Transmission of an established  
 geographical indication for a spirit drink

Rhum de la Guyane  
 Union: PGI-FR-02066  
 Submitted on 26-12-2017 ‘PGI  
 ’

**1. F technical file**

1. Designation and type
2. Name (s)

Rhum de la Guyane (fr)

1. Category 1. Rum
2. Country of the applicant France
3. Language of the application:

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 | Organisme de Défense et de Gestion des rhums traditionnels des Départements d’Outre Mer sous indications géographiques |
| Legal status, size and composition (in the case of legal persons) | A trade association composed of sugar confectionery, distilleries, farmers and certain producers of these products Specification of the geographical indications ‘ Rum de sucrerie de la Baie du Galion’, ‘ Rhum de la Guadeloupe’, ‘ Rum de la Guyane’, ‘ Rum de la Réunion’, ‘Rum des Antilles françaises’, ‘Rum des départements français d’outre-mer’. |
| Nationality | France |
| Address | 10 rue Pergolèse  75116 PARIS |
| Country | France |
| Telephone | (33) (0) 143871265 |
| E-mail address (es) | odg.rhums@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)  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 |

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

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| Name of the competent control authority | Institut National de l'Origine et de la Qualité (INAO) |
| Address | 12, rue Henri Rol-Tanguy  TSA 30003  93555 Montreuil sous bois Cedex  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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| Heading — Name of the product | Rhum de la Guyane « blanc » |
| Physical, chemical and/or organoleptic characteristics | The "white" Guiana rums have a minimum content of volatile elements other than methyl and ethyl alcohol of 225 grams per hectolitre of pure alcohol and are characterized by their clarity and lack of color, their aromatic power and their vigor. . The absence of aroma of burnt sugar is characteristic as well as the presence of fruity or spicy notes.  The minimum alcoholic strength by volume of the rums offered for sale is 40 %. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | The soil and climatic conditions of the geographical area are favourable to the cultivation of cane. The canes issue a juice rich in flavours.  Fermentation starts rapidly, thanks to the active presence of natural ferments on the sugar canes. The conditions of fermentation in open tanks enable a constant monitoring to be carried out, which prevents temperature rising and therefore the stops and restart of fermentation that are harmful to the quality of the fermented must. Consequently, the aromatic potential of the juice is preserved at fermentation.  Due to the limited size of the distillation equipment and their mounting, the flavourings contained in the wines (‘vesou fermenté’) are perfectly expressed in the spirits. Copper in the concentration columns allows certain undesirable compounds to be removed.  White rum is left to rest at least 3 weeks in tanks in order to present a complete spirit to the consumer. Indeed, in the days following the distillation of agricultural rums, esterification reactions generate specific aromas while volatile volatile flavors related to the distillation process are dissipated. Rums express the finesse and elegance of fruity and spicy aromas. |
| Heading — Name of the product | Rhum de la Guyane « brun » (‘brown’) |
| Physical, chemical and/or organoleptic characteristics | Brown rum: rhums de la Guyane «bruns» display characters linked to the rest period under wood, the colour of which is brown. They are characterized by their aromatic profile marked by fruity aromas, spicy but also empyreumatic.  The minimum alcoholic strength by volume of the rums offered for sale is 40 %. |
| Specific characteristics (in | The soil and weather conditions of the area |
| comparison with other spirituous beverages of the same category) | the geographical scope favours cane cultivation. The canes issue a juice rich in flavours.  Fermentation can be started quickly, thanks to the active presence of natural ferments on sugar cane. The conditions of broken fermentation in open tanks enable a constant monitoring to be carried out, which prevents the temperature from rising and therefore the stops and restart of fermentation that are harmful to the quality of the fermented must. Consequently, the aromatic potential of the juices is preserved at fermentation.  Due to the limited size of the distillation appliances and their mounting, the flavourings contained in the wines (‘vesou fermenté’) are expressed in terms of their flavours.  Copper in the concentration columns allows certain undesirable compounds to be removed.  The rest period of at least 6 months in oak casks of brown rum is reflected in their colour and an enrichment of their aromatic profile with the appearance of empyreumatic notes. |
| Heading — Name of the product | Rhum de la Guyane « vieux » |
| Physical, chemical and/or organoleptic characteristics | Old Rhum: Rhum de la Guyane « vieux » is characterised by its dark honey colour and its roundness. The absence of aroma of molasses is characteristic as well as the presence of woody, fruity, spicy, empyreumatic and balsamic aromas. They are marked in the mouth by their power, balanced by their flexibility and the persistence of the flavour in the mouth. These rums have a minimum content of volatile elements other than methyl and ethyl alcohols of 325 grams per hectolitre of pure alcohol when marketed to the consumer.  The minimum alcoholic strength by volume of the rums offered for sale is 40%. |
| Specific characteristics (in comparison with other spirit drinks in the same category) | The soil and climatic conditions of the geographical area are favourable to the cultivation of cane. The canes issue a juice rich in flavours.  Fermentation starts quickly, thanks to the active presence of natural ferments for sugar canes. The conditions of broken fermentation in open tanks enable a constant monitoring to be carried out, which prevents the temperature from rising and therefore the stops and restart of fermentation that are harmful to the quality of the fermented must. Consequently, the aromatic potential of the juices is preserved at fermentation.  Due to the limited size of the distillation equipment and their mounting, the flavourings contained in the wines (‘vesou fermenté’) are perfectly expressed in the spirits. Copper in the concentration columns allows certain undesirable compounds to be removed.  As regards ‘old’ rum, the combination of the minimum resting period under oak wood (at least 3 years) and the maximum capacity of the casks (less than 650 l) make it possible for it to take advantage of the conditions of high humidity and high temperatures of the climate in Guyane, and to develop the extraction of wood compounds and parts of the oxydorreduction response which lead to the increase in the colour of the rum, the complexity of its aromatic profile, the relaxation of its force, the development of its roundness and the extension of the typical persistence of the aroma in the mouth. |

