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**Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33**

(C/2024/1811)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 <sup>(1)</sup>.

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

**‘Méditerranée’**

**PGI-FR-A1154-AM04**

**Date of communication: 7.12.2023**

**DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

**1. Yield**

In section VI ‘Yield’ of Chapter I of the specification, the maximum yield for red and rosé wines has been reduced from 120 hl/ha to 100 hl/ha.

The aim is to give effect to the consequences of climate change on the region’s wine production. The maximum yields entered in the product specifications no longer correspond to the actual yields on the ground, which are lower because of the effects of drought. Drought is one of the most frequent consequences of climate change in this south-eastern region of France. The producer group wished to adapt the yield of the vines to the reality on the ground in order to preserve their quality.

This change to the yield affects the section headed ‘Wine-making practices - maximum yields’ of the single document.

**2. Inspection body**

Chapter III of the product specification has been amended to simplify the section entitled ‘Inspection body’, specifying that compliance with the product specification must be checked on the basis of an approved control plan and by a third-party body delegated by the INAO and offering guarantees of competence, impartiality and independence.

This simplification does not affect the single document.

SINGLE DOCUMENT

**1. Name(s)**

Méditerranée

**2. Type of geographical indication**

PGI - Protected Geographical Indication

**3. Categories of grapevine products**

1. Wine

5. Quality sparkling wine

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<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

4. Description of the wine(s)

1. Still red, rosé and white wines

BRIEF WRITTEN DESCRIPTION

The wines produced are characterised by fruity aromas, whose intensity and nature vary depending on the grape varieties and technologies used to produce them.

For the red wines, which generally have a garnet colour varying in intensity, the extractions are carried out in such a way as to preserve the sweet structures offering ripe and smooth tannins on the palate.

The rosé wines have a pale pink colour that varies in intensity depending on the pressing process. The white wines, which are mostly pale yellow in colour, typically contain glints of green. For white and rosé wines, the combination of different factors (choice of parcels to preserve acidity, grape varieties and technology with temperature control) makes it possible to preserve the balance of the wines between fruitiness, concentration and freshness.

The wines meet the analytical criteria set out in EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Quality sparkling wines, red, rosé and white

BRIEF WRITTEN DESCRIPTION

The least alcoholic and most lively wines are used to produce the quality sparkling wines. These have the same colours and organoleptic properties as their still counterparts but their finer and fresher aromas last longer and are enhanced by their fine, elegant bubbles.

These wines meet the analytical criteria set out in EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

## 5. **Wine-making practices**

### 5.1. *Specific oenological practices*

#### 1. Specific oenological practice

All wine-making practices followed must comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

### 5.2. *Maximum yields*

#### 1. White wine yield

120 hectolitres per hectare

#### 2. Red and rosé wine yields

100 hectolitres per hectare

## 6. **Demarcated geographical area**

The harvesting of the grapes and the production and development of the still wines with the geographical indication 'Méditerranée' must take place in the departments of Alpes de Haute Provence, Hautes-Alpes, Alpes-Maritimes, Ardèche, Bouches-du-Rhône, Drôme, Var, Vaucluse, Corse-du-Sud, Haute-Corse and in the following municipalities in the departments of Isère, Loire and Rhône:

- in the department of Isère: all the municipalities in the cantons of Roussillon, Vienne-Nord and Vienne-Sud, the municipality of Saint-Lattier in the canton of Saint-Marcellin;
- in the department of Loire: all the municipalities in the canton of Pélussin, the municipalities of Tartaras, Saint-Joseph, Saint-Martin-la-Plaine, Génilac, Dargoire and Châteauneuf in the canton of Rive-de-Gier, the municipalities of Chagnon and Cellieu in the canton of La Grand-Croix;
- in the department of Rhône: the municipalities of Echalas and Saint-Jean-de-Touslas in the canton of Givors, the municipalities of Condrieu, Tupin-et-Semons, Ampuis, Saint-Romain-en-Gal, Loire-sur-Rhône, Trèves, Les Haies, Longes, Saint-Cyr-sur-le-Rhône, Sainte-Colombe in the canton of Condrieu, the municipalities of Rontalon, Saint-Didier-sous-Rivière, Saint-Maurice-sur-Dargoire, Saint-Sorlin and Soucieu-en-Jarrest in the canton of Mornant.

The geographical area defined above applies to the harvesting of grapes and the preparation of quality sparkling wines bearing the protected geographical indication 'Méditerranée', except in the department of Drôme, where these operations cannot be carried out in the following municipalities: Aix-en-Diois, Aouste-sur-Sye, Aubenas, Aurel, Barsac, Barnave, Beaufort-sur-Gervanne, Châtillon-en-Diois, Die, Espenel, Laval-d'Aix, Luc-en-Diois, Menglon, Mirabel-et-Blacons, Molière-Glandaz, Montclar-sur-Gervanne, Montlaur-en-Diois, Montmaur-en-Diois, Piegros-la-Clastre, Ponet-et-Saint-Auban, Pontaix, Poyols, Recoubeau-Jansac, Saillans, Saint-Benoît-en-Diois, Saint-Roman, Saint-Sauveur-en-Diois, Sainte-Croix, Suze-sur-Crest, Vercheny, Véronne.

