Transmission of an established geographical indication
 for a spirit drink

I.DATA SHEET

LName and type

1. Name (s) to be registered:

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| --- |
| Pommeau de Bretagne  |

1. Category

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| 47. Other spirits drinks |

1. Applicant Country

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| --- |
| France |

1. Application Language:

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| --- |
| French |

1. Type of geographical indication:

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| PGI — Protected Geographical Indication |

1. Contact details

a. Applicant name and title

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| Name and title | Association Nationale et Interregionale des Producteurs de Pommeau (ANIPP) United Kingdom branch |
| Legal status, size and composition (in the case of legal persons) | Trade association consisting of producers who sell fruit, fruit manufacturers in Pommeau and purchasers of fruit manufacturers for Pommeau. |
| Nationality | France |
| Address | Association les 17 HerminesChambre d’Agriculture4, avenue du chalutier sans pitié22 190 Plérin |

|  |  |
| --- | --- |
| Country | France |
| Telephone | (33) (0) 231531761 |
| E-mail(s) | cicd@orange.fr |

b. intermediary details

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| --- | --- |
| Name of the intermediary | Ministry of Agriculture, Agrifood and Forestry |
| Address | Direction Générale des Politiques Agricole,Agroalimentaire et des Territoires (DGPAAT)Bureau du vin et des autres boissons3 rue Barbet de Jouy75349 Paris 07 SP |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

1. interested parties details
2. Competent control authority details

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| --- | --- |
| Name of competent regulatory body | National Institute of Origin and Quality (INAO) |
| Address | 12 rue Henri Rol-TanguyTSA 3000393555 Montreuil sous Bois Cedex |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | info@inao.gouv.fr |

1. Control body details
2. Description of the spirit drink

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| --- | --- |
| Title — product name | Pommeau de Bretagne |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics

The ‘Pommeau de Bretagne’ is characterised by a clear, amber colour. It reveals a balance between sweetness, acidity and bitterness as well as a rich aromatic range depending on the age of the product (from empyreumatic flavourings, subtle spicy fruits, nuts, almonds, citrus fruits, and plums).1. The main physical and chemical characteristicsLe ‘Pommeau de Bretagne’ is a spirit drink which has a alcoholic strength by volume of between 16 and 18 % and a minimum content of non-fermented sugar greater than 90 g/l.
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| Specific characteristics (compared with other spirit drinks in the same category) | The ‘Pommeau de Bretagne’ denotes a drink made from cider spirit with the registered designation of origin ‘Eau-de-vie de cider de Bretagne’ and from cider apple must grown in the geographical area and containing at least 70 % of phenolic varieties.The potatoes are from fruit trees located in the most sunny sectors in Brittany, mostly sheltered from the dominant wind, which avoids their fall before it is ripe and located on shallow soil, thus making it possible to contain the force of the trees naturally. These situations contribute to producing high sugar fruits. This allows the must to present a saccharimetric richness higher than 123 grams/l, which causes the final product to have a minimum content of non-fermented sugar of 90 grams/l.This high sugar content makes the product “gentle” in the mouth, increases its aromas and contributes to its very complex structure. In interacting with alcohol based water, the acidity of the apples and the marked bitter content of the tannery of phenolic varieties. After mixing with a spirit of at least one year of ageing under oak wood, whose aromatic power reveals the fruit’s fruit must, the Brittany ‘Pommeau de Bretagne’ has been aged in oak wood barrels for at least 14 months. This ageing under the very oceanic and soft conditions of the climate in the geographical area enables the harmonious merging of the components of cider spirit and must. |

1. Definition of the geographical area

a. description of the defined geographical area

The collection of cider apples, the production of must and their use with spirits under the registered designation of origin ‘Eau-de-vie de cidre de Bretagne’, the ageing of the ‘Pommeau de Bretagne’ and the packaging for products intended for direct human consumption are provided in the geographical area comprising the following municipalities:

The geographical area consists of the territory of the following 372 municipalities:

Department of Côtes-d’Armor

Andel, Aucaleuc, Bégard, Binic, Bobital, Bourseul, Broons, Brusvily, Calorguen,

Caouënnec-Lanvézéac, Caulnes, Cavan, Les Champs-Géraux, Coëtmieux, Corseul,

Créhen, Dinan, Dolo, Erquy, Etables-sur-Mer, Evran, Gommenec'h, Goudelin, Henanbihen, Henansal, Hengoat, Le Hingle, Illifaut, Jugon-les-Lacs, Kerfot,

