Transmission of an established geographical indication
 of a spirit drink

I. TECHNICAL FILE

LName and type

1. Name (s) to be registered:

Ratafia de Champagne (fr)

1. Category

32. Liqueur

1. Applicant Country

France

1. Application language:

French

1. Type of geographical indication:

PGI — Protected Geographical Indication

1. Contact details

a. Applicant name and title

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| Name and title | Association des producteurs de boissons spiritueuses à indication géographique champenoises |
| Legal status, size and | Association (law of 1901) composed of manufacturers of |
| composition (in the case of | Ratafia de Champagne. |
| legal persons) |  |
| Nationality | France |
| Address | Villa Bissinger, |
|  | 15 rue Jeanson, |
|  | 51160 AŸ. |
| Country | France |
| Telephone | (+ 33) 03 26 51 19 30 |
| Email(s) | odg.ratafia-marc-fine@bsigc.fr |

b. Intermediary details

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| --- | --- |
| Name of the intermediary | Ministry of Agriculture, Agrifood and Forestry |
| Address | Genral Directorate for Food and General Directorate for Agricultural, Agri-food and Regional PolicyOffice for wines and other drinks3 Rue Barbet de Jouy75349 Paris Cedex 07 SP |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail(s) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

1. Iinterested parties details
2. Competent control authority details

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| Competent control authority name | Institut national de l’origine et de la qualité (INAO) |
| Address | 12 rue Henri Rol-Tanguy93555 Montuil-sous-BoisFrance |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail (s) | info@inao.gouv.fr |

1. Detailed information on the inspection bodies
2. Description of the spirit drink

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| Title – product name | Ratafia de Champagne |
| Physical, chemical and/or organoleptic characteristics | The ‘Radtafia de Champagne’ has a colour ranging from straw yellow to amber.It is characterised by fruity aromas and minerals. It has a balance between sweetness and acidity.Extended breeding under wood of ‘Ratafia de Champagne’ enhances the merging between alcohol and must. It develops its aromatic complexity with the existence of notes for dried fruits, nuts (toasted almonds), liquorice and cinnamon.At the time of sale to the consumer, the liqueur has the following characteristics:— an alcoholic strength by volume of between 16 % and 22 %;- a minimum sugar content, expressed as a solution of 110 grams per litre;- a total acidity of less than 10 grams per litre (expressed as H2SO4);a sulphur dioxide content of less than 80 mg/l. |
| Specific characteristics (compared with other spirit drinks in the same category) | The "Ratafia de Champagne" comes from the aromatization of alcohol of wine origin with grape must likely to enter the production of wines claimed in the PDO "Champagne". It is marketed after a minimum period of maturation in vats or barrels of 10 months or at the end of a minimum period of aging in wood of 3 years for products that need aging. The varieties used, the preservation of the integrity of the grapes from the point of harvest, as well as, immediately after picking, pressing after picking, the fresh and progressive driving of pressing, the low efficiency of the juice extraction, makes it possible to obtain a must in terms of freshness, mineral content and specific characteristics.These characteristics are raised with added alcohol, rendered during wine maturation. If necessary, they evolve towards more aromatic complexity with aging in wood. |

1. Definition of the geographical area

a. description of the defined geographical area

The production of grapes for the production of must and alcohol, the production of must and alcohol, the production and the maturation and, where appropriate, the ageing of ‘Ratafia de Champagne’ are provided in the territories defined by Article V of the Law of 22 July 1927 on the registered designation of origin ‘Champagne, repealing and replacing Article 17 of the Law of 6 May 1919, subject to the following provisions:

* In the district of Vitry-le-François (Department of Marne), the defined parcel area is that approved by the competent National Committee of the National Institute of origin and quality at the meeting on 7 and 8 November 1990, and their plans are registered in the town halls concerned;
* In the following municipalities of the department of Aube: Arsonval, Cunfin, Dolancourt, Jaucourt,, the defined parcel area is that approved by the competent National Committee of the National Institute of origin and quality at the sessions of 23 June 1994, 8 September 1994 and 19 May 1995, and whose plans are registered in the town halls of the municipalities concerned;
* In the following municipalities of the department of Aube: Marcilly-le-Hayer et La Villeneuve-au-Châtelot, no parcel was accepted pursuant to the decision of the relevant national committee of the National Institute of origin and quality in the meeting of 10 September 1997;
* In the following municipalities of the department of Aube: Brienne-le-Chateau, Epagne, Précy-Saint-Martin et Saint-Léger-sous-Brienne and the following municipalities of the Department of Marne: Esclavolle-Lurey, Potangis, Saint-

Quentinle-Verger et Villiers-aux-Corneilles, following the decisions of the relevant National Committee of the National Institute of origin and status at which proceedings were held on 23 and 24 June 1994, 7 and 8 September 1994, 18 and, and 19 May 1995, and 7 September 1995 respectively;

