

# Decrees, orders and administrative circulars

## GENERAL TEXTS

### MINISTRY OF FOOD, AGRICULTURE AND FISHERIES

#### Decree no. 2009-1146 of 21 September 2009 concerning the protected designation of origin "Cognac" or "Eau-de-vie de Cognac" or "Eau-de-vie des Charentes"

NOR: *AGRT0916772D*

The Prime Minister,

In light of a report jointly established by the Minister of Food, Agriculture and Fisheries, the Minister of the Economy, Industry and Employment and the Minister for the Budget, Public Accounts, the Civil Service and the Reform of the State,

And EC regulation no. 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and protection of the geographical indication of spirit drinks, repealing EC regulation no. 1576/89 of the Council,

And the consumer code,

And the customs code,

And the general tax code,

And the rural code, in particular articles L. 641-5, L. 641-6 and L. 641-7,

And the proposals of the national standing committee for wines, spirit drinks and other alcoholic beverages of the Institut National de l'Origine et de la Qualité of 12 February 2009, 4 March 2009 and 15 April 2009,

Hereby decrees that:

**Art. 1** – The product specifications appended to the present decree for the following registered designations of origin are officially confirmed:

- "Cognac" or "Eau-de-vie de Cognac" or "Eau-de-vie des Charentes".

**Art. 2** – The following decrees are therefore repealed:

- the modified decree of 15 May 1936 concerning the registered designations of origin "Cognac" or "Eau-de-vie de Cognac" or "Eau-de-vie des Charentes",

- the modified decree of 13 January 1938 concerning the registered designations of origin "Grande Champagne", "Grande Fine Champagne", "Petite Champagne", "Fine Champagne", "Borderies", "Fins Bois" and "Bons Bois".

**Art. 3** – The Minister of the Economy, Industry and Employment and the Minister for the Budget, Public Accounts, the Civil Service and the Reform of the State, the Minister of Food, Agriculture and Fisheries, and the Secretary of State in charge of Commerce, Craft Industry, Small and Medium Sized Enterprises, Tourism, Services and Consumer Affairs are responsible, each in accordance with his/her own responsibilities, for executing the present decree, which will be published in the *Official Journal* of the French Republic.

Signed in Paris on 21 September 2009.

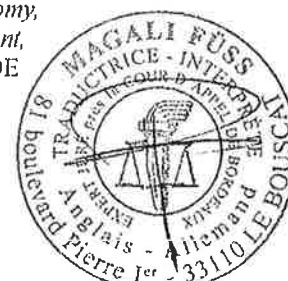
FRANÇOIS FILLON

By the Prime Minister:

*The Minister of Food,  
Agriculture, and Fisheries,*  
BRUNO LE MAIRE

*The Minister for the Budget, Public Accounts,  
the Civil Service and the Reform of the State,*  
ERIC WOERTH

*The Minister of the Economy,  
Industry, and Employment,*  
CHRISTINE LAGARDE





Canton of Montbron: the communes of Charras, Feuillade, Grassac, Mainzac, Marthon, Saint-Germain-de-Montbron and Souffrignac

Arrondissement of Confolens:

Canton d'Aigre: all communes

Canton of Ruffec: the communes of Villegats and Verteuil-sur-Charente

Canton of Mansle: the communes of Aunac, Bayers, Cellettes, Chenon, Fontclaireau, Fontenille, Juillé, Lichères, Lonnes, Mansle, Mouton, Moutonneau, Puyréaux, Saint-Amand-de-Bonnieure, Saint-Angeau, Saint-Ciers-sur-Bonnieure, Saint-Front, Saint-Groux, Sainte-Colombe, Valence and Villognon

Canton of Villefagnan: the communes of Brettes, Courcôme, Longré, Raix, Souvigné, Tuzie and Villefagnan

*Charente-Maritime department*

Arrondissement of Rochefort: all communes

Arrondissement of Saintes: all communes

Arrondissement of Saint-Jean-d'Angély: all communes

Arrondissement of Jonzac: all communes

Arrondissement of La Rochelle:

Canton of Ars: all communes

Canton of Aytré: the communes of Angoulins and Aytré

Canton of La Jarrie: all communes

Cantons no. 1, 2, 3, 4, 6 and 7 of La Rochelle: the commune of La Rochelle

Canton no. 5 of La Rochelle: the communes of Esnandes, Marsilly, Puilboreau, La Rochelle and Saint-Xandre

Canton no. 8 of La Rochelle: the communes of Dompierre-sur-Mer, Périgny and La Rochelle

Canton no. 9 of La Rochelle: the communes of L'Houmeau, Lagord, Nieul-sur-Mer and La Rochelle

Canton of Saint-Martin-de-Ré: all communes

Canton of Courçon: the communes of Angliers, Benon, Courçon, Cramchaban, Ferrières-d'Aunis, La Grève-sur-le-Mignon, Le Gué-d'Alléré, La Laigne, Nuaillé-d'Aunis, Saint-Cyr-du-Doret, Saint-Jean-de-Liversay and Saint-Sauveur-d'Aunis

Canton of Marans: the communes of Longèves, Saint-Ouen and Villedoux.

*Dordogne department*

Arrondissement of Périgueux:

Canton of Saint-Aulaye: the communes of Chenaud, Parcou, Puymangou, La Roche-Chalais and Saint-Aulaye.

*Deux-Sèvres department*

Arrondissement of Niort:

Canton of Mauzé-sur-le-Mignon: the communes of Le Bourdet, Prin-Deyrançon, Priaires, Mauzé-sur-le-Mignon, La Rochénard and Usseau.

