

N° 2316.

DANEMARK ET FRANCE

Échange de notes relatif aux relations économiques entre les deux pays, avec annexes. Copenhague, le 28 février 1930.

DENMARK AND FRANCE

Exchange of Notes concerning the Economic Relations between the two Countries, with Annexes. Copenhagen, February 28, 1930.

¹ TRADUCTION. — TRANSLATION.

No. 2316. — EXCHANGE OF NOTES BETWEEN THE DANISH AND FRENCH GOVERNMENTS CONCERNING THE ECONOMIC RELATIONS BETWEEN THE TWO COUNTRIES. COPENHAGEN, FEBRUARY 28, 1930.

French official text communicated by the Permanent Delegate of Denmark accredited to the League of Nations. The registration of this Exchange of Notes took place April 14, 1930.

I.

MINISTRY FOR FOREIGN AFFAIRS.

Ø.P.I.J. Nr. 80.I.3.

COPENHAGEN, February 28, 1930.

SIR,

On behalf of the Danish Government, I have the honour to inform you that, with a view to strengthening and developing economic relations between Denmark and France, the Royal Government has decided to grant :

(1) The extension for twelve months of the period of notice fixed for the denunciation of the Franco-Danish Treaty² of Commerce of August 23, 1742, the provisional and Additional convention³ of Commerce and Navigation of February 9, 1842, and the Additional Articles⁴ of February 9, 1910 ;

(2) The attribution of most-favoured-nation treatment, on their admission into Denmark, to products originating in the French Colonies or in countries under French Protectorate ;

(3) The admission of products originating in France or in the French Colonies or in countries under French Protectorate into Greenland, under the most-favoured-nation treatment ;

(4) The exemption of French shipping enterprises from taxes on profits derived from navigation and arising in Denmark.

I also have the honour to acknowledge your letter of to-days's date, informing me that the Government of the Republic has, with the same object, decided to grant :

(1) The extension to twelve months of the period of notice fixed for the denunciation of the treaty of commerce, the additional convention, and the additional articles referred to above ;

(2) The attribution of most-favoured-nation treatment to Danish products on entry into the French Colonies, or countries under French protectorates ;

¹ Traduit par le Secrétariat de la Société des Nations, à titre d'information.

² *British and Foreign State Papers*, Vol. 35, page 1263.

³ *British and Foreign State Papers*, Vol. 35, page 1259.

⁴ *British and Foreign State Papers*, Vol. 103, page 417.

¹ Translated by the Secretariat of the League of Nations, for information.

(3) The admission of products originating in Greenland into France, the French colonies, or countries under French protectorate, under the most-favoured-nation treatment ;

(4) The exemption of Danish shipping enterprises from taxes on profits derived from navigation and arising in France.

Further, I have the honour of communicating to you the texts, accompanied by translations, of two Orders by the Minister of Justice dated January 22, 1930, which are calculated to afford appreciably enhanced protection to the appellations of wines, a matter to which the French Government attaches special importance.

The provisions contained in the present exchange of Notes, shall enter into force as from July 1, 1930.

They shall remain in full effect until denounced by either Party at twelve month's notice.

I have the honour, etc.

Monsieur L. Hermite,
Minister of France.

(Signed) P. MUNCH.

II.

LEGATION
OF THE FRENCH REPUBLIC
IN DENMARK.

COPENHAGEN, February 28, 1928.

SIR,

On behalf of the French Government, I have the honour to inform you that, with a view to strengthening and developing economic relations between France and Denmark, the Government of the Republic has decided to grant :

(1) The extension to twelve months of the period of notice fixed for the denunciation of the Franco-Danish treaty of Commerce of August 23, 1742, the Provisional and Additional convention of Commerce and Navigation of February 9, 1842, and the Additional Articles of February 9, 1910 ;

(2) The attribution of most-favoured-nation treatment to Danish products on their admission in to the French Colonies, or into countries under the French protectorate ;

(3) The admission of products originating in Greenland into France, the French Colonies, or countries under the French Protectorate, under the most favourable conditions accorded to a foreign power ;

(4) The exemption of Danish shipping enterprises from taxes on profits derived from navigation and arising in France.