Lamballe, Landébia, Landehen, Langrolay-sur-Rance, Languenan, Lanleff,

Lanloup, Lannebert, Lannion, Lantic, Lanvallay, Lanvellec, La Landec, Lanvollon,

Léhon, Matignon, Meslin, Noyal, Paimpol, Perros-Guirec, Plancoët, Planguenoual,

Pléboulle, Plédéliac, Pléguien, Pléhédel, Plélan-le-Petit, Plélo, Pléneuf-Val-André,

Pleslin-Trigavou, Plessix-Balisson, Plestan, Plestin-les-Grèves, Pleudihen-sur-

Rance, Pléven, Plorec-sur-Arguenon, Ploubalay, Ploubezre, Plouer-sur-Rance,

Plouézec, Plouha, Ploulec'h, Ploumilliau, Plourhan, Plouzelambre, Pludual,

Pluduno, Plufur, Plumaudan, Pluzunet, Pommeret, Pommerit-le-Vicomte, Pordic,

Pouldouran, Prat, Quemperven, Quévert, Quintenic, Rospez, Ruca, Saint-Alban,

Saint-André-des-Eaux, Saint-Carne, Saint-Cast-le-Guildo, Saint-Denoual, Saint-

Helen, Saint-Jouan-de-l'Isle, Saint-Judoce, Saint-Juvat, Saint-Lormel, Saint-Maden,

Saint Maudez, Saint Méloir des Bois, , Saint-Michel-en-Grève, Saint Michel de

Plélan Saint-Potan, Saint-Quay-Perros, Saint-Quay-Portrieux, Saint-Rieul, Saint-

Samson-sur-Rance, Taden, Tonquedec, Trédrez, Tréduder, Trégomeur, Trégon,

Tréguidel, Trélivan, Trémel, Trémeloir, Tréméreuc, Trémeur, Tréméven,

Tressignaux, Tréveneuc, Trévérec, Trévron, La Vicomté-sur-Rance, Vildé-

Guingalan, Yvias, Yvignac.

Département of Finistère

Argol, Arzano, Bannalec, Baye, Bénodet, Clohars-Carnoët, Clohars-Fouesnant,

Combrit, Concarneau, Elliant, Ergué-Gabéric, Faou (Le), La Forêt-Fouesnant,

Fouesnant, Gouesnach, Guimaec, LeTrévou, Landevennec, Loctudy, Mahalon,

Melgven, Mellac, Moëlan-sur-Mer, Nevez, Peumerit, Pleuven, Plobannalec-

Lesconil, Plogastel-Saint-Germain, Plomelin, Plomeur, Ploneïs, Plonéour-Lanvern,

Plouégat-Guérand, Plovan, Pluguffan, Pont-Aven, Pont-l'Abbé, Pouldreuzic,

Quimper, Quimperlé, Rédéné, Riec-sur-Bélon, Rosnoen, Rosporden, Saint-Coulitz,

Saint-Evarzec, Saint-Jean-Trolimon, Saint-Yvy, Telgruc-sur-Mer, Tréguennec,

Trégunc, Tréméoc, Tréogat.

Part of the municipality of: ‘Crozon’ section‘ZA’ and ‘L’.

Department of Ille-et-Vilaine

Acigné, Amanlis, Bain-de-Bretagne, Bais, Baulon, Bléruais, Boistrudan, La

Bouëxière, Bourgbarre, Bourg-des-Comptes, Bovel, Brécé, Brie, Bruc-sur-Aff, Les

Brulais, Campel, Cesson-Sévigné, Champeaux, Chancé, Chanteloup, Chantepie, La

Chapelle-Bouëxic, La Chapelle-de-Brain, Châteaubourg, Châteaugiron,

Châteauneuf-d'Ille-et-Vilaine, Comblessac, Cornillé, Corps-Nuds, Crévin,

Domagné, Domloup, Essé, Gaël, Goven, Guichen, Guignen, Guipry, Iffendic,

Janzé, Laillé, Langon, Lassy, Lieuron, Liffre, Lohéac, Loutehel, Louvigné-de-Bais,