* The delimited parcel area, in the municipality of the department of Marne de Fontaine-sur-Aÿ, is that approved by the competent National Committee of the National Institute of origin and status at which it was held on 9 and 10 September 1999 and whose plans are in the town hall of the municipality concerned;
* In the following municipalities in Marne: Corfélix, Corrobert, Le Thoult-Trosnay, Verdon, Reuves et Broussy-le-Petit, no parcel was accepted pursuant to the decision of the relevant National Committee of the National Institute of origin and quality in meetings of 5 and 6 September 2001.

b. NUTS Area

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| FR221 | Aisne |
| FR22 | Picardie |
| FR214 | Haute-Marne |
| FR213 | Marne |
| FR212 | Aube |
| FR21 | Champagne-Ardenne |
| FR2 | BASSIN PARISIEN |
| FR102 | Seine-et-Marne |
| FR1 | ÎLE DE FRANCE |
| FR | FRANCE |

1. Method used to obtain the spirit drink

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| Title — Type of method | Raw material |
| Method | 1. CHARACTERISTICS OF MUST

Must intended for the production of ‘Ratafia de Champagne’, come from the grapes likely to be used in the production of wines used in the ‘Champagne’ PDO.The must are obtained up to a maximum of 2 666 litres of rounded must for 4 000 kg of grapes used.Any operation for the enrichment of must is prohibited.1. CHARACTERISTICS OF ALCOHOL

USECan be used, alone or in combination, for the production of "Ratafia de Champagne", a wine brandy, a brandy, a wine distillate or a grape distillate.In order not to hide the first flavours of Grape must will not represent more than 20 % of the total pure alcohol of the alcohol used in production. |
| Title — Type of method | Elaboration |
| Method | Manufacture must be carried out within 20 days of the date of pressing of the grapes used in the composition of the must. |
| Title — Type of method | Breeding |
| Method | After manufacture, liqueurs are subject to a minimum maturation period of 10 months prior to packaging. The maturation is carried out in tanks or in kegs.The use of wood chips is prohibited.During this stage, additions of alcohol conforming to the above characteristics are authorised in order to adjust the actual alcoholic strength by volume.The liqueurs claimed under the geographical indication ‘Ratafia de Champagne’, together with an ageing note, are aged in oak wood containers with a capacity of less than or equal to 10 hl during a minimum period of 3 years from the date of entry under wood.The maturation stage may be taken into account over this period if it is in oak wood containers of a capacity of 10 hl or less.The minimum durations set out above are carried out without interruption, with the exception of operations necessary for the production of the products. |
| Title — Type of method | Finishing |
| Method | Only the use of caramel is authorised for the sole purpose of adjusting the colour. |