1. Defining the geographical area

1.4.1. Description of the defined geographical area

The production of plant material for the planting, production and harvesting of sugar canes take place in the defined geographical area.

The extraction and storage of cane juice, the fermentation of the must, the distillation, the period of rest in storage tanks after distillation, the breeding or ageing, and the storage of the rum take place within the defined geographical area.

The geographical area consists of the territory of the department of French Guyana.

1.4.2. NUTS area

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| FR | FRANCE |
| FR9 | OVERSEAS DEPARTMENTS |
| FR93 | Guyana |
| FR930 | Guyana |

1.5. Method for obtaining the spirit drink

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| Title — Type of method | Sugar canes |
| Method | The varieties of sugar cane belong to the species Saccharum officinarum and Saccharum spontaneum or hybrids thereof.  They are subject to a process of acclimatisation, multiplication and selection in the geographical area for a period of at least 3 years.  GM Sugar cane varieties are prohibited. |

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| Title — Type of method | Extraction of juice |
| Method | The juice extraction is carried out by mechanical pressure and it by soaking of the canes. The sugar canes are crushed and pressed in horizontal mills. |

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| Title — Type of method | Wort production |
| Method | The wort for use in fermentation is produced exclusively from cane juice. Sealing of the juice is prohibited. The use of any techniques involving the enrichment with sugars of the cane juice or the wort obtained from it, in particular by adding syrup, molasses or sugar, is forbidden. |

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| Title — Type of method | Fermentation |
| Method | The fermentation is carried out in an open, rounded task. |

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| Title — Type of method | Distillation |
| Method | Distillation of the fermented must commonly known as ‘wine’ is made between 3 July and 15 April.  Distillation is carried out according to the principles of continuous distillation and simple distillation.  At the end of the distillation process, the rum presents, an alcoholic strength by volume of less than 90 % at 20 °C, and a sum of volatile substances other than ethyl and methyl alcohol which is equal to or greater than 225 g/hl of pure alcohol.  1 Continuous multi-stage distillation with reflux  The distillation is carried out by means of columns which contain trays ensuring, thanks to bubbling elements, the contact between the liquid flows and the gaseous flows which cross them in countercurrent. The column overcomes the boiler that receives steam. The columns include a zone of exhaustion of "wine" in alcohol and a zone of concentration in which the vapors will be enriched in alcohol.  The column consists of:  - an area in which ‘wine’ is exhausted of at least 15 trays;  - a zone with a maximum of 9 copper carriers in a zone with a concentration of vapours.  Condensation is carried out by one or more wine heaters or water condensers. The condensates from these heat exchangers are directed either towards the extraction of the distillate or retrograded in the upper part of the concentrating section.  Undesirable compounds (heads and tails) may be partially removed from the residues or in the atmosphere by degasing ‘wine’ in the area of exhaustion.  Extraction procedures on the liquid phase during distillation that make it possible to adjust the partial concentration of certain components of the distillate (rectification) are prohibited.  2 simple distillation  The distillation is carried out using a still consisting of a boiler, a still head, a gooseneck with or without a wine heater or a water condenser, and a coil with a refrigerating device.  The ‘wine’ is heated in the boiler by means of a naked flame or by introducing water steam into an double external envelop.  The vapors from the "wine" rise and reach the head where they partially condense. Some of them flow back to the boiler after condensation while another part of the vapors uses the gooseneck and flows to the refrigerant out of which the spirit will drip.  The process may involve two successive distillations:  - the first consists of the distillation of ‘wine’ and makes it possible to obtain wheelbarrows, after having removed the goods from the beginning and end of distillation (heads and tails);  - the second ‘repasse’ consists of the distillation of wheelbarrows and the possibility of obtaining spirits.  The alcoholic strength by volume of the distillation may, during distillation, be reduced by the beginning and end fractions, may be separated according to their alcoholic strength by volume, and added to the ‘wine’ or on wheelbarrows for the following distillation. |

