the European Union (DG PE)  Office for wines and other drinks  3 Rue Barbet de Jouy  75349 Paris Cedex 07 PS  France |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | liste-cdc-vin-aop- DGPAAT@agriculture.gouv.fr |

|  |  |
| --- | --- |
| Nationality | France |
| Address | 632, Rue de la Mirabelle |
|  | 55210 BILLY SOUS LES COTES |
| Country | France |
| Telephone | + (33) (0) 3 29 89 32 24 |
| E-mail address (es) | [syndicat-distillateurs@orange.fr](mailto:syndicat-distillateurs@orange.fr) |

1. Contact details of interested parties
2. Detailed information on the competent control authority

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| --- | --- |
| Name of competent regulatory body | Institut national de l’origine et de la qualité (INAO) (National Institute of Origin and Quality) |
| Address | 12 rue Henri Rol-Tanguy  93555 Montreuil-sous-Bois  France |

|  |  |
| --- | --- |
| 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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| Title — Product name | Mirabelle de Lorraine |
| Physical, chemical and/or organoleptic characteristics | ‘Mirabelle de Lorraine’, for the purposes of being marketed to the consumer, has an alcoholic strength by volume of 45 % or more, a quantity of volatile substances of 300 g or more per hl of pure alcohol, and a content of ethyl acetate of not more than 500 g/hl of pure alcohol.  The ‘Mirabelle de Lorraine’ is a white spirit, however a slight amber colour may appear during the production. It is characterised by strong aromatic flavours. In the mouth, the spirit is soft, it does not have any excessive acidity, and it reveals a clear impression that evokes the fruit from which it comes. |
| Specific characteristics (in comparison with  other spirit drinks of the same category) | The ‘mirabelles varieties’ (mirabelles de Nancy and mirabelles de Metz’), the traditional production methods (limited planting density, as well as the middle line), and the climate and soil conditions (exposure to the sun and to the cold winds, clay soils) make it possible to manufacture quality fruits (free from decay, with a sugar content of at least 17° brix). These conditions give fruit with original aromas and a rare elegance. All these elements are combined to form an exceptional fruit aromatic potential which will be revealed when producing spirits.  as well as the middle of the line, and the middle of the area (exposure to the sun and to the cold from the cold, clay soils) make it possible to manufacture quality fruits (free from rot, with a sugar content of at least 17° bria, which is free from decay and having a sugar level of at least °).These conditions give fruit which have original flavourings which are elegant, elegant and a rare finesse. All these elements are combined to form |

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|  | | In addition, the mirabelle presents pigments, the flavonols, which may, during distillation, be found in recombination with spirit and after recombination provide a slight yellow to amber colouring during breeding.  The minimum duration (5 weeks) and maximum (distillation completion on 30 April) of fermentation and the conditions for its production (quality of the fruits, cleanliness and sealing of the containers) make it possible to express the aromatic potential of the fruits, while at the same time avoiding the bad flavours arising from fermentation. This healthy quality is confirmed by the content of ethyl acetate of 500 grams or less per hl of pure alcohol, which guarantees the absence of ethyl notes.  The fermented must is distilled in accordance with the principle of simple distillation, using an stills, of which the top and the neck are made of copper. The must has a maximum alcoholic strength of 73 % vol.  This distillation equipment and technique enable the bulk of the fruit’s aromas to be retained while ignoring certain undesirable fractions due to the use of cups. Moreover, copper which is in the main parts of the stills enables the removal of undesirable compounds: sulfur, fatty acids, etc. Hence, it does not have an excessive acidity or extraneous taste.  The spirit has a lot of different aromas. This richness results in a high level of specific volatile substances (300 grams minimum per hl of pure alcohol), which is responsible for the aromatic power of spirits, their suitability for ageing and their long-lasting feeling in the mouth.  The ‘mirabelle de Lorraine’ is left to rest for at least 6 months. During this period the spirits successively reach high and low temperatures, which contribute to the refinement of its clear aromatic characteristics.  Any addition of colouring or sweetener is prohibited, which preserves the flavours’ balance. |
|  | In order to bring this aromatic power to the consumer’s attention, the spirits have a minimum alcoholic strength by volume of 45 %. |

1. Defining the geographical area

1.4.1. Description of the geographical area

The harvest of flour, fermentation, distillation and the period of rest of spirits after distillation is carried out on the territory of the following municipalities:

Department of Meurthe-et-Moselle (54) : Abaucourt , Aboncourt , Affracourt , Agincourt , Aingeray , Allain , Allamps , Amance , Andilly , Ansauville , Anthelupt , Armaucourt , Arnaville , Arracourt , Arraye-et-Han , Art-sur-Meurthe , Athienville , Atton , Autreville-sur-Moselle , Autrey , Avrainville , Azelot , Bagneux , Bainville-aux-Miroirs , Bainville-sur-Madon , Barbonville , Barisey-au-Plain , Barisey-la-Côte , Bathelémont-lès-Bauzemont , Battigny , Bauzemont , Bayon , Bayonville-sur-Mad , Beaumont , Belleau , Belleville , Bénaménil , Benney , Bernécourt ,

