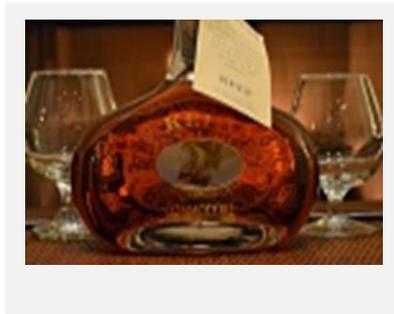


**Name** Cognac  
**Country of origin** France  
**Country** Thailand

**Date of registration**

24/10/2007



Source: www.cognac.fr

### Main characteristics/features

Cognac is a well-known wine spirit produced in the Cognac delimited area situated in the South-West of France. Cognac organoleptic (from floral and fruity to complex, round and very long-lasting aromas) and visual characteristics (from pale yellow to mahogany) result from a mandatory ageing of at least 2 years in oak barrels. The minimum alcoholic strength is 40%.

### Production/processing

Only authorized grape varieties (the main grape variety is Ugni Blanc) can be used in the Cognac area. Planting, trimming, tying, and trimming vines, fertilizer application and other companies in the production of quality grapes must be in accordance with the methods of Cognac. The grapes are harvested in mid-October. They are sorted by hand or with machines. Harvested fresh grapes must immediately be pressed in a special press. The juice will immediately be fermented for about three weeks without adding sugar. Once the grapes are fermented, two distillations will be carried out in a "Charentais" still entirely made in copper. All distillations must be completed before March, 31 following the harvest. After the second distillation, the spirit will be aged for at least two years in oak barrels, traditionally from the Tronçais and Limousin forests, which possess natural qualities they pass on to the spirit. During the ageing, thanks to the exchanges between air, alcohol and oak, the alcohol evaporates and the wine spirit obtains a favourable colour and bouquet. Blending is the last step in the process. It consists in marrying Cognacs of different qualities, crus and ages in order to obtain the expected characteristics. Producers and trade houses keep their own blending techniques as a "secret".

### Geographical area

Cognac production area has been defined by French Decree in 1909 and is located in the Western part of France, covering the departments of Charente and Charente-Maritime, and some municipalities of Deux-Sèvres, Gironde and Dordogne departments.

### Link between the product and the territory

Quality of Cognac rely on natural and human factors in the related area. The origin factors which give Cognac its fame are quality grapes, fertile soil and a climate that is suitable for viticulture, close to the Atlantic Ocean. The area's chalky soil is able to retain moisture and reflect sunlight, which ripen the grapes. These factors create excellent quality grapes and are unique to Cognac, where the land and the grapes blend into one. The human factor also plays an integral role from the planting, pruning to the fermenting, distilling, ageing and blending of Cognac in respect of methods strictly codified in Cognac product's specification recognized by French Decree n° 10/2015 of January, 07 2015.

The history of Cognac production is directly related to international trade since its origin in the 17<sup>th</sup> century, the Cognac trading route going down the Charente River, a convenient passage way to the Atlantic Ocean, before sailing to its export markets all around the world.

<b>Publication in the Official Gazette</b>	October, 24th, 2007
<b>Competent Authority</b>	Department of Intellectual Property
<b>GI right holder/GI association</b>	Bureau National Interprofessionnel du Cognac
<b>Contact information</b>	23 Allées Bernard Guionnet, B.P. 18 16101 Cognac Cedex, France

<b>Type of product</b>	Wine Spirit
<b>Control body</b>	INAO, France
<b>File number</b>	49200022
<b>Websites</b>	www.cognac.fr