Transmission of an established
 geographical indication for spirit drink

Whisky de Bretagne
 No EU: PGI-FR-01981
 Submitted on 21-11-2017
PGI

**1. F technical file**

1. Designation and type
2. Name (s) Whisky de Bretagne (fr)
3. Category

2. Whisky or Whiskey

1. Country of the applicant France
2. Language of the application:

French

1. Type of geographical indication: PGI — Protected Geographical Indication
2. Contact details

1.2.1. Name and title of the applicant

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| Name and title of the applicant | Syndicat de Défense du Whisky Breton |
| Legal status, size and composition (in the case of legal persons) | Trade association consisting of whisky producers and farmers in Brittany |
| Nationality | France |
| Address | Mairie de PloubezrePlace des Anciens Combattants22300 Ploubezre |
| Country | France |
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| E-mail address (es) | sdwbzh@gmail.com |

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 SPFrance |
| Country | France |
| Telephone | (33) (0) 149554955 |
| E-mail address (es) | iste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

1. Contact details of interested parties
2. Detailes of the competent control authority

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| Name of competent control authority | National Institute of Origin and Quality (INAO) |
| Address | 12, rue Henri Rol-TanguyTSA 3000393555 Montreuil sous bois CedexFrance |
| 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 | Whisky de Bretagne — Whisky Breton |
| Physical, chemical and/or organoleptic characteristics | 1 Organoleptic characteristicsThe ‘ Whisky de Bretagne’ or ‘Whisky Breton’ is characterised by a crystal clear appearance, with a yellow colour with amber or mahogany shades. It presents fruit, floral and cereal notes. Rather round on the palate, it develops fruity and slightly woody flavours with notes of vinous, vanilla, liquorice, salted caramel, with an aromatic ending of great finesse.2. Main physical and chemical characteristicsAt the time of sale to the consumer, the ‘Whisky de Bretagne’ or "Breton Whiskey" has a minimum content of volatile substances other than ethyl and methyl alcohol of 150 grams per hectolitre of pure alcohol. |
| Specific characteristics (in comparison with other spirit drinks of the same category) | ‘Whisky de Bretagne’ is prepared from ground or crushed grains at the distillery. This stage enables producers to prepare their milling in such a way that optimum fermentation is carried out in optimum conditions. Because of the mild climate of the area, when compared to other regions producing whisky products (which have colder temperatures), the must is fermented for a period of not more than 12 days without the addition of chemical products to accelerate or delay fermentation. Carrying out the fermentation under these conditions makes it possible to have a must of desired aromatic potential and to avoid the presence of the incorrect taste associated with fermentation. Fermentation is also influenced by the characteristics of the water used for brewing: low acid to neutral pH, low mineral content (calcium, magnesium) and low to medium conductivity. This water draws its characteristics from the granitic Armorican massif on which is seated the geographical area. The fermented must is then distilled according to the principles of batch distillation or continuous multi-stage distillation with reflux. These distillation methods retain most of the fruity aromas of the must while discarding certain fractions with inappropriate notes. In addition, the properties of the copper present in the distillation equipment make it possible to eliminate certain undesirable compounds.The ‘Whisky de Bretagne’ is aged at least three years in oak casks. This ageing, under the climatic conditions of Brittany, gives the whisky a colour and flavourings which are frequently forestry, viny, of vanilla, liquorice and salty caramel which become more complex the longer the time of stay under wood. The passage under wood also provides a roundness with regard to spirits. The reduction operations, where appropriate, are carried out with water used in the geographical area to bring the alcoholic strength by volume between 40 and 65 %, a level which makes it possible to better highlight the flavourings. The characteristics of the water in Brittany and the know-how of the farmers to reduce the alcoholic strength of spirits at the level desired allow them to make whiskies corresponding to the organoleptic criteria desired for the consumers. The use of this water is crucial in order to obtain and preserve the physical and chemical characteristics and aromatic potential of the ‘Whisky de Bretagne’. |

1. Defining the geographical area

1.4.1. Description of the defined geographical area

The grinding or crushing of cereal grains, the brewing of milling, the fermentation of the must, the distillation of fermented must and the ageing of the spirits are carried out in the geographical area.

The water used for brewing, fermentation of the must and the reduction in the alcoholic strength by volume of the whisky is taken from the geographical area.

The geographical area is the territory of the municipalities of the following departments:

Côtes-d’Armor, all the municipalities;

Finistère, all the municipalities;

Ille-et-Vilaine, all the municipalities;

Morbihan, all the municipalities.