Canton of Beauvoir-sur-Niort: the communes of Beauvoir-sur-Niort, Belleville, La Foye-Montjault, Granzay-Gript, Prissé-La Charrière, Saint-Etienne-la-Cigogne, Boisserolles and Thorigny-sur-le-Mignon.

Canton of Brioux-sur-Boutonne: the commune of Le Vert.

**2. Complementary designations of origin:**

In order for the registered designation of origin "Cognac" to be completed by "Grande Champagne" or "Grande Fine Champagne", "Petite Champagne" or "Petite Fine Champagne", "Fine Champagne", "Borderies", "Fins Bois" or "Bons Bois", it must meet the following conditions and be made from grapes harvested in each respective territory hereafter cited, as initially defined in the decree of 13 January 1938, on the understanding that the vinification, distillation and ageing of the grape spirit thus obtained take place within the territory as initially defined in the aforementioned modified decree of 1 May 1909.

a) For the registered designation of origin "Cognac" to be completed by the complementary geographical name "Grande Champagne" (or the complementary geographical name "Grande Fine Champagne"):

*Charente department*

Ambleville, Angeac-Champagne, Bonneuil, Bouteville, Châteaubernard, Criteuil-la-Magdeleine, Erayville, Gensac-la-Pallue, Genté, Gimeux, Gondeville, Juillac-le-Coq, Lignières-Sonneville, Mainxe, Malaville, Merpins, Saint-Fort-sur-le-Né, Saint-Même-les-Carrières, Saint-Preuil, Salles-d'Angles, Segonzac, Touzac, Verrières and Viville

Communes partially included: Bourg-Charente (left bank of the Charente), Cognac (left bank of the Charente) and Saint-Brice (left bank of the Charente).



b) For the registered designation of origin "Cognac" to be completed by the complementary geographical name "Petite Champagne" (or the complementary geographical name "Petite Fine Champagne"):

*Charente department*

Angeac-Charente, Ars, Barbezieux-Saint-Hilaire, Barret, Birac, Châteauneuf-sur-Charente, Graves-Saint-Amant, Guimps, Jurignac, Lachaise, Ladiville, Lagarde-sur-le-Né, Montchaude, Mosnac, Nonaville, Saint-Bonnet, Saint-Médard-de-Barbezieux, Saint-Palais-du-Né, Salles-de-Barbezieux and Vignolles.

Commune partially included: Bourg-Charente (right bank of the Charente)

*Charente-Maritime department*

Allas-Champagne, Archiac, Arthenac, Biron, Bougneau, Brie-sous-Archiac, Brives-sur-Charente, Celles, Chadenac, Champagnac, Cierzac, Coulonges, Echebrune, Germignac, Jarnac-Champagne, Jonzac, Lonzac, Meux, Moings, Montils, Neuillac, Neulles, Pérignac, Réaux, Rouffiac, Saint-Ciers-Champagne, Saint-Eugène, Saint-Germain-de-Lusignan, Saint-Germain-de-Vibrac, Saint-Martial-sur-le-Né, Saint-Martial-de-Vitaterne, Saint-Maurice-de-Tavernole, Saint-Seurin-de-Palenne, Saint-Sever-de-Saintonge, Sainte-Lheurine and Salignac-sur-Charente.

Commune partially included: Clam (the part located northeast of the D142 road)

c) For the registered designation of origin "Cognac" to be completed by the complementary geographical name "Fine Champagne", it must be a blend of grape spirit from the two above-defined territories with the complementary geographical names "Grande Champagne" and "Petite Champagne", and contain at least 50% of grape spirit from the territory with the defined complementary geographical name "Grande Champagne".

d) For the registered designation of origin "Cognac" to be completed by the complementary geographical name "Borderies":

*Charente department*

Cherves-Richemont, Javrezac, Louzac-Saint-André, Saint-Laurent-de-Cognac and Saint-Sulpice-de-Cognac.

Communes partially included: Cognac (right bank of the Charente).

*Charente-Maritime department*

Burie and Chérac

e) For the registered designation of origin "Cognac" to be completed by the complementary geographical name "Fins Bois":

*Charente department*

Aignes-et-Puyperoux, Aigre, Ambérac, Anais, Angeduc, Angoulême, Anville, Asnières-sur-Nouère, Aubeville, Auge-Saint-Médard, Aussac-Vadalle, Balzac, Barbezières, Bassac, Bécheresse, Bessac, Bignac, Blanzac-Porcheresse, Bonneville, Boutiers Saint-Trojan, Bréville, Brie, Brie-sous-Barbezieux, Cellettes, Chaduric, Challignac, Champagne-Vigny, Champmillon, Champniers, La Chapelle, Charmant, Charmé, Chassors, Chavenat, Claix, Condéon, Coulonges, Courbillac, La Couronne, Cressac-Saint-Genis, Deviat, Dignac, Dirac, Douzat, Ebréon, Echallat, Etriac, Fléac, Fleurac, Fontenille, Fouquebrune, Fouqueure, Foussignac, Garat, Gardes-le-Pontaroux, Genac, Le Gond-Pontouvre, Les Gours, Gourville, Hiersac, Houlette, L'Isle-d'Espagnac, Jarnac, Jauldes, Juillaguet, Juillé, Julienne, Lamérac, Ligné, Linars, Lonnes, Lupsault, Luxé, Magnac-Lavalette-Villars, Magnac-sur-Touvre, Le Maine-de-Boixe, Mainfonds, Mansle, Marcillac-Lanville, Mareuil, Marsac, Mérignac, Mesnac, Les Métairies, Mons, Montignac-Charente, Montigné, Mornac, Moulidars, Mouthiers-sur-Boême, Nanclars, Nercillac, Nersac, Nonac, Oradour, Péreuil, Pérignac, Plaizac, Plassac-Rouffiac, Puymoyen, Puyréaux, Ranville-Breuillaud, Reignac, Réparsac, Ronsenac, Rouillac, Roulllet-Saint-Estèphe, Ruelle-sur-Touvre, Saint-Amant-de-Boixe, Saint-Amant-de-Nouère, Saint-Aulais-la-Chapelle, Saint-Ciers-sur-Bonnieure, Saint-Cybardeaux, Saint-Eutrope, Saint-Fraigne, Saint-Genis-d'Hiersac, Saint-Groux, Saint-Léger, Saint-Michel, Saint-Saturnin, Saint-Simeux, Saint-Simon, Saint-Yrieix-sur-Charente, Sainte-Sévère, Salles-de-Villefagnan, Sigogne, Sireuil, Sonneville, Soyaux, Torsac, Tourriers, Touvre, Triac-Lautrait, Trois-Palis, Tusson, Vars, Vaux-Lavalette, Vaux-Rouillac, Verdille, Vervant, Vibrac, Villebois-Lavalette, Villejésus, Villejoubert, Villognon, Vindelle, Voeuil-et-Giget, Vouharte, Voulezac and Xambes.