I have further the honour to acknowledge your letter of to-day's date, informing me that the Royal Government, with the same object has decided to grant ;

(1) The extension to twelve months of the period of notice fixed for the denunciation of the treaty of Commerce, the Additional Convention and the Additional Articles referred to above ;

(2) The attribution of most-favoured-nation treatment, on their admission to Denmark, to products originating in the French Colonies or in countries under French protectorate ;

(3) The admission of products originating in France or the French Colonies or countries under French Protectorate to Greenland, under the most-favoured-nation treatment ;

(4) The exemption of French shipping enterprises from taxes on profits derived from navigation and arising in Denmark.

Further, I have the honour to acknowledge the texts, accompanied by translations, annexed to your letter of to-day's date, of the two Orders by the Minister of Justice, dated January 22, 1930, which are calculated to afford an appreciably enhanced protection to the appellations of wines. The French Government attaches especial importance to this protection and hopes that in course of time it may become completely effective.

The provisions contained in the present exchange of Notes shall enter into force as from July 1, 1930.

They shall remain in full effect until denounced by either Party at twelve month's notice.

I have the honour to be, etc.

Monsieur le Docteur Munch,
Danish Minister
for Foreign Affairs.

(Signed) L. HERMITE.

DECREE CONCERNING WINES AND SPIRITS.

In accordance with Article 7 of Law No. 108 of April 18, 1910, concerning the examination of food products, the following rules are adopted with regard to what may be imported, exhibited for sale, or warehoused for purposes of sales, or put up for sale as wines and spirits, and concerning the analysis of such goods :

Article 1.

Only a beverage which is obtained by the alcoholic fermentation of fresh grapes, of the juice of fresh grapes, or of the juice of grapes dried on the stock, and which is in the state in which it left the country of production, may be put on sale under the name of " wine " — see, however, the provisions of Articles 4 (paragraph 2), 5, 6 (paragraph 1, § 3), 8 and 9.

Article 2.

Spirits within the meaning of the present decree shall be held to mean any beverage containing alcohol which is neither wine nor a fruit beverage nor the juice of fruit nor raisin wine nor mead nor beer.

Spirits may not be put on sale if their alcoholic content is less than 30 % in volume ; liqueurs, punch or bitters may, however, be put on sale when the alcohol content of such products is not less than 20 % in volume.

Article 3.

Wines and spirits imported into the country must not be put on sale unless on import they are accompanied by a certificate of origin issued by a competent authority in the country of production and, if there has been transshipment, by a certificate made out by a competent authority in the port of transshipment to the effect that the goods were not added to or manipulated in any way in that port. Should the goods only form part of a consignment transhipped, the certificate

of origin may however, be replaced by a copy — or by a copy of an extract from the certificate — endorsed by the competent authority in the port of transshipment.

It is forbidden to put on sale wines and spirits under geographical designations, such as "Champagne", "Port Wine" or "Oporto", "Madeira", "Bordeaux", "Sauternes", "Burgundy", "Rhine Wine", "Cognac", etc., or under a special designation, such as "Cordial Médoc", "Chartreuse", "D. O. M.", etc., or under a designation describing them as being of the "type" of the above, unless the certificate of origin and the other documents relating to the goods (invoices, etc.) justify their being so called. It is likewise forbidden to put wines and spirits on sale under the designations indicated above, should the goods after export from the country of production have been added to or manipulated in a manner not authorised by Articles 4 (paragraph 2), 5 and 8. Wine of strong alcoholic content may, however, be put on sale with an indication that the goods are of the port, sherry or madeira type. This indication should only be shown on the labels in letters half the height of the designation which is to be regarded as the principal designation of the goods, and the letters must be of the same type, arrangement and colour.

Article 4.

No wine may be put on sale under the name of "Champagne" or "Champagne Wine" other than that which is produced in France by fermentation in bottles and treated in accordance with the provisions of French law. Wine prepared by means of other wine (see Article 1), either by fermentation in bottles or by the addition of carbonic acid, may be put on sale under the name of "Sparkling Wine" ("Mousserende Vin").

When such wine is put on sale in bottles, the label must show whether it has fermented in bottle or whether carbonic acid has been added. The indication should be shown as laid down in Article 9, paragraph 1, second and third sentences.

Article 5.