Loire-Atlantique in part:

Municipalities entirely located in the north of the Loire:

Abbaretz, Ancenis, Anetz, Assérac, Avessac, Batz-sur-Mer, Baule-Escoublac (La), Belligné, Besné, Blain, Bonnoeuvre, Bouée, Bouvron, Campbon, Carquefou, Casson, Cellier (Le), Chapelle-des-Marais (La), Chapelle, Glain (La), Chapelle-Launay (La), Chapelle-Saint-Sauveur (La), Chapelle-sur-Erdre (La), Châteaubriant, Chevallerais (La), Conquereuil, Cordemais, Couëron, Couffé, Croisic (Le), Crossac, Derval, Donges, Drefféac

Erbray, Fay-de-Bretagne, Fégréac, Fercé, Fresne-sur-Loire (Le), Gâvre (Le), Grand-Auverné, Grandchamps-des-Fontaines, Grigonnais (La), Guémené-Penfao, Guenrouet, Guérande, Herbignac, Héric, Issé, Jans, Joué-sur-Erdre, Juigné-des-Moutiers, Lavau-sur-Loire, Ligné, Louisfert, Lusanger, Malville, Marsac-sur-Don, Massérac, Maumusson, Mauves-sur-Loire, Meilleraye-de-Bretagne (La), Mésanger, Mesquer, Missillac, Moisdon-la-Rivière, Montoir-de-Bretagne, Montrelais, Mouais, Mouzeil, Nort-sur-Erdre, Notre-Dame-des-Landes, Noyal-sur-Brutz, Nozay, Orvault, Oudon, Pannecé, Petit-Auverné, Petit-Mars, Pierric, Pin (Le), Piriac-sur-Mer, Plessé, Pontchâteau, Pornichet, Pouillé-les-Côteaux, Pouliguen (Le), Prinquiau, Puceul, Quilly, Riaillé, Roche-Blanche (La), Rougé, Rouxière (La), Ruffigné, Saffré, Saint-André-des-Eaux, Saint-Aubin-des-Châteaux, Saint-Étienne-de-Montluc, Saint-Géréon, Saint-Gildas-des-Bois, Saint-Herblain, Saint-Herblon, Saint-Joachim, Saint-Julien-de-Vouvantes, Saint-Lyphard, Saint-Malo-de-Guersac, Saint-Mars-du-Désert, Saint-Mars-la-Jaille, Saint-Molf, Saint-Nazaire, Saint-Nicolas-de-Redon, Saint-Sulpice-des-Landes, Saint-Vincent-des-Landes, Sainte-Anne-sur-Brivet, Sainte-Luce-sur-Loire, Sainte-Reine-de-Bretagne, Sautron, Savenay, Sévérac, Sion-les-Mines, Soudan, Soulvache, Sucé-sur-Erdre, Teillé, Temple-de-Bretagne (Le), Thouaré-sur-Loire, Touches (Les), Trans-sur-Erdre, Treffieux, Treillières, Trignac, Turballe (La), Varades, Vay, Vigneux-de-Bretagne, Villepot, Vritz

Municipalities partly located north of the Loire:

Indre, Nantes.

1.4.2. NUTS area

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| FR | FRANCE |
| FR5 | WEST |
| FR51 | Pays de la Loire |
| FR511 | Loire-Atlantique |
| FR52 | Brittany |
| FR521 | Côtes-d’Armor |
| FR522 | Finistère |
| FR523 | Ille-et-Vilaine |
| FR524 | Morbihan |

1.5. Method for obtaining the spirit drink

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| Title — Type of method | Cereals |
| Method | Whisky is prepared from whole grains of malted cereals to which whole grains of other cereals may be added.The cereals used are barley, wheat, black wheat (or buckwheat), triticale, rye, spelt, maize or oats.GM varieties are prohibited. |

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| Title — Type of method | Grinding and brewing |
| Method | The grains are crushed or ground during the distilling process in order to obtain a grinded compound.The grinded compound, added to hot water at a temperature greater than or equal to 50 ° C, will undergo saccharification under the action of malt diastase with or without other natural enzymes. This operation aims to convert the starch contained in the grain into fermentable sugar and to obtain the must.Any addition or concentration intended to increase the natural sugar content of the must used is prohibited. |

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| Title — Type of method | Fermentation |
| Method | The obtained must is fermented at the distillery under the action of yeast, which is added as in the quantity needed. The addition of chemicals used to accelerate or delay fermentation is prohibited.The fermentation period between brewing and distillation is at least 36 hours and maximum 12 days. |

