

**Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin**

(2001/C 56/02)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO ( ) PGI (x)

**National application No RW/9912**

**1. Responsible department in the Member State**

Name: Ministère de la Région wallonne  
Direction générale de l'agriculture  
Direction de la coordination

Address: 7, avenue Prince de Liège,  
B-5100 Jambes

Tel. (32-81) 33 53 63

Fax (32-81) 33 53 33

E-mail: g.spoiden@mrw.wallonie.be

**2. Applicant group**

- 2.1. Name: Association pour l'usage, la défense et la promotion du pâté gaumais et de son appellation
- 2.2. Address: rue des Grasses Oies, 2b, B-6760 Virton
- 2.3. Composition: Producers/processors (25) Others (4).

**3. Type of product** 1.8 — Other Annex 1 products.

**4. Specification**

(Summary of requirements under Article 4(2))

- 4.1. **Name:** Pâté gaumais.
- 4.2. **Description:** Pâté gaumais is a baked pie made of yeast dough pastry filled with chunks of pork that have been marinated using a recipe customary in the Gaume region, round in shape and with a diameter of not less than 15 cm, it weighs at least 200 g. The pork content following preparation represents not less than 30 % of total weight.
- 4.3. **Geographical area:** The preparation of pâtés gaumais, comprising preparation of the pastry and filling, the placing of the filling in the pastry case, and the baking and marking of the product, takes place in an area bound to the north by the Ardenne forest, to the west and south by France, and to the east by the district of Arlon.

The geographical area consists of 10 Gaume districts not including a number of old municipalities. The area comprises: Chiny excluding Suxy (Chiny, Izel, Jamoigne, Les Bulles, Termes); Etalle (Buzenol, Chantemelle, Etalle, Sainte-Marie, Vance, Villers sur Semois); Florenville (Chassepierre, Florenville, Fontenoille, Lacuisine, Munro, Sainte-Cécile, Villers-devant-Orval); Habay excluding Anlier (Habay-la-Neuve, Habay-la-Vielle, Hachy, Houdemont, Rulles); Meix-devant-Virton (Gérouville, Meix-devant-Virton, Robelmont, Sommethonne, Villers-la-Loue); Musson (Musson, Mussy-la-Ville); Rouvroy (Dampicourt, Harnoncourt, Lamorteau, Torgny); Saint-Léger (Châtillon, Meix-le-Tige, Saint-Léger); Tintigny (Bellefontaine, Rossignol, Saint-Vincent, Tintigny); Virton (Bleid, Ethe, Latour, Ruelle, Saint-Mard, Virton) and Halanzy in the district of Aubange.

- 4.4. **Proof of origin:** The recipe for Pâté gaumais is thought to have originated with Mr and Mrs Leroux-Subitte, butchers in Virton, who were manufacturing the product towards the end of the 19th century. In the period since then, the recipe has been imitated, both professionally and privately. While improved by the personal touch of each and everyone, the basic recipe has remained unchanged and the product has unquestionably become well known.

Pâté gaumais is prepared by butchers and bakers with business premises located in the geographical production area. As a rule, the pastry is prepared by bakers and the filling and marinade by butchers, with one or other assembling the materials, although in some cases butchers prepare their own pastry.

Certificates are issued by the inspection body referred to at 4.7, following verification of compliance with the requirements in the specification, including the location of the business premises in the defined area, the marking of the product, compliance with the manufacturing process, traceability, etc. Certificates are valid for one year, and are renewable on condition that the production requirements continue to be met.

- 4.5. **Method of production:** The pastry, containing fat and slightly sweetened, is prepared from yeast dough. The filling consists of quality pork, including spiering and ribs but not including belly or other inferior cuts. The meat is cut into separate pieces and marinated. The marinade ingredients are drawn exclusively from the following: red wine, white wine, vinegar; garlic, shallots, onions, parsley and fresh carrots; cooking salt, pepper, sage, thyme, bay leaf, juniper berries and cloves.
- 4.6. **Link:** The original character of Pâté gaumais, with its filling of pork marinated in wine and/or flavoured vinegar, is due to the convergence of the cultures of the Ardennes and Burgundy. Its reputation was established right at the start of the last century as borne out by historical research and by the competition organised each year since the late 1950s and held on 26 December at Saint-Mard (district of Virton) to find the person who can eat the largest quantity of Pâté gaumais.

4.7. **Inspection body:**

asbl Promag,  
rue du Carmel 1,  
B-6900 Marloie.

The inspection authority was accredited by licence of 4 May 1999 in accordance with EN standard 45011 under the Royal Decree of 6 September 1993 establishing the Belgian accreditation system Belcert, which is a member of EA. It is approved by the Government of the Region of Wallonia.

- 4.8. **Labelling:** Pâtés entitled to use the indication Pâté gaumais are identified by a seal made of unleavened bread bearing at its centre the name Pâté gaumais and within the circle the names of the licensing body and the association responsible for the use, protection and promotion of Pâté gaumais.
- 4.9. **National requirements:** Inapplicable.

EC No: G/BE/00091/99.03.24.

Date of receipt of the full application: 25 July 2000.

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