Transmission of an established  
 geographical indication for spirit drink

Rhum de sucrerie de la Baie du Galion  
 EU: PGI-FR-02065  
 Submitted on 22-12-2017 ‘PGI  
 ’

**1. F technical file**

1. Designation and type
2. Name (s)

Rhum de sucrerie de la Baie du Galion (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
2. 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 producers responsible for the 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’. |
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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 |

1.2.3. Contact details of interested parties

1.2.4. Details of 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 control bodies
2. Description of the spirit drink

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| Heading — Name of the product | Rhum de sucrerie de la Baie du Galion ‘blanc’ |
| Physical, chemical and/or organoleptic characteristics | White rum has a total quantity of volatile substances other than ethyl and methyl alcohol which that is equal to or greater than 225 g/hl of pure alcohol. The ‘blanc’ rum is white in colour and has a high aromatic purity with empyreumatic notes of ‘sirop de batterie’ (heated cane juice) but also of exotic fruits and cane sugar.  The minimum alcoholic strength by volume of this rum when marketed is 40 %. |
| Specific characteristics (in comparison with other spirit drink of the same category) | The soil and climatic conditions of the geographical area are favourable to the cultivation of the cane and its good maturation. As a result of these conditions and the varieties selected, the canes are therefore rich in sweet juice and flavourings, and this is reflected in relatively rich sugar molasses and thus the very high aromatic potential.  Discontinuous fermentations in open tasks allows very careful monitoring of each of them and the natural degassing of must (CO2). In addition, the alcoholic strength by volume (TAV) of the fermented musts is limited (≤ 7.5% in general and ≤ 5.5% for the Grand aroma) in order to prevent their rise in temperature and thus to avoid uncontrolled lactic et butyric fermentations. This limitation of TAV also facilitates distillation and allows a better concentration of flavors. By sizing the appliances and assembling them, the aromas contained in the fermented musts are perfectly reflected in the spirit. The copper present in the concentration columns allows the elimination of certain undesirable compounds.  The white rum is not kept under wood, which makes it possible to preserve the empyreumatic notes of the ‘sirop de batterie’ and the flavourings of exotic fruits and cane sugar. |

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| Heading — Name of the product | Rhum de sucrerie de la Baie du Galion ‘brun’ |
| Physical, chemical and/or organoleptic characteristics | ‘brun’ (dark) rum has a total quantity of volatile substances other than ethyl and methyl alcohol which is equal to or greater than 225 g/hl of pure alcohol. The dark rum is sweetened by its rest period under wood and has notes of sirop de batterie’, spices slightly woody.  The minimum alcoholic strength by volume of rums offered for sale is 40 %. |
| Specific characteristics (compared with other spirit drinks of the same category) | The soil and climatic conditions of the geographical area are favourable to the cultivation of the cane and its good maturation. As a result of these conditions and the varieties selected, the canes are therefore rich in sweet juice and flavourings, and this is translated as a result of the conditions of conversion to the sugar factory by relatively rich sugar molasses and thus the very high aromatic potential.  Discontinuous fermentations in open tasks allows very careful monitoring of each of them and the natural degassing of must (CO2). In addition, the alcoholic strength by volume (TAV) of the fermented musts is limited (≤ 7.5% in general and ≤ 5.5% for the Grand aroma) in order to prevent their rise in temperature and thus to avoid uncontrolled lactic et butyric fermentations. This limitation of TAV also facilitates distillation and allows a better concentration of flavors. By sizing the appliances and assembling them, the aromas contained in the fermented musts are perfectly reflected in the spirit. The copper present in the concentration columns allows the elimination of certain undesirable compounds.  The rest under oak of dark rums (for at least 6 months) results a light amber to brown colour, a softening of the flavour and the enrichment of the aromatic profile with notes of ‘sirop de batterie’, as well as hints of spice and slightly woody. |