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| Title — Type of method | Distillation |
| Method | The distillation is carried out according to the principles of multi-stage discontinuous distillation with reflux, continuous multi-stage distillation with reflux, or simple discontinuous distillation with or without external reflux.1 simple discontinuous distillation, with or without external reflux— description of the equipment for distillation:The distillation is carried out by means of stills composed of a boiler with successive loads, a head, a gooseneck and a condenser for refrigerant. All these elements are made of copper, with the exception of the boilers, the coils or the outer jacket of the boilers.The total capacity of the boiler must not exceed 60 hl.— Heating method:The direct injection of steam into the product for distillation is prohibited.— description of the procedure:The vapours from the fermented must rise and reach the head where they partially condense. Some of them return to the boiler after condensation while another part flows to the gooseneck and go to the refrigerant at the exit of which will flow the distillate.The alcoholic strength of the extract is reduced during distillation and the beginning and ending fractions of distillation may be separated according to their actual alcoholic strength by volume.This method includes several successive distillation:- the first consists of the distillation of fermented must and allows to obtain the ‘brouillis’;- The ‘brouillis’ is distilled again again, as many times as needed in order to obtain the spirit.In the last distillation, the fractions at the beginning and end of distillation are separated and may be added to the fermented must or to the brouillis of one of the following distillation operations.— Maximum alcoholic strength by volume:The alcoholic strength by volume at a temperature of 20 °C of the whisky obtained in the daily collector is not more than 88 %.2 Discontinuous multi-stage distillation with reflux— description of distillation equipment:The distillation is carried out by means of stills consisting of a boiler surmounted by a column containing trays or elements for ‘garnissage’. The column is connected to a condenser-condenser by a gooseneck.In the case of a column with trays, when the trays are disengaged, the multi-stage distillation is transformed into a simple distillation.All the parts in contact with the vapours must be made of copper.The total capacity of the boiler must not exceed 60 hl.— Heating method:The direct injection of steam into the product for distillation is prohibited.— description of the procedure:The vapours from the fermented must rise and reach the trays or garnissage elements where they partially condense. The vapours then progress towards the gooseneck, some of them can flow back into the column while another part is directed towards the refrigerant at the exit of which will flow the distillate.During distillation, the alcoholic strength of the extract is reduced. The fractions from the beginning and end of distillation may be separated from the spirit. Fractions from the beginning of distillation may be removed, whereas the fractions at the end of distillation may be returned to fermented must in one of the following distillations.This method includes one or more successive distillation operations.— Maximum alcoholic strength by volume:The alcoholic strength by volume at a temperature of 20 °C of the whisky obtained in the daily collector is less than 94.8 %.3 Continuous multi-stage distillation with reflux:The distillation is carried out by means of columns which contain horizontal trays ensuring, by means of sparging elements in the form of tunnels or caps, the contact between the liquid flows and the gas flows which cross them in counter-current. The column surmounts the boiler that produces the steam. The columns comprise a zone of exhaustion in which the liquid to be distilled will become poor in alcohol. The liquid will then which will pass into the vapour state and flow to a concentration zone in which the vapours will be enriched in alcohol.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 returned in the upper part of the concentrating section.— Heating method:The direct injection of steam into the product for distillation is prohibited.— presence of copper:The boiler, the column, the trays, the condensers and wine heaters are made of copper.— maximum capacity:The distillation capacity of each of these devices must not be higher than 200 hl of fermented must in any 24h period.- Dimensions:The column consists of:- an area of exhaustion; - a concentration area.- Separation of undesirable compounds:Extraction procedures on the liquid phase during distillation that make it possible to adjust the partial concentration of certain compounds of the distillate (rectification) are prohibited.Compounds that are deemed to be undesirable are removed from the residues or in the atmosphere by means of gas extraction trumpets.The extraction of the less volatile compounds is carried out on the residual liquid circulating at the bottom of the concentration column. The fractions of distillation with a high content of these compounds may be reintegrated into the fermented must in the following distillation.— maximum alcoholic strength by volume:The alcoholic strength by volume of the whisky obtained in the daily collector, at a temperature of 20 °C, is less than 94.8 %. |

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| Title — Type of method | Ageing |
| Method | Whisky is aged in ageing boilers, the humidity and temperature of which are regulated naturally without other installation than insulation and the ventilation of the premises, thus reflecting the distinctive nature of the Breton oceanic climate.Whisky is aged in oak wood containers with a capacity of 700 litres or less, during a period of at least 3 years from the date of entry into the market.A reduction in the alcoholic strength by volume may be carried out with water from the geographical area. |

