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OFFICIAL NOTICES

Sub: Notice is given under Rule 41(1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002.

1. As per the requirement of Rule 41(1) it is informed that the issue of Journal 39 of the Geographical Indications Journal dated 25th March 2011 / Chaitra 4, Saka 1933 has been made available to the public from 25th March 2011.
New G.I Application Details

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PUBLIC NOTICE

It is brought to the notice of all concerned that a priced publication of Geographical Indications Journal is available from July 2004. It would be a bimonthly publication. The cost of each Journal is Rs.300/- (Rupees Three Hundred Only). The cost of Annual Subscription is Rs.1800/- (Rupees One Thousand Eight Hundred Only). There will be six issues annually. Interested parties who are desirous of subscribing the Annual Subscription for the above Journal may forward a Demand Draft which should be drawn in favour of “Registrar of Geographical Indications” payable at Chennai.

The public can also remit cash at the counter of Geographical Indications Registry, Intellectual Property Office Building, Industrial Estate, SIDCO RMD Godown Area, G.S.T. Road, Guindy-600 032 on all working days.

For any further information in this regard please contact:-

The Deputy Registrar of Geographical Indications,
Geographical Indications Registry,
Intellectual Property Office Building,
Industrial Estate, G.S.T. Road, Guindy,
Chennai - 600 032.

Tel: 044 - 22502091 & 92,
Fax No: 044 - 22502090
E-mail: gir-ipo@nic.in

Sd/-
(P. H. KURIAN)
Registrar of Geographical Indications

PUBLIC NOTICE

No.GIR/CG/JNL/2010 Dated 26th February, 2010

WHEREAS Rule 38(2) of Geographical Indications of Goods (Registration and Protection) Rules, 2002 provides as follows:

“The Registrar may after notification in the Journal put the published Geographical Indications Journal on the internet, website or any other electronic media.”

Now therefore, with effect from 1st April, 2010, The Geographical Indications Journal will be Published and hosted in the IPO official website www.ipindia.nic.in free of charge. Accordingly, sale of Hard Copy and CD-ROM of GI Journal will be discontinued with effect from 1st April, 2010.

Sd/-
(P. H. KURIAN)
Registrar of Geographical Indications
G.I. APPLICATION NUMBER - 201

Application is made by Pondicherry Crafts Foundation, No: 4, 4th Street, Pudhunagar I, Kanuvapet, Villianur, Pondicherry-605 110, India, Facilitated by National Institute of Fashion Technology, Chennai for Registration in Part-A of the Register of Villianur Terracotta Works under Application No: 201 in respect of Earthen ware not included in other classes and other related goods falling in Class - 21 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Pondicherry Crafts Foundation facilitated by NIFT, Chennai

B) Address : Pondicherry Crafts Foundation No : 4, 4th Street, Pudhunagar I, Kanuvapet, Villianur, Pondicherry-605 110

C) List of Association of Persons / Producers / Organization / authority : To be provided on request

D) Type of Goods : Class– 21 - Earthen ware not included in other classes and other related goods

E) Specification :

“Villianur Terracotta works” is a popular craft work in which locally available clay is partially dried and cast, molded, or hand worked into the desired shape and always excellent in workmanship and design. The products are elaborately decorated and profoundly detailed and available in various shapes, designs for different end uses.

F) Name of the Geographical Indication (and particulars) :

VILLIANUR TERRACOTTA WORKS
G) Description of Goods:

*Villianur Terracotta works* is a clay craft work in which appropriate refined clay is partially dried and cast, molded, or hand worked into the desired shape such as figures and figurines, lamp shades, dolls & idols of gods and goddess, plant pots, vases, tea and coffee sets, Jewelry, garden ware, sculpture or decorative items and various other products are common among the production. The products are elaborately decorated and profoundly detailed and available in various shapes, designs for different end uses. Over the time, however, clay craft has grown more advanced with the use of new designs keeping in mind the utilitarian factor. Tableware and interior decoration is also fast gaining popularity among the Clay craft of Pudhucherry. Terracotta jewelry made in Pudhucherry is also a favorite buy for many, not only in India but, across the world.

H) Geographical Area of Production and Map as shown in page no. 12:

The Union Territory of Pudhucherry was constituted out of the four erstwhile French establishments of Pudhucherry, Karaikal, Mahe and Yanam. Pudhucherry and Karaikal are embedded with Tamil Nadu. The bulk of Pudhucherry region is an irregular stretch of land consisting, the municipalities of Pudhucherry & Oulgaret and commune Panchayats of Ariankuppam, Villianur, Nettappakkam, Mannadipet and Bahour. The total area of Pudhucherry region and its eleven enclaves is 290 Sq. km, with the total population at 735,332 according to the 2001 census.

Besides the main area, the region’s eleven enclaves lie scattered within Villupuram, Tindivanam and Cuddalore Taluks. The three isolated enclaves of Mannadipet Commune lie on the North West. One peculiar feature of Mannadipet Commune is that the area surrounding Vadhanur village in Mannadipet main enclave is a mixed territory. Some of the plots in the area belong to Pudhucherry and the others to Tamilnadu. Nettappakkam Commune has one isolated enclave towards the southeast. Villianur has a very small enclave, viz., and the Manakuppam enclave close to the limits of Nettappakkam Commune forming part of the bulk.

Thus from north to south these eleven enclaves skirt the main entity of Pudhucherry almost in a semi-circle between 11045’ and 1200’ northern latitude and between 79037’ and 79050’ of eastern longitude. The Bay of Bengal bound the region as a whole on the east and by Villupuram & Cuddalore District on all the other sides.

I) Proof of Origin (Historical records):

Pudhucherry had a flourishing maritime history. Excavations at Arikamedu, about 7km to the south, show that the Romans came here to trade in the 1st Century AD and the classical geographers of Rome and Greece referred to as it ‘Poduke’.

Mentioned as Vedapuri (as it was a Vedic learning centre in the ancient period), the place later flourished as a port town of the Cholas in the name Puducheri (“new town” in Tamil). Puducheri was also ruled by the Cheras, the Cholas, the
Pandiyas, the Vijayanagara Empire and then the Islamic rulers. Later it became a busy trading centre of the colonial powers.

The place was called Pudhucherry by the French who established their trading port and constructed a fort (1693) where today the Bharathi Park is located. Following the expansion of their activities and settlements, Pudhucherry gradually extended into an oval shaped town, laid on a grid plan; the entire town was fortified, including the Indian quarter, and the street plan in 1750 was almost the same as today.

