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My focus...

- Why did PDOs originate?
 - They way they developed.
 - A focus on champagne.
- What is the relationship of PDOs to terroir?



- What can we say about PDOs and terroir for modern British consumers?
 - Some findings from a research project.
- Trivia question:
 - Where was the first country in which a comprehensive system of appellations (i.e. more than one) was created with a legal framework?







Why did appellations develop?

- I used to think it was the legal framing of the notion of terroir; but not so.
- A battle between vignerons (land) and negociants (brand).
- Protecting a reputation against fraud.
- Economic power could be gained by limiting who has the right to a place name.
- Also the 'flight from the land' the need to establish national and regional cultural identity.
 - Wine became bound up in folklorisation...
 - ...and regional economic development...
 - ...with tourism and regional products







How did appellations evolve?

- Customs that are local, fair and constant.
- Quality and reputation (negociants could buy into this)
 - Eradication of unacceptable varieties.
 - Specification of how wines should be made.
- Place
 - This can be large, medium or small.
- Typicité
- Terroir
 - o A negative term
 - Camille Rodier in 1920
 - Joseph Capus −1947
 - The move to quality as distinctiveness based on place.

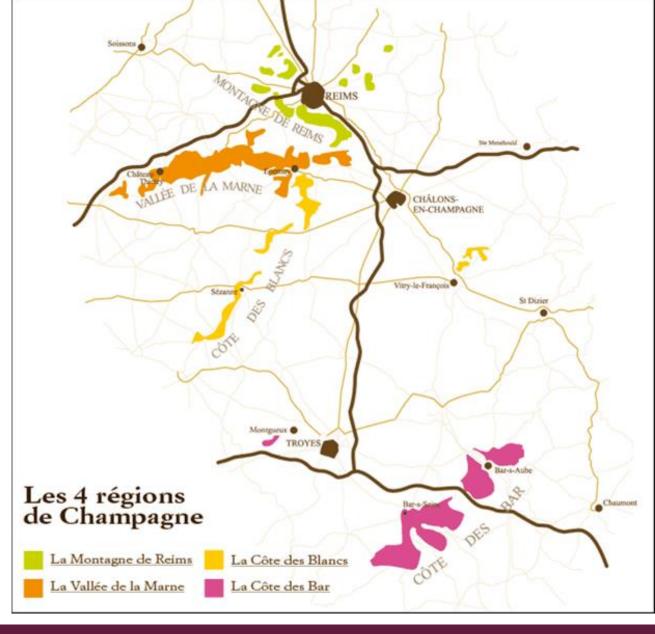








The growth of the PDO in Champagne









The contrasting case of Burgundy...

- A confusing system. 84 Appellations.(plus Denominations Geographiques Complementaires)
 - Regional.
 - E.g. Coteaux Bourguignons, Bourgogne, Bourgogne Aligote
 - Sub-regional.
 - E.g. Bourgogne Cote de Nuits, Macon, Chablis
 - Communal.
 - E.g. AC Gevrey Chambertin
 - This may include lieus dits
 - Premier Cru. A recognised single vineyard wine within a commune
 - E.g. AC Gevrey Chambertin Clos St. Jacques
 - There can be blended premier cru wines in single village.
 - Grand Cru. A vineyard with its own Appellation status.
 - E.g. AC Clos de Beze







The impact of Europe on PDOs

- The foundation of the EEC (and later the EU) had two significant effects:
 - It institutionalised the French approach to wine labelling, and applied it across the member states.
 - Initially France, Germany and Italy, then other producing nations as they joined.
 - It ensured that and indicated place as the fundamental designation of wine was written into bilateral treaties around the world.
- It also wrote in PDOs into intellectual property agreements under the World Trade Organisation







How useful are PDOs?

- PDOs are based in principle on geographic criteria which unify a wine region.
 - They are not fundamentally based on adminstrative boundaries.
 - The criteria vary
- They can protect distinctive products from unfair competition.
 - Thus they have economic value for producers
- Do they help consumers?
 - How highly involved are consumers?
 - As a generality, possible the seal of a PDO gives the comfort of a legally-backed security of origin
 - As a specific, do consumers of Languedoc wines get the difference between AOC Languedoc, AOC Corbieres and AOC Corbieres-Boutenac?







The English terroir project

- This study forms much of a larger transnational study applying discrete choice experiments.
- Investigating views on a broad range of 'terroir related' ideas.
 - Land, place and landscape, artisanality, production method, PDOs, retail placing.
 - Focused on cheese, charcuterie and wine.
 - Included a series of cues about the product and 'stories' around place and production.
- There was a quota sample of 550.