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| Heading — Name of the product | Rhum de sucrerie de la Baie du Galion ‘Grand Arôme’ |
| Physical, chemical and/or organoleptic properties | Grand aroma Rum has a minimum content of volatile substances other than ethyl and methyl alcohol of 800 grams or more per hl of pure alcohol and a content of esters equal to or greater than 500 grams per hl of pure alcohol. The rum Grand Arome flavouring is characterised by a high aromatic intensity and characteristic aroma of ‘sirop de batterie’ (heated cane juice) and of ‘baba au rhum’. Its strength and aromatic persistence are exceptional.  The minimum alcoholic strength by volume of rum when commercialised 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 the cane and its good maturation. As a result of these conditions and the varieties selected, the canes are therefore rich in sweet juice and flavourings, and this is translated as a result of the conditions of conversion to the sugar factory by relatively rich sugar molasses and thus the very high aromatic potential.  The soil and climatic conditions of the geographical area are favourable to the cultivation of the cane and its good maturation. As a result of these conditions and the varieties selected, the canes are therefore rich in sweet juice and flavourings, and this is translated as a result of the conditions of conversion to the sugar factory by relatively rich sugar molasses and thus the very high aromatic potential.  Discontinuous fermentations in open tasks allows very careful monitoring of each of them and the natural degassing of must (CO2). In addition, the alcoholic strength by volume (TAV) of the fermented musts is limited (≤ 7.5% in general and ≤ 5.5% for the Grand aroma) in order to prevent their rise in temperature and thus to avoid uncontrolled lactic et butyric fermentations. This limitation of TAV also facilitates distillation and allows a better concentration of flavors. By sizing the appliances and assembling them, the aromas contained in the fermented musts are perfectly reflected in the spirit. The copper present in the concentration columns allows the elimination of certain undesirable compounds.  Must intended for the production of rhum de sucrerie de la Baie du Galion ‘Grand arôme’, are made from a mixture of molasses with a purity less than or equal to 45%, vinasses and water. They are fermented for more than 168 hours in open wooden tanks and together with natural ferments. These conditions make it possible to obtain a wine which is highly concentrated in aromas, resulting in an ester content equal to or greater than 500 g / HAP and by a total of volatile substances greater than 800 g / HAP. After distillation, the absence of passage under wood preserves the high level of esters, associated with its high aromatic intensity (characteristic notes of ‘sirop de batterie’ and ‘baba au rhum’). |

1. Defining the geographical area

1.4.1. Description of the defined geographical area

The production of plant material intended for planting, producing and harvesting of sugar canes, the extraction and storage of cane juice and of the products resulting from the manufacture of cane sugar (molasses or syrups), the fermentation of the must and the subsequent distillation, the period of rest in storage tanks after distillation, breeding or ageing and the storage of the rum are all carried out in the geographical area.

The geographical area is the territory of the department of Martinique.

1.4.2. NUTS area

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| FR | FRANCE |
| FR9 | OVERSEAS DEPARTMENTS |
| FR92 | Martinique |
| FR920 | Martinique |

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 acclimatization, multiplication and selection in the geographical area for a minimum period of 3 years. Transgenic sugarcane varieties are prohibited. |

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| Title — Type of method | Must production |
| Method | The sugar canes are collected from the market between 1 January and 30 August and are pressed by horizontal mills, the juice is extracted by combining mechanical pressure with soaking of the canes.  Must for use in fermentation consist of The must intended for fermentation is constituted by dilution with water molasses or syrups from the different stages of the processing of sugar cane juice.  The must for the production of ‘Rhum de sucrerie de la Baie du Galion’, supplemented by the words ‘Grand arôme’, is made from a mixture of molasses and residue (residues from distillation) and water. The manufacture of ‘Grand arôme’ requires a more out of purity (total sugar (Pol %)/dry matter (brix), and which are characterised by a purity of 45 % or lower. |

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| Title — Type of method | Must fermentation |
| Method | The fermentation is carried out discontinuously in an open task.  The fermented must have an alcoholic strength by volume of not more than 7.5 %.  Must intended for the production of ‘Grand arôme’ rum, are fermented during more than 168 hours in open wood tanks, together with natural ferments, and have an alcoholic strength by volume of not more than 5.5 %. |