Beuvezin , Bey-sur-Seille , Bezange-la-Grande , Bezaumont , Bicqueley , Bienville-la-Petite , Blainville-sur-l'Eau , Blénod-lès-Pont-à-Mousson , Blénod-lès-Toul , Bonviller , Borville , Boucq , Bouillonville , Bouvron , Bouxières-aux-Chênes , Bouxières-aux-Dames , Bouxières-sous-Froidmont , Bouzanville , Bralleville , Bratte , Brémoncourt , Brin-sur-Seille , Bruley , Buissoncourt , Bulligny , Bures , Burthecourt-aux-Chênes , Ceintrey , Cerville , Chaligny , Champenoux , Champey-sur-Moselle , Champigneulles , Chanteheux , Chaouilley , Charmes-la-Côte , Charmois , Chaudeney-sur-Moselle , Chavigny , Chenevières , Chenicourt , Choloy-Ménillot , Clayeures , Clémery , Clérey-sur-Brenon , Coincourt , Colombey-les-Belles , Courbesseaux , Courcelles , Coyviller , Crantenoy , Crépey , Crévéchamps , Crévic , Crézilles , Crion , Croismare , Custines , Damelevières , Deuxville , Diarville , Dieulouard , Dolcourt , Dombasle-sur-Meurthe , Domèvre-en-Haye , Domgermain , Dommarie-Eulmont , Dommartemont , Dommartin-lès-Toul , Dommartin-sous-Amance , Domptail-en-l'Air , Drouville , Écrouves , Einvaux , Einville-au-Jard , Éply , Erbéviller-sur-Amezule , Essey-et-Maizerais , Essey-la-Côte , Essey-lès-Nancy , Étreval , Eulmont , Euvezin , Faulx , Favières , Fécocourt , Ferrières , Fey-en-Haye , Flainval , Flavigny-sur-Moselle , Fléville-devant-Nancy , Flirey , Fontenoy-sur-Moselle , Forcelles-Saint-Gorgon , Forcelles-sous-Gugney , Foug , Fraimbois , Fraisnes-en-Saintois , Francheville , Franconville , Frolois , Frouard , Froville , Gélaucourt , Gellenoncourt , Gémonville , Gerbécourt-et-Haplemont , Gerbéviller , Germiny , Germonville , Gézoncourt , Giriviller , Gondreville , Goviller , Grimonviller , Gripport , Griscourt , Grosrouvres , Gugney , Gye , Haigneville , Hammeville , Hamonville , Haraucourt , Haroué , Haudonville , Haussonville , Heillecourt , Hénaménil , Hériménil , Hoéville , Houdelmont , Houdemont , Houdreville , Housséville , Hudiviller , Jaillon , Jarville-la-Malgrange , Jaulny , Jeandelaincourt , Jevoncourt , Jezainville , Jolivet , Juvrecourt , Lagney , Laître-sous-Amance , Laloeuf , Lamath , Landécourt , Landremont , Laneuvelotte , Laneuveville-aux-Bois , Laneuveville-derrière-Foug , Laneuveville-devant-Bayon , Laneuveville-devant-Nancy , Lanfroicourt , Laronxe , Laxou , Lay-Saint-Christophe , Lebeuville , Lemainville , Leménil-Mitry , Lenoncourt , Lesménils , Létricourt , Leyr , Limey-Remenauville , Lironville , Liverdun , Loisy , Lorey , Loromontzey , Lucey , Ludres , Lunéville , Lupcourt , Magnières , Maidières , Mailly-sur-Seille , Maixe , Maizières , Malleloy , Malzéville , Mamey , Mandres-aux-Quatre-Tours , Mangonville , Manoncourt-en-Vermois , Manoncourt-en-Woëvre , Manonville , Manonviller , Marainviller , Marbache , Maron , Marthemont , Martincourt , Mattexey , Maxéville , Mazerulles , Méhoncourt , Ménil-la-Tour , Méréville , Messein , Millery , Minorville , Moivrons , Moncel-lès-Lunéville , Moncel-sur-Seille , Montauville , Montenoy , Mont-l'Étroit , Mont-le-Vignoble , Mont-sur-Meurthe , Moriviller , Morville-sur-Seille , Mouacourt , Mousson , Moutrot , Moyen , Nancy , Neuves-Maisons , Neuviller-sur-Moselle , Nomeny , Norroy-lès-Pont-à-Mousson , Noviant-aux-Prés , Ochey , Ognéville , Omelmont , Ormes-et-Ville , Pagney-derrière-Barine , Pagny-sur-Moselle , Pannes , Parey-Saint-Césaire , Parroy , Phlin , Pierre-la-Treiche , Pierreville , Pompey , Pont-à-Mousson , Pont-Saint-Vincent , Port-sur-Seille , Praye , Prény , Pulligny , Pulney , Pulnoy , Quevilloncourt , Raucourt , Raville-sur-Sânon , Réchicourt-la-Petite , Rehainviller , Rembercourt-sur-Mad , Remenoville , Réméréville , Richardménil , Rogéville , Romain , Rosières-aux-Salines , Rosières-en-Haye , Rouves , Roville-devant-Bayon , Royaumeix , Rozelieures , Saffais , Saint-Baussant , Saint-Boingt , Saint-Clément , Saint-Firmin , Sainte-Geneviève , Saint-Germain , Saint-Mard , Saint-Max , Saint-Nicolas-de-Port , Saint-Remimont , Saint-Rémy-aux-Bois , Saizerais , Sanzey , Saulxerotte , Saulxures-lès-Nancy , Saulxures-lès-Vannes , Saxon-Sion , Seichamps , Seicheprey , Selaincourt , Seranville , Serres , Sexey-aux-Forges , Sexey-les-Bois , Sionviller , Sivry , Sommerviller , Sornéville , Tantonville , Thélod , They-sous-Vaudemont , Thézey-Saint-Martin , Thiaucourt-Regniéville , Thiébauménil , Thorey-Lyautey , Thuilley-aux-Groseilles , Tomblaine , Tonnoy , Toul , Tramont-Émy , Tramont-Lassus , Tramont-Saint-André , Tremblecourt , Trondes , Valhey , Vallois , Vandelainville , Vandeléville , Vandières , Vandoeuvre-lès-Nancy , Vannes-le-Châtel , Varangéville , Vathiménil , Vaudémont , Vaudeville , Vaudigny , Velaine-en-Haye , Velaine-sous-Amance , Velle-sur-Moselle , Vennezey , Vézelise , Viéville-en-Haye , Vigneulles , Vilcey-sur-Trey , Villacourt , Ville-au-Val , Villecey-sur-Mad , Ville-en-Vermois , Villers-en-Haye , Villers-lès-Moivrons , Villers-lès-Nancy , Villers-sous-Prény , Villey-le-Sec , Villey-Saint-Étienne , Virecourt , Viterne , Vitrey , Vitrimont , Vittonville , Voinémont , Vroncourt , Xermaménil , Xeuilley , Xirocourt , Xures.