It is further permitted :

- (1) When treating wine and spirits, to employ clarifying products habitually in use which cannot be regarded as harmful to health, such as albumen, gelatine, tannin (tannic acid), isinglass and "Spanish earth" ;
- (2) When treating wine and spirits, to employ self-acting filtering substances, such as amianthus, cellulose or other insoluble substances of the same kind ;
- (3) When treating wine, to employ barm of wine or pure yeast if uncontaminated and liquid ;
- (4) To diminish the acidity of wine by the use of pure carbonate of calcium ;
- (5) To fumigate wine casks with sulphur in the usual way by combustion of technically pure sulphur free from arsenic or by means of sulphur dioxide free from arsenic, on condition, however, that the goods do not contain more than 500 mg. per litre of sulphur dioxide (SO²) ;
- (6) To pasteurise wine ;
- (7) To add to wine (with the exception of completely fermented red or white wines) small quantities of sugar caramel (colouring sugar) ;
- (8) To add to wine the quantity of alcohol necessary for its proper treatment during storage, on condition that any such additional use is made only of authentic spirits of wine or of completely purified alcohol of content not less than 93 % in volume, that

the quantity of alcohol added to the completely fermented wine does not exceed 21.25 per cask of 225 litres, and that alcoholic content of any other wine is not raised in this way to more than twenty parts in volume of alcohol per one hundred parts of wine ;

(9) To blend one wine with another (see Article 8). Nevertheless, a completely fermented wine and a partly fermented one may not be blended ;

(10) To add harmless colouring matter to spirits ;

(11) To reduce the strength of spirits by the addition of water to the strength which is customary for consumption (see Article 2, paragraph 2).

Article 6.

Wine may not be put on sale :

(1) When it has been mixed with water ;

(2) When it has been mixed with a fruit beverage ;

(3) When it has been mixed with raisin wine to such an extent that the wine constitutes less than half of the mixture thus obtained. Furthermore, wine which has been mixed with raisin wine may only be put on sale when it has been clearly marked as " diluted " in accordance with the provisions of Article 9.

It is furthermore forbidden to put on sale completely fermented red or white wine which contains more sulphuric acid than the equivalent of two grammes of neutral potassium sulphate per litre (2g/l).

Article 7.

Wine or spirits may not be put on sale if the following substances have been added to them :

Alum or other soluble aluminium compounds.

Compounds of barium,
strontium,
magnesium,
bismuth,
zinc,

Ferrocyanides,

Sulphur dioxide (except as provided in Article 5, No. 5),

Boric acid,

Salicylic acid,

Benzoic acid,

Formic acid,

Cinnamic acid,

Oxalic acid,

Salts of the above acids,

Thiosulphates,

Other preservatives,

Impure alcohol (containing free amylic alcohol),

Impure (not technically pure) starch sugar,

Poke (plytolacca berries),

Dyestuffs derived from coal, with the exception, however, of such colouring matter as may be added to food products put on sale (see Article 4 of Decree No. 162 of June 10, 1913, concerning the prohibition of the addition of colouring matter and preservatives

to food products intended for sale) ; such additions can, however, only be made in the case of wine if the indication provided for in Article 9 is given.

Formaldehyde or substances the use of which produces formaldehyde.
Glycerine.
Artificial sweeteners and
Substances which may be injurious to health.

Article 8.

Blended wines may only be put on sale under the name of the wine which constitutes the greater part of the mixture, the wine or wines that have been added thereto being indicated, such indication to appear on the label as laid down in Article 9, paragraph 1, second and third sentences.

It is, however, permissible to put diluted wine on sale under a fancy name should no appellation of place or origin be given.

Article 9.

The putting on sale of wines and spirits which have been added to or which have been subject to treatment not expressly authorised in Article 4 (paragraph 2) and Article 5, is only allowed, provided it is not forbidden by Articles 1 to 3, 4 (paragraph 1), 5 (Nos. 5 and 9), 6 and 7, on condition that the special character of the goods be indicated, in accordance with Article 6 of the above-mentioned law of April 18, 1910, in a clear and unequivocal manner on the bottle, cask or other receptacle in which the goods are sold, on the label, on the invoice, if one has been made out, on the price-lists, advertisements, etc. This mention must be made on the labels in letters of the same type, arrangement and colour as the letters of the appellation which is to be regarded as the principal appellation of the goods (for instance, a fancy name), and of a height equal to at least two-thirds of the height of the said letters. This height must in no case be less than 3 mm. The indication shall be placed in such a way that when the goods are sold it should be clearly visible to the purchaser, and must be in Danish, Norwegian or Swedish.

When Danish alcohol is added to spirits it shall be regarded as sufficient indication of this operation for the goods to be put on sale with a statement that they have been "blended". This provision does not however apply should one-half or more of the alcoholic content of the goods be due to the spirits added.

Should the indication be given in another manner or another language than that laid down above, it shall be regarded as having been omitted.

Article 10.