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| Title — Type of method | Distillation |
| Method | The fermented wort, commonly called ‘wine’, is distilled according to the principles of single batch distillation, multi-stage batch distillation or continuous multi-stage distillation with reflux (distillation by column comprising an area of exhaustion and a concentration area in which trays are located which provide for contact between the liquid and gaseous flows that flow through them).  The main features of the equipment are as follows:  — the heating of the fermented must is carried out by direct injection of steam or by a boiler in which the steam heats the vinasses by means of a tubular exchanger  — the column is made up of:  O an area of exhaustion of "wine" of at least 15 trays in which the liquid to be distilled will become poor in alcohol and will then go into the vapour phase;.  O then a zone of concentration, completely made of copper comprising from 5 to 9 trays, in which the vapours will be enriched in alcohol.  Retrogradation is carried out by one or more wine heaters or water condensers.  Undesirable compounds (heads and tails) may be removed from the residues or the atmosphere by removing ‘wine’ from 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.  The rums in the daily collector, at the end of the distillation process, present an alcoholic strength by volume of less than 90% at 20 ° C and a sum of the volatile substances other than ethyl and methyl alcohols greater than or equal to 225 grams per hectolitre of pure alcohol. |

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| Title — Type of method | Maturation |
| Method | The white rum and the rum Grand arôme do not undergo any breeding period under wood.  Rum for use in the production of dark rum is kept in oak wood containers for a minimum period of 6 months without interruption, with the exception of operations required to produce the goods. |

