

**TECHNICAL SPECIFICATIONS FOR THE
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

NAME OF THE GEOGRAPHICAL INDICATION

Champagne

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

France

APPLICANT

Syndicat Général des Vignerons de la Champagne
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PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 18.9.1973

Date of Protection in the Member State: 29.06.1936

PRODUCT DESCRIPTION

- **Raw Material**

Grape Varieties. There are regulations that establish a list of approved grape varieties that can be grown.

The class of grapes, along with natural factors including weather conditions are key factors in determining the quality of Champagne. Three grape varieties, each representing one-third of planted vineyards, are used in the production of Champagne - two grape varieties dark -Pinot Noir (38%) and Pinot Meunier (34%) and a variety of white grape - Chardonnay (28%)

- **Alcohol content :**

Max 13% vol.

- **Physical Appearance**

White or rosé sparkling wine

DESCRIPTION OF THE GEOGRAPHICAL AREA

Area of production is limited to the region of Champagne vineyards, which includes only:

1. the territories defined in the decree of December 17, 1908
2. The districts of the former province of Champagne and the historic county of Bar-sur-Seine, not covered by the decree of December 17, 1908, but for which the name Champagne is claimed in one or more statements made between 1919 and 1924
3. Cunfin districts, and Trannes Précý-Saint-Martin (Aube).

LINK WITH THE GEOGRAPHICAL AREA

The great breadth of the three "piggyback" landscapes on the plains and valleys of vineyards provides sufficient brightness for even ripening even with Northern exposures. Moreover, this open landscape prevents the stagnation of cold air and reduces the risk of frost.

The slopes of the vineyard ensure an optimal natural drainage, also favoured by different substrates, which enable a natural water regulation of the vine. Chalk, through its porosity and permeability, removes excess water and the drying time allowing rehydration of the soil by capillarity. Other slopes combine loamy subsoil levels, which provide a reservoir of water and sand banks, allowing the infiltration of excess water in wet periods. This nature of the subsoil and climate conditions have formed the varieties in different parts of the vineyard.

The unique climatic situation make Champagne grapes and musts ideal for making great sparkling wines with natural acidity. In fact, the balance between acidity and freshness is essential and the level of ripeness of the grapes produces the best vintages and ensures a good aging potential.

The diversity of natural factors, constituting a real mosaic, is exploited in each plot by the producers, who are masters of all the farming practices, so as to be able to express the specificity of the grapes.

Preserving the integrity of the grape from harvest, through a gentle pressing and fractionation of wines to avoid colouring and ensure its clarity, is essential for a quality foam. Moreover, fragmentation brings additional complexity to the aromas.

The fraction "cuvée" which is rich in acidity, provides fresh and lively flavours; its inclusion in mixtures can fully reveal the tertiary aromas that develop during maturation on lees.

The fraction "taille" is more fruity and shows greater tannic richness. The reserve wines from previous vintages bring more evolved characters to the mixture to create more mature wines. The talent of the processor, which selects the wines for the desired mixture is expressed throughout the maturation on lees to give birth to 'Champagne'. For great wines, this continuous maturation process may stretch over several decades in the cellars of 'Champagne' as their relative freshness guarantees good foaming.

The great technicality of the development of 'Champagne' requires a special and costly infrastructure. The points of processing, handling and packaging are located in towns and villages near to the vineyards.

The existence of the "Champenois" vineyard dates back to the beginning of our era, but Champagne acquired its title, especially in the seventeenth century with the progressive mastery of frothiness by the second fermentation in the bottle.

Later that century, the region began producing packaging in bottles rather than casks to preserve all the quality and characteristics of the wine. The frothiness and fine bubbles enclosed in jars were evident in the glass of wine and success was immediate. Always on the lookout for novelty the young nobility embraced the wine, and it appeared in the works of poets and writers. It became a favourite of the court of Louis XV Regent, Madame de Pompadour. Under Louis XV and Louis XVI, the wine industry flourished and the reputation of 'Champagne' increased considerably both in France and abroad. The sparkling wine was in vogue wherever French fashion was considered tasteful. Throughout the eighteenth century in Europe 'Champagne' became the 'ornament' of parties and dinners. This reputation still carries on. Wine growers, cooperatives and 'Champagne' houses still work to improve the collective rules to bring excellence to the designation of origin 'Champagne', which is their common heritage, and to strive to make Champagne name respected.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[...]

CONTROL BODY

For checking compliance with the specifications:

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For fiscal affairs, accompanying documents and customs matters:

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