

COUNCIL REGULATION NO. 2081/92/EEC
APPLICATION FOR REGISTRATION PDO, ARTICLE 17

1. Responsible department in the Member State:
Name: Institut National des Appellations d'Origine - 138, Champs Elysées - 75008 Paris
Tel.: (1) 45 62 54 75 Fax: (1) 42 25 57 97
2. Applicant group:
 - (a) Name: Syndicat de Défense du Crottin de Chavignol
 - (b) Address: Mairie de Sancerre, 18300 Sancerre
 - (c) Composition: producer/processor (x) other ()
3. Name of product: Crottin de Chavignol or Chavignol
4. Type of product: (see list): Class 1.3 - Cheeses
5. Specifications (summary of Article 4(2) conditions):
 - (a) Name: (see 3)
 - (b) Description: Small white or ivory goat's milk cheese enveloped in a natural surface-mould rind; flat cylindrical shape very slightly convex at the edges; weighs at least 60 grams and contains at least 45% milk fat.
 - (c) Geographical area: The agricultural region of Pays-Fort-Sancerrois and neighbouring areas.
 - (d) Evidence: The herding of goats, which do not have very demanding feeding habits, by grape-growers' wives became traditional in the region in the 16th century. Cheesemaking served to bring in extra money. An 1829 book by Mr. Butet mentions the 'Crottin de Chavignolles'. The epidemics of phylloxera and hoof-and-mouth disease that struck the region's vines and cattle, respectively, encouraged goat herding throughout the twentieth century. The designation was recognized in 1976.
 - (e) Method of production: Cheese made exclusively from whole goat's milk; very slightly renneted, obtained primarily by lactic coagulation; moulded, after optional predraining, in truncated cone-shaped moulds; taken out of moulds after 12-24 hours, salted, dried and ripened at least ten days.
 - (f) Link: The area of production consists of Pays Fort, that is, an area of meadows on clay and limestone-clay ground. Goat herding has been a traditional activity in the Sancerre area since the 16th century, due to a sociological tradition of raising hardy small ruminants that can make do on poor soils. Cheesemaking has made it possible to maintain the rural population in this underprivileged area.
 - (g) Inspection structure:
Name: INAO
Address: 138, Champs Elysées, 75008 Paris
Name: DGCCRF
Address: 59, Bd V. Auriol, 75703 Paris CEDEX 13
 - (h) Labelling: Legal obligation to display the INAO logo + acronym, the phrase '*Appellation d'Origine Contrôlée*' and the cheese's name.

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Phrase '*Appellation d'Origine*' (designation of origin) mandatory when the name 'Crottin de Chavignol' is used.

- (i) National requirements (if any): *Décret* of 29 December 1986.

TO BE COMPLETED BY THE COMMISSION

EEC No.: VI BI4/FR/0117/940124

Date of receipt of the application: 24/01/94