It is forbidden to put on sale products which, under the provisions of the present Decree, should not be on sale as wines or spirits, under any description liable to give the impression that these products are wines or spirits, or under a description in which a name of a wine or spirit figures.

It is further forbidden to put a product on sale under the name of a category of spirits, or under a name liable to be confused with the name of a category of spirits, or in which this name of a category of spirits figures, unless the product is of the same character as the category of spirits in question.

Article 11.

It is forbidden to import, exhibit for sale or store for sale as wines and spirits, goods which, under the provisions of the present Decree, should not be put on sale as wines or spirits.

Article 12.

When wines or spirits are sold by chemists on a doctor's prescription, the provisions of the present Decree shall not apply if another treatment of the products is ordered in the doctor's prescription.

Article 13.

When mixing various substances contained in wine, the following rules must be observed :

(1) The density must be determined by means of a pycnometer, exactly weighed at 15/15 degrees centigrade, no correction being made for the tendency to rise.

(2) Alcohol. Alcohol should be extracted by distilling and the liquid distilled should be mixed with water until the original volume of the wine is reached ; after which the density of the liquid should be determined as laid down in No. 1. The K. Windisch alcohol tables must be used.

(3) Extract. 50 cc. of wine to be evaporated by water-bath in a platinum capsule 85 mm. in diameter, 20 mm. high, about 20 gr. in weight and with a capacity of 75 c.c. The residue should be heated for two and a half hours in a stove in which the water is kept at boiling point, and weighed after cooling in a dessicator. Wines containing more than 28 gr. of extract per litre should be first diluted with water so that the quantity of extract to be weighed should not be more than 1.1 gr. to 1.4 gr.

(4) Sugar. The measured volume of wine should be neutralised and heated by water-bath until the alcohol has evaporated ; the residue should be placed in a measured phial and cooled to the ordinary temperature of the room. Liquid sub-acetate of lead (1/10 of the measured volume of wine) should be added ; the mixture should be well shaken and a saturated solution of sulphate of sodium should be added in order to bring about complete precipitation of the lead. The quantity of liquid should be made up to the marked level ; after shaking, it should be put through a dry filter. The first cc. which come through should be thrown away and the sugar content of a measured volume will then be determined according to the Jessen-Hansen weighing method (Communication from the Carlsberg Laboratory, Vol. 15, No. 3).

The quantity of sugar, under normal circumstances, should be indicated as inverted sugar by means of Jessen-Hansen Table No. 1.

To determine the quantity of saccharose, add to a suitable volume of the above solution freed from precipitate of lead and brought up to about 70 c.c., 3 drops of Clark's thymol blue solution. Then add 1 c.c. of standard hydrochloric acid over and above the quantity employed to produce a definitely red colour. The solution should then be heated for thirty minutes in a boiling water-bath. After cooling, the liquid should be neutralised by the addition of an amount of standard sodium hydroxide equal to the amount of standard hydrochloric acid used. The receptacle is then filled up to the line, shaken, and the content of sugar determined in respect of a measured volume of the solution, if necessary filtered, according to the Jessen-Hansen method.

If the wine contains both saccharose and invert sugar, the amount of invert sugar should be determined by the use of Jessen-Hansen Table No. II.

(5) Glycerine.

(a) Completely fermented wines : use the slaked lime-ether-alcohol method as practised in Germany, according to the " Instructions for Chemical Analyses of Wine " (*Anweisung zur chemischen Untersuchung des Weines*), paragraph 11 (a) of the Decree of December 9, 1920.

(b) Wines containing more than 20 gr. of sugar per litre : in 50 c.c. of wine, dissolve a weight of crystallised barium hydroxide equal to the content of the wine in extract (expressed in grammes per 100 c.c.). Add slowly 100 c.c. of alcohol (at 90 % in volume) ; filter 100 to 125 c.c. of this mixture and determine the content in glycerine of that quantity as in paragraph (a).

(6) Free Acids. The volume of wine measured should be heated to boiling point and titrated with a solution of decinormal soda, sensitive blue litmus paper being used as an indicator. Calculation should be made in terms of tartaric acid.

(7) Free volatile acids. 50 c.c. of wine to be distilled by means of steam until the distilled liquid reaches 200 c.c. ; after which the free acid content of the liquid is titrated, phenolphthalein being used as an indicator. Calculations should be made in terms of acetic acid.

(8) Ash. The extract obtained by means of a suitable volume of wine is carefully carbonised in a platinum capsule, the tare weight of which has been ascertained ; the carbons are burned with as little heat as possible, if necessary being moistened or washed with water.