An example of the choice sets





BELVOIR

£ 2.10



Our Cattle graze on the true heart of the area which produces Stilton cheese. We have two advantages: the mild climate, with good rainfall but some warmth, and our geology (a mix of limestone, ironstone and sedimentary rocks). Together this creates a range of different pastures ideal for cows to produce the creamy milk which makes great cheese.



LEICESTERSHIRE

£ 2.40



Our family has been tending cows for four generations – since 1899. Sophie, is now the farmer, looking after her 60 cattle on the land around the 19th century farmhouse build by Joseph, her greatgrandfather. We are the last remaining independent producer of Stilton cheese, all of the other producers are large companies and cooperatives which source their milk from a number of suppliers.







Initial results

	Coeff.		SE	WTP (£)
ASC No choice	-2.499	***	0.296	
Origin				
Nation (reference level)				
Region	0.173		0.106	0.19
Village	-0.370	***	0.094	<mark>-0.42</mark>
Collective brand				
None (reference level)				
PDO	0.363	***	0.094	<mark>0.41</mark>
Private label				
None (reference level)				
Tesco	-0.097		0.080	-0.11
Terroir story				
Site (reference level)				
Territory	0.500	***	0.093	<mark>0.56</mark>
Production	0.184	**	0.093	<mark>0.21</mark>
Family	0.291	***	0.121	<mark>0.33</mark>
Price	-0.890	***	0.131	







Segmentation – three groups

	LC1		LC2		LC3	
Size (%)	43.2		40.5		16.3	
	Coeff.	WTP	Coeff.	WTP	Coeff.	WTP
ASC No choice	-7.549 ***	-4.55	-6.566 ***	-3.70	-3.061	-0.96
Origin						
Nation (reference level)						
Region	0.326	0.20	-0.032	-0.02	0.130	0.04
Village	-0.084	-0.05	-0.817 ***	<mark>-0.46</mark>	-0.483	-0.15
Collective brand						
None (reference level)						
PDO	2.276 ***	<mark>1.37</mark>	0.256	0.14	1.400	0.44
Private label						
None (reference level)						
Tesco	0.948 ***	<mark>0.57</mark>	-1.178 ***	<mark>-0.66</mark>	-0.374	-0.12
Terroir story						
Climat (reference level)						
Territory	0.715 ***	<mark>0.43</mark>	0.562 ***	<mark>0.32</mark>	0.364	0.11
Production	0.064	0.04	0.634 ***	<mark>0.36</mark>	-1.880	-0.59
Family	1.348 ***	<mark>0.81</mark>	-0.322	-0.18	-0.169	-0.05
Price	-1.660 ***		-1.775 ***		<mark>-3.203</mark> **	







So?

- For a well-known product like Stilton a PDO adds value.
- But how well-known is the core product?
- How specific should a PDO be?









The qualitative research

- Respondents were asked what 'terroir' meant to them.
 - This was after the main survey
- This split comments into four categories based on the respondent's apparent knowledge including non- or incorrect responses.
 - The single largest class of response was 'don't know' (49.82%).
 - The second largest class showed some (limited) understanding of traditional definitions of terroir (30.36%)
 - Another class (9.09%) made a much more complex link suggesting not just an ecosystem but that the environment directly shapes style.
 - The last class (10.72%) offered an entirely 'wrong' definition.
 - Nine suggested that it was a (small) dog (terrier) and 21 that it was to do with horror.







Thematic Categorisation

- This process analysed the words actually given. Nine groups were initially created for this group of respondents (n=217): good, natural/nature, place/area, territory, earth/land, climate, environment, ecosystem, crop.
- Place generally (including area or territory) (n=60)
- Climate, environment or ecosystem (n=59).
- Earth, soil or land (n=79).
 - This could relate either to place generally or ecosystem more specifically







So what?

- This was qualitative and descriptive research
 - Its main purpose will be to help clarify the data from the discrete choice experiments.
- However, it also highlights that there is no general (positive) awareness of some concept designated as terroir.
 - This can be compared with France
 - 7% gave a wrong definition (though still related to land etc.
 - 3% didn't know.
 - 65% gave a limited definition
 - 25% made the much more complex link
 - In Italy less than 30% said that they could not define terroir.
- Some of the most accurate definitions were cut and pasted from Wikipedia!







Thank you for your attention!





