Transmission of an established
 geographical indication for a spirit drink

 Rhum des Antilles françaises
 No EU: PGI-FR-01990
 Transplaced 26-12-2017 ‘PGI
 ’

**1. F technical file**

1. Designation and type
2. Name (s)

Rhum des Antilles françaises (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) | Trade association made up of sugar confectionery, distilleries, farmers and bottle producers concerned by the product specifications |
| Nationality | France |
| Address | 10 rue Pergolèse75116 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 drinks3 Rue Barbet de Jouy75349 Paris Cedex 07 PSFrance |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

1. Details of interested parties
2. Details of the competent control authority

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| Name of competent control authority | Institut National de l'Origine et de la Qualité (INAO) |
| Address | 12, rue Henri Rol-TanguyTSA 3000393555 Montreuil sous bois Cedex France |
| Country | France |
| Telephone | (33) (0) 173303800 |
| E-mail address (es) | 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 des Antilles françaises |
| Physical, chemical and/or organoleptic characteristics | When the products are marketed for consumers in the French Antilles, they have an alcoholic strength by volume of more than or equal to 40 % and a total quantity of volatile substances, other than ethyl and methyl alcohol, of not more than 225 g/hl of pure alcohol. Characterised by freshness and vividness, they have complex aromatic characteristics which are more or less the same in the types ‘blanc’, ‘vieux’ and ‘Grand Arôme’.Within the rums from the French Antilles, three categories of specific goods are distinguished;‘blanc’ (white) rum;‘vieux’ (old) and old rumGrand Arôme rum |
| Specific characteristics (in comparison with other spirit drinks of the same category) | The micro-climatic conditions of the geographical area are favourable to the cultivation of the cane and its good maturation. Thanks to these conditions and the varieties selected, the canes will therefore be rich in sweet juice and in flavourings.The know-how as well as the conditions of distillation, in particular the TAV lower than 90% make it possible to obtain spirits of a great aromatic richness. This richness is reflected in a high content of specific volatile substances (over 225 g/HAP), responsible for the aromatic complexity of the spirits, their persistence in the mouth and for some of them their ability to age.The farming know-how applied under the climatic conditions of the Antilles makes it possible to obtain new colours and aromas for the spirits kept under wood. |

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| Heading — Name of the product | Rhum des Antilles françaises "blanc" |
| Physical, chemical and/or organoleptic characteristics | The ‘white’ rum is clear, but may have light gold shades. It has a maximum absorption of 0.1 nm at 420 nm for an optical path of 10 mm. it is characterised by fruity, floral and spicy aromatic notes. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | The white rums due to the short stay under wood or the absence of such phase do not have a marked colour and develop fruity, floral and spicy aromatic characters. |

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| Heading — Name of the product | Rhum des Antilles françaises "vieux" |
| Physical, chemical and/or organoleptic characteristics | ‘old’ rum is characterised by a dark honey colour, and has a content of volatile substances other than ethyl and methyl alcohol which is equal to or greater than 325 g/hl of pure alcohol. It characterised by wood, fruit, spices and empyreumatic flavourings. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | Old rum under the combination of the minimum period of stay under wood (at least 3 years) and the maximum capacity of the casks (less than 650 l) can take advantage of the conditions of humidity and temperature of the Antilles. The extraction of wood compounds and the oxy-reduction reactions result in an increase in the colour of the rum (from honey to dark), increase the complexity of its aromatic profile as well as the soft feeling in the mouth and the development of its roundness and wide aromatic spectrum. All these developments contribute to the increase in the content of volatile substances (at least 325 g/ETA). |

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| Heading — Name of the product | Rum from the French Antilles ‘Grand arôme’ |
| Physical, chemical and/or organoleptic characteristics | ‘Grand arôme’ 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 minimum content of esters equal to or greater than 500 grams per hl of pure alcohol. Rum ‘Grand arôme’ has a high aromatic intensity. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | The must intended for the production of ‘rum Grand arôme’ is made from a mixture of more used molasses with a purity of 45 % or less, of vinasses and water. They are fermented during more than 168 hours in open wood tanks and fermentation happens with natural ferments. These conditions make it possible to obtain an extremely concentrated wine, resulting in a content of esters of more than 500 g/HAP and by the total volatile substances above 800 g/HAP. After distillation, the absence of a the passage under wood makes it possible to preserve the high rate of esters, associated with the rum’s high aromatic intensity. |

1. Defining the geographical area

1.4.1. Description of the defined geographical area

The production of material intended for planting, producing and harvesting 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 within the geographical area.