Marcillé-Robert, Marpire, Maure-de-Bretagne, Mernel, Messac, Miniac-Morvan,

Monterfil, Montfort, Moulins, Muel, La Noë-Blanche, Nouvoitou, Noyal-sur-

Vilaine, Orgères, Ossé, Pancé, Le Petit-Fougeray, Pipriac, Piré-sur-Seiche,

Pléchatel, Plerguer, Plesder, Pleugueneuc, Pocé-les-Bois, Poligné, Pont-Péan,

Redon, Sainte-Anne-sur-Vilaine, Saint-Armel, Saint-Aubin-des-Landes, Saint-

Aubin-du-Cormier, Saint-Aubin-du-Pavail, Saint-Didier, Saint-Domineuc, Saint-

Erblon, Saint-Gonlay, Saint-Jean-de-Couesnon, Saint-Jean-sur-Vilaine, Saint-

Malo-de-Phily, Saint-Malon-sur-Mel, Sainte-Marie, Saint-Maugan, Saint-Père,

Saint-Pierre-de-Plesguen, Saint-Séglin, Saint-Senoux, Saint-Suliac, Saint-Thurial,

Saulnières, Le Sel-de-Bretagne, Servon-sur-Vilaine, Thorigné-Fouillard, Torcé,

Tresse, Trévérien, Le Tronchet, Le Verger, Vern-sur-Seiche, La Ville-ès-Nonais.

Department of Loire-Atlantique

Avessac, Fégréac, Guenrouet, Massérac, Plessé, Sévérac, Saint-Nicolas-de-Redon. Department of Morbian

Allaire, Ambon, Arradon, Auray, Baden, Berric, Bono, Brandérion, Brech,

Brignac, Calan, Camors, Carentoir, Caudan, Cléguer, Crach, Evriguet, Les

Fougerets, La Gacilly, Gestel, Guer, Guidel, Le Hezo, Inzinzac-Lochrist,

Kervignac, Landaul, Landevant, Lanester, Lanvaudan, Larmor-Baden, Lauzach,

Locoal-Mendon, Lorient, Malestroit, Marzan, Mauron, Ménéac, Merlevenez, Missiriac, Nivillac, Nostang, Ploemel, Ploemeur, Plouay, Pluvigner, Pont-Scorff,

Porcaro, Quelneuc, Quéven, Rieux, Ruffiac, Saint-Brieuc-de-Mauron, Saint-

Congard, Saint-Dolay, Saint-Jean-la-Poterie, Saint-Laurent, Saint-Léry, Saint-

Marcel, Saint-Martin, Saint-Nicolas-du- ertre, Saint-Perreux, Sulniac, Surzur, Théhillac, Theix, Tréal, Tréffléan, La Trinité-Surzur.

The apples are produced and collected within the geographical area with the exception of the following municipalities:

* Côtes d’Armor department: Plounérin
* Department of l’Ille et Vilaine : Saint Grégoire

Cider apples for the production of must at ‘Pommeau de Bretagne’ come from varieties that were identified on the basis of criteria relating to their location, approved at the meeting of 8 and 9 November 2006 by the competent National Committee of the National Institute of Origin and Quality on a proposal from the expert commission designated for this purpose.

b. NUTS Area

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| FR524 | Morbihan |
| FR523 | Ille-et-Vilaine |
| FR522 | Finistère |
| FR521 | Côtes-d’Armor |
| FR52 | Bretagne |
| FR511 | Loire-Atlantique |
| FR51 | Loire Region |
| FR5 | WEST |
| FR | FRANCE |