Communes partially included: Montmoreau-Saint-Cybard (the part corresponding to the former commune of Saint-Cybard as defined on 20 January 1938) and Saint-Brice (right bank of the Charente).

*Charente-Maritime department*

Annepont, Asnières-la-Giraud, Aujac, Aumagne, Authon-Ebéon, Avy, Bagnizeau, Ballans, Bazauges, Beauvais-sous-Matha, Belluire, Bercloux, Berneuil, Blanzac-lès-Matha, Bresdon, Brie-sous-Matha, Brizambourg, La Brousse, Bussac, Chaniers, La Chapelle-des-Pots, Cherbonnières, Chives, Clion-sur-Seugne, Colombiers, Consac, Courcelles,



Courcerac, Courcoury, Cressé, Dompierre-sur-Charente, Le Douhet, Ecoyeux, Eglises-d'Argenteuil, Fenioux, Fléac-sur-Seugne, Fontaine-Chalandray, Fontcouverte, Fontenet, La Frédière, Gibourne, Le Gicq, Les Gonds, Gourville, Grandjean, Guitinières, Haimps, La Jard, Juicq, Léoville, Loirésur-Nié, Lorignac, Louzignac, Lussac, Macqueville, Marignac, Massac, Matha, Mazeray, Migron, Mirambeau, Mons, Mortiers, Mosnac, Nantillé, Néré, Neuvicq-le-Château, Ozillac, Paillé, Pons, Poursay-Garnaud, Préguiillac, Prignac, Saint-Bonnet-sur-Gironde, Saint-Bris-des-Bois, Saint-Césaire, Saint-Ciers-du-Taillon, Saint-Dizant-du-Bois, Saint-Dizant-du-Gua, Saint-Fort-sur-Gironde, Saint-Georges-Antignac, Saint-Georges-des-Agouts, Saint-Grégoire-d'Ardenes, Saint-Hilaire-de-Villefranche, Saint-Hilaire-du-Bois, Saint-Jean-d'Angély, Saint-Julien-de-l'Escap, Saint-Léger, Saint-Maigrin, Saint-Martial-de-Mirambeau, Saint-Martin-de-Juillers, Saint-Médard, Saint-Ouen-la-Thène, Saint-Pierre-de-Juillers, Sainte-Ramée, Saint-Sauvant, Saint-Simon-de-Bordes, Saint-Sorlin-de-Conac, Saint-Thomas-de-Conac, Saint-Vaize, Sainte-Même, Saintes, Seigne, Semillac, Semoussac, Le Seure, Siecq, Sonnac, Taillant, Taillebourg, Tesson, Thenac, Thors, Les Touches-de-Périgny, Varaize, Vénérand, Villars-en-Pons, Villars-les-Bois and Villemorin.

Communes partially included: Clam (the part located southwest of the D142 road) and Saint-Savinien (the part corresponding to the former commune of Coulouge-sur-Charente as defined on 20 January 1938).

f) For the registered designation of origin "Cognac" to be completed by the complementary geographical name "Bons Bois":

#### *Charente department*

Agris, Aubeterre-sur-Dronne, Aunac, Baignes-Sainte-Radegonde, Bardenac, Bayers, Bazac, Bellon, Berneuil, Besse, Blanzaguet-Saint-Cybard, Boisbretreau, Bonnes, Bors-de-Montmoreau, Bors-de-Baignes, Bouex, Brettes, Brie-sous-Chalais, Brossac, Bunzac, Chalais, Chantillac, Charras, Chatignac, Chazelles, Chenonmet, Chenon, Chillac, Combiers, Coulgens, Courcôme, Courgeac, Courlac, Curac, Edon, Les Essards, Feuillade, Fontclaireau, Grassac, Guizengard, Gurat, Juignac, Laprade, Lichères, Longré, Mainzac, Marthon, Médillac, Montboyer, Montignac-le-Coq, Mouton, Moutonneau, Nabinaud, Oriolles, Orival, Palluau, Passirac, Pillac, Poullignac, Poursac, Pranzac, Raix, Rancogne, Rioux-Martin, Rivières, La Rochette, Rouffiac, Rognac, Saint-Amant-de-Bonnieure, Saint-Amant-de-Montmoreau, Saint-Angeau, Saint-Avit, Sainte-Colombe, Saint-Félix, Saint-Front, Saint-Germain-de-Montbron, Saint-Laurent-de-Belzagot, Saint-Laurent-des-Combes, Saint-Martial, Saint-Projet-Saint-Constant, Saint-Quentin-de-Chalais, Saint-Romain, Saint-Séverin, Saint-Vallier, Sainte-Soulme, Salles-Lavalette, Sauvignac, Sers, Souffignac, Souvigné, Le Tâtre, Touverac, Tuzie, Valence, Verteuil-sur-Charente, Villefagnan, Villegats, Vouzan and Yviers.