Department of Meuse (55): Apremont-la-Forêt , Avillers-Sainte-Croix , Beney-en-Woëvre , Billy-sous-les-Côtes , Bonzée , Bouconville-sur-Madt , Broussey-Raulecourt , Buxerulles , Buxières-sous-les-Côtes , Châtillon-sous-les-Côtes , Combres-sous-les-Côtes , Creuë , Doncourt-aux-Templiers , Frémeréville-sous-les-Côtes , Fresnes-en-Woëvre , Geville , Girauvoisin , Hannonville-sous-les-Côtes , Harville , Hattonchâtel , Hattonville , Haudiomont , Haumont-lès-Lachaussée , Hennemont , Herbeuville , Heudicourt-sous-les-Côtes , Jonville-en-Woëvre , Labeuville , Lachaussée , Lahayville , Latour-en-Woëvre , Loupmont , Maizeray , Manheulles , Marchéville-en-Woëvre , Montsec , Moulotte , Nonsard-Lamarche , Pareid , Pintheville , Rambucourt , Riaville , Richecourt , Ronvaux , Saint-Hilaire-en-Woëvre , Saint-Julien-sous-les-Côtes , Saint-Maurice-sous-les-Côtes , Saulx-lès-Champlon , Thillot , Trésauvaux , Varnéville , Viéville-sous-les-Côtes , Vigneulles-lès-Hattonchâtel , Ville-en-Woëvre , Villers-sous-Pareid , Watronville , Woël , Xivray-et-Marvoisin,

