Transmission of an established  
 geographical indication for a spirit drink

**1. F techNIAL FILE**

1. Name and type
2. Name (s) Pommeau du Maine (fr)
3. Category

47. Other spirits drinks

1. Country of the applicant France
2. Application Languaget:

French

1. Type of geographical indication: PGI — Protected Geographical Indication

Contact details

**1.2.**

1.2.1. Name and title of the applicant

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| Name and title of the applicant | Syndicat Pommeau et Fine du Maine |
| Legal status, size and composition (in the case of legal persons) | Association consisting of producers who sell fruit, fruit manufacturers in Pommeau and purchasers of fruit manufacturers for Pommeau. |
| Nationality | France |

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| --- | --- |
| Address | Syndicat Pommeau et Fine du Maine  Regional Chamber of Agriculture  9, rue André Brouard  CS 70510  49 105 ANGERS |
| Country | France |
| Telephone | (33) (0) 231531761 |
| E-mail address (es) | [cicd@orange.fr](mailto:cicd@orange.fr) |

1.2.2. Intermediary’s contact details

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| --- | --- |
| Name of the intermediary | Ministry of Agriculture and Food |
| Address | Direction Générale de la Performance Economique et Environnementale des Entreprises (DGPE)  Department of wines and other drinks  3, rue Barbet de Jouy  75349 Paris 07 SP |
| 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. Competent control authority details

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| Competent control authority name | National Institute of Origin and Quality (INAO) |
| Address | 12 rue Henri Rol-Tanguy TSA 30003 93555 Montreuil sous Bois Cedex |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | [info@inao.gouv.fr](mailto:info@inao.gouv.fr) |

1. Detailed information on the control bodies

1.3. Description of the spirit drink

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| Title — Name of the product | Pommeau du Maine |  |  |
| Physical, chemical and/or organoleptic characteristics | 1. Organoleptic characteristics   The ‘Pommeau du Maine’ has a clear amber colour. At an organoleptic level, it reveals a balance between sweetness, acidity and a slightly bitter flavour, as well as a rich aromatic range depending on the age of the product (of subtle flavourings of fruit, strawberries, cocoa).   1. Main physical and chemical characteristics   The ‘Pommeau du Maine’ displays an alcoholic strength by volume of between 16 and 18 % and a minimum content of non-fermented sugar of more than 90 grams per litre. |  |  |
| Specific characteristics (compared with other spirituous beverages of the same category) | The ‘Pommeau du Maine’ denotes a spirit drink produced from cider spirit with the registered designation of origin ‘Eau-de-vie de cidre du Maine’ and cider must of cider apples, in the geographical area and containing at least 70 % of phenolic varieties.  The potatoes are derived from fruit trees based deep in the ground, this makes it possible to obtain fruits with a higher content of sugar. In the case of must, the mutage of a sugar content of more than 123 grams per litre in comparison of 108 grams per litre for ‘Pommeau de Normandy’ must be present at the time of use. In the finished product, the content of non-fermented sugars is greater than 90 grams per litre in comparison with 68 grams in the case of ‘Pommeau de Normandy’.  This sugar content gives the product its gentle flavor in the mouth and contributes to its balance.  After production, the ‘Pommeau du Maine’ is aged in wooden oak barrels for at least 21 months. This ageing allows the harmonious merging of the two components of the ‘Pommeau du Maine’: cider spirit and must. Consequently, the pommeau presents a rich aromatic range which varies according to the age of the product: subtle aromas of candied fruit, strawberries, cocoa.  The content of the phenolic compounds in connection with the use of phenolic varieties gives the product its suitability for ageing and a slightly bitter flavour. |  |  |

1. Defining the geographical area

1.4.1. 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 du Maine’, the ageing of ‘Pommeau du Maine’ and packaging for the only goods intended for direct human consumption are provided in the geographical area corresponding to the ‘Pommeau de Maine’ production area as set out below.

The geographical area consists of the territory of the following 141 municipalities:

In the department of Maine-et-Loire

Andigné, Aviré, Chambellay, Châtelais, La Ferrière-de-Flée, L'Hôtellerie-de-Flée, La Jaille-Yvon, Louvaines, Marigné, Montguillon, Montreuil-sur-Maine, Saint-Martin-du-Bois, Saint-Sauveur-de-Flée.