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| Title — Type of method | Maturation |
| Method | Rum intended for the production of ‘white’ rum is left to rest in tanks for a minimum of 3 weeks between distillation and packaging. |
|  | Rum intended for the production of ‘brown’ rum is kept in oak wood container over a period of at least 6 months. |
|  | Rums intended for the production of rum designated as ‘vieux’ are kept in oak casks of a maximum capacity of 650 litres for at least three years. |
|  | The minimum periods defined above are carried out without interruption, with the exception of handling operations, necessary for the production of the goods. |

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| Title — Type of method | The finish |
| Method | Finishing methods are permitted provided that their effect on the obscuration of the rum is lower than 2 % by volume. Light, in particular in relation to the extraction of wood or the adaptation of the colouring by the addition of caramel, expressed in % by vol, is obtained by difference between the actual alcoholic strength by volume and the crude alcoholic strength by volume. |

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

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| Heading — Name of the product | Rhum de la Guyane |
| Detailed information on the geographic area or origin relevant for the link. | 1. Natural factors   The geographical area around 5 ° north latitude has an equatorial climate with an average temperature of 27 ° C and various rainfall situations: rainfall between 1700 mm (north and southwest) and 5000 mm (northeast). Days are short (from 11:48 am to 12:20 pm) and there is an average of 2200 hours of strong sunshine with a peak of sunshine during the short dry season (March) and the long dry season (August-early November). The climatic characteristics of the area where the cane fields are located (temperatures above 20 °C, significant rainfall during the growing season, a period of moderate water stress during the maturation phase) and the soil and topographic conditions (even relief with ferralitic soils) are well suited to the production of sugar cane.   1. Human factors   n 1652 the company of Equinoxial France inscribed in its objectives the production of sugar for the colony of Guiana. In the 17th century, tafia (alcohol from the fermentation of molasses) was produced on sugar farms. .  The development of the rum production happened thanks to dozens of small artisanal units (71 listed). Later, these units flourished (export in large quantities) on account of measures taken by the State in 1891 (especially for planting). At the end of the First World War, there were around 20 genuine distilleries, with an annual manufacturing capacity amounting to approximately 1000 hl of pure alcohol.  But the allocation of a small quota exportable (150 hectoliters of pure alcohol in 1922) limited the boom in rum Guyana and there was the gradual closure of a large number of distilleries. But the rum of Guyana kept its reputation, thus, the rum of the Rorota produced by the Georges PREVOT distillery, was exposed at the agricultural and craft exhibition of 1948, and the rum of the source of Baduel was quoted in 1950 on the newspapers of the time as being "the authentic and exclusive product of the distillation of pure juice of sugar cane. Only the territory of the Georges PREVOT plantations gives to its rum and its bunch this fruity aroma and this delicate fragrance. ".  Since 1989, only the company owned by Saint Maurice fuels the local market and exports some of its goods.  The production of cane comprises a large number of traditional producers (nearly 50 small growers) and a semi-mechanised operation of 90 ha. |
| Specific characteristics of the spirit drink attributable to the geographical area | 1 characteristics of rum attributable to the geographical area  Rhum de la Guyane is a solid agricultural rum with a marked aromatic character in white rum, with fruit or spicy flavourings in brown rum, and eith empyreumatic notes in ‘old’ rum, by means of a complex of wood, fruit and spicy flavourings.  2 Reputation of rhum de la Guyane  The quality of these products is widely recognised as attested by the results of the general agricultural competition in Paris, where, until 2012, fifteen medals were allocated to a white rum: six gold medals, three silver medals and six bronze medals. Likewise, four awards of excellence were awarded to the Guyanese producers (2009, 2011, 2012, 2013), evidence that, despite a restricted local market, the rum of Guyana is widely recognised. This recognition by consumers in Guyana as well as in France (Rhum de la Guyane is rum most consumed in Guyane) made it possible to initiate an investment programme which today allows this geographical indication to be present on new markets. |
| Causal link between the geographical area and the product | The climatic characteristics of the area of Saint Laurent, where the cane sole is located (temperatures above 20 °C, significant precipitation during the growing period, moderate water stress during the period of maturation), and the very low terrain with ferralitic soils are favour the production of sugar canes, which produce juices with rich aromas.  Knowledge of the production of cane and of its processing into rum has been developed on the basis of experience acquired in that territory for the last three centuries.  — Fermentation starts quickly, thanks to the active presence of natural ferments for sugar canes. The conditions of broken fermentation in open tanks enable a constant monitoring to be carried out, which prevents the temperature from rising and therefore the stops and restart of fermentation that are harmful to the quality of the fermented must.  — The distillation conditions set out in that territory, in particular the presence of copper in the apparatus, allow certain undesirable compounds to be removed.  The white rums are left to rest for at least 3 weeks in tanks in order to present a complete distillate to the consumer. In the days following the distillation of agricultural rums, esterification reactions generate specific aromas while volatile flavors related to the distillation process are dissipated. Rums express the finesse and elegance of fruity and spicy aromas.  A rest period of at least 6 months in oak tanks for the brown rum is reflected in their colour, an enrichment of their aromatic profile with the appearance of empyreumatic notes.  As regards old rum, the combination of the minimum period of rest (at least 3 years) and the maximum capacity of the tanks (less than 650 l) make it possible to take advantage of the conditions of humidity and very high temperature of the Guyanese climate and to develop the extraction of wood compounds and parts of the oxydorreduction reactions which result in the increase in the colour of the rum, the complexity of its aromatic profile, the more flexible strength, the development of the roundness and the extension of the aromatic appearance. |