Department of lock (57): Aboncourt , Aboncourt-sur-Seille , Achain , Ajoncourt , Alaincourt-la-Côte , Algrange , Amelécourt , Amnéville , Ancy-sur-Moselle , Antilly , Apach , Argancy , Arry , Ars-Laquenexy , Ars-sur-Moselle , Attilloncourt , Aube , Augny , Aulnois-sur-Seille , Ay-sur-Moselle , Bacourt , (Le) Ban-Saint-Martin , Baronville , Basse-Ham , Basse-Rentgen , Baudrecourt , Béchy , Bellange , Berg-sur-Moselle , Bertrange , Bettelainville , Beux , Beyren-lès-Sierck , Bezange-la-Petite , Bioncourt , Bourgaltroff , Bousse , Boust , Bréhain , Breistroff-la-Grande , Bronvaux , Buchy , Buding , Budling , Burlioncourt , Burtoncourt , Cattenom , Chailly-lès-Ennery , Chambrey , Charleville-sous-Bois , Charly-Oradour , Château-Bréhain , Château-Salins , Château-Voué , Châtel-Saint-Germain , Cheminot , Chenois , Chérisey , Chesny , Chicourt , Chieulles , Clouange , Coincy , Coin-lès-Cuvry , Coin-sur-Seille , Colligny , Conthil , Contz-les-Bains , Corny-sur-Moselle , Courcelles-Chaussy , Courcelles-sur-Nied , Craincourt , Cuvry , Dalhain , Delme , Destry , Distroff , Donjeux , Dornot , Elzange , Ennery , Entrange , Escherange , (Les) Étangs , Évrange , Failly , Fameck , Fèves , Féy , Fixem , Flastroff , Fleury , Flévy , Flocourt , Florange , Fonteny , Fossieux , Foville , Frémery , Fresnes-en-Saulnois , Gandrange , Gavisse , Gerbécourt , Glatigny , Goin , Gorze , Grémecey , Grindorff-Bizing , Guébestroff , Guébling , Guénange , Haboudange , Hagen , Hagondange , Halstroff , Hampont , Hannocourt, Han-sur-Nied , Haraucourt-sur-Seille , Hauconcourt , Haute-Kontz , Hayange , Hayes , Hettange-Grande , Holacourt , Hombourg-Budange , Hunting , Illange , Inglange , Jallaucourt , Jouy-aux-Arches , Jury , Jussy , Juville , Kanfen , Kédange-sur-Canner , Kemplich , Kerling-lès-Sierck , Kirsch-lès-Sierck , Kirschnaumen , Klang , Knutange , Koenigsmacker , Kuntzig , Laneuveville-en-Saulnois , Laquenexy , Laumesfeld , Launstroff , Lemoncourt , Lemud , Lesse , Lessy , Lezey , Lidrezing , Liéhon , Liocourt , Longeville-lès-Metz , Lorry-lès-Metz , Lorry-Mardigny , Louvigny , Lubécourt , Lucy , Luppy , Luttange , Maizery , Maizières-lès-Metz , Malaucourt-sur-Seille , Malling , Malroy , Manderen , Manhoué , Manom , Marange-Silvange , Marieulles , Marly , Marsal , Marsilly , Marthille , (La) Maxe , Mécleuves , Merschweiller , Metz , Metzeresche , Metzervisse , Mey , Moncheux , Moncourt , Mondelange , Mondorff , Monneren , Montenach , Montigny-lès-Metz , Montoy-Flanville , Morhange , Morville-lès-Vic , Morville-sur-Nied , Moulins-lès-Metz , Moyenvic , Mulcey , Nilvange , Noisseville , Norroy-le-Veneur , Nouilly , Novéant-sur-Moselle , Obreck , Ogy , Oriocourt , Orny , Oron , Oudrenne , Pagny-lès-Goin , Pange , Peltre , Pettoncourt , Pévange , Pierrevillers , Plappeville , Plesnois , Pommérieux , Pontoy , Pouilly , Pournoy-la-Chétive , Pournoy-la-Grasse , Prévocourt , Puttelange-lès-Thionville , Puttigny , Puzieux , Ranguevaux , Rémeling , Rémilly , Retonfey , Rettel , Riche , Richemont , Ritzing , Rodemack , Rombas , Rosselange , Roussy-le-Village , Rozérieulles , Rurange-lès-Thionville , Rustroff , Sailly-Achâtel , Sainte-Barbe , Saint-Epvre , Saint-Hubert , Saint-Julien-lès-Metz , Saint-Jure , Saint-Médard , Sainte-Ruffine , Salonnes , Sanry-lès-Vigy , Saulny , Scy-Chazelles , Secourt , Semécourt , Serémange-Erzange , Servigny-lès-Sainte-Barbe , Sierck-les-Bains , Sillegny , Silly-en-Saulnois , Silly-sur-Nied , Solgne , Sorbey , Sotzeling , Stuckange , Talange , Terville , Thimonville , Thionville , Tincry , Tragny , Trémery , Uckange , Val-de-Bride , Valmestroff , Vannecourt , Vantoux , Vany , Vatimont , Vaux , Vaxy , Veckring , Vergaville , Verny , Vic-sur-Seille , Vigny , Vigy , Villers-sur-Nied , Vitry-sur-Orne , Viviers , Volstroff , Vry , Vulmont , Waldweistroff , Waldwisse , Woippy , Wuisse , Xanrey , Xocourt , Yutz , Zarbeling , Zoufftgen

