

# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs\*

**‘HUILE ESSENTIELLE DE LAVANDE DE HAUTE-PROVENCE’/ ‘ESSENCE DE LAVANDE DE HAUTE-PROVENCE’**

EC No.: FR-PDO-0217-0141-20.10.2011

**PGI ( ) PDO ( X )**

**1. NAME**

‘Huile essentielle de lavande de Haute-Provence’ / ‘Essence de lavande de Haute-Provence’.

**2. MEMBER STATE OR THIRD COUNTRY**

France

**3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

**3.1. Type of product**

Class 3.2. Essential oils

**3.2. Description of product to which the name in (1) applies**

‘Huile essentielle de lavande de Haute-Provence’ / ‘Essence de lavande de Haute-Provence’ is a liquid obtained by water vapour distillation of the flowering tops of *Lavandula angustifolia* P. Miller. The lavender plantations must be made up of a population of plants of local origin which are propagated exclusively by sowing. Plantations of clones, plantations established by vegetative propagation and plantations established from clone seeds are excluded. ‘Huile essentielle de lavande de Haute-Provence’ is most often used as an intermediate product, mainly in perfumes but also in pharmaceutical products and in aromatherapy. ‘Huile essentielle de lavande de Haute-Provence’/ ‘Essence de lavande de Haute-Provence’ must have the following analytical characteristics, which are measured by means of chromatography:

acid value: < 1.0;

1.8-cineole: between 0.2 and 1.0;

cis-beta-ocimene: between 3.0 and 9.0;

trans-beta-ocimene: between 2.2 and 4.9;

octanone-3: between 0.5 and 2.0;

camphor: < 0.5;

linalool: < 36;

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\* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

terpinen-1-ol-4: between 2.5 and 5.5;

lavandulyl acetate: > 2.5;

lavandulol: > 0.5;

alpha-terpineol: < 0.7;

ratio of cis-beta-ocimene to trans-beta-ocimene: between 1.05 and 2.7;

ratio of trans-beta-ocimene to octanone-3: between 1.4 and 9;

ratio of linalol + linalyl acetate to lavandulol + lavandulyl acetate: between 12 and 18.

If a year is marked by unusual climatic conditions, the director of the National Institute for Origin and Quality (INAO) may grant derogations from the above criteria on the basis of advice from the group. These derogations may not exceed the following values:

acid value: < 1.2;

1.8-cineole: between 0.1 and 1.5;

cis-beta-ocimene: between 2.5 and 10;

trans-beta-ocimene: between 1.5 and 6;

octanone-3: between 0.3 and 2.0;

camphor: < 0.55;

linalool: < 38;

terpinen-1-ol-4: between 1.5 and 6;

lavandulyl acetate: > 2;

lavandulol: > 0.4;

alpha-terpineol: < 0.8;

ratio of cis-beta-ocimene to trans-beta-ocimene: between 0.9 and 2.7;

ratio of trans-beta-ocimene to octanone-3: between 1.4 and 10;

ratio of linalol + linalyl acetate to lavandulol + lavandulyl acetate: between 10 and 20.

### **3.3. Raw materials (for processed products only)**

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### **3.4. Feed (for products of animal origin only)**

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### **3.5. Specific steps in production that must take place in the defined geographical area**

The lavender is grown and distilled within the geographical area.

### **3.6. Specific rules on slicing, grating, packaging, etc.**

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### **3.7. Specific rules concerning labelling**

The denomination of origin and the European Union PDO symbol must be clearly visible on all product containers when it is marketed under the designation of origin 'Huile essentielle de lavande Haute-Provence' / 'Essence de lavande de Haute-Provence'.

#### 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area of ‘Huile essentielle de lavande de Haute-Provence’ / ‘Essence de lavande de Haute-Provence’ covers the following four departments: Alpes-de-Haute-Provence, Hautes-Alpes, Drôme and Vaucluse. It comprises 283 municipalities. The criteria used to define this geographical area combine components of the physical environment adapted to lavender’s ecological requirements with human factors associated with the production of ‘Huile essentielle de lavande de Haute-Provence’ / ‘Essence de lavande de Haute-Provence’.

The geographical area of production is restricted

a) to the following municipalities:

Department of Alpes-de-Haute-Provence

Allons, Angles, Annot, Archail, Aubignosc, Authon, Banon, Barles, Barrême, Bayons, Beaujeu, Bellafaire, Beynes, Blégiers, Blieux, Braux, Le Brusquet, Le Caire, Castellane, Le Castellard-Mélan, Castellet-les-Sausses, Val-de-Chalvagne, Châteaufort, Châteauneuf-Miravail, Châteauneuf-Val-Saint-Donat, Chaudon-Norante, Clamensane, Clumane, Cruis, Curel, Demandolx, Digne-les-Bains, Draix, Entrages, Entrevaux, Faucon-du-Caire, Le Fugeret, La Garde, Gigors, Hautes-Duyes, L’Hospitalet, La Javie, Lambruisse, Lardiers, Majastres, Mallefougasse-Augès, Marcoux, Méailles, Montsalier, Moriez, La Motte-du-Caire, Moustiers-Sainte-Marie, La Mure-Argens, Nibles, Noyers-sur-Jabron, Les Omergues, Ongles, La Palud-sur-Verdon, Peipin, Peyroules, Piegut, Prads-Haute-Bleone, Redortiers, Revest-du-Bion, La Robine-sur-Galabre, La Rochegiron, La Rochette, Rougon, Saint-André-les-Alpes, Saint-Benoît, Saint-Etienne-les-Orgues, Saint-Geniez, Saint-Jacques, Saint-Julien-du-Verdon, Saint-Lions, Saint-Pierre, Saint-Vincent-sur-Jabron, Saumane, Sausses, Senez, Simiane-la-Rotonde, Soleilhas, Tartonne, Thoard, Thorame-Basse, Thorame-Haute, Turriers, Ubraye, Valavoire, Valbelle, Venterol, Vergons.

Department of Hautes-Alpes

Antonaves, Aspremont, Aspres-sur-Buëch, Barillonnette, Barret-le-Bas, La Bâtie-Montsaléon, La Beaume, Le Bersac, Buis, Chabestan, Chanousse, Châteauneuf-de-Chabre, Châteauneuf-d’Oze, Eourres, L’Epine, Esparron, Espinasses, Etoile-Saint-Cyrice, La Faurie, Fouillouse, La Freissinouse, Furmeyer, Gap, La Haute-Beaume, Lardier-et-Valença, Manteyer, Mereuil, Montbrand, Montclus, Montjay, Montmaur, Montmorin, Montrond, Moydans, Neffes, Nossage-et-Bénévent, Orpierre, Oze, Pelleautier, La Pierre, Ribeyret, Ribiers, La Roche-des-Arnauds, Rosans, Saint-André-de-Rosans, Saint-Auban-d’Oze, Sainte-Colombe, Saint-Genis, Saint-Julien-en-Beauchêne, Sainte-Marie, Saint-Pierre-d’Argençon, Saint-Pierre-Avez, Le Saix, Salerans, Savournon, Serres, Sigottier, Sigoyer, Sorbiers, Théus, Trescléoux, Veynes, Vitrolles.

Department of Drôme

Arnayon, Arpavon, Aulan, Ballons, Barret-de-Lioure, La Bâtie-des-Fonds, Beaumont-en-Diois, Beaurières, Bellecombe-Tarendol, Bellegarde-en-Diois, Bésignan, Bonneval-en-Diois, Boulc, Bouvières, Chalançon, La Charce, Charens, Chaudebonne, Chauvac, Cornillac, Cornillon-sur-l’Oule, Establet, Eygalayes, Eyroles, Ferrassières, Glandage, Gumiane, Izon-la-Bruisse, Jonchères, Laborel, Lachau, Laux-Montaux, Lemps, Lesches-en-Diois, Mévouillon, Mison, Montauban-sur-l’Ouvèze, Montaulieu, Montbrun-les-Bains, Montferrand-la-Fare, Montfroc, Montguers, Montjoux, Montréal-les-Sources, La Motte-Chalançon, Pelonne, Plaisians, Le Poët-en-Percip, Le Poët-Sigillat, Pommerol, Poyols, Les Prés, Reilhanette, Rémuzat, Rioms, Rochebrune, La Roche-sur-le-Buis, La Rochette-du-Buis, Rottier, Roussieux, Saint-Auban-sur-l’Ouvèze, Saint-Dizier-en-Diois,

Sainte-Euphémie-sur-Ouvèze, Saint-Ferréol-Trente-Pas, Sainte-Jalle, Saint-May, Saint-Sauveur-Gouvernet, Séderon, Teyssières, Treschenu-Creyers, Valdrôme, Val-Maravel, Valouse, Verclause, Vercoiran, Vers-sur-Méouge, Vesc, Villebois-les-Pins, Villefranche-le-Château, Villeperdrix, Volvent.

Department of Vaucluse

Aurel, Lagarde-d'Apt, Monieux, Rustrel, Saint-Christol, Saint-Saturnin-d'Apt, Saint-Trinit, Sault, Savoillans, Villars.

Within these municipalities, only plantations located at an altitude of at least 800 metres may be granted the designation of origin.