Commune partially included: Montmoreau-Saint-Cybard (the part corresponding to the former commune of Montmoreau as defined on 20 January 1938).

#### *Charente-Maritime department*

Agudelle, Allas-Bocage, Antezant-La Chapelle, Arces, Archingeay, Aulnay, Balanzac, La Barde, Barzan, Bédénac, La Benate, Bernay-Saint-Martin, Bignay, Blanzay-sur-Boutonne, Bois, Boisredon, Boriesse-et-Martron, Boscammant, Boutenac-Touvent, Bran, Brie-sous-Mortagne, Bussac-Forêt, Cercoux, Chamouillac, Champagnolles, Chantemerle-sur-la-Soie, Chartuzac, Châtenet, Chaunac, Le Chay, Chenac-Saint-Seurin-d'Uzet, Chepniers, Chermignac, Chevanceaux, Clérac, La Clisse, La Clotte, Coivert, Contré, Corignac, Corme-Ecluse, Corme-Royal, Courant, Courpignac, Coux, Cozes, Cravans, Crazannes, La Croix-Comtesse, Dampierre-sur-Boutonne, Doeuil-sur-le-Mignon, Ecurat, Les Eduts, Epargnes, Les Essards, Expiremont, Floirac, Fontainesd'Ozillac, Le Fouilloux, Gémozac, La Génétouze, Givrezac, Grézac, Le Gua, La Jarrie-Audouin, Jazennes, Jussas, Landes, Loulay, Lozay, Luchat, Marsais, Mazerolles, Médis, Mérignac, Meschers-sur-Gironde, Messac, Meursac, Migré, Montendre, Montguyon, Montlieu-La Garde, Montpeller-de-Médillan, Mortagne-sur-Gironde, Le Mung, Nachamps, Nancras, Neuvicq, Nieul-lès-Saintes, Nieul-le-Virouil, Les Nouillers, Nuailhé-sur-Boutonne, Orignolles, Pessines, Le Pin, Pisany, Plassac, Plassay, Polignac, Pommiers-Moulons, Port-d'Envaux, Pouillac, Puyrolland, Rétaud, Rioux, Romazières, Rouffignac, Sablonceaux, Saint-Aigulin, Saint-André-de-Lidon, Sainte-Colombe, Saint-Félix, Saint-Genis-de-Saintonge, Saint-Georges-de-Longuepierre, Saint-Georgesdes-Coteaux, Saint-Germain-du-Seudre, Saint-Loup, Saint-Mandé-sur-Brédoire, Saint-Martial-de-Loulay, Saint-Martin-d'Ary, Saint-Martin-de-Coux, Saint-Palais-de-Négrignac, Saint-Palais-de-Phiolin, Saint-Pardoult, Saint-Pierre-de-l'Île, Saint-Pierre-du-Palais, Saint-Porchaire, Saint-Quantin-de-Rançanne, Saint-Romain-sur-Gironde, Saint-Romain-de-Benet, Saint-Séverin-sur-Boutonne, Saint-Sigismond-de-Clermont, Saint-Simon-de-Pellouaille, Saleignes, Salignac-de-Mirambeau, Saujon, Semussac, Soubran, Soullignonne, Soumeras, Soumoulins, Talmont-sur-Gironde, Tanzac, Ternant, Thaims, Thézac, Tonnay-Boutonne, Torxe, Tugeras-Saint-Maurice, Vanzac, Varzay, La Vergne, Vergné, Vervant, Vibrac, La Villedieu, Villeneuve-la-Comtesse, Villexavier, Villiers-Couture, Vinax, Virollet and Voissay.

Commune partially included: Saint-Savinien (the part corresponding to the former commune of Saint-Savinien as defined on 20 January 1938).



*Dordogne department*

Commune partially included: La Roche-Chalais (the part corresponding to the former commune of La Roche-Chalais as defined on 20 January 1938).

The limits of the above-mentioned territories partially included in the registered designation of origin are recorded on the communal land register.

The registered designation of origin "Cognac" can be completed by the complementary geographical names "Bois ordinaires" and "Bois à terroirs". These designations are restricted to grape spirit from territories non-delimited in the geographical area defined above.

*D. – Description of production methods***1) Grape varieties:**

Wines destined to produce grape spirit are made from the following grape varieties:

- Colombard B, Folle Blanche B, Montils B, Ugni Blanc B and Sémillon B
- Folignan B, representing a maximum of 10% of the total.

**2) Viticulture:***a) Vine density*

Minimum density of 2,200 vines per hectare

*b) Space between vine rows*

The distance between vine rows cannot exceed 3.50 metres

*c) Pruning*

Pruning is obligatory every year. All methods are authorised.

*d) Number of buds per hectare*

The number of buds is limited to 80,000 per hectare.

*e) Production from young vines*

It is only starting from the second year after planting (which must take place before the 31st of July) that grape spirit produced from young vines is entitled to the registered designation of origin "Cognac".

*f) Dead or missing vines*

The maximum percentage of dead or missing vines is set at 20% for plots whose density is equal to or less than 2,500 vines per hectare.

For plots whose density is greater than 2,500 vines per hectare and less than or equal to 2,900 vines per hectare, the maximum proportion is 25%.