Department of Vosges (88): (Les) Ableuvenettes , Ahéville , Ambacourt , Aouze , Aroffe , Attignéville , Aulnois , Autigny-la-Tour , Autreville , Auzainvilliers , Avillers , Avrainville , Bainville-aux-Saules , Balléville , Barville , Battexey , Baudricourt , Bayecourt , Bazegney , Bazoilles-et-Ménil , Beaufremont , Begnécourt , Belmont-sur-Vair , Bettegney-Saint-Brice , Bettoncourt , Biécourt , Blémerey , Bocquegney , Boulaincourt , Bouxières-aux-Bois , Bouxurulles , Bouzemont , Brantigny , Bulgnéville , Certilleux , Chamagne , Charmes , Châtel-sur-Moselle , Châtenois , Chauffecourt , Chef-Haut , Circourt , Clérey-la-Côte , Clézentaine , Contrexéville , Courcelles-sous-Châtenois , Crainvilliers , Damas-aux-Bois , Damas-et-Bettegney , Darney-aux-Chênes , Deinvillers , Derbamont , Dolaincourt , Dombasle-en-Xaintois , Dombrot-le-Sec , Dombrot-sur-Vair , Domèvre-sur-Durbion , Domèvre-sous-Montfort , Domjulien , Dommartin-sur-Vraine , Dompaire , Domptail , Domvallier , Doncières , Essegney , Estrennes , Évaux-et-Ménil , Fauconcourt , Florémont , Fomerey, Frain , Frenelle-la-Grande , Frenelle-la-Petite , Frizon , Gelvécourt-et-Adompt , Gemmelaincourt , Gendreville , Gigney , Gircourt-lès-Viéville , Girmont , Gironcourt-sur-Vraine , Gorhey , Gugney-aux-Aulx , Hadigny-les-Verrières , Hagécourt , Hagnéville-et-Roncourt , Haillainville , Harchéchamp , Hardancourt , Haréville , Harmonville , Hennecourt , Hergugney , Houécourt , Houéville , Hymont , Igney , Jainvillotte , Jorxey , Jubainville , Juvaincourt , Lamarche , Landaville , Langley , Lemmecourt , Lignéville , Longchamp-sous-Châtenois , Maconcourt , Madecourt , Madegney , Madonne-et-Lamerey , Malaincourt , Mandres-sur-Vair , Marainville-sur-Madon , Marey , Maroncourt , Martigny-les-Bains , Martigny-les-Gerbonvaux , Mattaincourt , Maxey-sur-Meuse , Mazeley , Mazirot , Médonville , Ménil-en-Xaintois , Mirecourt , Moncel-sur-Vair , Mont-lès-Lamarche , Mont-lès-Neufchâteau , Monthureux-le-Sec , Morelmaison , Moriville , Morizécourt , Morville , Moyemont , Neufchâteau , (La) Neuveville-sous-Châtenois , (La) Neuveville-sous-Montfort , Nomexy , Norroy , Oëlleville , Offroicourt , Ollainville , Oncourt , Ortoncourt , Pallegney , Parey-sous-Montfort , Pleuvezain , Pont-sur-Madon , Portieux , Poussay , Punerot , Puzieux , Racécourt , Rainville , Ramecourt , Rancourt , Rapey , Regney , Rehaincourt , Remicourt , Remoncourt , Removille , Repel , Romont , Rouvres-en-Xaintois , Rouvres-la-Chétive , Roville-aux-Chênes , Rozerotte , Rugney , Ruppes , Saint-Baslemont , Saint-Genest , Saint-Maurice-sur-Mortagne , Saint-Menge , Saint-Paul , Saint-Pierremont , Saint-Prancher , Saint-Remimont , Saint-Vallier , Sandaucourt , Saulxures-lès-Bulgnéville , Savigny , Serécourt , Serocourt , Socourt , Soncourt , Soulosse-sous-Saint-Élophe , Suriauville , They-sous-Montfort , Thiraucourt , Thuillières , Tilleux , Totainville , Tranqueville-Graux , Ubexy , Valfroicourt , Valleroy-aux-Saules , Valleroy-le-Sec , Varmonzey , Vaubexy , Vaudoncourt , Vaxoncourt , Velotte-et-Tatignécourt , Vicherey , Villers , Villotte , Vincey , Viocourt , Vittel , Viviers-lès-Offroicourt , Vomécourt-sur-Madon , Vouxey , Vroville , Xaffévillers , Xaronval , Zincourt.

‘Mirabelles’ is produced from materials which have been subject to identification procedures. This identification is carried out on the basis of the identification criteria relating to the place of implantation.

1.4.2. NUTS area

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|  | FRANCE |
| FR4 | EAST |
| FR41 | Lorraine |
| FR411 | Meurthe-et-Moselle |
| FR412 | Meuse |
| FR413 | Mosel |
| FR414 | Vosges |

1.5. Method for obtaining the spirit drink

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| Title — Type of method | Plant material |
| Method | ‘Mirabelle de Lorraine’ comes exclusively from plums of the subspecies Mirabel ( Prunus domestica L., subsp. syriaca (Borkh.) Janch. ex Mansf.). |
|  | The authorised varieties are: mirabelle, and mirabelle de Metz. |

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| Title — Type of method | Arranging of fruit and fruit trees |
| Method | The maximum tree planting density is 400 trees per ha.  The fruit trees must be planted in a way that ensures the good overall condition of the trees, in particular their health and land maintenance.  The producer ensures that the size and pruning of the tree is maintained and that the tree is aerated.  The grass growing must be compulsory during the winter period.  Irrigation of the fruit trees is prohibited. |

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| Title — Type of method | Collection and use of mirabelles |

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| Method | Mirabelles are picked up when ripe.  For the production of ‘mirabelle de Lorraine’, only lots of whole fruits can be produced, with a sugar content greater than or equal to 17 degrees brix. |
|  | There must be no withdrawal or additions of stones. |