The geographical area consists of the territory of the departments of Martinique and Guadeloupe.

1.4.2. NUTS area

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| FR | FRANCE |
| FR9 | OVERSEAS DEPARTMENTS |
| FR91 | Guadeloupe |
| FR910 | Guadeloupe |
| 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 acclimatisation, propagation and selection in the geographical area over a period of at least three years.GM sugar cane varieties are prohibited. |

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| Title — Type of method | Extraction of juice |
| Method | The juices are extracted by mechanical pressure and saturation of the canes in water. The sugar canes are crushed and pressed in horizontal mills. |

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| Title — Type of method | Must production |
| Method | The must intended for fermentation is made:• either with cane juice• or by dilution with water syrups or molasses from the various stages of processing of the sugar cane juice.The must intended for the production of ‘Rhum des Antilles françaises’ supplemented by the indication ‘agricole’ is obtained exclusively from cane juice. Liming of this 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.The must intended for the production of ‘Rhum des Antilles françaises’ supplemented by the indication ‘de sucrerie’ is obtained exclusively from syrups or molasses obtained during the various stages of transforming cane juice into sugarThe must intende for the production of Rhum des Antilles françaises ‘Grand arôme’ is made from a mixture of molasses, residue produced from previous distillation and water. The manufacture of the "Grand aroma" requires more exhausted molasses which are characterized by a purity less than or equal to 45% (total sugar (Pol%) / dry matter (Brix) molasses). |

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| Title — Type of method | Fermentation |
| Method | The fermentation is carried out in a discontinuous way.The must intended for the production of ‘Rhum des Antilles françaises’, supplemented by the words ‘Grand arôme’, is fermented for at least 168 hours in open wood tanks and in the presence of natural ferments, and has an alcoholic strength by volume lower 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.At the end of the distillation process, the rum is characterised by an alcoholic strength by volume of less than 90 % at 20 °C and a sum of volatile substances other than ethyl and methyl alcohol of 225 or more grams per hl of pure alcohol.1 Continuous multi-stage distillation with returnDistillation is carried out using columns with trays that ensure, via an immersion mechanism in the form of tunnels or caps, contact between the liquid and the gaseous flows that pass through it in opposite directions.The columns comprise a section for exhausting the ‘wine’ of alcohol and a concentrating section where the vapours become enriched with alcohol.The distillation apparatus consists of one or more columns having:- an exhausting section with at least 15 trays;- a concentrating section with a maximum of 50 trays.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) can be eliminated along with the residues or in the atmosphere by degassing the ‘wine’ in the exhausting sector or by extractions in the concentrating sector during the liquid phase.2 Simple distillationThe distillation is carried out using a still consisting of a boiler, a capital, a gooseneck with or without a wine heater or a water condenser, and a coil with a refrigerating device.The capacity of the boiler may not exceed 30 hectolitres.The ‘wine’ is heated in the boiler by means of a naked flame or by introducing water steam into a double external envelop.The vapours from the ‘wine’ rise and reach the capital, where they condense partially. Part of them flows into the boiler after condensation, while another part of the vapours comes from the neck and is directed towards the refrigerant out of which the spirit will run.The process may involve two successive distillations:first the ‘wine’ is distilled to obtain - crude ethyl alcohol after excluding products from the beginning and end of the distillation process (heads and tails);- the second distillation, called ‘repasse’, consists of the distillation of the crude ethyl alcohol to obtain the spirit drink.The alcoholic strength by volume of the distillate decreases during distillation, and the fractions from the beginning and end of the distillation process may be separated on the basis of their alcoholic strength by volume and added to the wine or crude ethyl alcohol of a subsequent distillation.3 Multi-staged distillationDistillation is carried out by means of stills composed of a boiler surmounted by a concentration column, a capital, a gooseneck, with or without a water heater, and a coil with a refrigerant appliance.The ‘wine’ is heated in the boiler by means of a naked flame or by introducing water steam into a double external envelop.The column is composed of a concentrating section for the vapours with a maximum of 25 trays.Retrogradation is carried out by one or more wine heaters or water condensers.The vapours from the ‘wine’ rise and reach the still capital, where they condense partially.Part of the vapours return to the boiler after condensation while another part moves along the column through the trays intended to concentrate the alcohol in the vapours and heads towards the coil out of which the distillate will run. |