Although the Portuguese were the first to arrive in 1523, they were supplanted by the Dutch, the Danes, the French and the British. However it is between the British and French that it changed hands in its chequered history. In 1761 Pudhucherry was destroyed by the British after their siege and returned to the French in 1765, following which there was a period of active reconstruction (mostly over the remains of the old foundations).

The Grand Canal was completed around 1788 as a storm water drain marking a clear demarcation between the French and Tamil towns. After 1815, French remained in Pudhucherry because of its cardinal location, and for their movements towards Indo-China.

Meanwhile the freedom movement, which was brewing silently in Pudhucherry gained momentum during the year 1953. The French Government, thereafter, made a transfer agreement with India and left Pudhucherry on 1st November 1954.

The coastal town of Pudhucherry with a French ambience is known for its serene atmosphere. The city is a birth place of various crafts. Pudhucherry has it own heritage for handcrafted items. Peoples here are making hand crafted articles more than 5000 years.

The origin of the Craft of making terracotta toys in Pudhucherry is still an unrevealed mystery- although excavations in Arikamedu have brought to light that the terracotta toys surpasses in beauty even those of the Satavahanas.

Terracotta craft is fashioned beautifully by the artists of the Union Territory. The regional specialty lies with both the glazed and unglazed pottery, which is famous in the whole of the country. Clay is the most important raw material for such a craft and this material has been used since ages in Pudhucherry to make utensils, jewelry as well as decorative materials. Utensils like pots, pans, pitchers are in popular use especially in the villages across India. Over the time, however, clay craft has grown more advanced with the use of new designs keeping in mind the utilitarian factor.

During the French rule in Pudhucherry clay and paper mache toys, hand printed textiles and wood carvings had greater fascination for foreigners and they encouraged craftsmen.

These terracotta products are mainly produced by a community called “Kulalar” predominantly found in and around Villianur commune Panchayat of Pudhucherry. This art is existing among these people of Pudhucherry from their ancestors and still they are continuing to make more innovative products.

J) **Method of Production:**

- **Raw Materials:**
  There are three different materials are used to make terracotta products. They are,
  - Green clay
  - Thennal
  - Nice sand (savudu).

- **Tools:**
  They have different types of tools which are used to make curve lines, eye & other detailing and polishing. Tools are made by bamboo.

- **Production Process:**
  First step in raw material preparation is the removal of small stones & other solid materials present in the clay.
  Then the three raw materials are mixed in different proportions, based on the type of the product. In general the proportion of raw materials would be:
  1. Green clay : 20%
  2. Thennal : 40%
  3. Nice sand (savudu) : 40%
  The raw materials are mixed thoroughly and kept for some time for curing which improves the finishing of the product to be produced. The raw material is ready to make the product.
  
  The small portion of the mixed material is taken and attached with adjacent places as per the product to be developed. Time consumed to make the product is based on the size and detailing work planned on the product.
  Moulds are made if there are lots of orders. The mould is made only for the parts of body figure, the ornamentation and the motives are done by hand, and the product is fully completed. It is set to dry in the shade for 12 hours for curing.
  Then to improve the durability of the produced product, it is kept under the fire for half an hour. Materials used for firing the statue are,
  1. Poda Husk (Vaikol particles)
  2. Wooden powder
  3. Saanam
  After firing the hot ware is covered with sand to cool.
  
  They make the figures of God, Goddess, horses, elephants, cows, and wall hangings etc. The tallest product which they make is of horse, which is 6 feet in height. The specialty of the horse is that its tail, the ear, the head and the four legs can be removed separately. The smallest product which they make is of 1 inch in height. It is a small idol of Ganesha made by hand. A small Ganesh statue can be completed in two minutes.
K) **Uniqueness:**

**Raw Materials:**
The effect of the combination of the availability of raw materials and infrastructure is the main reason for the establishment of this industry.

**Design:**
The specialty of the Villianur Terracotta works is the proper proportion of the figure and the motifs used on the product. They change the designs according to the generation and the consumer wants. They are known for the minute works on the idols or products. Sometime, the customer will show them sketches and ask them to make the product or they will give them some samples and they will do some modification according to the customers taste.

One more important feature of this art is that they use only natural colours.

**Human Skill:**
The conception of design (including the colour combination), plotting it on the products require great skill and experience. The correct choice of design and intricacy of the work are given by the master craftsman based upon the consumers /market requirement. This process requires skill and experience to get perfection.

L) **Inspection Body:**

- 2 Master Craftsman of Villianur Terracotta Works
- 1 Person from Pondicherry Crafts Foundation
- 2 Associate Professors from NIFT, Chennai

The **Villianur Terracotta works** are inspected for their quality by the Master Craftsman. The Master Craftsman is a person who has expert knowledge in all aspects relating to this process of making **Villianur Terracotta works** which include the critical art of visualization of design. Only upon the personal inspection by the Master Craftsman the Villianur Terracotta works are made ready for the market.
G.I. APPLICATION NUMBER - 202

Application is made by Pondicherry Crafts Foundation, No: 4, 4th Street, Pudhunagar I, Kanuvapet, Villianur, Pondicherry-605 110, India, Facilitated by National Institute of Fashion Technology, Chennai for Registration in Part-A of the Register of Tirukanur Papier Mache Craft under Application No: 202 in respect of Goods made from Paper and paper pulp falling in Class - 16 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Pondicherry Crafts Foundation
Facilitated by National Institute of Fashion Technology, Chennai

B) Address : Pondicherry Crafts Foundation
No : 4, 4th Street, Pudhunagar I, Kanuvapet, Villianur, Pondicherry-605 110

C) List of Association of Persons / Producers / Organization / authority : To be provided on request

D) Type of Goods : Class–16 - Goods made from Paper and paper pulp.

E) Specification :

“Tirukanur Papier Mache Craft” is a popular craft work in which is made of paper pulp coarsely meshed and mixed with copper sulphate and rice flour molded into the desired shape and always excellent in workmanship and design.