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| Title — Type of method | The finish |
| Method | Finishing methods are allowed so that their effect on the darkness of rum is less than 2% vol. The obscuration, in particular related to the extraction of wood or to the adaptation of the color by the addition of caramel, expressed in% vol, is obtained by the difference between the actual alcoholic strength by volume and the gross 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 sucrerie de la Baie du Galion |
| Detailed information on the geographical area or origin relevant for the link. | 1 Natural factors  The geographical area covers the whole of the island of Martinique where the tropical climate is influenced by the very warm winds and ocean currents originating from the equator. The year is divided between a wet and warm season between June and December and a more dry season between January and May, in both cases the average temperature is above 20 °C.  Located on the eastern edge of the Caribbeans, the island is formed by an ancient outer island arch, with a broad limestone cover, and a recent, mostly volcanic, internal island arc. The western part of the island (Montagne Pelée, Diamant, Pitons du Carbet) corresponds to the recent volcanic activity of the internal arch, while the eastern part (presqu’île de la Caravelle, le François, presqu’île de Sainte Anne) is the manifestation of the older volcanism of the outer arch and associates volcanic formations with calcareous sedimentary formations more than 10 million years old. This duality confers to Martinique a great diversity of terrains.  On this volcanic geology have developed especially Fersiallithic soils, recent soils on ash and pumice, rusty brown soils with halloysites, vertisols and nonhydromorphic alluvial soils with good agronomic potentialities.  2 Human factors  Martinique cane growers have known since its introduction in 1640 how to select and acclimatize the varieties best adapted to their microclimatic conditions. From these canes for the manufacture of sugar, sugar refineries develop a production of molasses rum.  From the 17th century onwards, when molasses from sugar refining were fermented and distilled using rudimentary equipment consisting of a boiler connected to a coil immersed in a barrel of cold water, producers continued to perfect distillation techniques, culminating in the development of multi-stage continuous distillation by a column still with precisely calculated dimensions. The know-how for ageing rum in wood developed in parallel.  In addition to the production of molasses rum, the development of the practice of mixing different molasses and vinasse produces the "Grand arôme" for which the producers maintain the fermentation activity all year long, in order to maintain specific fermentation flora within the vat room. This production also requires the control of long fermentation of low alcohol must.  The originality of the rhums de sucrerie de la Baie du Galion has been recognised by an appellation of origin in 1997. Its production is historically linked to the sugar factory of the Galion, which is the last activity on the island. Over the 2000s, this production involved approximately 1 300 ha of cane for an average volume of 13 000 hl of pure alcohol a year, of which 3050 hl of pure alcohol from ‘Grand arôme’.  3 historical material, prior knowledge and reputation  The cultivation of sugar cane began in the Caribbean around 1620 with the variety called Creole Cane. Martinique becomes one of the "sugar granaries" of the hexagon under the impulse of Portuguese and Dutch immigrants refugees from Brazil. Many dwellings settle on the island to ensure the production of cane and the manufacture of sugar. The molasses provided by refining the sugar are used for the elaboration of the first tafias which will become the ‘rhum des sucreries’ (rum of the sugar refineries) with an empyreumatic taste.  In the second half of the 19th century, the worldwide reduction in the cost of sugar by means of technological innovation will no longer allow a high level of profitability for these sugar refineries, which will give way to the Central Plants, of which Galion is the 3rd created in Martinique by Eugène Eustache.  It was at this time that the rare ‘Grand arôme’, characterised by the use of vinasse, was therefore used to increase its aromatic potential and allow to have fermentation using the native flora contained in the wood of the tanks.  At the same time, a number of technological innovations will bring around the production of rum in Martinique. The arrival of the first steam engines made it possible to increase the cane crushing capacity. At the same time, the relevant continuous distillation columns for the equipment used in France for the production of sugar alcohol, so-called ‘creoles’ columns, gradually replace the discontinuous distillation columns. Heating by means of a naked flame was phased out, to be replaced by the use of steam from the steam engines to grind the cane in each distillery.  The export of rum to France initially banned, then strictly regulated, will be gradually liberalized, until the total exemption from customs duties in 1854, which will propel Martinique as the world's largest producer of rum in the last decade of the nineteenth century with more than 220 000 hl to 55% vol.  At the end of the First World War, rum, the only alcoholic drink whose production was not restricted by the fighting, was consumed extensively in France, and the distilleries developed their production tools to meet the demand. Martinique, which in fifteen years recovered from the destruction of Saint Pierre by the volcanic eruption of Mount Pelee, remained the main supplier of rum of the metropole. But at the end of hostilities, the needs were no longer the same and overproduction was rampant. From this crisis, will emerge a regulatory environment that will define all the regulatory aspects of rum production.  When prices are to be reduced, the producers contribute to a very high degree of production, less expensive to produce and to be transported than other rum. Under the pressure of the other French regions producing spirits, the authorities in 1 922 covered the entry in France of rum from the French Antilles, exempt from the charge on foreign alcohol. On the other hand, the import of alcoholic beverages with a high alcoholic strength is prohibited in order to protect the alcohol production industry that is reorganising after the destruction of the war. In 1938, rum was defined on the basis of analytical standards and in particular of a minimum quantity of elements of ‘non-alcohol’ which would make it possible to verify that spirits were not distilled to a high alcohol content. These parameters, namely a maximum degree of distillation and a minimum quantity of volatile substances, have remained part of the product definition, as the current regulations, both at national and EU level, are still based on the law of 1938.  The denomination ‘Rhum de sucrerie de la Baie du Galion’ refers to the Galion river which served as a supply place for drinking water, on its mouth, for Spanish galleons. In the proximity of the river, the Galion sugar plant was erected in 1862 on the sit of l'Habitation Grands Fonds, which was already well known at the end of the 19th century, since it had already provided raw sugar to a vast majority of the people and sugar refineries in the region in 1784. Alongside the production of sugar, the factory had developed the production of rum from molasses and since the end of the 19th century it had launched a ‘Grand Arôme’ rum, which never ceased to be present until today. Since the widespread closure of the last plant factories (1974), the juice factory in Spain has led to the production of the entire rum from the sugar on the island, on average between 12 and 15 000 hl of pure alcohol. If, on the one hand, the consumed rum is still consumed on the island, the vast majority is mainly exported to France. |
| Specific characteristics of the spirit drink attributable to the geographical area | The white rum is white and contains empyreumatic notes from ‘sirop de batterie’ but also from exotic fruits and cane sugar.  The dark rum has a light amber colour. Slightly sweetened by its passage under wood, it often expresses notes of ‘sirop de batterie’ and of spices and of a slightly of wood.  The ‘Grand arôme’ rum is characterised by its high rate of esters, combined with a high aromatic intensity which may evoke the characteristic notes of ‘sirop de batterie’ and ‘baba au rum’. Used in very small quantities, it may be incorporated into rum mixes and in culinary recipes. Its high aromatic power is ripe enough in very small doses, that it can be used to obtain typical final products which do not bear the constraint of being alcoholic. (rum pastry, etc.). With its very specific flavour, it is recognised worldwide for its qualities in the cuisine. |
| Causal link between the geographical area and the product | The tropical conditions of the geographical area favour growing of cane requiring temperatures above 20 °C. the wet and warm season (between June and December) is in favour of cane growth, whereas the dry season (between January and May) leads to a moderate water stress favourable to the accumulation of sugar during its maturation. The agricultural quality of the soils, the drainage of which is most often enhanced by the strong slopes of the terrain, reinforces favourable conditions the climate offers to the production of sugar cane.  The historical specialization of the island in the joint production of sugar and rum, and in particular the know-how of low-level fermentation and distillation in columns adapted to low-level "wines" which have developed in the regulatory context of traditional rums, explain the originality of rums in Galion Bay.  White rum benefits from the quality of cane and the limited use of molasses, which, by preserving raw organic components of cane, provides it with good aromatic complexity, with empyreumatic notes.  This complexity is intensified in the case of brown rum with the passage under wood, where the breeding know-how is combined with the hailing of air and which provide notes of wood and spices.  In addition to the quality of the molasses, the analytical and aromatic characteristics of the "Grand arôme" are linked to its long process of fermentation. Such process is favourable to esterification, as well as to the use of molasses mixed with vinasse (residues from previous distillations) and the use of indigenous leaven (natural microorganisms of the environment) kept alive by fermentations made throughout the year. |

