Transmission of an established  
 geographical indication for spirit drink

Rhum des départements français d’outre-mer

PGI-FR-02072  
 Submitted on 26-12-2017 ‘PGI  
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**1. F technical file**

1. Designation and type
2. Name (s)

Rhum des départements français d’outre-mer (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 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’. |
| Nationality | France |
| Address | 10 rue Pergolèse  75116 PARIS |
| Country | France |
| Telephone | (33) (0) 143871265 |
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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. Contact 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-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. Details of the control bodies
2. Description of the spirit drink

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| Heading — Name of the product | Rhum des départements français d’outre-mer |
| Physical, chemical and/or organoleptic characteristics | Rhum des départements français d’outre-mer, at the time of marketing to the consumer, present an alcoholic strength by volume of 40 % or more and a total quantity of volatile substances, other than ethyl and methyl alcohol, of not more than 225 g/hl of pure alcohol. They have aromatic characteristics which more or less reflect those of the white old or Grand Arôme types.  Within rum from the French overseas departments, we can distinguish three categories of specific goods;  - ‘blanc’ (white) rum;  - ‘vieux’ (old) rum;  - ‘Grand 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. Because of these conditions and the varieties selected, the canes will therefore be rich in sweet juice and in flavourings.  The know-how and the distillation conditions, in particular the alcoholic strength by volume of less than 90 %, make it possible to obtain spirits with a high level of aromatic origin. This richness of aromas is conveyed by a high level of specific volatile substances (more than 225 g/HAP), responsible for the aromatic complexity of spirits, the fact that they are long-lasting in the mouth and in some cases their suitability for ageing. |
| Heading — Name of the product | Rhum des départements français d’outre-mer ‘blanc’ |
| Physical, chemical and/or organoleptic characteristics | The white ‘rum’ of Guadeloupe is ‘white’ but can 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 aromatic notes of fruit, plants and spices. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | ‘white’ rum, as a result of a short stay under wood or the outright absence of such phase, do not have a marked colour and develops floral and spicy aromatic characters. |
| Heading — Name of the product | Rhum des départements français d’outre-mer ‘vieux’ |
| Physical, chemical and/or organoleptic characteristics | The rum is characterised by a honey colour with dark shades. It 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 presents aromas of flowers, spices, and empyreumatic. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | Old rums, given the combination of the minimum rest period under oak (at least 3 years) and the maximum capacity of the casks (less than 650 l) take advantage of the climate conditions of humidity and temperature.  The extraction of wood compounds and the oxy-reduction reactions result in an increase in the colour of the rum (from honey to dark mahogany), the complexity of its aromatic profile, the degree of flavours perceptions in the mouth, the development of its roundness and the persistence of the aromas. All these developments contribute to the increase in the content of volatile substances (more than 325 g/HAP). |
| Heading — Name of the product | Rhum des départements français d’outre-mer « 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 content of esters equal to or greater than 500 grams per hl of pure alcohol. The rum Grand arôme flavouring is characterised by a high aromatic intensity |
| Specific characteristics (in comparison with other spirit drinks of the same category) | The must intended for the production of ‘Grand Arôme’ rum is made from a mixture of molasses, vinasses and water to be fermented. The composition of this must makes it possible to obtain a wine rich in flavourings, which is reflected after distillation in spirits with a content of esters of more than 500 g/HAP and by a sum of volatile substances in excess of 800 g/HAP. |

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 departments of Guadeloupe, Guyane, Martinique and Réunion.

1.4.2. NUTS area

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| FR | FRANCE |
| FR9 | OVERSEAS DEPARTMENTS |
| FR91 | Guadeloupe |
| FR910 | Guadeloupe |
| FR92 | Martinique |
| FR920 | Martinique |
| FR93 | Guyana |
| FR930 | Guyana |
| FR94 | Réunion |
| FR940 | Réunion |

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.  GM sugarcane 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 départements français d’outre-mer’ 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 départements français d’outre-mer’ supplemented by the indication ‘de sucrerie’ is obtained exclusively from syrups or molasses obtained during the various stages of transforming cane juice into sugar.  The must intended for the production of ‘Rhum des départements français d’outre-mer’ ‘grand arôme’ is made from molasses, vinasses from previous distillation and water. |

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| Title — Type of method | Fermentation of must |
| Method | The fermentation is discontinuous |

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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 return  The distillation is carried out by means of columns contanining trays ensuring, thanks to bubbling elements, the contact between the liquid flows and the gaseous flows which cross them in countercurrent.  The distillation apparatus consists of one or more columns having:  - an area where ‘wine’ is exhausted in alcohol of at least 15 trays;  - an area with a maximum of 50 trays in which to concentrate 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 removed from the residues or in the atmosphere by degasing ‘wine’ in the area of exhaustion and in liquid extraction in the concentration area.  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 envelope.  The vapours from the ‘wine’ rise and reach the still head, where they condense partially. Part of them return to the boiler after condensation, while another part of the vapours goes through the neck and is directed towards the refrigerant at the outlet of which, the distillate flows.  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 discontinuous distillation  Distillation is carried out by using stills composed of a boiler surmounted by a concentration column, a head, a gooseneck, with or without water heaters or water bath and a coil with a refrigerant.  The ‘wine’ is heated in the boiler by means of a naked flame or by introducing water steam into a double external envelope.  The column is composed of a concentrating section for the vapours with a maximum of 25 trays.  Demotion is carried out by one or more wine heaters or water condensers.  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 vapours goes to the column through the alcohol vapour concentration trays and reaches the refrigerant from which the distillate drips. |

