

Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2003/C 236/07)

This publication confers the right to object to the application pursuant to Articles 7 and 12d of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in a Member State, in a WTO member country or in a third country recognised in accordance with Article 12(3) within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ()

National application No: —

1. Responsible department in the Member State

Name: Institut National des Appellations d'Origine

Address: 138, avenue des Champs-Élysées — F-75008 Paris

Tel. (33-1) 45 62 54 75

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2. Applicant group

2.1. Name: Syndicat Interprofessionnel de la pyramide de Valençay

2.2. Address: Mairie de Valençay — F-36600 Valençay

2.3. Composition: Producer/processor (x) other ().

3. Type of product: Cheese — class 1-3.

4. Specification

(Summary of requirements under Article 4(2))

4.1. Name: 'Valençay'

4.2. Description: Valençay is a soft cheese made from goat's milk in the shape of a truncated pyramid, ripened, with a surface mould which is mostly light grey to blue grey in colour.

4.3. Geographical area

Département du Cher

Beddes, Celle-Condé (La), Chârost, Chéry, Chezal-Benoît, Genouilly, Graçay, Lignières, Maisonnais, Massay, Montlouis, Nohant-en-Graçay, Rezay, Saint-Ambroix, Saint-Baudel, Saint-Hilaire-en-Lignières, Saint-Outrille, Saugy, Touchay, Villecelin.

Département de l'Indre

Aize, Ambrault, Anjouin, Ardentes, Argenton-sur-Creuse, Argy, Arpheuilles, Arthon, Bagneux, Baudres, Berthenoux (La), Bommiers, Bordes (Les), Bouesse, Bouges-le-Château, Bretagne, Brion, Brives, Buxeuil, Buxières-d'Aillac, Buzançais, Celon, Chabris, Champenoise (La), Chapelle-Orthemale (La), Chapelle-Saint-Laurian (La), Chasseneuil, Châteauroux, Châtillon-sur-Indre, Châtre (La), Chavin, Chazelet, Chezelles, Chitray, Chouday, Cléré-les-Bois, Clion, Cluis (sections A 1, A 3, A 5, B 1, B 2, B 3, édition de 1986), Coings, Condé, Déols, Diors, Diou, Dun-le-Poëlier, Dunet,

Ecueillé, Etréchet, Faverolles, Fléré-la-Rivière, Fontenay, Fontguenand, Fougerolles, Francillon, Frédille, Gehée, Giroux, Gournay, Guilly, Heugnes, Issoudun, Jeu-les-Bois, Jeu-Maloches, Lacs, Langé, Magny (Le), Menoux (Le), Pechereau (Le), Pérouille (La), Poinçonnet (Le), Pont-Chrétien-Chabenet (Le), Levroux, Liniez, Lizeray, Lourouer-Saint-Laurent, Luant, Luçay-le-Libre, Luçay-le-Mâle, Luzeret, Lye, Lys-Saint-Georges, Maillet, Malicornay, Maron, Menetou-sur-Nahon, Ménétréols-sous-Vatan, Méobecq, Mers-sur-Indre, Meunet-Planches, Meunet-sur-Vatan, Mézières-en-Brenne, Migné, Migny, Montgivray, Montierchaume, Montipouret, Montlevicq, Mosnay, Moulins-sur-Céphons, Murs, Neuillay-les-Bois, Neuvy-Pailloux, Neuvy-Saint-Sépulcre, Nihérne, Nohant Vicq, Nuret-le-Ferron, Obterre, Orville, Oulches, Palluau-sur-Indre, Parpeçay, Paudy, Paulnay, Pellevoisin, Poulaines, Préaux, Prissac, Pruniers, Reboursin, Reuilly, Rivarennnes, Roussines, Rouvres-les-Bois, Sacierges-Saint-Martin, Saint-Aoustrille, Saint-Août, Saint-Aubin, Saint-Chartier, Saint-Christophe-en-Bazelles, Saint-Christophe-en-Boucherie, Saint-Civran, Saint-Cyran-du-Jambot, Saint-Florentin, Saint-Gaultier, Saint-Genou, Saint-Georges-sur-Arnon, Saint-Lactencin, Saint-Marcel, Saint-Martin-de-Lamps, Saint-Maur, Saint-Médard, Saint-Michel-en-Brenne, Saint-Pierre-de-Jards, Saint-Pierre-de-Lamps, Saint-Valentin, Sainte-Cécile, Sainte-Faust, Sainte-Gemme, Sainte-Lizaigne, Sarzay, Sassierges-Saint-Germain, Saulnay, Ségry, Selles-sur-Nahon, Sembleçay, Sougé, Tendu, Thenay, Thevet-Saint-Julien, Thizay, Tranzault, Tranger (Le), Vernelle (La), Valençay, Varennes-sur-Fouzon, Vatan, Velles, Vendoeuvres, Verneuil-sur-Igneraie, Veuil, Vicq-Exempt, Vicq-sur-Nahon, Vigoux, Villedieu-sur-Indre, Villegouin, Villegongis, Villentrois, Villers-les-Ormes, Villiers, Vineuil, Vouillon.