For plots whose density is greater than 2,900 vines per hectare, this maximum proportion is 35%.

The ratio of dead or missing vines is calculated by comparing the number of dead or missing vines in a given plot and the number of vines when this plot was first planted or replanted

**3) Yields:**

The maximum annual yield, expressed in pure alcohol, is set each year by interministerial order acting on a proposal by the competent national committee, after having consulted the ODG (Organisme de Défense et de Gestion).

Yields are calculated according to the pure alcohol content of the wines sent to be distilled by the producer, or distilled by himself, and must be less than the maximum limit of 16 hectolitres of pure alcohol per hectare.

The maximum annual yield can be increased in certain instances, for set quantities, but cannot, under any circumstances, exceed the legal limit. However, this surplus cannot be aged.

Furthermore, yields higher than the maximum annual yield are not entitled to the registered designation of origin "Cognac".

The quantities produced above and beyond the possibly increased annual maximum yield can be used to make other products according to the provisions of article D. 644-40 of the rural code.

**4) Transporting the harvest:**

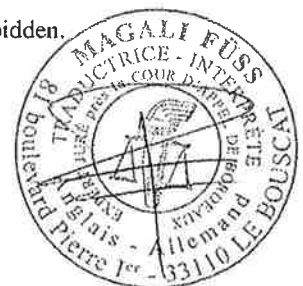
The use of centrifugal rotary vane pumps is forbidden when transporting grapes.

**5) Pressing the grapes:**

The use of a winepress with an Archimedes screw, also called a continuous screw press, is forbidden.

**6) Fermentation:**

The addition of sugar in any form is forbidden.



The use of sulphur dioxide is forbidden during fermentation.

**7) Analysis criteria for the wine to be distilled:**

At the time they are to be distilled, all wines must have a minimum alcoholic strength by volume of 7% and a maximum alcoholic strength by volume of 12 %. Their volatile acidity content must also be equal to or less than 12.25 millequivalents per litre.

**8) Distillation:**

*a) Distillation period*

Double distillation must be completed no later than the 31<sup>st</sup> of March of the year after the harvest.

*b) Distillation process*

*Type of distillation:*

Distillation must be "double discontinuous". Only grape spirit from the double distillation of wines from the most recent crop are entitled to the registered designation of origin "Cognac".

*Description of distillation equipment:*

A "Charentais" still, or copper double distillation alembic consisting of a boiler heated over an open flame, a hat, a swan's neck, an optional pre-heater pot, and a condensing coil and cooling tank.

The boiler, hat, swan's neck and condensing coil must be made of copper.

Size of the boiler: the total capacity of the boiler must not exceed 30 hectolitres (with a tolerance of 5%) and the loading capacity is limited to 25 hectolitres (with a tolerance of 5%) per distillation. However, boilers with a greater capacity than this are acceptable provided that they are used exclusively for the first distillation to obtain a *brouillis* (crude ethyl alcohol), that the total capacity of the boiler is no greater than 140 hectolitres (with a tolerance of 5%), and that the volume of distilled wine is limited to 120 hectolitres (with a tolerance of 5%) per distillation.

The only authorised means of heating the wine is with an open flame.

*Alcoholic degree of the grape spirit:*

After the second distillation, the alcoholic degree of the grape spirit must not exceed 72.4% by volume at 20°C in the vat where the day's production of grape spirit is kept.

*Distillation method when a cru is changed:*

The word "cru" refers to complementary geographical names as defined in point C-2 of the present specifications.

The word phlegm (i.e. the heads, tails and seconds) describes the distillate from the beginning and the end of distillation which cannot be used for Cognac grape spirit.

Before changing over to another *cru*, the last second distillation of this *cru* must take place with a maximum of 30% of the distillery's load capacity. The phlegm from this last second distillation can be diluted in the following *cru*, either by incorporation into the *brouillis*, or by distillation with wine, so long as it does not exceed 8% by volume.

**9) Ageing:**

The grape spirit destined for direct human consumption is aged in oak containers for a minimum of two years in the geographical area defined in point C -1 of the present specifications.

Ageing conditions are defined in orders issued by the ministers in charge of the economy, the budget and agriculture.

**10) Traditional methods:**

Colouring, as well as the addition of oak chip infusion and products defined in point 3 of Annex 1 of rule (EC) no. 110/2008 of 15 January 2008, are authorised so long as their effect on the grape spirit is less than or equal to 4° obscuration. This obscuration, expressed in degrees, is obtained by measuring the difference between the theoretical alcoholic strength by volume and the actual alcoholic strength by volume.

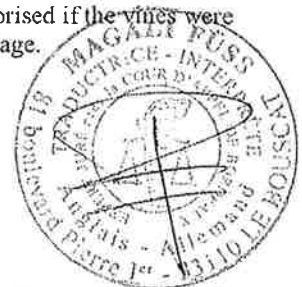
**11) Transitional measures:**

*a) Viticultural practices – vine density and distance between vine rows*

Vineyard plots planted before the date the present specifications are approved, that do not respect the measures regarding vine density and distance between vine rows, nevertheless maintain the right to produce grape spirit with a registered designation of origin until they are uprooted, and at the latest up to the 2040 vintage.

