

Name **Cognac**
Country of origin **France**
Country **Indonesia**

Date of registration:
27/09/2019

COGNAC



Source: DGIP, Google

Main characteristics/features

Cognac is a well-known spirit produced in the Cognac delimited area situated in South-West 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 %.

Geographical area

The Cognac production area was established 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.

Production/processing

Only authorised grape varieties (the main grape variety is Ugni Blanc) can be used in the Cognac area. Planting, trimming, tying and trimming vines, fertiliser application and other steps in the production of quality grapes must be in accordance with Cognac methods. The grapes are harvested in mid-October. They are sorted by hand or with machines. Harvested fresh grapes are immediately pressed in a special press then fermented for about 3 weeks without adding sugar. Once the grapes are fermented, the liquid is distilled twice in a 'Charentais' still entirely made of copper. All distillations must be completed before 31 March following the harvest. After the second distillation, the spirit is aged for at least two years in oak barrels, traditionally from the Tronçais and Limousin forests, whose natural qualities pass to the spirit. During ageing, thanks to 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 of marrying Cognacs of different qualities, crus and ages to obtain their well-known characteristics. Producers and trade houses keep their blending techniques 'secret'.

Link between product and territory

The quality of Cognac depends on natural and human factors. The factors which give Cognac its fame are quality grapes, a fertile soil and a climate that is suitable for viticulture close to the Atlantic Ocean. The area's chalky soil retains moisture and reflects sunlight, which ripen the grapes. These factors create excellent quality grapes unique to Cognac, where the land and the grapes blend into one. The human factor also plays an integral role from planting and pruning to fermenting, distilling, ageing and blending of Cognac respecting methods strictly codified in Cognac's product specification recognised by French Decree n°10/2015 of 07 January, 2015. The history of Cognac production has been directly linked to international trade since its origin in the 17th century, the Cognac trading route going down the Charente River, a convenient passageway to the Atlantic Ocean, before sailing to its export markets all around the world.

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Type of product Wine, Spirits
Control body DGIP
File number IDG 000000089
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