In the department of Mayenne

Ahuillé, Ampoigné, Andouillé, Argenton-Notre-Dame, Argentré, Arquenay, Astillé, Athée, Azé, La Baconnière, Ballée, Ballots, Bannes, La Bazouge-de-Chemeré, Bazougers, Beaulieu-sur-Oudon, Beaumont-Pied-de-Boeuf, Bierné, Le Bignon-du-Maine, Blandouet, Bonchamp-lès-Laval, Bouchamps-lès-Craon, Bouère, Bouessay, Le Bourgneuf-la-Forêt, Bourgon, Brée, La Brûlatte, Le Buret, Châlons-du-Maine, Chammes, Changé, La Chapelle-Anthenaise, La Chapelle-Craonnaise, La Chapelle-Rainsouin, Château-Gontier, Châtelain, Châtres-la-Forêt, Chemazé, Chémeré-le-Roi, Chérancé, Cosmes, Cossé-le-Vivien, Coudray, Courbeveille, Craon, La Cropte, Daon, Denazé, Entrammes, Epineux-le-Seguin, Evron, Forcé, Fromentières, Le Genest-Saint-Isle, Gennes-sur-Glaize, Gesnes, La Gravelle, Grez-en-Bouère, Houssay, L'Huisserie, Laigné, Laubrières, Launay-Villiers, Laval, Livet, Livré, Loigné-sur-Mayenne, Loiron, Longuefuye, Louverné, Louvigné, Maisoncelles-du-Maine, Marigné-Peuton, Mée, Ménil, Méral, Meslay-du-Maine, Mézangers, Montflours, Montigné-le-Brillant, Montjean, Montsûrs, Neau, Niafles, Nuillé-sur-Vicoin, Olivet, Origné, Parné-sur-Roc, Peuton, Pommerieux, Port-Brillet, Préaux, Quelaines-Saint-Gault, Renazé, Ruillé-Froid-Fonds, Ruillé-le-Gravelais, Saint-Berthevin, Saint-Brice, Saint-Céneré, Saint-Charles-la-Forêt, Saint-Christophe-du-Luat, Saint-Cyr-le-Gravelais, Saint-Denis-du-Maine, Saint-Fort, Saint-Georges-le-Fléchard, Saint-Germain-le-Fouilloux, Saint-Germain-le-Guillaume, Saint-Jean-sur-Erve, Saint-Jean-sur-Mayenne, Saint-Laurent-des-Mortiers, Saint-Léger, Saint-Loup-du-Dorat, Saint-Martin-du-Limet, Saint-Michel-de-Feins, Saint-Ouen-des-Toits, Saint-Pierre-la-Cour, Saint-Pierre-sur-Erve, Saint-Poix, Saint-Quentin-les-Anges, Saint-Sulpice, Saulges, La Selle-Craonnaise, Simplé, Soulgé-sur-Ouette, Thorigné-en-Charnie, Vaiges, Villiers-Charlemagne.

Area where the orchards are planted

Cider apples intended for the development of "Pommeau du Maine" musts come from orchards that have been the subject of an identification procedure on the basis of criteria relating to their location, approved at the meeting of 11 September 2008 by the competent National Committee of the National Institute of Origin and Quality on the proposal of the commission of experts appointed for this purpose.

1.4.2. NUTS area

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| FR | FRANCE |
| FR5 | WEST |
| FR51 | Loire Region |
| FR512 | Maine-et-Loire |
| FR513 | Mayenne |