*b) Grape varieties*

The Jurançon blanc B, the Meslier Saint-François B and the Sélect B varieties are only authorised if the vines were planted before 18 September 2005. They are allowed to be used up to and including the 2020 vintage.



c) Wine produced from young vines

It is considered that vines planted during the 2006-2007 and 2007-2008 marketing years, and therefore subject to Community regulations entailing the obligatory distillation of grape varieties that can be made into either wine or grape spirit, respect the age criteria defined in point D (2-E) of the present specifications.

d) Minimum ageing in the geographical area

As a transitional measure, operators who, prior to the approval of the present specifications, have partially or entirely aged their grape spirit with the registered designation of origin "Cognac" outside the geographical area defined in C-I of the present specifications may continue to do so until 31 July 2023.

e) Dead and missing vines

The measures in point D (2-f) apply only as from the 2014 vintage.

**12) Rules concerning presentation and labelling:**

The name "Cognac" can be used without the words "appellation contrôlée" as long as it is not associated with any other complementary geographical name.

*E. – Factors inherent to origin*

**1) Description of natural and human factors linked to *terroir*:**

*Climate:*

The delimited Cognac region, which encompasses almost all the Charente-Maritime department, a large part of the Charente department, and a few communes in the Dordogne and Deux-Sèvres departments, is located in the northern part of the Aquitaine Basin, on the Atlantic Ocean. It is bordered on the west by the Gironde Estuary and the islands of Ile de Ré and Ile d'Oléron, and on the east, going towards Angoulême, by the first foothills of the Massif Central. The Charente River crosses the region, fed by small tributaries such as the Né, the Antenne, the Seugne, etc.

The temperate, oceanic climate is fairly homogeneous, except for the coastal areas, which are sunnier and with fewer extremes of temperature. Due to the proximity of the ocean, rain can fall at any time of year, although precipitation is more prevalent in winter. Drought conditions are therefore rare and vines do not suffer from water stress. The average annual temperature is approximately 13°C, with relatively mild winters. Temperatures are sufficiently warm for the proper ripening of grapes, but not hot enough to scorch them.

*The vineyard region:*

Henri Coquand (1811-1881), a geology professor, studied the composition of the soil of the region in the 19<sup>th</sup> century and, with the help of a knowledgeable taster, classified the various sub-regions based on the quality of the grape spirit they produced.

Their work resulted in the delimitation of various *crus* circa 1860 and served as the basis for the decree of 13 January 1938. The Cognac appellation's complementary geographical designations continue to be known under their historic names: "Grande Champagne", "Petite Champagne", "Fine Champagne", "Borderies", "Fins Bois" and "Bons Bois", to which must be added "Bois Ordinaires" or "Bois à Terroir".

It should be pointed out that the complementary geographical name "Fine Champagne" does not correspond to a delimited area as such.

Its use is restricted to a blend of grape spirits exclusively from two areas with complementary geographical names: "Grande Champagne" and "Petite Champagne", and must contain no less than 50% grape spirit from "Grande Champagne".

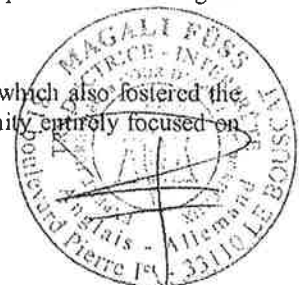
As showed by studies carried out at that time, the simplified characteristics of various sectors in the Cognac appellation can be described as follows:

- Grande and Petite Champagne: fairly shallow clay-limestone overlaying soft limestone, chalk, and cretaceous soil
- Borderies: siliceous-clay and flint created by limestone decarbonation
- Fins Bois: largely consisting of *groies* (thin, red, very stony clay-limestone soil), hard limestone from the Jurassic period and very clayey soil
- Les Bois (Bons Bois, Bois Ordinaires and Bois à Terroirs): sandy soil near the coast, in certain valleys and in the entire southern part of the delimited Cognac region. This sand is due to erosion from the Massif Central.

Vineyards producing the registered designation of origin "Cognac" today cover about 75,000 hectares, accounting for 95% of all vines planted in the geographical area and 9% of all the agricultural land in the delimited region. Ugni Blanc is by far the most widely-planted grape variety, representing almost 98% of all vines planted in the Cognac appellation.

*The economy of Cognac:*

The regional economy has historically been linked to the prosperity of the Cognac trade, which also fostered the growth of many related activities and industries that combined to form a professional community entirely focused on the production and sale of Cognac.





The various firms involved with the Cognac industry (about 5,500 winegrowers, 110 distillers and 300 *négociants*) employ some 12,000 people who work at cooperages, boilermakers, glass producers, carton manufacturers, printers, cork producers, transport firms, oenology laboratories, agricultural equipment manufacturers, etc.

## 2. Historic factors linked to *terroir*:

Archaeological research carried out in the Charentes proves that vines were first grown there in the late first century AD. Furthermore, digs in the region have revealed numerous farm buildings (including winemaking facilities) dating from that period, confirming that wine has been made in Cognac since Roman times.

Wine exports developed in the Middle Ages, largely thanks to trade routes opened up via the Charente River. After the success of its salt warehouses going back to the 11<sup>th</sup> century, the city of Cognac also became a centre of the wine trade, including wines from the Poitou region shipped to North Sea countries on Dutch ships that came to the Atlantic coast to buy salt.

In the 16<sup>th</sup> century, the Dutch decided to distil wines from the Cognac area in order to improve their preservation. Trade grew significantly during the Renaissance. Dutch vessels docked at Cognac and other ports on the Charente to load their ships with the famous wines of "Champagne" and "Borderies".

However, these low-alcohol wines suffered from long ocean voyages. Skilled in the art of distillation, the Dutch therefore distilled these wines in their country in order to preserve them. They called the result "brandwijn" (which literally means "burnt wine"), which explains why this grape spirit later became known as "brandy".