F) Name of the Geographical Indication (and particulars) :

TIRUKANUR PAPIER MACHE CRAFT

G) Description of Goods :

“Tirukanur Papier Mache Craft” is a popular craft work in which is made of paper pulp coarsely meshed and mixed with copper sulphate and rice flour molded into the desired shape. The designers then sketch the designs intricately and finally it is lacquered and polished in bright colors. A touch of golden color is always found on all papier–Mache products owing its root to the Persian design.
The products are always excellent in workmanship or design and are elaborately decorated and profoundly detailed and available in various shapes, designs for different end uses. Toys of Papier Mache made in Puducherry are also a favorite buy for many, not only in India but, across the world.

H) Geographical Area of Production and Map as shown in page no. 18:

The Union Territory of Puducherry was constituted out of the four erstwhile French establishments of Puducherry, Karaikal, Mahe and Yanam. Puducherry and Karaikal are embedded with Tamil Nadu.

The bulk of Puducherry region is an irregular stretch of land consisting, the municipalities of Puducherry & Oulgaret and commune Panchayats of Ariankuppam, Villianur, Nettapakkam, Mannadipet and Bahour. The total area of Puducherry region and its eleven enclaves is 290 Sq. km, with the total population at 735,332 according to the 2001 census.

Besides the main area, the region’s eleven enclaves lie scattered within Villupuram, Tindivanam and Cuddalore Taluks. The three isolated enclaves of Mannadipet Commune lie on the North West. One peculiar feature of Mannadipet Commune is that the area surrounding Vadhanur village in Mannadipet main enclave is a mixed territory. Some of the plots in the area belong to Puducherry and the others to Tamilnadu. Nettappakkam Commune has one isolated enclave towards the southeast. Villianur has a very small enclave, viz., and the Manakuppam enclave close to the limits of Nettappakkam Commune forming part of the bulk.

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Puducherry had a flourishing maritime history. Excavations at Arikamedu, about 7km to the south, show that the Romans came here to trade in the 1st Century AD and the classical geographers of Rome and Greece referred to as it ‘Poduke’.

Mentioned as Vedapuri (as it was a Vedic learning centre in the ancient period), the place later flourished as a port town of the Cholas in the name Puducheri (“new town” in Tamil). Puducheri was also ruled by the Cheras, the Cholas, the Pandiyas, the Vijayanagara Empire and then the Islamic rulers. Later it became a busy trading centre of the colonial powers.

The place was called Puducherry by the French who established their trading port and constructed a fort (1693) where today the Bharathi Park is located. Following the expansion of their activities and settlements, Puducherry gradually extended into an oval shaped town, laid on a grid plan; the entire town was
fortified, including the Indian quarter, and the street plan in 1750 was almost the same as today.

Although the Portuguese were the first to arrive in 1523, they were supplanted by the Dutch, the Danes, the French and the British. However it is between the British and French that it changed hands in its chequered history. In 1761, Pondicherry was destroyed by the British after their siege and returned to the French in 1765, following which there was a period of active reconstruction (mostly over the remains of the old foundations).

The Grand Canal was completed around 1788 as a storm water drain marking a clear demarcation between the French and Tamil towns. After 1815, French remained in Pondicherry because of its cardinal location, and for their movements towards Indo-China.

Meanwhile the freedom movement, which was brewing silently in Pondicherry gained momentum during the year 1953. The French Government, thereafter, made a transfer agreement with India and left Pondicherry on 1st November 1954.

The coastal town of Pondicherry with a French ambience is known for its serene atmosphere. The city is a birth place of various crafts. Pondicherry has its own heritage for handcrafted items. Peoples here are making hand crafted articles more than 5000 years.

During the French rule in Pondicherry clay and papier mache toys, hand printed textiles and wood carvings had greater fascination for foreigners and they encouraged craftsmen.


This art is existing among these people of Pondicherry from their ancestors and still they are continuing to make more innovative products.

1) Method of Production:

   ✤ Raw Materials:

Different raw - materials are used to make Tirukanur Papier Mache Craft products. They are,
• Paper powder
• Chalk powder
• Limestone powder
• Zinc Sulphate
• Starch powder

   ✤ Production Process:

First step is preparation of raw material.

Step: 1
Starch powder is mixed with some amount of water and cooked for some time to make paste. Small quantity of Zinc sulphate is added while cooking which will help to keep the product from insects.

**Step: 2**
Then the raw materials are mixed in different proportions, 1 bowl of paper powder is mixed with 2 bowl of chalk powder and 2 limestone powder is mixed together. These materials are mixed thoroughly with water and a paste is prepared.

**Step: 3**
The mixture of Paper powder, limestone and chalk powder is combined with starch powder paste and both are thoroughly mixed.

**Step 4: Preparation of Mould**
The required design pattern is made by using clay. Then the plaster of Paris is mixed with water and put over the clay model and allowed for curing. Now all the detailing given in the clay will be impregnated in the plaster of paris. After curing the clay portions of removed. The mould for the particular design is ready. Final mould will be used for making paper mache products.

**Step 5:**
- The prepared paste is applied on the design or mould to make the product.
- To increase the strength of the product, cut pieces of the papers are pasted inside the mould.
- The Moulds are exposed to sunlight for drying.
- Then the mounds are taken out, now the product is ready for coloring.
- Based on the style and nature of the product, different colours are applied.

**J) Uniqueness :**

**Raw Materials:**
The effect of the combination of the availability of raw materials and infrastructure is the main reason for the establishment of this industry.

**Design & Human Skill:**
The conception of design, plotting it on the mould and then on finished products require great skill and experience. The correct choice of design and intricacy of the work are done by the master craftsman. This process requires skill and experience to get perfection. They change the designs according to the generation and the consumer wants.

One more important feature of this art is that they use only natural colours.

**K) Inspection Body :**

2 Master Craftsmen of Tirukanur Papier Mache Craft
1 Person from Pondicherry Crafts Foundation
2 Associate Professors from NIFT, Chennai
The Tirukanur Papier Mache Craft is inspected for their quality by the Master Craftsman. The Master Craftsman is a person who has expert knowledge in all aspects relating to this process of making Tirukanur Papier Mache Craft which include the critical art of visualization of design. Only upon the personal inspection by the Master Craftsman the Tirukanur Papier Mache Craft are made ready for the market.
G.I. APPLICATION NUMBER - 230

Application is made by Bureau National Interprofessionnel du Cognac (BNIC), 23, Allées du Champ de Mars, 16100, Cognac, France, for Registration in Part-A of the Register of COGNAC under Application No: 230 in respect of Spirit falling in Class - 33 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Bureau National Interprofessionnel du Cognac (BNIC)

B) Address : Bureau National Interprofessionnel du Cognac (BNIC), 23, Allées du Champ de Mars, 16100, Cognac, France

Address of Service in India:
K & S Partners, 109, Sector 44, Gurgaon National Capital Region- 122 003

C) List of association of Persons/Producers / organization/ authority : To be provided upon request

D) Type of Goods : Class–33 - Spirit

E) Specification :

‘COGNAC’ is described as a high quality grape spirit. COGNAC is produced in the Cognac region in France from the distillation of white wines, following the regulations that delimit and define terrains, grape varieties, vineyard conduct, wine growing and distillation techniques, storage, ageing and marketing rules, as well as all other control methods. This registration is sought in respect of alcoholic beverages, in particular, spirits. COGNAC has been named after the famous Cognac region in France where it has been produced and been in usage in trade since at least the 15th century.