1.5. Method used to obtain the spirit drink

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| Title — Type of method | Method of developing the orchards |
| Method | The orchards consists of all the trees on the farm whose fruits are likely to be processed for the development of the appellation of origin "Pommeau du Maine".  The apple trees are planted and ducts made from ‘high stem’ cane or ‘low stem’ cane.  ‘High stem’ orchards contain less than 250 apple/ha and have a minimum distance of 6 meters between the trees.  ‘low stem’ areas contain less than 1000 trees/ha.  The ‘high stem’ apple trees represent at least 50 % of the surfaces of the orchards, the fruit of which is processed with the purpose of producing the designation of origin ‘Pommeau du Maine’.  Irrigation is prohibited from the entry into production of apple trees, unless a temporary derogation is granted, by the Director of the High Court of Appeal at the request of the applicant group. This is only granted 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 mastery of the development of the trees and the cultivation of the soil, and also protect the trees from the ‘gui’.  The orchards led in "high stem" are grassed with the exception of the round of the trees which can be the object of a weeding on a maximum radius of 0.30 meter. 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 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 developing are produced for the 70 % or more of phenolic varieties and for the 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.  The orchard comprises the varieties of cider apples defined in the list in the Annex. The presence of varieties of cider apples other than from the list is authorised up to a maximum of 20 % of the surface area. |
| Title — Type of method | Maximum yields and entry into  production |
| Method | The maximum average yields of the fruit trees in production are 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. That area is obtained by increasing 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.  Where trees are spread in ‘high stem’, the average projected area of each tree is fixed at a flat rate of 200 square meters.  Young trees are not taken into account for the production of fruit for the production of the protected designation of origin Pommeau du Maine’, as well as:  - 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 actually grown, variety by variety, transported, handled and stored under conditions allowing them to be in good condition when the juice is extracted.  The first fraction of the harvest of each variety of cider apples may not be used to produce must for the production of ‘Pommeau du Maine’.  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 grated 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.  No water is permitted to be added.  Any operation which has the effect of changing the natural wealth of must is prohibited.  The must can be clarified by way of pectic fluid (depectinisation, clarification). Filtration of must is prohibited.  Any addition or concentration intended to increase the natural content of sugar used in apples shall be prohibited. Any addition of preservatives or antioxidants, and any use of microbiologically stabilised must, concentrates or chaptalised are prohibited. |
| Title — Type of method | Mutage |
| Method | Use of the mutage is carried out on a single occasion.  At the time of the mutage, there is a content of must of minimum 123 grams per litre. This condition applies:  — each cuvée of must has been developed with a view to the production of the protected designation of origin Pommeau du Maine, with the exception of the tissues, derived from acidulated varieties;  — on the average of the cuvées elaborated during the year for the development of the controlled label of origin "Pommeau du Maine".  Musts are used when they are developed enough.  Musts are transferred to prevent fermentation with ‘Eau-de-vie de cider du Maine’ in quantities such that the acquired alcoholic strength by volume is not less than 15 % volume and more than 20 % vol.  The ‘Eau-de-vie de cider du Maine’ used for mutage has been preserved at the end of distillation under oak wood at least 12 months. It has a minimum alcoholic strength by volume of 65 % vol 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. |
| Title — Type of method | Ageing |
| Method | The "Pommeau du Maine" thus elaborated are aged, after each mutage operation, in containers of sessile or pedunculated oak wood or their crossing of less than 55 hectoliters, inside aging cellars whose regulation hygrometry and temperature is achieved naturally.  The ‘Pommeau du Maine’ bear a period of breeding, comprising:  - a period of ageing of at least 21 months after mutage;  - a rest period in bottles of at least 30 days for the products intended for direct human consumption alone.  The acquired alcoholic strength of the ‘Pommeau du Maine’ in the course of ageing may be adjusted by the additional contribution of ‘Eau-de-vie de cider du Maine’ satisfying the above-mentioned conditions. |
| Title — Type of method | Circulation of the products |
| Method | The ‘Pommeau du Maine’ may be used as from 1 September of the year following the end of the period fixed for mtage 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 at the operator where mules and breeding have been carried out. |