1. Method of production of the spirit drink

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| Title — Type of method | Method of conducting the fruit trees |
| Method | The vineyard is composed of all the trees in holding the fruits likely to be processed for the production of the designation of origin ‘Pommeau de Bretagne’.The apple trees are planted and ducts made from ‘high stem’ cane or ‘low stem’ cane.‘High stem’ cases contain less than 250 apple/ha and there is a minimum distance of 6 m between the trees.‘Low stem’ fruit trees have less than 750 trees/ha.Irrigation is prohibited from the date of production of the apple trees, unless a temporary dispensation granted by the Director of the National Institute of Origin and Quality has been granted on application by the body, in case of exceptional climatic conditions in order to ensure that the water supply of trees is maintained.The maintenance of the fruit trees requires The production requires mastery in the development of the trees and the cultivation of the soil, as well as the fight against mistletoe in apple trees.The fruit trees on ‘high stem’ are curved, with the exception of the top part which can be weeding on a shelf at a maximum of 0.50 m. The orchards conducted in "low stem" are grassed with the exception of the row that can be weeded on a strip of up to 0.50 meters wide on both sides of the row. |
| Title — Type of method | Varieties |
| Method | The vineyard comprises the varieties of cider apples defined in the list in the Annex to the product specification. The presence of varieties of cider apples other than from the list is authorised up to a maximum of 20 % of the surface area.The varieties of apples are listed by category in the Annex to the product specification.Varieties of apple rich in phenolic compounds are classified in the phenolic category and in the case of varieties with a high total acidity, they are classified in the acidulated category.The trees planted for one and the same method of rearing are produced for 70 % or more of phenolic varieties and for 15 % or less of acidulated varieties.The cane contains at least 5 varieties of the phenolic category provided for in the annex to the specifications. |
| Title — Type of method | Maximum yields and input into production |
| Method | The maximum average yield of the fruit trees in production is fixed:* to 25 tonnes of apples or 187,2 hl of must/ha in the case of ‘high stem’);
* to 30 tonnes of apples or 225 hl of must/ha in the case of ‘low stem’ trees.

The maximum average yield of the fruit trees in production is verified by the ratio between the quantity of fruit produced on average during the last two harvest and the area used for the parcels identified. This area is obtained by multiplying the total number of trees in production on the basis of the average projected area of each tree, defined from the distance between the trees during planting. If the trees are spread in the ‘high stem’ type, the average projected area of each tree is fixed at a flat rate of 200 square meters.Young trees are only taken into account for the production of fruit used for the production of the protected designation of origin ‘Pommeau de Bretagne’ after:- the seventh year following the year in which the planting was carried out, before 31 May in the case of trees made of ‘high stem’;- the third year following that in which the planting was carried out prior to 31 May in the case of ‘low stem’ trees. |
| Title — Type of method | Fruit harvest, transport and storage |
| Method | Cider apples are grown, transported, handled and stored under conditions allowing them to be in good condition when the juice is extracted.The first part of the harvest of each variety of cider apples may not be used to produce must for the production of ‘Pommeau de Bretagne’.The transport and storage are carried out according to the separation of the varieties. |
| Title — Type of method | Juice extraction and drawing of the must |
| Method | The cider apples are crushed or grinded in order to obtain a pulp. The juice is extracted from it by pressing.The pressing of the pulp by a feeder screw is prohibited.The materials used to pressurise the pulp are stationary or travelling packs, pneumatic presses, and horizontal pneumatic and hydraulic presses.Any addition or concentration intended to increase the natural content of sugar used in apples shall be prohibited.Any operation which has the effect of changing the natural content of must is prohibited.The must can be clarified by way of pectic fluid (‘dépectinisation’, clarification).Filtration of must is prohibited.Any addition of preservatives or antioxidants, and any use of must stabilised must microbiologically, concentrated or dried must is prohibited. |
| Title — Type of method | ‘Mutage’ |
| Method | The ‘mutage’ is carried out on a single occasion.At the time of mixing, must has a natural minimum sugar content of 123 grams per litre. This condition applies:* on each flavour of must, produced with a view to the production of the protected designation of origin ‘Pommeau de Bretagne’, with the exception of cells derived from acidulated varieties;
* the average of the cells produced during the year in question, with a view to the production of the protected designation of origin ‘Pommeau de Bretagne’.