It was not until 1909 that the geographical limits of the Cognac region were legally defined by the French Government by the Decree of 1 May 1909. Since the Decree of 1938 merchants have been permitted to market their spirit under the name of the region of origin, COGNAC.

F) Name of Geographical Indication (and particulars) : COGNAC

G) Description of Goods :

‘COGNAC’ is described as a high quality grape spirit. COGNAC is produced in the Cognac region in France from the distillation of white wines, following the regulations that delimit and define terrains, grape varieties, vineyard conduct, wine growing and distillation techniques, storage, ageing and marketing rules, as well as all other control methods. This registration is sought in respect of alcoholic beverages, in particular, spirits. COGNAC has been named after the
famous Cognac region in France where it has been produced and been in usage in trade since at least the 15th century.

The Cognac region enjoys its own microclimate due to the unique climate created by its proximity to the Atlantic Ocean and has rich, diverse soil that is favourable to the cultivation of vines used to produce Charentes wines. The climate of the Cognac region is characterised as being ‘softly tempered’, with ample amounts of sunlight and sufficient rain, and an average temperature of 13.5°C. The soil of the Cognac region is extremely diverse, ranging from open country chalky soils, to plains with red clay earth, to green valleys.

The quality of the soil for producing COGNAC is determined by reference to a number of factors, including the amount of chalk present in the soil, the hardness of the chalk, and the amount of clay mixed in with the chalk. For example, the more chalk present in the soil, the higher the quality. Similarly, the softer the chalk and the less clay mixed with it, the higher the soil quality. Chalk in the soil is important because it retains humidity. Also the chalk flecked soil reflects light and helps to ripen the grapes.

H) Geographical Area of Production and Map as shown in page no. 31:

All COGNAC originates from the Cognac region, which is situated about 465 kilometres from Paris in the west of France. It is centred around the towns of Cognac, Saintes and Angoulême. The Cognac vineyards are within the French Departments of Charente-Maritime, a large part of the Charente and a few areas in Deux Sèvres and the Dordogne, an area that the locals boast as having the ideal climate for the special Ugni Blanc white grapes used in the production of COGNAC. Production of wine spirits has been widespread within the French Departments of Charente-Maritime since the 15th century and in the Charente since 1630. BNIC historical records show that COGNAC has been produced in the region since the beginning of the 18th century.

In the mid-19th Century, a French geologist by the name of Henri Coquant studied the composition of the Cognac region’s soil and with the help of a knowledgeable taster, classified the various sub-regions based on the quality of the wine spirit they produced. Their work resulted in the delimitation of various districts.

There are six growing districts (also known as “crus”) each of which has its own specific legal recognition as a separate AOC. These are called Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois, Bois Ordinaires and the French AOC laws that regulate their use describe them as “Cognac Grande Champagne”, “Cognac Petite Champagne”, “Cognac Borderies”, “Cognac Fins Bois”, “Cognac Bons Bois” and “Cognac Bois Ordinaires”. In this connection, it is relevant to note that the COGNAC region should not be confused with the northeastern region of Champagne in France, a wine region that produces a famous sparkling wine Champagne. Beyond the common etymology ‘Champagne’, derived from the Latin word for ‘country side’, the drinks are entirely dissimilar. The major dissimilarities being that Champagne is a sparkling white wine sold in a distinctive looking bottle inevitably having the cork tied by a wire device known as a basket to the top of the bottle and COGNAC is a spirit
sold in different kinds of bottles. It is also relevant to state that both BNIC and the CIVC (the body in charge of the protection of Champagne) are established under French law and both the Champagne AOC and COGNAC AOCs are protected under French law.

The entire delimited area of Cognac covers approximately 1,132,000 hectares, 73,800 hectares of which are under vines that produce Charentes, the white wine used in making COGNAC. Each of the 6 growing districts listed above and as illustrated below enjoys a specific and distinctive climate and soil that influence the characteristics of the COGNAC produced in that particular district. For example, COGNAC loses its sharpness and gains body as the area of production moves further from the centre of the Cognac region. The blending of these distinct qualities gives each COGNAC its individual character and taste and it is for this reason, amongst others, that each growing district has its own AOC.

It was not until 1909 that the geographical limits of the Cognac region were legally defined by the French Government by the Decree of 1 May 1909. Since the Decree of 1938 merchants have been permitted to market their spirit under the name of the region of origin, COGNAC, as described above, as a controlled AOC.

Accordingly, merchants are permitted to market their produce under the controlled appellation of origin COGNAC in addition to the following appellations of origin:

(a) Cognac Grande Fine Champagne,
(b) Cognac Grande Champagne,
(c) Cognac Petite Fine Champagne,
(d) Cognac Petite Champagne,
(e) Cognac Fine Champagne,
(f) Cognac Borderies,
(g) Cognac Fins Bois,
(h) Cognac Bons Bois;
(i) Cognac Bois ordinaires; and
(j) Cognac Bois à terroirs,
(collectively referred to as the Additional Cognac AOCs).

Cognac Fine Champagne” is specific AOC obtained by blending Grande Champagne and Petite Champagne, with a minimum of 50% being from the Grande Champagne delimited area.

The COGNAC AOC and the Additional COGNAC AOCs are and have long been protected in France as a result of the distinction between the various regions of Cognac. Each Additional AOC has its own growing region within the delimited region of Cognac comprising of the six growing districts described above.