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

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| Title — Name of the product | Pommeau du Maine |
| Detailed information on the geographic area or origin relevant for the link. | Physical factors  The geographical area of the ‘Pommeau du Maine’ extends over a continuous series of 141 towns (2 609 km2 ) located in the South of the department of Mayenne and in the north of the department of Maine-et-Loire.  At the physical level, this area is defined by its belonging to the Massif Armoricain, an altitude of less than 160 m, a soft relief, and a precipitation of between 600 and 800 mm per year, a growing season marked by the absence of waters on the oak, and the dominance of the oak on the European soil.  The floors of the dissimilar parcels are of little depth or have a sanded structure or a significant loading of the coarse elements and do not display significant signs of hydromorphology.  Human factors  The apple tree was established in Maine in ancient times, then developed during the Roman period. In the 15th century, with the use of varieties rich in phenolic compounds from northwestern Spain and advances in the manufacturing techniques they allowed, cider gradually replaced wine as a popular drink in Maine. From the 17th century, the distillation of cider in brandy became widespread in western France. The mutage of apple must by cider spirit became at that time a common agricultural practice in this region.  In 1874 the privilege of tax-free distillation was introduced for farmers, who became the distillers who allowed the development of agricultural production of cider spirit and its derivatives. Thus, all the farms were equipped with grinders and presses to produce spirit for different uses: direct consumption, maceration of the fruit, base for the mutage of apple juice with cider.  The meadow has become established as grass surfaces have expanded and breeding has developed. This type of orchard, which involves the management of trees in the "high stem", has guided the selection of cider fruit varieties that developed strongly between the end of the 19th century and the first part of the 20th century. This type of orchard has been maintained in the landscape and its regular distribution on the territory testifies to the maintenance of cidricultural uses and the transmission of know-how. Then, between 1980 and 1995, a specialized orchard of "low stem" trees was set up. |
| Specific characteristics of the spirit drink attributable to the geographical area | The ‘Pommeau du Maine’ is a spirit drink which presents an alcoholic strength by volume of 16 to 18 %, a minimum sugar content of 90 g per litre and a minimum level of sugar content of 90 g/litre, and a high aromatic range depending on the age of the product (subtle flavourings of crystallised fruit, strawberries, cocoa).  The local aperitif derived from the filling of cider juice of cider spirit was previously designated under the name of pinot, the ‘pinetier’ used to designate the vase in which it was made. The manufacture of this pinot was common in the farms, but it was only very recently that began to be commercialised. Marketing of cider aperitifs with a cider base was prohibited by a 1935 decree and several attempts to recognise that product failed. Thus in 1946, a group of producers looked in vain to put on sale a "cider of liquor". Nevertheless, insisting on the fact that it was a traditional product, the makers of Maine who, with the Bretons and the Normans had named their product "Pommeau" in 1972 asked the recognition in denomination of origin for the " Pommeau du Maine "as early as September 1979 but did not manage to obtain in 1986 the right to sell their product. |
| Causal link between the geographical area and the product | If natural conditions: low altitude, mild and sunny climate, well distributed but not abundant rainfall throughout the growing cycle allow the development of apple cider and to obtain fruits relatively rich in sugars, the area of the PDO " Pommeau du Maine "is marked by uses of cider fruit production and elaboration of traditional cider products: ciders, eaux-de-vie, pommel which have maintained over several centuries a know-how from the orchard to the cellar. ..  This know-how intelligently takes advantage of natural opportunities and constraints present in the area. It allows producers to select plots that, because of the shallowness of the soils on shale, basic volcanic rocks or dolomite, causes a natural control of the strength of the trees and therefore the production of fruits rich in sugar. It gives producers the ability to select, reproduce and plant in orchards, varieties mostly rich in phenolic compounds most suited to the aromatic complexity and complex structure of this product. It gives them control on tree growing and harvesting techniques, the most likely to obtain sustainably the healthy fruits required for the production of "Pommeau du Maine".  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 du Maine”.  Made from two different products: cider’s water from cider and cider-apple must, breeding for more than 21 months under oak wood allows their components to be merged together. However, this balance is still fragile and the Pommeau 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 imposed their bottling and a minimum period of rest in the bottle of at least 1 month, at the time of filling and breeding. |

1. Requirements under EU, national or regional regulation
2. Supplement to geographical indication
3. Specific rules concerning labelling

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| Title | general rules |
| Description of the rule | The controlled appellation of orign ‘Pommeau du Maine’ 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 du Maine’ 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. |

2.Other information

2.1. Supporting material

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| --- | --- |
| File name: | CdC AOC PommeauDuMaine BO.pdf |
| Description | Product specification (Pommeau du Maine) |
| Type of document | Specification: |

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| --- | --- |
| File name: | AOC Pommeau Maine joe\_20141228\_0048.pdf |
| Description | Decree of approval of the Pommeau du Maine |
| Type of document | Specification: |

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| --- | --- | --- | --- |
| File name: | NAF Pommeau | du | Maine |
|  | 20170810.doc |  |  |

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| --- | --- |
| Description | Note from the French authorities |
| Type of document | Specification: |

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| --- | --- |
| File name: | CDCPommeauduMaine\_août2017.doc |
| Description | Proposal for amended product specifications |
| Type of document | Specification: |

2.2. Link to the product specification

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| Link: | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\_administratif-dd15c75e-d077-4d37-8c05-e3db71bec589 |
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