Double distillation was first practised in the early 17<sup>th</sup> century. This enabled the grape spirit to travel in an absolutely stable and much more concentrated state than wine. The first alembic stills used by the Dutch were gradually modified over time. The Charentais, in turn, grew to master the distilling process and improved upon it by introducing double distillation.

A number of firms were established in the mid 19<sup>th</sup> century and began shipping Cognac in bottles rather than in barrels.

This led to the birth of associated activities: the glass industry (local producers developed sophisticated automated techniques), case manufacturing, cork production, and printing.

*Phylloxera vastatrix* struck the Cognac vineyards circa 1875. This plant louse of the Hemiptera genus sucked the sap from the vine roots and laid most of the vineyards to waste. There were only 40,600 hectares of vines in the region circa 1893, as compared to some 280,000 before phylloxera struck. As elsewhere in Europe, the Cognac vines were able to be replanted thanks to grafting on American rootstock. This crisis led to the creation, in 1888, of a "viticultural committee" and an experimental station (an interprofessional research unit devoted to producing quality Cognac) in 1892.

This station was closely involved with finding the grape varieties best-suited to Cognac. In-depth studies showed that Ugni Blanc was the most appropriate, and this variety became, by far, the most commonly planted by the mid-20<sup>th</sup> century. Ugni Blanc proved to be more resistant than traditional varieties planted before phylloxera (Colombard, Folle Blanche, etc.). The latter had the further disadvantage of becoming fragile after grafting.

Ugni Blanc was selected because of its productivity (yields are approximately 120 to 130 hectolitres per hectare), high acidity and reduced sugar content, which produces low-alcohol wines. Originally from Italy, where it is known as Trebbiano Toscano, Ugni Blanc is located at the variety's northern limit in Cognac with regard to proper ripening.

## 3. Historic factors linked to the reputation of Cognac:

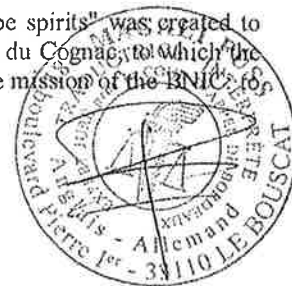
The market for Cognac started to develop in the late 17<sup>th</sup> century, and especially the early 18<sup>th</sup> century, thanks to the creation of *négociant* firms, some of which were of English or Irish origin, in the region's major cities, for example Martell in 1715, Rémy Martin in 1724, Delamain in 1759, Hennessy in 1765, Godet in 1782, Hine in 1791 and Otard in 1795.

The signing of a trade agreement between France and England on 23 January 1860, thanks to the initiative of Napoléon III, led to the explosion of Cognac sales, which reached an apogee in 1879 (this corresponded to a period when other major *négociant* firms were founded: Bisquit in 1819, Courvoisier in 1843, Royer in 1853, Meukow in 1862, as well as Camus and Hardy, both in 1863).

Rules and regulations governing Cognac production were introduced in the first half of the 20<sup>th</sup> century:

- 1909: delimitation of the geographical area of production
- 1936: recognition of Cognac as a registered designation of origin
- 1938: delimitation of "sub-appellations" (*crus*, or complementary geographical names)

During the Second World War, a bureau to "oversee the distribution of wines and grape spirits" was created to manage Cognac stocks. In 1946, this was replaced by the Bureau National Interprofessionnel du Cognac, to which the experimental station was attached in 1948. Cognac winegrowers and *négociants* agreed on the mission of the BNIC: to develop sales of Cognac and to represent and defend the collective interest of professionals.





**Petite Champagne:**

These grape spirits have the same characteristics as Grande Champagne, but without quite the same extreme finesse.

**Fine Champagne:**

Cognac sold under the name "Fine Champagne" has a flavour profile reflecting its origins, i.e., a blend of Grande Champagne (at least 50%) and Petite Champagne.

**Borderies:**

This region produces round, aromatic, soft grape spirits with a bouquet of violets. They are said to require less ageing than grape spirits from the "Champagne" regions.

**Fins Bois:**

Fins Bois is the largest vineyard region in Cognac. It produces round, smooth, grape spirits that age fairly quickly, and whose fruity bouquet is reminiscent of freshly-pressed grapes.

**Bois (Bons Bois, Bois à Terroir or Bois Ordinaires):**

Bons Bois produces quickly-maturing grape spirits with fruity aromas.

**Ageing:**

The ageing of Cognac benefits not only from the regional climate, but also the experience and know-how local professionals have developed over the years. As soon as it comes out of the still, the grape spirit is put into oak barrels to age for several years (sometimes, several decades). During this time, various physico-chemical changes occur: evaporation of water and alcohol, concentration of various substances, extraction of compounds from oak barrels, oxidation, etc. These phenomena are influenced by the grape spirit's initial characteristics (such as alcoholic degree and acidity), the type of barrel it is aged in, and the physical characteristics of the cellar where it is stored (temperature, hygrometry and ventilation).

Ageing grape spirit in the Cognac region's temperate, oceanic-type climate exposes it to ideal conditions of moderate humidity and seasonal variations that avoid extremes. Cellars are built in such a way as to have the best-balanced conditions in order to produce soft grape spirit that ages harmoniously.

Rouvre or peduncular oak from the Tronçais and Limousin forests is used to enhance exchanges between the grape spirit, the wood and the outside atmosphere for many long years.

There are numerous cooperages in the Cognac region. Working closely with cellar masters, local coopers have acquired a great deal of expertise in making barrels ideally adapted to ageing Cognac. It is the cellar master's job to select the barrels best-suited to the grape spirit's initial characteristics and his objectives.

