TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION

NAME OF THE GEOGRAPHICAL INDICATION

Bourgogne

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

France

APPLICANT

Syndicat des Bourgognes 132-134 Route de Dijon 21200 BEAUNE France

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PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 18.9.1973Date of Protection in the Member State: Decree of 31 July 1937 (published in the Official Gazette of August 11, 1937)

PRODUCT DESCRIPTION

• Raw Material

White wine:

- Main grape varieties: chardonnay B, pinot blanc B;

- Other varieties: pinot gris G;

Red wine:

- Main grape varieties: pinot noir N;

- Other varieties: B chardonnay, pinot blanc B, pinot gris et caesar G N. Rosé wine:

- Main grape varieties: pinot noir N, pinot gris G;

- Other varieties: pinot blanc B, B et chardonnay Caesar N

• Alcohol content :

Red wine	10.0% vol.
Pink wine	10.0% vol.
White wine	10.5% vol.

• Physical Appearance

Red, white and rosé wine

DESCRIPTION OF THE GEOGRAPHICAL AREA

Burgundy has an interesting combination of geology and soil and climate conditions, from the north to the south of the area: sedimentary soils composed of clay, marl and limestone, deposited here 150 million years ago in the Jurassic period in an even older substrate (ago 250 million years) composed of granite, lava, gneiss and schist. The decomposition of marine sedimentary rocks is at the origin of the limestone soils of clay in which the Burgundian grape varieties can express their personalities to the full. The Burgundy vineyard covers 5 major regions that are the flagship production. From north to south : the vineyards of Chablis, the Auxerrois, Tonnerre, Joigny and Vézelay great gift, the vineyards of the Cotes de Nuits, Hautes Cotes de Nuits and Châtillonnais, the vineyards of the Côtes de Beaune and Hautes Côtes de Beaune, the vineyards of Côte Chalonnaise and Couchois and finally Màconnais vineyard.

The geographical area extending over 396 municipalities in four departments (Côte- d'Or, Rhone, Saone- and -Loire and Yonne.

LINK WITH THE GEOGRAPHICAL AREA

" Bourgogne " is a northern vineyard where the vine is under severe climatic stress . For this reason, vines are grown in the most favorable situations that benefit from warmer and drier micro-climates, and well-drained soil, to be able to evacuate excess water, while remaining fertile and retaining heat.

The vineyard is concentrated in the main slopes, often calcareous, of moderate altitude. The " Burgundy wine ' is in areas of unique identities and profiles that give the production its regional diversity, and which is reflected in the complementary geographical designations. Nonetheless ther are important common characteristics:

- Distribution of undiversified and native varieties especially adapted to the conditions of soil and climate ;

- Varietal character.

This is combined with an agronomic diversity of natural conditions and local practice to give a range of whites, reds and rosés, which share the characteristics of the northern wines, such as acidity and fruitiness which guarantee elegance accompanied by a good capacity for aging .

The moderate climatic is fully expressed in the varieties Pinot Noir and Chardonnay N B, which are very reactive to changes in the natural environment.

The "Burgundy wine 'as it exists today is the result of a relatively recent development of 'collectives'. Although the set up of vineyards can boast a prestigious history, they were not unified under a common name until the nineteenth century.

Indeed as late as 1816, Jullien still was forced to justify his decision to bring together in one chapter of his book " Topography of tous les vignobles connus " (Topography of all known vineyards), wines from " Basse Bourgogne '(Yonne department) of the " Haute Bourgogne " (Nord Côte d' Or and the Saône -et -Loire) and " Macon ", which included " Màconnais ' and part of ' Beaujolais '.

It is likely that the activity of the wine business was born in the eighteenth century, and the organization of viticulture in the early 20th century, were instrumental in the creation of this Burgundian identity. The business, then the producers themselves, replaced the nobility and the Church, historically promoters of 'Crus de Bourgogne', taking charge of the economic dimension of viticulture and dealing with its projection, even beyond the European borders. Testimony of them is the work of Abbot Arnoux "Dissertation sur la situation de la Bourgogne, qu'elle produit sur les vins ... " (Dissertation on the situation of Burgundy wines ...), published in London in 1728 originally in French and then in English and German. Thomas Jefferson, future President of the United States, visited Burgundy in 1787 and until the end of his life was a great promoter of the 'crus ' Burgundians , and greatly helped raise awareness of Burgundy in the United States.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[...]

CONTROL BODY

For checking compliance with the tender specifications: Institut National de l'Origine et de la Qualité (INAO) 12, rue Henri Rol-Tanguy – TSA 30003 93155 Montreuil-sous-Bois Cedex France

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To prevent fraud (quality, description tags and documents, trade):

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