

Name	Cognac		Registration date:	Expiry date:
Country of origin	France		24/12/2010	24/12/2020
Country	Malaysia			



Source: www.cognac.fr

Main characteristics/features

Cognac is a well-known wine spirit produced in the Cognac Delimited Region of south-western France. Cognac's organoleptic properties (from floral and fruity to complex and round with very long-lasting aromas) and visual characteristics (from pale yellow to mahogany) result from a mandatory ageing process of at least two years in oak barrels. The minimum alcoholic content is 40 %.

Geographical area

The cognac production area was 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 the Dordogne.

Production and processing

Only authorised grape varieties (the main being Ugni Blanc) are used in the Cognac area. Planting, pruning, tying and fertiliser application is done in accordance with the traditional methods of the region. The grapes are harvested in mid-October, and are sorted by hand or with machines. The freshly harvested grapes must be pressed immediately in a special press. Fermentation of the juice follows straight after for about three weeks without adding sugar. Once the grapes have fermented, two distillations are carried out in a special 'Charentais' copper still. 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 made from the wood of the Tronçais and Limousin forests, as it possesses the natural ability to transfer certain aromas to the spirit. During the ageing process and because of the exchanges between the external environment, the wine spirit and the wood, the alcohol evaporates and the spirit acquires its favourable colour and bouquet. Blending is the last step in the process, which consists of marrying cognacs of different qualities, crus and ages in order to obtain the required characteristics. Producers and trade houses keep their own blending

Link between product and territory

Cognac's quality relies on the natural and human factors of the related area. The original factors that 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 is able to retain moisture and reflect sunlight, which ripens the grapes. These factors create excellent quality grapes that are unique to Cognac, where the land and grapes blend into one. The human factor plays an integral role — from planting and pruning to fermenting, distilling, ageing and blending of the cognac in accordance with methods strictly codified in the product's specification, and recognised by French Decree n°10/2015 on 07 January 2015.

Cognac production has been directly related to international trade since its origins in the 17th century, with its trading route beginning at the Charente river (a convenient passage way to the Atlantic Ocean), and sailing to export markets all over the world.

Publication in the Official Gazette

Competent Authority

Intellectual Property Corporation of Malaysia — MyIPO
www.myipo.gov.my

GI right holder/GI association

Bureau National Interprofessionnel du Cognac

Contact information

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Type of product

Wine Spirit

Control body

INAO, France

File number

GI 2010 - 00005

Websites

www.cognac.fr