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| Title — Type of method | Maximum yields and input into production |
| Method | The trees used are the ones older than 8 years, starting from the year of planting.  The average yield of the fruit trees in production is not more than the average yield fixed at 20 tonnes per ha.  The maximum average yield in the case of scattered trees is 100 kg/tree. |
|  | The average yield of the fruit trees in production is calculated by the relationship between the quantity of fruit produced and the area of the parcels used. That area is obtained by adding the total number of trees in production by the average projected area of each tree, defined from the distance between the trees during planting, and between the lines. |

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| Title — Type of method | Fermentation procedure |
| Method | The fruit is put into fermentation in clean, sealed containers.  Any addition or concentration intended to increase the natural content of sugar is prohibited. |

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| Title — Type of method | Distillation |
| Method | The must of distillation is of good microbiological and health quality (appearance, smell). |
|  | Distillation can only start after a period of 5 weeks from the placing in containers described above. |
|  | Distillation relates only to fermented fruits which have been collected in the same area. |
|  | The distillation period ends at the latest on 30 April of the year following that of the harvest. |
|  | Distillation is carried out on the basis of the principle of double discontinued distillation (to be repeated) by means of a means of |

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|  | stills consisting of: |
|  | — an inner surface of capacity less than or equal to 30 hl; |
|  | — a head; |
|  | — a gooseneck; |
|  | — A refrigerating condenser. |
|  | The pot, the heads and the gooseneck are exclusively made of copper. The alcoholic yield is between 4.5 %, that is to say 4,5 litres of pure alcohol obtained for 100 litres of must, and a maximum of 9 %. |
|  | **The spiri**t **has a**n average alcoholic strength of equal or inferior to 73 % vol., at 20 °C in the daily collector. |
|  | The product of the first distillation is stored in a shielded light waiting for the second distillation. |
|  | The workshop (ground and wall) and the distillation equipment have a good general maintenance. |

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| Title — Type of method | Rest period |
| Method | The ‘mirabelle de Lorraine’ is subject to a rest period of at least 6 months starting from the date of distillation. It is stored during this period exclusively at the producer, in tanks, flasks or casks. |

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|  | Any addition of colouring or sweetener |
| Method | is prohibited. |

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

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| Heading — Name of the product | Mirabelle de Lorraine |
| Detailed information on the geographic area or origin relevant for the link. | 1 Natural factors contributing to the link:  The geographical area is located in the north-west of France’s territory, in the heart of the following departments of La Meuse, la Meurthe-et-Moselle et les Vosges. This includes the so-called sedimentary Lorraine, to the east of the Paris basin. The side in front of the coast is characterized by hard layers of limestone, while softer slopes have been offset by erosion.  Within the geographical area, four major coasts are recognizable from West to East: les Côtes de Meuse, la Côte de Moselle, la Côte infraliasique et la Côte de Lorraine. In these formations, it is possible to meet calcareous clay soils developed on marnous substrate, with a high proportion of clay (at least 25 %), and enriched with air products on the fronts of coastal or from the abovementioned hard formations.  These striking elements of the terrain are separated by large calcareous trays (Barsoas, from the Hague, the Vermonths), the seats of the large cereal crops and the areas on which it is grown, and from wide exposure to the foot of the coastal areas (the Wooëvre plain, the ‘country des Étangs’) occupied by crops and grassland. |

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|  | This area is under the influence of the continental climate. The influence of the deep-sea wind can be mitigated by the topography and the exposition of the area considered. The slopes mainly facing the east and the South-East of the coast are protected from the dominant wind. There is a cold, dry winter (average temperature of less than 3 °C — 1986-2010) and infrequent spring frosts. The summers are characterised by low temperatures and the average temperatures are close to 18 °C (average from July —1986 2010­). Autumns are often very sunny. The Lorraine is also characterised by a gap in temperatures between day and night.  In this characteristic environment, mirabelliers occupy a very specific position, with the slopes of the coastal areas to the south-east, and the well-ventilated slope on the side of the erosional outliers and the high positions on the hills. This disposition gives rise to a dispersed position of the orchards in the area, based on the research for the best geomorphological conditions to grow high quality fruit.  2 human factors contributing to the link:  — The creation of fruit production  The centre of the production of mirabelle is in the town Messin (SA) where it was introduced by the King René (1409¬ 1480), duke of Anjou and Lorraine. According to H. Thiébaut, in its publication The geographical area of ‘Mirabelle’, written in 1948, already in the 19th century, ‘among all the types of pruniers which have been planted in Lorraine’, The mirabellier is the most noble’.  At the end of the 19th century, the ‘Mirabellier’ had been placed on the market owing to a number of concomitant factors: |
|  | | | - After the war of 1870, with the annexation of almost all the territory of Moselle, the inhabitants of Moselle, started to plant mirabelliers in the lands of Lorraine (remained French);  - its resistance to the frost which affected the other varieties of pruniers (particularly of sash) during the winter of 1879-80;  - the closure of vineyards linked to the phylloxera crisis and from 1882 onwards, contributed to planting several varieties of vineyard in place of the ones destroyed.  Moreover, the development of this production owes much to the establishment of the railway between Toul and Mirecourt in 1881, the ‘Mirabelle train’, which allowed the shipping of fruit to the centres of consumption or processing and to the capital.  At the beginning of the 20th century, the completion of trees which gradually replaced the vineyard destroyed, had evolved towards the introduction of a system of olive trees. The latter have kept the traditional way of developing, with high stems and low density. Producers organisations have spread over the years on the basis of these existing trees and have created a dynamic renewal of fields from the 1970s onwards, with a continuous development up to today.  The production of mirabelles for a long time remained contained in Lorraine because of its perfect adaptation to soil and climate conditions. |
|  | | — The uses of distillation  Although the first stillss seem to have appeared in 1492, it was, however, necessary to wait for the end of the nineteenth century for the distillation of fruit and, in particular, the distillation of grapes, to develop. Distillation of this kind must be carried out on the basis of the replacement of other species of fruit in the fields of fruit trees and from 1892 onwards; the vines contaminated by phylloxera.  Distillation is still being carried out by means of copper stills, according to the principle of continual distillation, as it was developed in the 17th century and being carried out in Lorraine in the 19th century.  The alternating character of the Mirabellier and the major conversion potential of mirabelle have contributed to the development of a multiactivity around the production of the fruit: mirabelle is both used as a fruit to be eaten directly (the protected ‘mirabelles deassessments’ protected geographical indication was registered in 1996), as a processed product (jams, preserves, etc.) and as a spirit. Distillation requires very ripe fruit and as spirits may be sold easily over a year, the spirits are produced more in some years than in years of low harvest. The fruits are fermented and processed after the end of the autumn. This system of using the fruit remains an essential tool for managing the countryside, since it makes it possible to steer the mirabelles based on the various possible outlets.  The family and domestic production of spirits, which was very common in the past, has contributed to the development of the distillation process through the privilege of the "bouilleurs de cru" granted to the farmers for the distillation of the fruits of their own orchards. The local consumption of spirits still reflects identification with the region and very popular character. |