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| Title — Type of method | Finishing |
| Method | Under European regulations, whisky must not be sweetened or flavoured or contain additives other than caramel for colouring.Finishing methods are allowed insofar their effect on whiskey is less than 2% obscuration. Oscuration, 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 |  |
| Detailed information on the geographic area or origin relevant for the link. | 1 Physical factors of the linkThe geographical area covers 1409 municipalities and is based, in its entirety, on the Armorias mountains. It comprises parts dominated by deep silts and others by more superficial formations on sandstone and granite.The climate is oceanic with mild temperatures, with regular but not excessive precipitation. The temperature and humidity variations between the seasons are low, mainly as a result of the influence of the Gulf Stream.Lastly, in its mainly granitic underground soils, Brittany has underground water reserves with particular characteristics: turbidity is low, pH is weakly acidic to neutral, it is poor in mineral elements (calcium, magnesium). , and has low to medium conductivity.2 The human factors of the linkThanks to the production of cereals, dozens of family breweries settled in Brittany from the beginning of the 17th century. This also enabled the establishment of brewing skills, small distillery materials, particularly the iron still that after a simple change of the gooseneck could both distil fermented must of cereals or cider. Due to the production of cider distillates, spirits were placed in unconditioned aging cellars and housed in casks of small size.Distillation in Brittany is therefore an ancient tradition. Cider spirit has been distilled since the 19th century, and as a result it was consumed by both the sea environment and the towns and cities. At the beginning of the last century, the distillation of cereals to produce State alcohol was already very important in Brittany. It was one of these enterprises, which began to produce Whisky de Bretagne in 1958. After an increase in import taxes on alcohol, the government proposed distilleries to start to produce whisky. |
| Specific characteristics of the spirit drink attributable to the geographical area | The ‘ Whisky de Bretagne’ or ‘Whisky Breton’ is characterised by a crystal clear appearance, with a yellow colour with amber or mahogany shades. It presents fruit, floral and cereal notes. Rather round on the palate, it develops fruity and slightly woody flavours with notes of vinous, vanilla, liquorice, salted caramel, with an aromatic ending of great finesse.Historical aspectsThe Whisky de Bretagne has been produced since 1958 by a distillery in Ile et Vilaine. The official recognition of that whisky took place when it was served at the Elysée on 14 July 1983. In the same year, a second company launched a distilling enerprise with two stills. The first Breton Single Malt was marketed in 1998.Since then, three new distilleries have been established and have launched their own brand of whisky.The reputation of ‘Whisky de Bretagne’The Brittany distilleries today produce whiskies recognised as having very high quality, as shown by the numerous awards and references in both the national and international press. Brittany is now recognized in the world of whiskey to be at the origin of whiskey distillation in France. The acknowledgements obtained are in particular the following:- Best European Single Malt Whisky, at World Whiskies awards in ‘2013’ and 2014.- Best European Blended Whisky at the World Whiskies awards 2013 and 2014.- 2 silver medals and 2 bronze medals at the Malts Maniacs Award 2014- gold medals and silver medals at the Paris 2014 Agricultural General contest;- a number of Liquid Gold awards in the Whisky Bible by Jim Murray of 2011, 2012, 2013 and 2014;Double Gold and Gold at San Francisco World Spirits competition 2014. |
| Causal link between the geographical area and the product | The production of beer from various fermented cereals, a very old practice in Brittany, enabled know-how to be developed on cereals and the production of must. It was natural that this knowledge met the knowledge of cider spirit distillers to then obtain the production of cereal spirits and finally this know how led to the production of whisky in the mid 20th century.The brewing activity has benefited from the significant presence of underground waters in mainly granite soils in Brittany. This water with particular characteristics is used as an ingredient to produce malted cereal must. In the case of whisky, it enables the spirit to be reduced during its ageing and marketing. The distillation of fermented cereal must relied on the know how and the knowledge acquired by the distilleries for the distillation of cider. The first distillation apparatus used for ciders were discontinuous, but allowed multi-stage distillation, in order to reach the desired alcoholic strength for cereal spirits.The distillers have developed aging techniques in wood, in small volumes, in cellars subject to the oceanic atmosphere: mild and humid throughout the year. These aging conditions allow the "whiskey of Brittany" to change its colour from pale yellow to amber and mahogany, and to develop fruity, floral and cereal aromas, accompanied on the palate by a slight flavour of woody often associated with notes of peaty, vanilla, liquorice, salted caramel. |

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

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| Title | Single malt |
| Description of the rule | The geographical indication ‘Whisky de Bretagne’ or ‘Whisky Breton’ may be supplemented by the term ‘single malt’ for whisky:- prepared in a single distilling;- exclusively from malted barley;- by simple distillation with or without an external reflux;- distilled to an alcoholic strength by volume lower or equal to 88% in the daily collector at a temperature of 20 °C.This mention is situated immediately below the designation for the geographical indication ‘Whisky de Bretagne’ or ‘Whisky Breton’, and the size of the characters is equal or smaller than that of the geographical indication. |

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

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| File name: | CdC\_whisky-breton BO.pdf |
| Description | Technical specifications for the IG Whisky de Bretagne |
| Type of document | Specification: |

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| File name: | WhiskyBretagne\_joe\_20150114\_0025.pdf |
| Description: | Decision of the approval of the Whisky de Bretagne |
| Type of document | Other document |

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| File name: | NAF WhiskyBretagne 20171109.doc |
| Description: | Note from the French authorities |
| Type of document | Other document |

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| File name: | CDC-WhiskyBretagne\_Novembre2017.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-c4df0e43-406a-4bbf-b258-8c7ba6a5bcec  |
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