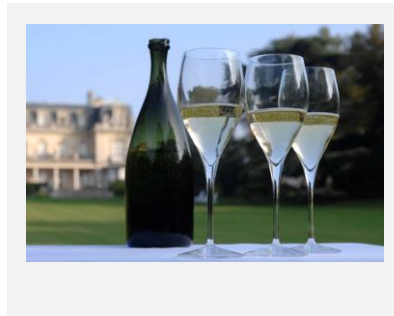
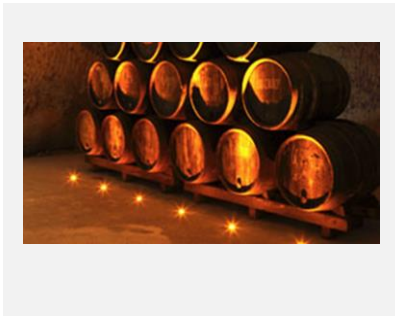


Name | Champagne  
Country of origin | France  
Country | Thailand

Date of registration

28/06/2006



Source: champagne.fr

### Main characteristics/features

Champagne refers to a sparkling wine obtained from Chardonnay, Pinot Noir and Meunier grapes cultivated within the Champagne area, located in the North-eastern part of France. Champagne is a sparkling wine, either white or pink, produced from a secondary fermentation inside the bottle, according to numerous and strict regulations. It has been first recognised as a GI in France in 1907.

### Production/processing

Only permitted grape varieties may be planted: Chardonnay, Pinot noir, Meunier. The yield of grapes harvested in the vineyard is strictly controlled since this is a key element to obtain quality Champagne wines. Harvesting usually starts in September, approximately one hundred days after the bearing of fruits. The grapes are carefully hand-cut and only the best ones are harvested during a short period (about 3 weeks per year). The production of Champagne requires uphold these five principles: bringing whole bunches to the pressing centre, pressing quickly after picking, soft and progressive pressing process, low extraction yield (102 litres obtained from 160 kg of grapes) and fractionation of the must. The first fermentation is a traditional winemaking process, which produces still wines from grape must. After the blending of wines from different grape varieties, villages or vintages, the secondary fermentation makes Champagne wines sparkle: wine is bottled and the yeast will slowly react with the sugar content. The stirring is performed while the wine bottles are kept in the cellar, where they are placed for at least 15 months, but usually more than 3 years. After the suitable ageing process, 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 ab. 34.000 hectares dispatched in 320 towns and villages in 5 departments: Aisne, Aube, Haute-Marne, Marne, Seine-et-Marne.

### Link between product and territory

The main factors that give Champagne wine its specificities are fame, a sloppy soil and chalky subsoil, a semi-continental climate, specific grape varieties and a longstanding know-how. The white chalky soil is able to refrain excess water during the winter and, during the summer, simultaneously retain heat and easily emit moisture. The human factor plays also an important role in Champagne excellence: as the cultivation of grapes and production of wine in the Champagne area follows a specified method and tradition passed down from the 17th century so that the outcome may be of premium quality. Wines have been produced in the Champagne area since the Roman era, but Champagne wines became 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

#### Competent Authority

Department of Intellectual Property

#### 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

Sparkling Wine

#### Control body

INAO, France

#### File number

48200015

#### Websites

<http://www.champagne.fr>