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|  | The award of the designation of origin (A.O.R.) ‘mirabelle de Lorraine’ in 1953 recognised the quality of the spirit emblematic of this region. |
| Specific characteristics of the spirit drink attributable to the geographical area | 1. Product characteristics:   ‘Mirabelle de Lorraine’ is a white spirit; however, a slight amber colour may appear during breeding.  It develops original, elegant and unusual aromas. Its organoleptic characteristics are made up of fruit spirits, which in the mouth are clearly evocative of the fruit it was taken from. The main parameters impose an alcoholic strength by volume of less than or equal to 73 % and a marketing volume of 45 % or more. The minimum content of volatile substances, which must be greater than 300 grams per hectolitre of pure alcohol, is also involved in the definition of the product.   1. Historical material linked to the reputation of the product:   From the beginning of the the century, the botanists and pomologists refer to ‘mirabelle de Lorraine’. The Abbot Merlet in 1675 ranges Mirabelle between the ‘best and best known’ plums. Louis Liger in 1714 distinguished the ‘mirabelle’ prunes between the ‘most exquisite’ and the ‘best’. The Mirabelle ranked second among the best prunes selected following a |
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|  | | a plebiscite organized in 1894-95 by the Pomological Society of France (Marcel Thomas, 1956, Mirabbelles and Mirabelliers in Lorraine).The names of the ‘mirabelle de Metz’ and ‘mirabelle de Nancy’ varieties, since the oldest references date back to 1856 (Société d’Heterculture de la Moselle), but which were already distinguished in petite mirabelle and grosse mirabelle in the 17th century, confirm that the fruit went through an adaptation in Lorraine and the name changed as well.  ‘The mirabelle is a symbol of Lorraine. The production of this original product evokes the land where it was produced’. This sentence, which was written by Jean François Huson, managing director for agriculture in 1982, emphasises the fact that, since the 19th century, the production of Mirabelle marks substantially the landscape of Lorraine: ‘the mirabellier is essentially a tree from Lorraine and from Messin in particular’ (E. Jouin, 1898). In 1929, the Teruti survey identified 1,5 million mirabelliers in Lorraine, that is to say more than 50 % of all fruit trees in the region.  La mirabelle has been a symbol of Lorraine for a long time, so that the notable visit to Metz received ‘a valuable gift: candie mirabelles, a speciality of the town of Mesin’ (Catherine Catherine of Médicis and Charles IX in 1598). In the last century, the area of Lorraine and in particular the surrounding area of Metz, in possession of mirabelles, little prunes with a high reputation’ (Comte de Gasparin, Cours d’agriculture, 1848), have been praised for their ‘villages surrounded by fruit trees and in particular mirabelliers, the fruits of which are  **renowned’ (Mr de Viville,** Dictionary of Moselle, 1817). L. Larchey also enphasises that the ‘glory of Messin is the mirabelle’ (La Lorraine illustrée , 1886). |
|  | The production of spirits in Lorraine has been for a long time a family production, and has shared the history of Lorraine: ‘When I offer a bottle of Mirabelle to a friend, he writes back to me: ‘a radiouse Mirabelle to the virtuous sovereign’ (citation from Jean Boulangué in the book of Roger Wader, 1997, Les mirabelles, une aventure lorraine ). This tradition still persists today: recently, distillation workshops have developed, having a stationary position and are currently realising the benefits of many owners.  In 1951, the distillers from Lorraine, questioned by M. Thomas stated that ‘Mirabelle de Lorraine produces high quality alcohol, and a specific bouquet that is found mainly in the petite Mirabelle and in certain territories’. This citation is included in its letter ‘mirabelles’ and ‘mirabelliers’ in Portuguese in 1956; the creator explains that one of the name of ‘mirabelle’, which has contributed to its reputation, is ‘the spirit so fine and so fragrant, that we collect from this fruit’.  The high reputation of the fruit and of its processed goods, in particular the spirit resulting thereof, has contributed to the first delimitation tests in the production region at the Regional pomological congresses in Nancy in 1946 and Metz in 1947.  the designation of origin ‘mirabelle de Lorraine’ was recognized in 1953.— Mirabelle distillers merged into the Syndicate of distillers and distillers of fruit spirits in Lorraine, created in 1970 and whose objective is to protect and promote the product . With no fewer than 100 000 annual bottles produced, i.e. the equivalent of 750 tonnes of mirabelle, ‘mirabelle de Lorraine’ often takes place on the top of the range. |