Must is used when it is developed.Must is transferred to prevent fermentation with spirits under the registered designation of origin ‘Eau-de-vie de cidre de Bretagne’ in such quantities that the actual alcoholic strength by volume is not less than 15 % and not more than 20 % volume.The registered designation of origin ‘Eau-de-vie de cidre de Bretagne’ used for mutage was preserved at the end of distillation under oak wood for at least 12 months. It has a minimum alcoholic strength by volume of 65 %, at the time of use, and is produced by the same manufacturer who produces the must.Selection operations shall be completed before 15 February of the year following that of the start of the harvest. The ‘Brittany’ developed ‘Pommeau de Bretagne’ has been produced, after each mutage operation, to be used in wooden containers of oak species that are sessive or pedological, or their cross of less than 110 hl, within an aging cellars whose humidity and temperature control is carried out naturally. |
| Title — Type of method | Aging |
| Method | The ‘Pommeau de Bretagne’ is the subject of a period of breeding, comprising: • an ageing period of at least 14 months after the 15 February of the year following that of the start of the harvest;• a period of rest in bottles of at least 30 days for the products intended for direct human consumption alone.The acquired alcoholic strength of the ‘Pommeau de Bretagne’ during ageing may be adjusted by the additional contribution of the registered designation of origin ‘Eau-de-vie de cidre de Bretagne’, complying with the aforementioned conditions. |
| Title — Type of method | Movement of products |
| Method | The ‘Pommeau de Bretagne’ may be used as from 1 June of the year followinng the end of the period fixed for the ‘mutage’ operations.They may be used for direct human consumption only in bottles. In order to preserve the balance and the characteristics of the finished product, bottling is carried out on the operator where the mutage and breeding have been carried out. |

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

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| Title — Product name | Pommeau de Bretagne |
| Details of the geographical area or origin relevant to the link | Physical factorsThe geographical area covers 372 municipalities representing a third of the administrative region of Brittany. It forms three very small areas that are located respectively on the southern shore, on the north coast in an eastern sector including the Vilaine valley and its rides as well as a part of the town of Rennes.The entire geographical area is based on the Armoricain mountain area. It excludes swamps, as well as surface formations on sandstone and granite.The climate is very oceanic with mild temperatures and cold, but not excessive, temperatures (less than 1 100 mm) because of its altitude limited to 120 m. the variations in the relative humidity and humidity of the seasons are slight.The apple trees are located on land with a low depth or a gravel structure or a significant load in coarse elements and do not display significant signs of hydromorphology.Human factorsCider apple trees, from which the currently used varieties have been derived, have arrived in Brittany from Spain in the XV century. The apples produced with these rich varieties of phenolic compounds have supplanted the wild apples used until then and have made substantial progress in the development of cider, as these phenolic compounds slow down fermentation and facilitate the aromatic development of ciders for distillation. Today, the tree is characterised by the bitter content of the majority of its varieties.The geographical area also houses very advanced know-how id cidre production, very specific small size distillation equipment and aging cellars deliberately non-air-conditioned. |
| Specific characteristics of the spirit drink attributable to the geographical area | 1. Organoleptic appearance

The ‘Pommeau de Bretagne’ is characterised by a crystal with a clear colour with amber nuances and shows a balance between sweetness, acidity and bitterness as well as a rich aromatic range according to the age of the product (from subtle spicy fruits, nuts, almonds, citrus fruits, and plums).1. Historical reputation elements