I) Proof of Origin (Historical records):

The market for Cognac started to develop in the late 17th century, and especially the early 18th century, thanks to the creation of trader firms in the region’s major cities, for example Martell in 1715, Rémy Martin in 1724, Delamain in 1759, Hennessy in 1765, Godet in 1782, Hine in 1791 and Otard in 1795.
Rules and regulations governing Cognac production were introduced in the first half of the 20th century:
- 1909: delimitation of the geographical area of production
- 1936: recognition of Cognac as a controlled appellation of origin
- 1938: delimitation of “sub-appellations” (crus, or complementary geographical names)

During the Second World War, a bureau to “oversee the distribution of wines and grape spirits” was created to manage Cognac stocks. In 1946, this was replaced by the Bureau National Interprofessionnel du Cognac to which the experimental station was attached in 1948. Cognac winegrowers and traders agreed on the mission of the BNIC to develop sales of Cognac and to represent and defend the collective interest of professionals.

Among other roles, the BNIC defends and promotes the Cognac appellation d’origine (controlled appellation of origin) and enhances relations between traders and winegrowers. It also has several public service missions: to ensure that Cognac is aged properly, to monitor the truthfulness of age indications on labels, to control quality downstream, throughout the distribution network, and to deliver the necessary export certificates.

Historically turned towards exports, Cognac is currently 95% consumed outside France, in nearly 160 countries. From the Far East to the Americas, not forgetting Europe, Cognac is synonymous with fine quality grape spirit and symbolises the French way of life.”

J) Method of Production 

The grapes are harvested in mid-October and picking by hand and by machine are both permitted. Wine making must be conducted according to local custom. Once harvested, the grapes must be pressed immediately in traditional horizontal plate presses or in pneumatic presses. Continuous presses, using the Archimedes’ screw press, are not allowed.

Once the juice has been extracted, it is immediately put to ferment. Chaptalization (the addition of sugar) otherwise permitted for French wines is prohibited by law for the wines used to produce COGNAC. Pressing and fermentation are closely supervised, as both stages have a significant influence on the final quality of the spirit. Once the pressing process has been completed, growers have to declare to the BNIC the acreage of vines and quantities of wine produced (including wines set aside for home consumption). Growers also have to declare to the BNIC the quantities of each grape variety used in production. These declarations must be completed before a titre de mouvement (transport authorisation) is issued. Without a titre de mouvement growers are unable to transport COGNAC AOC on public highways.

After approximately three weeks of fermentation, the wines obtained by the production methods described above contain around 8% alcohol (compared to the normal table wine level of 10-14%). While the wines are too weak and acidic for immediate consumption, they are perfect for distillation.
Distillation is carried out in two separate heatings or “chauffes.” First, the unfiltered wine is put into a special still (known as Charentais still) and brought to the boil. Alcoholic vapours are given off on contact with the coolant, before they condense into what is known as “brouillis”. This slightly cloudy liquid has an alcoholic content of 27 to 30% and is returned to the boiler for a second distillation called “la bonne chauffe”.

The distiller then carries out the operation known as cutting or “la coupe”. The vapours that arrive first have the highest alcohol content and are called the “heads”. These only account for 1 to 2% of the volume and are separated off. The “heart” comes next. This is a clear spirit accounting for an average volume not exceeding 72% which will produce the COGNAC. Finally, the distiller takes out the “tails” when the alcoholmeter registers 60% volume. This is combined with the “heads” and redistilled with the next batch of wine or “brouillis”.

The distilling cycle lasts around 24 hours and requires constant surveillance. It is through the various distilling techniques (the proportion of fine lees, reheating the seconds with wine or “brouillis”, temperature curves and so on) that the COGNAC develops some of the features of its personality. The distillation of the wines used to make COGNAC must be completed by 31st March each year following the harvest at the latest.

Ageing is a decisive factor in the perfection of COGNAC. The spirit leaves the still in an absolutely colourless state. During ageing, the spirit absorbs certain constituents from the cask in which it is stored and also undergoes slow oxidation which refines and colours it. COGNAC is aged exclusively in casks made of oak, traditionally from the Troncais and Limousin forests. This wood is selected for its natural properties and its ability to transfer those properties when it comes into contact with alcohol, lending it both its colour and its bouquet.

The making of a cask in which a spirit is to be transformed into COGNAC involves a series of highly technical procedures that the coopers hand down from generation to generation. It involves skill, an expert eye and the use of ancient tools.

The ageing process of the spirit takes place in casks or barrels that hold between 270 and 450 litres. The natural humidity of the cellars in which the casks are stored, with its influence on evaporation, is one of the determining factors in the maturing process.

The maturing process has three main phases: extraction, degradation or hydrolysis, and oxidation. The oldest COGNACs are kept in a dark cellar known as “the Paradis”. Once they have reached maturity, the cellar master will stop the ageing process by firstly putting them into very old oak casks and then into glass demi-johns, in which they can stay for many years without further development or contact with the air. During the time the COGNAC is in the cask absorbing the best of the oak and developing its most exquisite flavours, it is in contact with the air and thus it gradually loses some of its alcoholic strength and its volume.

Cognacs are not all alike and each COGNAC producer (or “house”) endeavours to preserve the quality and taste of their own style from year to year by subtly
blending spirit of different ages and crus to produce a distinctive COGNAC that
will retain its own personality. Each Cognac house has its own master blender,
who is in charge of both the maturing process and determining which COGNAC
will be mixed in order to create the ultimate product. The master blender’s
secrets are fiercely guarded as they control the ‘personality’ of a particular
COGNAC. Apart from blending, it is necessary, before bottling, to lower the
alcoholic strength of the spirit to 40% by the addition of distilled water.

COGNAC may not be sold to the public unless it has been aged for at least two
and a half years, counting from 1st October of the year the grapes were harvested.
The age of the COGNAC is shown as that of the youngest spirit used in the blend.

COGNAC is sold to consumers under different names according to the age of the
spirit of which it is made:

(a) “Trois Étoiles” (three stars) or VS (“Very Special”) COGNAC in which
the youngest eaux-de-vie used in the blends has a minimum age of 2
years;
(b) “VS” (Very Superior) and “VSOP” (“very superior old pale”): COGNAC
in which the youngest eaux-de-vie used in the blend has a minimum age of
4 years; and
(c) “Extra”, “XO”, “Napoléon” and “Vieille Réserve”: COGNAC in which
the youngest eaux-de-vie used in the blend has a minimum age of 6 years.

Generally speaking, the houses will use COGNACS that are much older than the
minimum requirement.