1. Link to the geographical area of origin or geographical origin

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| Title – product name | Ratafia de Champagne |
| Details on the geographical area or origin relevant to the link | 1 NATURAL FACTORSThe geographical area corresponds to that of the designation of origin ‘Champagne’.It is located in the north-west of the territory of France, and extends to municipalities spread over the departments of Aisanne, Aube, Haute-Marne, Marne, Seine-et-Marne.Its landscape is characterized by a hillside vineyard resting on cuestas from the eastern Paris Basin, imposing geomorphological structures.- the Côte d’Ile-de-France in Marne, as well as the slopes of the linked valley, bringing together from the north to the South of the mount of Reims, the valley of Marne (which extends in the South of Aisne and until Seine-et-Marne), in the Côte des Blanks and the Côte du Sézannis, for the most emblematic sectors;- The Côte de Champagne with the Vicarat pickled and Montgueux;- The Côte des bar, intertwined with the Bar-sur-Aubois in the east and the Barséquanais in the West, in Aube and Haute-Marne.This typical terrain of cuesta, with its adjacent slopes, shows slopes displayed to the east and to the South, sometimes in the north, as was the case for Mount Reims as it had been in the north and the left bank of the Marne valley.The sides are made up of hard layers of limestone or chalk. The slopes are chalky or sanded, which is more soft, cleared by the erosion and then covered with spray products on the abovementioned top of the side.The vineyard is in a Nordic area. It has a double climatic impact:- Oceanic, which provides water in a regular quantity with thermal contrasts slightly marked from one season to the next;- Continental, with occasional frosts and the amount of sunshine favourable to the production of grapes is favoured in summer.2 HUMAN FACTORSThe manufacture of ‘Ratafia de Champagne’ was the origin of a domestic practice. That liqueur is manufactured at the time of the grape harvest with fresh grape juice. The alcohol with grape must may be mixed into such a way that it can be distinguished by retaining the primary flavourings of grapes.As from the middle of the 20th century, a few large traders carried out quality improvement work to make this current product. The current production of ‘Ratafia de Champagne’ is divided between wineries on the one hand and cooperatives or traders on the other.The quality of the raw materials directly benefits the specific conditions under which the ‘Champagne’ designation of origin is produced:• the varieties: mainly the three varieties of Champagne: the chardonnay B, pinot noir N and the meunier N;• the whole bunch harvest which preserves the quality of the fresh bunch up to the press;• gentle pressing according to the conditions defined in the specifications. The musts, up to a limit of 2,666 liters per 4,000 kg of grapes, are obtained on presses designed to obtain musts for the exclusive preparation of sparkling wines;• the alcohol used as the basis for the production of "Ratafia de Champagne" is an alcohol of wine origin, resulting, according to local practice, from grapes destined for the "Champagne" appellation. |
| Specific characteristics of the spirit drink attributable to the geographical area | The ‘Ratafia de Champagne’ has a colour ranging from straw yellow to amber. It is characterised by well-known flavourings and minerals. It has a balance between sweetness and acidity. Extended breeding under wood of ‘Ratafia de Champagne’ enhances the merging of alcohol and must. It develops its aromatic complexity with notes of dried fruits, nuts (walnuts, toasted almonds), liquorice and cinnamon. |
| Causal link between the geographical area and the product | The ‘Ratafia de Champagne’ draws the main characteristics of its raw material from grapes for the PDO ‘Champagne’ and the local know-how for the processing of grapes and the production of liqueur. The link with the geographical area of ‘Ratafia de Champagne’ is based on:The particular quality of the harvest carried out in Champagne:The originality of the champagne vineyard is due to its Nordic situation. The soil and climatic conditions in the geographical area have led to the development of very specific vineyards of many varieties. The three main varieties are the chardonnay B (29 % of the vineyard), the pinot noir N (38 %) and the meunier ‘N’ (32 %). These varieties, interacting with the conditions of the area, provide a raw material which has a natural acidity, which gives the ‘Ratafia de Champagne’ elegance andrich mineral content.The care provided for the treatment of the grapes:Local practices for picking and pressing grapes are turned to the production of a sparkling wine. To do so, according to the conditions of production of the designation of origin ‘Champagne’, the harvest is carried out in whole bunches and the transport is made in pierced containers to prevent any alteration. Although a large proportion of the grapes come from black skin varieties, the champagne pressing technique makes it possible to obtain ‘white’ must used in the manufacture of ‘Ratafia de Champagne’.Its colour, from straw yellow to amber, is relating to the varieties and breeding of the liqueur. In addition, the full cluster collection and the technique of soft pressing make it possible to preserve the fruits and mineral flavourings which are characteristic of the ‘Ratafia de Champagne’.The control of the flavouring process:The manufacture of ‘Ratafia de Champagne’ is the combination of alcohol of wine-producing origin with grape must for flavouring. That operation is carried out within a short period of time after pressing in order to preserve the freshness of the must. Furthermore, the proportion of grape marc spirit is limited in order not to hide the first flavourings, from fruit flavourings. Controlling this stage depends on the quality of the finished product.The know-how of the winemakers helps to ensure that the alcohol and the must are well merged, and that the "Ratafia de Champagne" fully expresses the aromatic complexity derived from the raw material and, if necessary, supplemented by the aging aromas |

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

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| Title | Complementary term ‘Ratafia champenois’ |
| Description of the rule | The name ‘Ratafia champenois’ may be used as an additional labelling reference. |
| **Title** | Presentation |
| **Description of the rule** | In order to retain the essential characteristics of liqueurs, these must be packaged in glass bottles.The packaging excludes glass bottles of the "sparkling wine" type as well as the use of mushroom caps made of cork or other materials allowed in contact with foodstuffs, held in place by a fastener and covered, where appropriate, with a plate. |
| Title | General rules |
| Description of the rule | The name of the geographical indication ‘Ratafia de Champagne’ appears on each of the labels concerned in characters of the same size, colour and font.None of the terms making up the geographical indication ‘Ratafia de Champagne’ may be placed in isolation, so as to always form an inseparable whole.The origin of grapes and musts can neither be claimed nor indicated on the labeling of liqueurs with the geographical indication "Ratafia de Champagne". |
| Title | Mention to ageing |
| Description of the rule | The following information relating to an aging period may only supplement the geographical indication 'Ratafia de Champagne' under the following conditions:- the words "Old", for liqueurs aged at least 3 years after the setting in wood;- the mention "Very old", for liqueurs aged at least 8 years from the setting in wood.These mentions appear on the label of the spirits written in characters that cannot be bigger than the size of characters composing the name of the geographical indication. |

**II. Other information**  (I.Supporting material)

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| File name: | CdC IG RatafiaDeChampagne BO-VF.pdf |
| Description: | Specifications of Ratafia de Champagne |
| Type of document | Product specification |

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| File name: | RatafiaChampenois\_joe\_20150128\_0038.pdf |
| Description: | Decree of the type Ratafia de Champagne |
| Type of document | Other |

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| File name: | RtafiaDeChampagne joe 20150218 0031.pdf |
| Description: | Amending decree Rtafia de Champagne |
| Type of document | Other |

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| File name: | NAF RatafiaChampagne 20161020.doc |
| Description: | Note from the French authorities |
| Type of document | Other |

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| File name: | CdC IG RatafiaChampenois29082016.doc |
| Description: | Specifications with visible changes |
| 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-abbaaa30-88f7-4becb47b-aec40b65094b |
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