(9) Sulphuric acid. 50 c.c. of wine is heated to boiling point, and, after acidification by means of hydrochloric acid, is precipitated with barium chloride. According to the weight of barium sulphate precipitated, the quantity of sulphuric acid is calculated and is expressed in sulphate ions or in neutral sulphate of potassium.

(10) Sulphur dioxide. The methods indicated in paragraph 18 of the above-mentioned " Instructions for the Chemical Analysis of Wine " (*Anweisung zur chemischen Untersuchung des Weines*) are used.

(11) Polarisation. The wine is freed from alcohol, from tannic acid and from colouring matter in accordance with the indications given regarding sugar (4). If the wine is strongly coloured, it is first mixed with an equal volume of water ; in this case the dilution is taken into account in indicating the polarimetric deviation. In order to invert the solution, which is freed from lead precipitate by filtering, in case the turning of the thymol blue has not been sufficiently pronounced, the solution is heated for 30 minutes in a boiling water bath with 4 % hydrochloric acid, the quantity of which should be about one-fifth of the volume of wine being treated at the moment.

Polarisation takes place at 20° C. It is given in arc degrees, for the yellow light of the sodium, in a tube 200 mm. long.

(12) The preserve of impure starch sugar is ascertained in accordance with paragraph 14 of the above-mentioned " Instructions for the Chemical Analysis of Wine " (*Anweisung zur chemischen Untersuchung des Weines*).

The substances contained in the wine are indicated in grammes per litre at 15° C. Sulphur dioxide is, however, indicated in milligrammes per litre, and alcohol as a percentage of the volume.

Article 14.

The present Decree shall come into force on August 1, 1930. At the same time the Decree of June 10, 1913, regarding what may be put on sale as wine and spirits, with the Supplement of June 10, 1924, is abrogated.

DECREE CONCERNING FRUIT WINES (FRUGTVIN) AND
RAISIN WINE (ROSINVIN).

In accordance with Article 7 of Law No. 108 of April 18, 1910, concerning the inspection of food products, the following rules have been adopted with regard to what may be imported, displayed or warehoused for purposes of sale or put on sale, as Fruit Wine (Frugtvin) and Raisin Wine (Rosinvin) or Raisin Cider (Rosincider).

Article 1.

Only a beverage obtained by alcoholic fermentation of the juice of fresh fruit or of other parts of fresh plants, together with corresponding products prepared from unfermented fruit juice with the addition of alcohol, may be put on sale under the name of "Frugtvin" (Fruit Wine). A product prepared from fresh grapes or fresh grapejuice may not be put on sale as fruit wine.

Article 2.

Fruit wine may not be put on sale

- (1) Of which the alcoholic content exceeds 20 % in volume ;
- (2) Of which the density at 15° C. exceeds 1.06 ;
- (3) To which imported wine or raisin wine has been added, or
- (4) Which, after delivery by the maker, has been subject to any addition or any treatment whatever.

Article 3.

The makers of fruit wines are permitted to perform the following operations :

- (1) To add sugar either in a solid form or dissolved in water during the fermentation of the fruit wine and to add an extract of raisins in such a proportion that not more than 5 kg. of raisins are used for 100 litres of prepared fruit wine. In making these additions water must not be added to the product in such quantity that the free acid content calculated in tartaric acid, is reduced to less than 3 grammes per litre (3 g/l) ;
- (2) To add sugar to the completely fermented fruit wine ;
- (3) To add water to the completely fermented fruit wine ; the free acid content calculated in tartaric acid, must not, however, be reduced by the addition of water to less than 3 grammes per litre ;
- (4) To add alcohol to the fruit wine or to subject it to other treatment increasing the alcoholic content ;
- (5) In treating fruit wine, to use ordinary clarification products, which are not harmful to health, such as albumen, gelatine, isinglass, tannin (tannic acid), " Spanish earth " ;
- (6) To decrease the acidity of fruit wine by the use of precipitated pure calcium carbonate ;
- (7) To fumigate fruit wine casks in the usual way by burying technically pure sulphur free from arsenic or by means of sulphur dioxide free from arsenic, on condition, however, that the product does not contain more than 500 mg per litre of sulphur dioxide (SO²) ;

- (8) To pasteurise the fruit wine ;
- (9) To add harmless colouring matter to fruit wine ;
- (10) To prepare fruit wine with mixtures of various kinds of fresh fruit (except grapes) and other parts of fresh plants ; similarly, entirely fermented fruit wine may be mixed with other kinds of fruit wine.