Along with chemical analysis, tasting is the most reliable method of developing
and marketing a product of consistently high quality. Tasting is used to monitor
the COGNAC through the different stages of distillation, ageing and blending.
This is a necessary part of COGNAC making and is essential in order to assess
the definitive characteristics of the product which is to be released on to the
market.

K) Uniqueness

A. Natural factors

The Cognac region enjoys its own microclimate due to the unique climate created
by its proximity to the Atlantic Ocean and has rich, diverse soil that is favourable
to the cultivation of vines used to produce Charentes wines. The climate of the
Cognac region is characterised as being ‘softly tempered’, with ample amounts of
sunlight and sufficient rain, and an average temperature of 13.5°C. The soil of the
Cognac region is extremely diverse, ranging from open country chalky soils, to
plains with red clay earth, to green valleys.

The quality of the soil for producing COGNAC is determined by reference to a
number of factors, including the amount of chalk present in the soil, the hardness
of the chalk, and the amount of clay mixed in with the chalk. For example, the
more chalk present in the soil, the higher the quality. Similarly, the softer the
chalk and the less clay mixed with it, the higher the soil quality. Chalk in the soil
is important because it retains humidity. Also the chalk flecked soil reflects light and helps to ripen the grapes.

**B. Human factors**

The Cognac region also produces a liqueur wine: Pineau des Charentes. Pineau des Charentes is also an AOC and is made from blending wine musts with COGNAC, which is then aged for a minimum period of one year, with an alcoholic strength reduced to between 16 and 22% by volume.

As stated above, the COGNAC AOC and the Additional Cognac AOCs are each protected under French law pursuant to Decrees of the French Republic. The most important original Decree setting out the definition of the COGNAC AOC and the Additional Cognac AOCs is the Decree of 15 May 1936.

The grapes used in the production of products bearing the COGNAC AOC are themselves covered by decree. Products bearing the COGNAC AOC are produced principally from vineyards planted with Ugni Blanc, Folle Blanche or Colombard grapes. Ugni Blanc is a late maturing variety, which has a good resistance to disease and produces a wine which has two essential features: a high level of acidity and a generally low alcohol content. In addition to the three principal grape varieties, small quantities of Sémillon, Blanc Ramé, Jurançon Blanc, Montils and Sélect can also be used to produce products bearing the COGNAC AOC. The variety Folignan may also be used, though this variety may not constitute more than ten per cent of the total product.

Since the phylloxera epidemic in the 1870s and 1880s, all the grape varieties used to produce products bearing the COGNAC AOC have been grafted onto various vinestocks selected according to the type of soil the vine is to be grown in. The vines cannot be planted more than 3.50 metres apart and all types of pruning are permitted.

**C. Reputation**

The COGNAC has a long and distinguished history and forms part of the collective property and cultural inheritance of the producers of the Cognac region in France. As a result of its history, the COGNAC has become well known around the world. The COGNAC has become exclusively associated in the minds of the public with, and is regarded by them as being distinctive of, luxury spirits, produced under, and governed by, a strict set of laws designed to preserve the identity and quality of the spirits from production through to sales.

**L) Inspection Body**  

One of the most important objectives of protection of COGNAC as a geographical indication is to give consumers genuine information about the origin and the quality of the COGNAC they consume. Accordingly, from the outset, BNIC and the French authorities have strictly controlled the COGNAC AOC, to ensure that consumers are not misled or deceived.
These controls were enacted during the 20th century and concern both the production and commercialization of COGNAC. The most recent controls enacted in this regard were reforms made to signs of origin and quality which came into effect from 1 January 2007. These reforms established various levels of control, namely auto control, internal control and external control (each of which are discussed below). In addition to these levels of control, there also exists a general level of French Government control dealing with competition policy, consumer affairs, fraud control, and customs.

As outlined and described above, the COGNAC AOC is defined by the “Cahier des Charges” (or product specifications) which compiles all the provisions embodied in the 3 principal French Republic Decrees relating to the COGNAC AOC; namely the Decree 1 May 1909, Decree 15 May 1936 and the Decree 13 January 1938. The different levels of control are directed at ensuring compliance with specific specifications for the COGNAC AOC and general specifications applying to alcoholic beverages generally.

What is controlled?

Compliance with all product specifications contained in the Cahier des Charges is mandatory. There are key aspects of the production of COGNAC that have been identified to ensure compliance with the product specifications and which are the subject of control. These aspects include the variety of grapevines used to make COGNAC, density of planting, spacing, rules of pruning, number of buds/eyes, yield, elaboration of must, fermentation, period of distillation, type of still used for distillation, type of heating, maximum alcoholic strength, method of ageing, duration of ageing, labeling of the final product, analytical parameters of the product, control of traditional methods, tastings. These aspects of production are controlled at different levels as described below.

Levels of control

(a) Auto control
Auto control is undertaken by producers and trade houses of COGNAC themselves in their vineyards, distilleries, cellars and bottling lines. The producers have an interest in objectively controlling the abovementioned aspects of production of COGNAC. Quality attracts consumers and accordingly this ultimately motivates producers to ensure the best quality of produce at every step of the COGNAC production process.

(b) Internal control
Internal control is undertaken by the BNIC, which as outlined above, represents both producers and trade houses of COGNAC. Internal control includes both documentary control and “on-the-field” controls.

The BNIC monitors stocks of COGNAC, verifies the age of COGNACs and issues certificates of age and origin. This monitoring is primarily for accounting purposes (suivi comptable). Each year the BNIC receives a Déclaration d’affectation annuelle (where each producer declares the volumes he or she intends to allocate to alcohol or wine) and Déclaration de récolte (a harvest declaration) from all COGNAC producers. This is followed by déclarations
avant-travaux (declarations before distillation) and déclarations après-travaux (declarations after distillation).

During the ageing process, BNIC agents regularly conduct inventories in various storage facilities within the Cognac region. Ageing is a central part of the COGNAC production process. This is because ageing is essential if a spirit is to become COGNAC and sold to the public, given there is a minimum ageing requirement to be met before COGNAC can be marketed (which is 24 months following the end of the distillation period).

Ageing may only take place in storage facilities registered by the BNIC. Registration of storage facilities is mandatory in order to obtain a certificate guaranteeing the age and origin of COGNAC produced which only the BNIC is authorised to issue for export operations (pursuant to a 2003 Executive Order). This system of registration in relation to storage facilities allows the BNIC to monitor in real time the stocks of each count of age of each producer, homedistiller and trade house.

