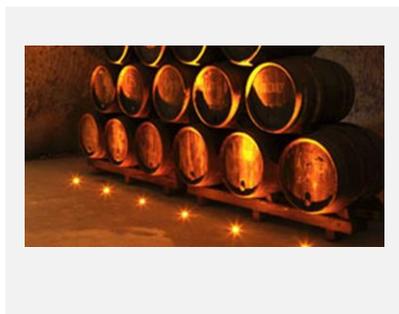


Name | Champagne  
 Country of origin | France  
 Country | Indonesia

Registration date:

14 – 11 – 2009



Source: champagne.fr

### Main characteristics/features

Champagne is a sparkling wine produced from chardonnay, pinot noir and meunier grapes cultivated within the Champagne area, in north-eastern France. Champagne can be white or pink, and is produced from a secondary alcoholic fermentation in the bottle, after having followed numerous strict regulations. It was first recognised as a GI in France in 1907.

### Process of production/processing

Only permitted grape varieties, such as chardonnay, pinot noir and meunier may be planted. The grape yield is strictly controlled to obtain a maximum quality champagne. A short harvesting period of about three weeks usually begins in September, approximately 100 days after the fruit has appeared. The grapes are carefully hand-cut and only the best are selected. Champagne production is defined by five guiding principles: pressing quickly after picking, whole-cluster pressing, a gentle, gradual increase in pressure, low juice extraction (102 litres from 160 kg of grapes) and separating the juice into fractions. The primary fermentation of Champagne wines is a traditional winemaking process, which transforms the grape musts into wine. After the blending of wines from different grape varieties, villages or vintages, a secondary fermentation makes the Champagne wines sparkle: the wine is bottled and the yeast slowly reacts with the sugar. The wine is stirred during its time in the cellar, where it is stored for at least 15 months, and often for more than three years. After this time, the wines are disgorged to remove the sediments and a small amount of sugar is added to finish the wine. Finally, the bottle is corked, capped and labelled. The cork and label must clearly bear the word 'CHAMPAGNE'.

### Geographical area

The Champagne production area is located in the north-eastern part of France. It represents around 34000 hectares of land, dispatched over 320 towns and villages in five departments: Aisne, Aube, Haute-Marne, Marne, Seine-et-Marne which represents 635 municipalities.

### Link between the product and the territory

The main factors that give Champagne wine its specificities are fame, a sloping landscape and chalky subsoil, a semi-continental climate, specific grape varieties and long-standing local know-how. The white chalky soil is able to retain any excess water during the winter and, during the summer, simultaneously retain heat and easily emit moisture. Human factors play an important role in the continued excellence of Champagne production: grape cultivation and wine production in the area follow specific methods and traditions that have been passed down from the 17<sup>th</sup> century. Wines have been produced there since the Roman era, and have been renowned worldwide since the 18<sup>th</sup> century.

Winston S. Churchill, in 1918, said: 'Gentlemen, please remember that it is not only France we are fighting for but Champagne as well.'

Publication in the Official Gazette

13 – 08 - 2009

Competent Authority

Directorate General of the Intellectual Property Rights  
<http://www.dgip.go.id/>

GI right holder/GI association

Comité Interprofessionnel du Vin de Champagne (CIVC)

Contact information

5 rue Henri Martin, Epemay Cedex, 51204 France

Type of product

Wine

Control body

INAO, France

File number

ID G 00000002

Websites

<http://www.champagne.fr/>