The use of apple must to produce spirits is a common agricultural practice in the regions that produce cider in the western part of France.However, no old source refers to the ‘Pommeau de Bretagne’ since, although the manufacture of a drink was common in farms owning the trees, it was only very recently that it began to be marketed.The sale of cider aperitifs with a cider base was prohibited by a 1935 decree and several attempts to recognise that product fail. Thus in 1946, a group of producers sought (though unsuccessfully) to put on sale a "cidre de liqueur"(cider of liqeur). Nevertheless, stressing the fact that this was a traditional product, enterprises in Brittany together with the producers of Maine and Normandy, called their product ‘Pommeau’ in 1972 and obtained the right to sell it in 1981. In September 1979, they asked for the designation of origin for the ‘Pommeau de Bretagne’ which they issued in 1997, following the cider for the ‘Cornouaille’ cider. |
| Causal link between the geographical area and the product | The regular distribution of precipitations, the mildness of the temperatures, the presence of shallow soil allow the regular production of cider apples.The situation in the geographical area at altitudes below 120 metres allows to avoid high exposure, excessive rain and too cold temperatures.The area of the PDO ‘Pommeau de Bretagne’ is characterised by a production and processing of cider fruits that have acquired a know-how from the area through centuries of bottling until the final stage is carried out in full in the area only for the goods to be sold for direct human consumption.This advanced knowledge takes part in the opportunities and natural constraints that are present in the area. It enables producers to choose the parcels that owing to the depth of the soil naturally lead to very strong trees, and therefore the production of sugar rich in fruits; and due to their position exposed to dominant winds, it is possible to prevent falls before they are ripe for the autumn. It confers on them the ability to select, reproduce and implantat in the fields concerned, the majority of the varieties being very rich in phenolic compounds, the most suitable for the aromatic complexity, the colour flavour and the very layout structure of the ‘Pommeau de Bretagne’ [Pommeau de Bretagne]. It makes the producers acquainted with the trees and harvest cultivation techniques, and leads to obtaining the healthy fruits required for the production of ‘Pommeau de Bretagne’ in a sustained way.The producers’ know-how can also be observed at the cellar in terms of their ability to assemble juices characterised by an aroma more or less acid, more or less bitter, with attention to the different varieties, according to their aromatic contribution. The know-how can also be noticed at the winery in their capacity to use the temperate oceanic climate conditions of the area to promote the harmonious breeding of the "Pommeau de Bretagne".Made from two different products: cider’s water from cider and cider-apple must, breeding for more than 14 months under oak wood allows their components to be merged together. However, this balance is still fragile and the ‘Pommeau de Bretagne’ because of its high content of phenolic compounds, is very sensitive to pre-bottling treatments (cold passed, filtration, adhesive, etc.). To monitor all the trends that could be developed as a result of these operations, and to enable the product to restore its structure, the operators had imposed their bottling and a minimum period of rest in the bottle of at least 1 month, at the time of filling and breeding. |

7. Requirements under EU, national or regional legislation

8. Complementary component to the geographical indication

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| Complementary to geographical indication | Cornouaille |
| Definition, description or scope of addendum | The registered designation of origin ‘Pommeau de Bretagne’, together with the name ‘Cornouaille’, is reserved for spirits obtained from:* the spirits produced and distilled in the geographical area of the registered designation of origin ‘Cornouaille’ from cider apples from fruit trees located in the area of this designation;
* and must produced from cider apples originating from identified fruit trees located in the area covered by the registered designation of origin ‘Cornouaille’.
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9.specific labelling rules

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| Title | General rules |
| Description of the rule | The controlled appellation of orign ‘Pommeau de Bretagne’ cannot be claimed for the product offered for sale, shipped or sold without accompanying any advertisement, prospectus, labels, invoices, packaging, with the words ‘controlled appellation of origin’ in very clear print.The name ‘Pommeau de Bretagne’ can appear on one or more lines, but without any mention in the middle written with the same print, size and colour.The words ‘controlled appellation of origin’ are immediately below the name of the appellation without any additional indication.The name of the registered designation of origin and the words ‘protected designation of origin’ or ‘appellation’ and ‘controlled’ must be presented in visible, legible, indelible characters that are sufficiently large to enable them to be clearly distinguished from all other written words.The name of the appellation must be repeated between the words: "Appellation" and "contrôlée" when in the labeling, regardless of the address, appears the name of a holding or mark. The name of the ‘Cornouaille’ geographical indication must be written in characters of dimensions both in height and in width not to exceed 2/3 to those of the name of the protected designation of origin. |

**II. other information**

1. Supporting material

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| --- | --- |
| File name: | CdC AOC pommeau-de-bretagne BO.pdf |
| Description: | Specification of Brittany Pommeau de Bretagne |
| Type of document | Product specification |

|  |  |
| --- | --- |
| File name: | AOC Pommeau Bretagne joe\_20141228\_0047.pdf |
| Description: | Decree of approval of a Pommeau de Bretagne |
| Type of document | Other |

|  |  |
| --- | --- |
| File name: | NAF PommeauBretagne 20170524 -vdef.pdf |
| Description: | Note from the French authorities |
| Type of document | Other |

|  |  |
| --- | --- |
| File name: | cdc\_PommeauDeBretagne\_20170524.doc |
| Description: | Proposal for amended product specifications |
| Type of document | Other |

2. Link to the product specification

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| --- | --- |
| Link: | https://info.agriculture.gouv.fr/gedei/site/boagri/ |
|  | document\_administratif-8aca34c3-813b-4465- |
|  | 9979-8392b9937e9d |