Employees of the BNIC also conduct random visits at various locations where COGNAC is produced to monitor strict compliance with the Cahier des Charges.

Since 2007, the BNIC has put in place a Suivi Aval de la Qualité or SAQ (“product quality monitoring at the market stage”). This procedure aims to assess the quality of products to be sold to consumers under the authority of a “Quality Commission” of the BNIC. The Quality Commission is made up of representatives of wine growers, trade houses, brokers, oenologists and distillers of COGNAC.

Tasting sessions are conducted by employees of the BNIC or persons appointed by the BNIC, in France and abroad, at every location from which COGNAC is sold or offered for sale and samples are brought back to Cognac for examination. The examination process employed by the Quality Commission involves two aspects, the first being an analytical examination and the second being an organoleptic examination. Analytical examinations are conducted by laboratories approved by the Direction Générale de la Consommation de la Concurrence et de la Répression des Fraudes (DGCCRF) (General Directorate for Competition Policy, Consumer Affairs and Fraud Control) to verify compliance with the analytical characteristics of the COGNAC AOC. This is followed by organoleptic examination which involves tasting by tasting commissioners of the Quality Commission to assess compliance with the organoleptic characteristics of the COGNAC AOC. Tasting commissioners are chosen on the basis of their competence and knowledge of COGNAC. Regional directors of the DGCCRF, French customs and INAO are invited to these tasting sessions. Finally, the legal department of the BNIC checks the labels of products to ensure such products comply with strict rules pertaining to labelling of the COGNAC AOC.

(c) External control

External control is under the supervision of the INAO. By delegation of the INAO, this control is operated by certified bodies which are required by law to be independent, impartial and competent. These bodies monitor key aspects of every step in the production of COGNAC. For example, twice a year, organoleptic
(tastings) and chemical examinations will be done to ensure products satisfy with the COGNAC quality criteria.

(d) General control
The Direction Générale de la Consommation de la Concurrence et de la Répression des Fraudes (DGCCRF) is the French Governmental body which promotes fair trade in the market place to benefit and protect consumers against abusive and unfair business practices.

The DGCCRF conducts random audits at various locations from which COGNAC is sold to verify that information provided on COGNAC products is clear and fair in terms of labeling and description (price, content, naming and so forth), quality grading and product specifications applicable to the COGNAC AOC. The DGCCRF, when alerted by any interested party, such as the BNIC, can also target specific points of sale or places of manufacture. In either case, when any infringing conduct is uncovered by the DGCCRF, written reports of such conduct are prepared and forwarded to an investigating judge who will make a decision as to whether or not to commence prosecution proceedings in a Court.

Additionally, alcoholic beverages are highly taxed products in France. The Direction Générale des Douanes et Droits Indirects (DGDDI) (the Directorate-General of Customs and Indirect Rights) collect excise duties on alcohol, including COGNAC. In this regard the DGDDI also controls the production of COGNAC and movement of COGNAC as part of its role in eradicating COGNAC smuggling.

The DGDDI conducts random audits of COGNAC producers to compare declarations given by producers before and after distillation, account books and real stock volumes. This enables the DGDDI to ensure COGNAC is produced only in the Cognac delimited region and in accordance with the strict product specifications (as provided by the Cahier des Charges). The DGDDI also conducts random roadside audits for trucks carrying alcohol as well as audits at all shipping ports, train stations and airports within France.

Where the DGDDI, in the course of executing its duty, has sufficient grounds for suspecting goods bearing the COGNAC AOC do not comply with product specifications, it has the power under European Regulation 1383/2003 to suspend the release of the goods in question and will inform the BNIC of the name and address of the consignee, the consignor, the declarant or holder of the goods and the origin and provenance of the goods. The DGDDI then gives the BNIC an opportunity to inspect the suspended or seized goods.

When examining goods bearing the COGNAC AOC, the DGDDI may take samples which it may provide to the BNIC for the purposes of analysis and to facilitate its subsequent enforcement procedures. The analysis of any samples is the sole responsibility of the BNIC.

Goods ultimately found to misappropriate the COGNAC AOC cannot:
(a) enter into the Community customs territory;
(b) be released for free circulation;
(c) be removed from the Community customs territory; or
(d) be exported or re-exported, and must be placed under a suspension procedure; or in a free zone or warehouse.

The control procedures of the DGDDI usually end with the destruction of infringing products and often with criminal sentences for the producers and/or the retailers.

M) Others:

About the Applicant:

The Applicant, the Bureau National Interprofessionnel du Cognac (BNIC), established in the year 1945, is a semi-governmental instrumentality of the French Republic charged with the responsibilities, *inter alia*, of regulating the COGNAC trade and protecting the name COGNAC as a controlled appellation of origin (AOC) under French law.

*History and foundation of BNIC, its functions and objectives and the current legal framework*

The producers’ associations or unions for the promotion and defence of each AOC are an integral part of the system. Some of these have a very long history. Before the INAO defines or alters the required conditions for use of an AOC, it is obliged by law to consult the union of producers for that appellation.

From about 1941 onwards, interprofessional unions or associations developed for particular appellations or groups of appellations. These associations, now known simply as “interprofessions”, are unions of producers and merchants of the AOCs concerned. The interprofessions exist for the promotion and protection of their AOCs and they are an important factor in maintaining the system and preserving the goodwill of the AOC products. The structure, power, status and funding of the interprofessions are governed by French laws. There are also regional federations of interprofessions for groups of AOC wines and spirits.

The BNIC is the interprofessional union of all growers and producers and negociants (traders) or merchants who grow, produce or deal in COGNAC eaux-de-vie (which is French for “spirit”). When the BNIC was established in 1945, it was briefly controlled by the French Ministry for Agriculture. However, it gained its independence 18 months later, in July 1946. The BNIC has specific legal rights and is financed by a quasi-fiscal levy that covers its administration and promotional activities. It also has official powers normally vested in central government officials.

Being a private institution, BNIC is financed by the Cognac professionals being Cognac companies and growers. However, it is entrusted with public service missions. Its members are appointed in equal numbers by the trade organizations that are most representative of the growers and merchants. It represents the collective interests of all those who grow, produce or deal in COGNAC in the Cognac region of France. Some of the growers and producers of COGNAC represented by BNIC include well-known names such as Hennessy, Rémy Martin, Martell, Courvoisier, Camus and Delamain.
In application of an Arrêté (Order) of 10 April 1987, the BNIC established its Constitution on 21 February 1989 (the 1989 Constitution). The 1989 Constitution sets out the composition, functions, structure and administration of the BNIC.

