

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO (X) PGI ()

National file No : IG/ /94¹

1. Competent service of the Member State :
 Name : Institut National des Appellations d'Origine
 138, Champs-Élysées - 75008 PARIS
 Tel. : (1) 45 62 54 75 Fax : 42 25 57 97
2. Applicant group :
 (a) Name : Syndicat du fromage Saint-Nectare
 (b) Address : 63610 Besse en Chandesse
 (c) Composition : producer/processor (x) other ()
3. Name of product : SAINT-NECTAIRE
4. Type of product : (see list in Annex VI) Class 1.3 - Cheeses
5. Description of product : summary of requirements under Art. 4(2)
 (a) name : see (3)
 (b) description : Cows's-milk cheese with a semi-firm body, pressed, presented in the form of a flat wheel weighing approximately 1.7 kg.
 (c) geographical area : The region of Monts-Dore in Auvergne, straddling the Departments of Cantal and Puy-de-Dôme.
 (d) evidence of origin : Long manufactured in the region, this appeared in 17th century gastronomy under the name of "Saint-Nectaire". A Marshall of France made it famous at the table of Louis XIV. Referred to in numerous works (particularly in 1786 and 1787), its production expanded in the 19th, and then in the 20th, century among small mountain farms with small herds, where it became the perquisite of farmers' wives. It was recognized as a designation of origin following a judgment by the Court of Issoire in 1955..
 (e) acquisition : The cheese is obtained from hot-renneted milk. The tome is broken, brought together, placed in a mould and pressed. The cheese is then salted, cloth-wrapped, placed back in the mould and pressed again. Ripening takes at least three weeks after drying.
 (f) link : The altitude and mountain flora impart to Saint-Nectaire an individual flavour which gives it its slight mushroomy smell and hazelnut taste.

¹ This reference is absent from the original text - Tr.

The manufacture of this cheese has allowed farming to be carried on in a less-favoured area.

- (g) control : Name : - I.N.A.O.
 Address : 138, Champs-Élysées 75008 PARIS
 Name : - D.G.C.C.R.F.
 Address : 59, Bd V. Auriol 75703 PARIS CEDEX 13
- (h) labelling : - Obligation to bear the logo containing the abbreviation INAO, [and] the words "Appellation d'Origine Contrôlée" and the name of the designation
 - the words "Saint-Nectaire Fermier" or "Saint-Nectaire Laitier"
 - the words "Fabrication fermière" or "Fromage fermie", as provided for.
- (i) national legislative requirements (where applicable) : Decree of 29 December 1986.

TO BE COMPLETED BY THE COMMISSION

EEC No :

Date of receipt of dossier : .././....