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

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| Title | General rules |
| Description of the rule | The rums for which the geographical indication ‘Rhum de la Guyane’ will be claimed cannot be offered for sale to the public, shipped or put on sale unless the aforementioned geographical indication along with any supplementary indications are printed in visible characters on the declarations, labels, invoices and all commercial documents, as well as on movement documents. |

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| Title | complementary information |
| Description of the rule | The word ‘agricole’ appears on the label in the same visual field as the name of the geographical indication’Rhum de la Guyane’.  The geographical indication ‘Rhum de la Guyane’ must be supplemented by the terms ‘Rhum Blanc’, ‘Rhum Brun’ or ‘Rhum Vieux’ in the case of rums that meet the production criteria set for those terms under the headings ‘description of the spirit drink’ and ‘method for obtaining the spirit drink’ of the technical file.  The designations ‘Rhum de Guyane’ and ‘Rhum Guyane’ may be used as supplementary labelling terms. |

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| Title | ageing mentions: |
| Description of the rule | The following terms relating to a length of ageing may be used to complement the term ‘vieux’ only under the following conditions:   * the term ‘VO’, ‘ Très Vieux’, ‘Very Old’ for rum aged at least 3 years * the term ‘VASA’, ‘Vieille Reserve’, ‘Reserve’, ‘Cuvée Speciale’ for rum aged at least 4 years * the term ‘Grande Reserve’, ‘ Extra Vieux and ‘Extra old’, ‘XO’, ‘outside of the age’, for rum aged at least 6 years. * the words ‘vintage’ followed by the year for rums aged at least 6 years |

2. **other information**  2.1.

Supporting documents

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| File name: | CDC IG Rhum De La Guyane BO-VF.pdf |
| Description | Specifications of ‘Rhum de la Guyane’ |
| Type of Document | Product Specificaiton |

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| File name: | RhumGuyane\_joe\_20150128\_0032.pdf |
| Description: | Decree of the French type ‘rum’ |
| Type of document | Other document |

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| File name: | RhumDeLaGuyane\_joe\_20150218\_0034.pdf |
| Description: | French line amending for French use for food and drink |
| Type of document | Other document |

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| File name: | CDC\_RhumGuyane\_décembre2017.doc |
| Description: | Proposal for amended product specifications. |
| Type of document | Other document |

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| File name: | NAF RhumGuyane 20171206.doc |
| Description: | Note from the French authorities. |
| 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-4a24e0de-4f02-4566-8743-0adecea5110b |
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