Article 5 of the 1989 Constitution states that the BNIC is constituted by 34 representatives of producers and merchants of COGNAC. These representatives include, amongst others, 17 producers and 16 merchants.

The functions of the BNIC are spelt out in Article 11 of the 1987 Arrêté (Order), and include:

(a) studying and preparing all the regulations covering the buying, distillation, stockage and sale of spirit produced in the Cognac area;
(b) promoting any scientific and technical measures likely to improve the production or sale of COGNAC;
(c) taking steps to advance the reputation of, and demand for, COGNAC both in France and abroad;
(d) supervising the preservation of the historic methods of making COGNAC;
(e) controlling the quantity of COGNAC produced or allowed to be sold;
(f) protecting the COGNAC AOC in France and around the world; and
(g) entering into agreements with administrators and organisations in charge of regulating the use of AOCs and GIs.

The BNIC also fulfils a number of public functions, such as monitoring stocks of COGNAC, verifying the age of COGNACS and issuing certificates of age and origin.
The Cognac delimited area
General Information

What is a Geographical Indication?
- It is an indication,
- It is used to identify agricultural, natural, or manufactured goods originating in the said area,
- It originates from a definite territory in India,
- It should have a special quality or characteristics unique to the geographical indication.

Examples of possible Geographical Indications in India:
Some of the examples of Geographical Indications in India include Basmati Rice, Darjeeling Tea, Kancheepuram silk saree, Alphonso Mango, Nagpur Orange, Kolhapuri Chappal, Bikaneri Bhujia etc.

What are the benefits of registration of Geographical Indications?
- It confers legal protection to Geographical Indications in India,
- It prevents unauthorized use of a registered Geographical Indication by others.
- It boosts exports of Indian Geographical indications by providing legal Protection.
- It promotes economic Prosperity of Producers.
- It enables seeking legal protection in other WTO member countries.

Who can apply for the registration of a Geographical Indication?
Any association of persons, producers, organization or authority established by or under the law can apply. The applicant must represent the interest of the producers. The application should be in writing in the prescribed form. The application should be addressed to the Registrar of Geographical Indications along with prescribed fee.

Who is the Registered Proprietor of a Geographical Indication?
Any association of persons, producers, organisation or authority established by or under the law can be a registered proprietor. There name should be entered in the Register of Geographical Indications as registered proprietor for the Geographical Indication applied for.

Who is an authorized user?
A producer of goods can apply for registration as an authorized user, with respect to a registered Geographical Indication. He should apply in writing in the prescribed form along with prescribed fee.

Who is a producer in relation to a Geographical Indication?
A producer is a person dealing with three categories of goods
- Agricultural Goods including the production, processing, trading or dealing.
- Natural Goods including exploiting, trading or dealing.
- Handicrafts or industrial goods including making, manufacturing, trading or dealing.

Is registration of a Geographical Indication compulsory?
While registration of Geographical indication is not compulsory, it offers better legal protection for action for infringement.

What are the advantages of registering?
- Registration affords better legal protection to facilitate an action for infringement.
- The registered proprietor and authorized users can initiate infringement actions.
The authorized users can exercise right to use the Geographical indication.

Who can use the registered Geographical Indication?
Only an authorized user has the exclusive rights to use the Geographical indication in relation to goods in respect of which it is registered.

How long is the registration of Geographical Indication valid? Can it be renewed?
The registration of a Geographical Indication is for a period of ten years. Yes, renewal is possible for further periods of 10 years each. If a registered Geographical Indications is not renewed, it is liable to be removed from the register.

When a Registered Geographical Indication is said to be infringed?
- When unauthorized use indicates or suggests that such goods originate in a geographical area other than the true place of origin of such goods in a manner which misleads the public as to their geographical origins.
- When use of Geographical Indication results in unfair competition including passing off in respect of registered Geographical indication.
- When the use of another Geographical Indication results in a false representation to the public that goods originate in a territory in respect of which a Geographical Indication relates.

Who can initiate an infringement action?
The registered proprietor or authorized users of a registered Geographical indication can initiate an infringement action.

Can a registered Geographical Indication be assigned, transmitted etc?
No, A Geographical Indication is a public property belonging to the producers of the concerned goods. It shall not be the subject matter of assignment, transmission, licensing, pledge, mortgage or such other agreement. However, when an authorized user dies, his right devolves on his successor in title.

Can a registered Geographical Indication or authorized user be removed from the register?
Yes, The Appellate Board or the Registrar of Geographical Indication has the power to remove the Geographical Indication or authorized user from the register. The aggrieved person can file an appeal within three months from the date of communication of the order.

How a Geographical Indication differs from a trade mark?
A trade mark is a sign which is used in the course of trade and it distinguishes good or services of one enterprise from those of other enterprises. Whereas a Geographical Indication is used to identify goods having special Characteristics originating from a definite geographical territory.
In December 1999, Parliament passed the Geographical Indications of Goods (Registration and Protection) Act 1999. This Act seeks to provide for the registration and protection of Geographical Indications relating to goods in India. This Act is administered by the Controller General of Patents, Designs and Trade Marks, who is the Registrar of Geographical Indications. The Geographical Indications Registry is located at Chennai.

The Registrar of Geographical Indication is divided into two parts. Part ‘A’ consists of particulars relating to registered Geographical indications and Part ‘B’ consists of particulars of the registered authorized users.

The registration process is similar to both for registration of geographical indication and an authorized user which is illustrated below:

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1. Filing an application
   - Examination
     - Objections
       - Opportunity for hearing
         - Refused
       - Acceptance
         - Advertised in the GI Journal
           - Opposition, if any
             - Allowed or refused
               - Appeal to IPAB
             - Appeal to IPAB
               - Acceptance of GI
                 - Entered in the GI register
                   - Registration certificate issued
                     - Particulars of regd. authorized user entered in Part B of the register
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Particulars of regd. GI entered in Part A of the register
NOTICE

Applicants for registration of Geographical Indication and their agents are particularly requested to quote in their replies full and complete Reference Letter No. and date, application number and the class to which it relates and send to the Geographical Indications Registry, Chennai. This would facilitate quick disposal of letters.

Shri. P.H. Kurian, IAS
Controller General of Patents, Designs & Trade Marks,
Registrar of Geographical Indications

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