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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.The rum covered by the complementary term ‘brown’ is kept in oak wood containers over a period of at least six months.Those rum covered by the additional term ‘high wooden’ are kept in oak wood container for a period of at least 12 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 durations set out above are carried out without interruption, with the exception of operations necessary for the processing of the products.Rum intended for the production of rum ‘Grand arôme’ is not subject to any under wood breeding. |

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| Title — Type of method | The finishing |
| Method | Finishing methods are permitted provided that their effect on the obscuration of the rum is lower than 2 % by volume. Obscuration, linked in particular to extraction from the wood or adjustments to the colouring by adding caramel, expressed as % of the volume, is calculated using the difference between the real 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 |  |
| Detailed information on the geographic area or origin relevant for the link. | 1. natural factors

The geographical area spans over the departments of Guadeloupe, MartiniqueThe climate of the area is perfectly suited to the production of sugar cane, which requires temperatures above 20 °C, significant rainfall during the vegetative growth period and a period of moderate water stress during the maturation phase.The tropical climate in Martinique and Guadeloupe is under the influence of the trade winds and very hot currents as well as a wet and hot season between June and December and a more dry season between January and May.1. human factors

The ending of the isotherm and the beginning of the XIXth century saw the introduction and later development of the cultivation of sugar 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 19th century, several technological innovations will change completely the production of Antilles rum. 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 Portugal for the production of sugar alcohol, so-called ‘creoles’ columns, gradually replace the discontinuous distillation columns. Moreover, the use of steam is developed to the detriment of the naked light, which is still used for certain products. This energy, obtained by exhausting the steam engines starts to be used to crush the canes in every distillery.The decline in the global cost of sugar at the end of the 19th century, linked to technological innovations will decrease the profitability of renting "houses", which will give place, on the one hand, to the "Central Plants" for the production of sugar and rum of sugar, and on the other to small units for the production of "Habitant" rum, the source of ‘agricole’ rum.It is at this time that also appears the rum "Grand arôme", very popular for blends for its high aromatic potential. |
| Specific characteristics of the spirit drink attributable to the geographical area | 1 Anteriority and reputationThe name ‘rhum des Antilles françaises’ has been used for over a century and labels bearing this mention have been registered since the end of the 19th century. The rhum des Antilles françaises shipped in barrels, were assembled mainly by French traders. From 1922, the shipments were subjected to a strict regulation with notably the introduction of a quota.With more than 25,000 hl of alcohol marketed per year for several years, the " rhum des Antilles françaises " is the market leader of white rums consumed in metropolitan France. Associated with the Caribbean culture, the many brands of " rhum des Antilles françaises " are very popular, especially for the development of traditional Antilles cocktails (Ti-punch, Mojito, Planteur ...).2 organoleptic characteristicsWithin rum from the French Antilles, three categories of specific goods are distinguished;- ‘blanc’ (white) rum;- ‘vieux’ (old) rum- the rum Grand ArômeThe rhums des Antilles françaises have complex aromatic characteristics which s resemble those of the white or old types but are characterized by their freshness and liveliness.The ‘white’ rum is clear, but may have light gold reflexes. It has a maximum absorption of 0.1 nm at 420 nm for an optical path of 10 mm. it is characterised by fruit, floral and spicy aromatic notes.old’ rum has a dark honey colour, and is characterised by wood, fruit, spices and empyreumatic flavourings.The rum ‘Grand arôme’ has a high aromatic intensity with notes of cooked syrup, ‘sirop de batterie’ (heated cane juice) and ‘baba au rhum’.3 physical and chemical characteristicsSince the introduction of sugar cane, the French Antilles have been developing rums known for their high "non-alcoholic" and highly aromatic levels, whose singularity is recognized by the term "traditionnel", differentiating them from light rums. This distinction has been established by analytical standards (volatile substances greater than or equal to 225 g / hectolitre of pure alcohol). |
| Causal link between the geographical area and the product | The long history of rum in the French Antilles has developed specific know-how, from the cultivation of cane and also from the fermentation of must, distillation or breeding under wood, which contribute to the long-lasting production of a range of well-known brands claiming an Antilles origin.The micro-climatic conditions of the geographical area are favourable to the cultivation of cane and its good maturation. On account of these conditions and the varieties selected, the canes will therefore be rich in sweet juice and in flavourings.The distillation conditions, in particular the alcoholic strength by volume of less than 90 %, make it possible to obtain great aromatic wealth from spirits. This wealth is translated by a high level of specific volatile substances (more than 225 g/ETA), responsible for the aromatic complexity of spirits, theier persistence in the mouth and in some cases their suitability for ageing.The rums of the French Antilles are either rums coming from one of the two geographic areas of geographical indications (Martinique or Guadeloupe), or rums derived from molasses originating from the two islands or transferred from one to the other, or most frequently finished products originating from both islands and assembled inside and outside the area. This diversity of origin and quality of supply makes it possible to create original blends by highlighting the qualitative potential of each production.The white types are characterised by the absence of a marked colour obtained naturally and the aromatic characters ‘francs’ and ‘subtle’ which are suitable for use in mixology.Under the influence of the high ambient temperature and the passage under wood in oak barrels, marked by a strong evaporation, an acceleration of the reactions of oxidation and extraction of the compounds of the wood allow the rums of the French Antilles to obtain their typical colour as well as warmer aromatic notes. For example, ‘old’ rum due to the combination of the minimum period of accommodation (at least 3 years) and the maximum capacity of the tanks (less than 650 l) can take advantage of the conditions of humidity and temperature of the Antilles. The oxy-reduction reactions result in an increase in the colour of the rum (from honey to dark honey), the complexity of the aromatic profile of the rum, the development of the roundness and the extension of the aromatic appearance. All these developments contribute to the increase in the content of volatile substances (more than 325 g/HAP).Must intended for the production of rum ‘Grand arôme’ are made from a mixture of more used molasses with a purity of 45 % or less of vinasses and water. They are fermented during more than 168 hours in open timber and in the presence of native ferments. These conditions make it possible to obtain a highly concentrated ‘wine’ with strong in aromas, which results in an ester content greater than 500 g / HAP and by a total of volatile substances greater than 800 g / HAP. After distillation, the absence of a passage in wood preserves the high level of esters, associated with its high aromatic intensity. |