Article 4.

Only a product obtained by alcoholic fermentation or raisins with the addition of water may be put on sale under the name of raisin wine (raisin cider).

The product shall contain not more than 20 % of alcohol in volume and not less than 17 grammes per litre of extract, without glycerine and without sugar (17 g/l) ; the extract of the product shall only contain ingredients obtained from raisins or produced by alcoholic fermentation of raisins.

Alcohol may be added to raisin wine. A product which, after, being delivered by the maker, has been subjected to additions or to any treatment whatever, may not be put on sale as raisin wine (raisin cider). The mixture of raisin wine with grape wine, however, does not come under this provision.

The operations authorised by Article 3, Nos. 5-9, for fruit wines are permitted in preparing raisin wine.

Fruit wine may not be added to raisin wine.

Article 5.

Fruit wine and raisin wine may not be put on sale if the following substances have been added to them :

- Alum, or other soluble aluminium compounds,
- Compounds of barium,
- Compounds of strontium,
- Compounds of magnesium,
- Compounds of bismuth,
- Compounds of zinc,
- Ferrocyanides,
- Sulphurdioxide (save as in so far provided in Article 3, No. 7),
- Other preservatives,
- Free acids,
- Acid salts,
- Impure alcohol (containing free amylic alcohol),
- Impure starch sugar (not technically pure),
- Poke (phytolacca) berries,
- Dyestuffs derived from coal, with the exception, however, of such colouring matters as may be added to food products put on sale (see Article 4 of Decree No. 162 of June 10, 1913, concerning the Prohibition of the Addition of Colouring Matters and Preservatives to Food Products intended for Sale),
- Formaldehyde and substances the use of which produces formaldehyde,
- Glycerine,
- Artificial sweeteners, and
- Substances which may be injurious to health.

Article 6.

Fruit wines or raisin wines to which additions have been made or which have been subjected to treatments not expressly authorised in Articles 3 and 4 may only be put on sale, unless this is

prohibited by Articles 2, 3 (Nos. 1, 3 and 7), 4 (3rd and 5th paragraphs), and 5, on condition that the special character of the product is indicated, in accordance with Article 6 of the above-mentioned Law of April 18, 1910, in a clear and unequivocal manner on the bottle, the cask or other receptacle in which the product is sold, on the label, on the invoice, if one has been made out, on the price-lists, advertisements, etc. This mention shall be made on the label in letters of the same type, arrangement and colour as the letters of the appellation which is to be regarded as the principal appellation of the goods (for instance, a fancy name), and of a height equal to at least two-thirds of the height of the said letters. This height must in no case be less than 3 mm. The indication shall be placed in such a way that when the goods are sold it should be clearly visible to the purchaser and must be in Danish, Norwegian or Swedish.

Should the indication be given in any other manner or in any other language than that prescribed above, it shall be regarded as having been omitted.

Article 7.

Fruit wine or raisin wine shall not be put on sale under a description liable to give the impression that the product is grape wine or under the description of a category of spirits such as "bitter", "liqueur", "cherry brandy", "cherry cordial", etc. It is also forbidden to put on sale fruit wines and raisin wines under names in which the appellations of imported wines or the names of categories of spirits figure.

This provision shall similarly apply to mixtures of raisin wines with imported wine, when the product is not put on sale as "blended" wine, in accordance with Article 6, first paragraph, No. 3, (cf. Article 9) of the Decree of January 22, 1930, concerning Wines and Spirits.

Article 8.

Fruit wines and raisin wines may be put on sale with an indication that they represent a certain type of grape wine.

This indication shall only figure on the label in letters of a height at least equal to one-half the height of the letters of the description which is to be regarded as the principal description of the goods; they must be of the same kind, of the same arrangement, and of the same colour as the latter.

Article 9.

When fruit wine or raisin wine is sold in bottles the latter must be provided with a label bearing the name and address of the maker or a trade mark approved by the Customs administration. If the goods are not produced in the country itself, however, it shall be sufficient if the label bears an indication of the country of production.

Article 10.

It is forbidden to import, to display or to keep in warehouse with a view to sale as fruit wine or raisin wine (raisin cider) products which, according to the provisions of the present Decree, may not be put on sale as fruit wine or raisin wine (raisin cider).

Article 11.

The present Decree shall come into force on August 1, 1930.