Derogations from the minimum altitude of 800 metres may be granted by the National Committee on Agri-Food Products of the National Institute for Origin and Quality (INAO) following advice from a commission of experts appointed for this purpose by the committee. These derogations may not apply to parcels located at altitudes of less than 600 metres;

b) to the following municipalities:

Department of Drôme

Aix-en-Diois, Aucelon, Aurel, Barnave, Barsac, Brette, Chamaloc, Chastel-Arnaud, Châtillon-en-Diois, La Chaudière, Die, Espenel, Eygluy-Escoulin, Laval-d'Aix, Luc-en-Diois, Marignac-en-Diois, Menglon, Molières-Glandaz, Montlaur-en-Diois, Montmaur-en-Diois, Pennes-le-Sec, Ponet-et-Saint-Auban, Pontaix, Pradelle, Recoubeau-Jansac, Rimonet-Savel, Rochefourchat, Romeyer, Saint-Andéol, Saint-Benoît-en-Diois, Sainte-Croix, Saint-Julien-en-Quint, Saint-Nazaire-le-Désert, Saint-Roman, Saint-Sauveur-en-Diois, Vachères-en-Quint, Vercheny, Véronne.

Within these municipalities, only plantations located at an altitude of at least 600 metres may be granted the designation of origin.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The characteristic aspects of the geographical area are as follows:

**Natural factors:** Fine lavender, the common name given to lavender of the species *Lavandula angustifolia*, tends to colonise soils referred to in soil science as grey rendzinas with a calcareous humus. These soils have developed on Jurassic-Cretaceous limestones. Furthermore, lavender prefers relatively cool areas and therefore areas of relatively high altitude: it occupies the most mountainous of terrains above an altitude of 600 to 800 metres. This area corresponds to fine lavender's natural range of distribution. *Lavandula angustifolia* rapidly peters out outside of this area.

**Human factors:** Lavender picking in the south of France developed in particular during the second half of the 19<sup>th</sup> century; at that time, a massive exodus of the rural population led to the poorer parts of the countryside becoming depopulated. Land which had been cleared of trees and cultivated for centuries was abandoned. Erosion led to the rapid deterioration of the soil, often exposing the underlying rock. Only robust plants requiring little care can thrive in such soils: among such plants are lavender and spike lavender, which quickly cover abandoned hillsides.

At same time, there was strong growth in the use of perfumes and cosmetics. Thanks to the wealth of locally available raw materials and the know-how passed on from generation to

generation, the perfume industry has prospered **right up to the present day, giving Grasse its international reputation as the perfume capital.**

Some perfume houses moved their operations from Grasse out into the hinterland and set up their own stills for the whole summer in the areas in which lavender was harvested; others established arrangements with local distillers who gathered the essences for them. A commercial outlet for lavender essences was therefore assured, encouraging a rapid expansion in lavender-gathering in the mountainous areas of Haute-Provence which until then had been given over to the raising of small livestock and the cultivation of food crops.

## **5.2. Specificity of the product**

### Typical features of the product

Fine lavender comes from plants of local origin that have been sown or from young self-sown plants cultivated within a population. The rich diversity of varieties within these populations gives the fine lavender essences specific characteristics and a quality which marks them out very distinctly from other essences. The analytical parameters most representative of ‘Huile essentielle de lavande de Haute-Provence’ / ‘Essence de lavande de Haute-Provence’, expressed in terms of chromatographic peaks measured for each of the areas, are linalool, lavandulol and lavandulyl acetate (the values for these aromatic constituents are defined under item 3.2). The aroma of fine lavender is distinct from that of other lavenders (lavandin and spike lavender).

### Reputation

Grasse’s reputation for perfume is based on the production of essential lavender oil in the region. The advent of the cultivation of lavandin, a more productive species, but most importantly one that produces an essential oil of lesser quality, led producers to base the production of essential oil strictly on the distillation of fine lavender so that perfume makers could continue to be supplied with the essential oil which established their reputation.

## **5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)**

The sensitivity of lavender to the natural environment has significant repercussions for the chemical composition of the essences produced by the plants, and consequently on their scent. This is particularly true of fine lavender growing in populations (plants of local origin that are propagated solely by sowing, without any clonal selection or the use of plants propagated vegetatively); each plant has its own genetic personality and produces an essential oil with its own analytical and olfactory nuances.

Lavender that has been grown on the most mountainous terrain at an altitude of at least 600 or 800 metres benefits from cool temperatures, which guarantee that the essential oil has a delicate aroma.

The lack of water in the soil in these mountainous areas and the restrictions on its use limit the range of plants that can grow there and leads to the plants synthesising aromatic constituents.

After cutting the flowers must be dried, so that any possible excess water which could interfere with the distillation process is lost. Steam distillation is used, this being the only technique which permits the flower’s aromatic constituents to be preserved. The steam passing through the plant matter carries the essential oils along with it; this steam is then chilled, causing it to liquefy. The maximum yield from each hectare of a plantation is

restricted in order to maintain the concentration and aromatic characteristics of the essential oil.

A producer of fine lavender has a profound attachment to his product.

**Reference to publication of the specification**

[Article 5(7) of Regulation (EC) No 510/2006]\*

<https://www.inao.gouv.fr/fichier/CDCHuileEssentielleLavandeHauteProvence.pdf>

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\* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.