Département d'Indre-et-Loire

Beaulieu-les-Loches, Beaumont-Village, Bossay-sur-Claise, Bridoré, Charnizay, Chemillé-sur-Indrois, Ferrières-sur-Beaulieu, Genillé, Liège (Le), Loché-sur-Indrois, Loches, Montrésor, Nouans-les-Fontaines, Orbigny, Perrusson, Saint-Flavier, Saint-Hippolyte, Saint-Jean-Saint-Germain, Sennevières, Verneuil-sur-Indre, Villedômain, Villeloin-Coulangé.

Département de Loir-et-Cher

Billy, Chapelle-Montmartin (La), Châteauvieux, Châtillon-sur-Cher, Couffi, Gièvres, Maray, Meusnes, Saint-Julien-sur-Cher, Saint-Loup, Selles-sur-Cher.

- 4.4. *Proof of origin:* The presence of goats in Berry is attested by the capitulars of Charlemagne and the town archives of la Châtre en Berry dating from the sixteenth century. It was Talleyrand, chatelain of Valençay during the First Empire, who first introduced the cheese to the tables of the aristocracy of Paris. It has won recognition in many competitions held between 1899 and 1924. The long-standing tradition and quality of the product was further rewarded in 1979 when the regional name 'Valençay de l'Indre' was licenced.

Every milk producer, processing plant and maturing plant fills in a 'declaration of aptitude' registered with the INAO. All operators must keep their registers and any other documents required for checking the origin, quality and production conditions of the milk and cheese at the INAO's disposal. Every producer who lodges a declaration of aptitude is given an identification sign bearing the number of the cheese manufacturing plant, which must be affixed to the cheese for marketing.

The finished products undergo laboratory tests and tasting to ensure that they are high-quality, typical products.

- 4.5. *Method of production:* The milk used to make Valençay cheese comes from Alpine or Saanen goats, or animals obtained by crossing these two breeds.

The goats must have pasturage.

The goats must be fed with raw materials produced in the geographical area.

The cheese is made with raw, unhomogenised full-fat goat's milk from no more than the four most recent milkings.

It is made from a predominantly lactic mixed curd obtained from the development of mesophilic flora.

The curd is placed in the mould directly, without being broken up or pressed, and then left to drain naturally. The cheeses are then left to ripen for no less than seven days. When marketed, they must have a crust and be covered with surface mould easily visible to the naked eye.

Under no circumstances may the cheeses be removed from the place of ripening and marketed before the eleventh day from the date of renneting.

The packaging used must allow the surface flora and crust to form in accordance with point 4.2 above.

- 4.6. *Link:* Bas-Berry has loamy, rather stony soil and carbonate-clayey soil suited to growing grasses and legumes, particularly lucerne, which are fed as hay to the goats which are farmed in large numbers here.

The climate is maritime, with continental influences. The sparse rainfall favours the making of high-quality hay, which in turn gives the milk and cheese made by these producers their special characteristics. The regular climate and the type and variety of soils, with alternating woodland and cereals, creates the conditions for the rearing and feeding of goats, and the traditional farming practices make this area an ideal place for the production of PDO Valençay cheese.

Lastly, although pyramid-shaped goat's cheeses can be found in most parts of Berry, these are, unlike Valençay, mainly for consumption as cheese not ripened on the farm. Valençay is the only goat's cheese from this region in the shape of a truncated pyramid which is ashed and has a surface mould, i.e. which has been ripened.

4.7. *Inspection body*

Name: INAO

Address: 138, avenue des Champs-Élysées — F-75008 Paris

Name: DGCCRF

Address: 59, Boulevard V. Auriol – F-75703 Paris Cedex 13

- 4.8. *Labelling:* Cheese with the registered designation of origin Valençay is marketed bearing an individual label showing the name of the registered designation of origin and the words 'appellation d'origine contrôlée'.

the INAO logo, the words 'Appellation d'origine contrôlée' and the designation itself are compulsory.

The adjective 'petit' may be given on the cheese's label where it has been made in small moulds.

The words 'fabrication fermière' or 'fromage fermier' may be used only if the cheese was produced on a farm.

The words 'Produit du Berry' may appear on the label in letters not more than one third the size of the name 'Valençay'.

- 4.9. *National requirements:* Decree on the Appellation d'Origine Contrôlée 'Valençay'.

EC No: FR/00076/98.10.30.

Date of receipt of the full application: 31 July 2003.