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

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| Title | General rules |
| Description of the rule | Rums for which the geographical indication ‘Rhum de la Baie du Galion’ 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.  The designations ‘Rhum de la Baie du Galion’ and ‘Rhum Baie du Galion’ may be used as supplementary labelling terms. |

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| Title | Additional words ‘blanc’ and ‘brune’ |
| Description of the rule | The geographical indication ‘Rhum de sucrerie de la Baie du Galion’ must be supplemented by the term ‘blanc’ or ‘brun’ 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. |

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| Title | Complementary term ‘Grand Arôme’ |
| Description of the rule | The geographical indication ‘ Rhum de sucrerie de la Baie du Galion ’, completed with the word ‘white’, may be supplemented by the reference ‘Grand arôme’ for rum satisfying the conditions of production laid down for those terms in the headings ‘description of the spirit drink’ and ‘method of manufacture of the spirit drink’ in the technical file. |

2. **other information**  2.1. Supporting material

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| File name: | CDC IG Rhum Sucrerie Baie Galion BO-VF.pdf |
| Description | Specifications of ‘ Rhum de sucrerie de la Baie du Galion ’ |
| Type of document | Specification: |

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| File name: | RhumBaieGalion\_joe\_20150128\_0033.pdf |
| Description: | Approval of the ‘arrangement of sugar refinery’ in the area of the ‘Galleon’ [‘Gallee’]. |

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| File name: | RhumSucrerieBaieGalion\_joe\_20150218\_0035.pdf |
| Description: | Amending decree ‘ Rhum de sucrerie de la Baie du Galion’ |
| Type of document | Other document |

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

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| File name: | NAF RhumBaieGalion 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-310859d7-3a72-457a-9188-2528806a1abe |
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