As Cognac develops thanks to contact with oak and air, it gradually loses some of its water and alcohol content. These alcohol vapours (poetically referred to as "the angels' share") represent the equivalent of several million bottles every year, and also feed a microscopic fungus, *Torula compniacensis*, that blackens the outside of many of the region's stone buildings.

The ageing of Cognac is inextricably linked to the art of blending. Each grape spirit has its own unique taste profile in light of its origin and ageing. These qualities are enhanced by combining with other grape spirits that have complementary profiles.

Blending is a complex operation, and cannot be done simply by applying technical criteria. The cellar master must rely on his considerable personal experience (familiarity with a wide range of grape spirits, typical features of the appellation, experience of interaction between the grape spirits and ageing factors, and blending techniques), constant tasting and a tremendous memory with regard to the countless grape spirits he has sampled at various stages of production.

This expertise calls for many years of training with experienced professionals. It is perpetuated thanks to the many different firms in the Cognac region and the frequent contacts between key players in the industry (cellar masters, winegrowers, *négociants* and brokers).

**CHAPTER II****I. – Obligatory declarations****1. Annual declaration of utilisation:**

Grape spirits entitled to the registered designation of origin "Cognac" must be produced from wine made with grapes in plots situated within the designated geographical area, and which were the object of an annual declaration of utilisation.

This declaration of utilisation must be made to the Fédération des Interprofessions du Bassin Viticole Charentes-Cognac, which in turn forwards the relevant information to the Organisme de Défense et de Gestion and the approved inspection body.

For grape spirits produced in the 2008-2009 marketing year, the declaration of utilisation is associated with a harvest declaration according to the terms defined in the control or inspection plan approved by the INAO.

For the 2009 vintage, declarations of utilisation must be made no later than one month after official approval of the present specifications.

For the 2010 vintage, declarations of utilisation must be made before the 1<sup>st</sup> of July prior to the harvest.

For the 2011, and following vintages, declarations of utilisation must be made before the 1<sup>st</sup> of July for the following year's harvest.

If proposed by the Organisme de Défense et de Gestion, the deadline date by which the declaration of utilisation must be submitted can be reexamined by the competent National Committee no later than for the 2018 vintage.

Plots whose utilisation has previously been declared for the production of must destined for the registered designation of origin "Pineau des Charentes", and identified according to the procedure defined in the specifications for this appellation, but not claimed as such on the harvest declaration, can also be used for the production of the registered designation of origin "Cognac" without entailing any formality other than changing the utilisation on the harvest declaration. The volume of grape spirit produced on these plots cannot exceed the maximum annual yield of must as defined for the registered designation of origin "Pineau des Charentes" for the year in question, based on a potential alcoholic strength of 10% by volume.

Any vineyard plot whose utilisation has previously been declared for the purposes of making the registered designation of origin "Cognac", but whose grapes have not been listed as such on the harvest declaration, or no longer meet the conditions as defined in the present specifications, are not entitled to produce yields greater than the maximum authorised annual yield expressed in hectolitres of pure alcohol as set for the designation of origin "Cognac", based on a average alcoholic degree of 10% by volume.

## 2. Declaration of claims:

Any producer claiming the registered designation of origin "Cognac" is required to make a declaration of claims that includes the quantities produced (necessarily less than the legal limit in terms of yield) and, if need be, when released, the quantities produced in light of the authorised increased yields as defined in Chapter I, point D-3 of the present specifications.

The declaration of claims is made as follows:

For operators distilling on their own behalf, the declaration of the beginning of distillation must include a partial declaration of claims. The declaration of the end of distillation recapitulates the total production claimed under the registered designation of origin.

For operators distilling on behalf of a third party or winegrowers who have their wine distilled by another operator, the declaration of claims is included in the documents cited in article 286-I of the general tax code.

However, for the 2008-2009 marketing year, the declaration of claims for these operators is defined by the Organisme de Défense et de Gestion.

## 3. Conversion undertaking:

For vines concerned by the measure included in point D (11, 2, a) of Chapter I of the present specifications, the owners of the vineyards in question must commit to conversion with the Organisme de Défense et de Gestion.

## II. – Keeping of registers

The operator's register recording the distillation of grape spirit claiming the right to the Cognac registered designation of origin can be inspected at any time.



## CHAPTER III

POINTS TO MONITOR	REFERENCE VALUES	EVALUATION METHODS
<b>A. - STRUCTURAL RULES</b>		
Location of vineyards and distilling areas within the appellation.	Geographical area	Documentary evidence
Characteristics of the distillation equipment	Type and size of the alembic still	Documentary and/or visual evidence
<b>B. - ANNUAL RULES</b>		
Laboratory analysis of the wine when it is ready to go into the still.	Minimum alcoholic strength by volume: 7% Maximum alcoholic strength by volume: 12 % Maximum volatile acidity: 12.25 millequivalents/litre	Documentary and/or analytical evidence
Maximum alcoholic strength by volume of the grape spirit.	72.4% by volume at 20°C	Documentary and/or analytical evidence
Distillation period	No later than the 31 <sup>st</sup> of March of the year after the harvest	Documentary evidence
Minimum ageing period	2 years	Documentary evidence
<b>C. - APPELLATION CONTRÔLÉE GRAPE SPIRIT WHEN IT LEAVES THE ALEMBIC</b>		
Laboratory analysis of the grape spirit	Volatile substances: $\geq 125$ g/hl of pure alcohol	Analytical evidence
Organoleptic characteristics	Clarity - odour - flavour	Organoleptic evidence

I, the undersigned, Magali Füss, sworn translator for the Bordeaux Court of Appeal, hereby certify that the above is a true and faithful English translation of the original in the French language.

Bordeaux, May 26, 2010

Translation no. 10/280 a-m - on 13 pages