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|  | The diversity of the productions and the public interest in this traditional production encourage the producers to compare their spirits during competitions, in particular with regard to the international competition for spirits and liqueurs in Metz, where regularly several ‘mirabelle de Lorraine’ competitions are primed. In addition, a TNS SOFRES survey, carried out between 26 August and 30 August 2011, on a representative national sample of 1023 people, showed that 54 % of those surveyed cite the ‘Lorraine’ region as the region where the mirabelle comes from. |
| Causal link between the geographical area and the product | The typical features of ‘Mirabelle de Lorraine’  are the result of a combination of the features relating to the natural environment of Lorraine and the history of the implantation of mirabelliers and the traditional distillation activity for the region.  The terrain of the coasts of Lorraine creates climatic opportunities for the production of fruit, guaranteeing the optimum amount of sunshine and a shelter against cold winds. It also contributes by means of a foehn effect to the limitation of rain, and in particular, to the production of mirabelle which has found in Lorraine the ideal conditions to grow fruits rich in sugar.  The soil of Lorraine, made of clay and limestone and sufficiently cool without being wet - the presence of coarse elements, coupled with the position of the plots in the particular geomorphological context, allowing to ensure a good drainage - meets the needs of mirabelle plum and helps to produce the fruits. |

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|  | These pedoclimatic conditions make Lorraine the land of choice for Mirabelle plums and make it possible to obtain fruits with optimal maturity for distillation. This strong link between Mirabelle plum and Lorraine is reflected in the names of varieties that are the names of the two main cities of Lorraine: Metz and Nancy.  The cultivation of mirabelliers in Lorraine started a long time ago; the sites currently planted correspond to situations of perfect adaptation of the tree to the conditions of the environment.  The broad uses that can be made of mirabelles (spirits, fruits to eat, industry) confirmed the maintenance of domestic distillation activities among farmers, allowing the preservation of use and the transmission of know-how.  This tradition of domestic production results from ancient techniques which are very simple: fermentation of the whole fruit, distillation to be relocated in copper stills, period of rest of spirits after distillation. However, these itineraries require great quality both from the point of view of health and their sugar content: harvest is only carried out where the sugar content is reached or is greater than 17°.  These traditional methods of production, combined with quality fruits, confer on fruit its organoleptic characteristics, the distillation and marketing titles for distillation and the minimum content of volatile substances are guaranteed. The ‘mirabelle de Lorraine’ brings into the mouth a characteristic of the fruit from which it comes from: the mirabelle. According to customary practice, it is presented white for sale. A slight amber colour may appear during breeding. | |

1. European, national or regional requirements
2. Complementary elements to the geographical indication
3. Specific rules concerning labelling

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| Title | General rules |
| Description of the rule | **Spirits on which the registered designation of** **origin may be sold under that name and which are submitted under that name may not be offered for sale or sold without the words ‘**controlled designation of origin’ **or ‘**controlled **appellation’**, all written in very clear characters.all in very clear characters. |

**2.**Other **information**

2.1. Supporting documents

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| File name: | CdC aoc MirabelleLorraine BO.pdf |
| Description | Specifications of the Mirabelle de Lorraine |
| Type of document | Specification: |

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| File name: | NAF Mirablelle Lorraine 20171204.doc |
| Description: | Note from the French authorities. |
| Type of document | Other document |

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| File name: | MirabelleLorraine\_joe\_20150122\_0026.pdf |
| Description: | Decision of approval of mirabelle de Lorraine |
| Type of document | Other document |

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| File name: | CDC\_MirabelleDeLorraine\_decembre2017.doc |
| Description: | Proposal to amend the product specification of the IG ‘mirabelle de Lorraine’. |
| Type of document | Other document |

2.2. Link to the product specification

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| Link: | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-d0be9622-e29c-4dfa-bbbb-2fafaebf8acd |
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