1. Requirements under EU, national or regional legisltation
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 des Antilles françaises’ is 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 | ‘Blanc’, ‘vieux’, ‘Grand arôme’ mentions |
| Description of the rule | The geographical indication ‘Rhum des Antilles françaises’ may be supplemented by the words ‘Blanc’, ‘Veux’ or ‘Grand arôme’ for rum satisfying the conditions of production laid down for these categories in the sections ‘description of the spirit drink’ and ‘method of manufacture of the spirit drink’. |

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| Title | Additional words ‘agricole’,‘de sucrerie’, ‘Élevé sous bois’, ‘Brun’ |
| Description of the rule | The geographical indication ‘Rhum des Antilles françaises’ may be supplemented by the words ‘‘agricole’, ‘de sucrerie’, ‘Élevé sous bois’, ‘Brun’ for rum satisfying the conditions of production laid down in the ‘description of the spirit drink’ and ‘method of manufacture of the spirit drink’. |

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| Title | Terms relating to ageing |
| 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 term ‘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 Antilles BO.pdf |
| Description | Specifications of ‘Rhum des Antilles françaises’ |
| Type of document | Specification: |

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| File name: | RhumAntillesFrancaises\_joe\_20150128\_0034.pdf |
| Description: | Decision of the approval of ‘Rhum des Antilles françaises’ |
| Type of document | Other document |

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| --- | --- |
| File name: | CDC\_RhumAntillesfrançaises\_décembre2017.doc |
| Description: | Proposal for amended terms of reference. |
| Type of document | Other Document |

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| --- | --- |
| File name: | NAF RhumAntillesFrançaises 20171215.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-f9a69c00-3c6a-47cd-89db-37d8092ad3bd  |
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