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| Title — Type of method | Maturation |
| Method | Rum intended for use in the production of white ‘agricole’ rum is left to ‘mature’ in tanks for a minimum period of 3 weeks between distillation and packaging.  The ‘brown’ rums are kept to in oak wood containers for a period of at least six months.  Those rum covered by the additional term ‘high wooden’ are kept in oak wood containers for a period of at least 12 months.  Rums intended for the production of rum designated as ‘vieux’ are kept in oak wood containers 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 production of the goods. |

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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. The level of obscuration, in particular in connection with the extraction of wood or the adaptation of the colour by adding caramel, expressed in % vol, corresponds to the 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 des départements français d’outre-mer |
| Detailed information on the geographical area or origin relevant for the link. | 1 Natural factors  The geographical area extends to the departments of Guyana, Guadeloupe, Martinique and Réunion.  The 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.  2 Human factors  Imported from the Far East, sugar cane is grown in the Antilles and Reunion since the middle of the 17th century, while its development in Guyane starts mainly in the 19th century. Sugar cane becomes rapidly the main resource for Guadeloupe, Martinique and Réunion.  Due to a law of 31 December 1922, the rum obtained a regulation of the rum market which, thanks to suitable taxation, helped to maintain a steady production.  These rum, the name of which had been known since the end of the 19th century ‘Rhum des Colonies Françaises’ (rum of the French colonies’, obtained in 1988 the geographical indication ‘rhum des départements français d’outre-mer’.  With more than 30 000 hl of distillate marketed each year for several years, ‘Rhum des départements français d'outre-Mer’ is the leader in the market for gastronomic rum consumed in France. When associated with the culture of the Antelles and of Réunion, the many brands of ‘Rhum des départements français d'outre-Mer’ are highly appreciated, particularly for the production of cocktails or the use in the cuisine. |
| Specific characteristics of the spirit drink attributable to the geographical area | When marketed to the consumer, rhums des départements français d'outre-mer 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. They present complex aromatic features distinguishable in the types ‘blanc’ (white), ‘viex’ (old) and Grand arôme.  White rum is colourless, 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 fruit, floral and spicy aromatic notes.  Old rum has a honey colour to dark mahogany, presenting 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 expresses aromatic, fruit, seasoned flavourings and empyreumatic notes.  ‘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 ranges per hl of pure alcohol. ‘Grand arôme’ rum has a high aromatic intensity. |
| Causal link between the geographical area and the product | The long history of rum in the French overseas departments allowed the creation of specific know-how for the selection of varieties and the cultivation of sugar cane and also of the fermentation of must, distillation and breeding under wood, which contributed to the long-lasting production of a range of well-known brands claiming an Antilles origin.  Furthermore, the history, with various regulatory constraints defined from the 1922s onwards, has brought a specific product characterised by a high level of volatile substances (more than 225 g/ETA) which distinguishes it very clearly from lighter rums with a lower aromatic intensity.  The distillation conditions have been defined, including the materials used and a TAV lower than 90%, in order to respect this minimum of volatile substances. They make it possible to obtain spirits of great intensity and a subtle aromatic complexity, persistent in the mouth and for some of them suitable for aging.  The rhums des départements français d'outre-mer can present one of the following situations: rum originating from one of the four geographical areas: Martinique, Guadeloupe, Réunion or Guyane, or can be made from molasses originating from different territories or transferred from one to another; or else, can be finished products originated in the four territories and assembled within or outside the area. Such diversity of origin and quality allows to realise original blends and highlights the qualitative potential of each of the products.  The white rums are colourless, which is achieved naturally, and present frank and subtle aromatic characters, which are especially suitable for 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 legislation
2. Complementary 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.  The name ‘Rhum de l’outre-mer français’ may be used as a complementary labelling reference. |

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| Title | ‘Blanc’, ‘vieux’, ‘Grand arôme’ mentions |
| Description of the rule | The geographical indication ‘Rhum des départements français d'outre-mer’ 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 Material

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| File name: | CDC IG Rhum DOM BO.pdf |
| Description | Product specifications from ‘ Rhum des départements français d'outre-mer |
| Type of document | Specification: |

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| File name: | RhumDO\_joe\_20150128\_0035.pdf |
| Description: | Decision of the French language of approval of the French overseas departments |
| Type of document | Other document |

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| File name: | RhumDOM\_joe\_20150128\_0035.pdf |
| Description: | Amending decree Rhum des départements français d'outre-mer |
| Type of document | Other document |

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| File name: | NAF RhumDOM-français 20171215.doc |
| Description: | Note from the French authorities. |
| Type of document | Other document |

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| File name: | CDC\_RhumdépartementsfrançaisdOutreMer\_décembre2017.doc |
| Description: | Proposal for amended product specifications. |
| 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-8db8ab5a-ef1b-4d90-8fe3-0a3266c443c1 |
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