## 7. **Wine grape variety(ies)**

Alicante Henri Bouschet N

Aligoté B

Alphonse Lavallée N

Aléatico N

Aramon N

Aramon blanc B

Aramon gris G

Aranel B

Arinarnoa N

Artaban N

Assyrtiko B

Aubun N - Murescola  
Barbaroux Rs  
Biancu Gentile B  
Bourboulenc B - Doucillon blanc  
Brun argenté N - Vaccarèse  
Cabernet blanc B  
Cabernet cortis N  
Cabernet franc N  
Cabernet Sauvignon N  
Caladoc N  
Calitor N  
Cardinal Rg  
Carignan N  
Carignan blanc B  
Chambourcin N  
Chardonnay B  
Chasan B  
Chasselas B  
Chasselas rose Rs  
Chatus N  
Chenanson N  
Chenin B  
Cinsaut N - Cinsault  
Clairette B  
Clairette rose Rs  
Clarin B  
Colombard B  
Côt N - Malbec  
Couderc noir N  
Counoise N  
Danlas B  
Egiodola N  
Floreale B  
Gamaret  
Gamay Fréaux N  
Gamay N  
Gamay de Bouze N  
Gamay de Chaudenay N

Ganson N  
Gewürztraminer Rs  
Gramon N  
Grenache N  
Grenache blanc B  
Grenache gris G  
Gros Manseng B  
Gros vert B  
Jurançon noir N - Dame noire  
Listan B - Palomino  
Lival N  
Lledoner pelut N  
Macabeu B - Macabeo  
Marsanne B  
Marselan N  
Mauzac rose Rs  
Melon B  
Merlot N  
Merlot blanc B  
Meunier N  
Mollard N  
Monarch N  
Monerac N  
Mourvaison N  
Mourvèdre N - Monastrell  
Muscardin N  
Muscaris B  
Muscat Ottonel B – Muscat, Moscato  
Muscat d’Alexandrie B - Muscat, Moscato  
Muscat de Hambourg N - Muscat, Moscato  
Muscat à petits grains blancs B – Muscat, Moscato  
Muscat à petits grains rouges Rg - Muscat, Moscato  
Nebbiolo N  
Nielluccio N - Nielluciu  
Petit Manseng B  
Petit Verdot N  
Picardan B - Araignan  
Pinot blanc B

Pinot gris G  
Pinot noir N  
Pinotage N  
Piquepoul blanc B  
Piquepoul gris G  
Piquepoul noir N  
Plant droit N - Espanenc  
Portan N  
Prior N  
Ravat blanc B  
Ribol N  
Riesling B  
Riminèse B  
Rosé du Var Rs  
Roussanne B  
Sauvignon B - Sauvignon blanc  
Sauvignon gris G - Fié gris  
Sciaccarello N  
Semillon B  
Seyval B  
Solaris B  
Soreli B  
Souvignier gris Rs  
Syrah N - Shiraz  
Tannat N  
Tempranillo N  
Terret gris G  
Terret noir N  
Tibouren N  
Téoulier N  
Ugni blanc B  
Valdiguié N  
Varousset N  
Verdejo B  
Vermentino B - Rolle  
Vidoc N  
Villard blanc B  
Villard noir N  
Viognier B  
Voltis B  
Xinomavro N

## 8. Description of the link(s)

### 8.1. Specificity of the geographical area

The geographical area of the protected geographical indication 'Méditerranée' covers the southeastern quarter of France.

This territory is made up of various terrains, framed by high summits both on the mainland and on Corsica.

Valleys, plateaus and slopes come together in a typical Mediterranean environment. The architecture, landscapes, culture and customs testify to this shared history.

The Mediterranean Sea is at the root of this, in terms of geology (different sea incursions on the current continent), history and culture (influence of the Greeks, then the Romans and the Genoese in Corsica) and especially in terms of the climate.

Mediterranean culture is now reflected in the lifestyles (the food, and the olive oil and lavender production in the region) and in the landscapes characterised by the drought-resistant vegetation and omnipresent hills that frame the valleys where optimising the scarce water resources has allowed agriculture to develop.

The region characterised by this Mediterranean influence can be divided into Corsica, Provence, the Southern Alps, the Vallée du Rhône and its surrounding hills.

The Mediterranean climate also has distinctive wind conditions, notably the 'Marin', a wind from the south full of humidity that blows in the Gulf of Lion and Provence and moderates excess temperatures, and the Mistral, a dry and occasionally very violent wind that ventilates the Rhône corridor from North to South and helps keep the vineyards in good condition.

Sunshine and temperatures are exceptionally high throughout the area.

These territorial features have naturally created a Mediterranean regional identity characterised by a warm, dry and windy climate, with limestone and naturally well-drained soils, where the vineyards are established close to mountainsides or at altitude. These factors are ideal for the cultivation of vines.

### 8.2. Specificity of the product

The specific nature of the protected geographical indication 'Méditerranée' draws not only on its geographical reality, but also its historical roots. Like olive trees, vines were planted by the Phocaeans from the 6th century BC in the Rhône corridor, around the Phocaean city of Massalia (better known today as Marseille), and in Corsica. The wine trade was developed by these Greek pioneers, who were able to take advantage of the strategic location of the port of Massalia and the major communication axis of the Rhône, to transport the amphora containing a 'new and exotic Greek beverage made from fermented grape juice'. Vine cultivation intensified during Roman occupation and experienced real growth during the Middle Ages under the influence of cities such as Lyon and Marseille, and under the influence of the Genoese in Corsica.

The natural assets of the geographical area of the protected geographical indication 'Méditerranée' encouraged the cultivation of vines. The wine culture deeply intertwined with this region has enabled the constant development of winegrowers' know-how, which is based on an open approach to vine varieties planted, but is nonetheless characterised by a main group of varieties found in the geographical area.

The still red wines are marked by their high colour intensity and softness of tannins. The aromas are fruity (red berries or ripe fruit) with occasional hints of vanilla and roasting.

The white and rosé wines, thanks to a perfect mastery of the natural elements, boast a balance between fruitiness, concentration and freshness.

The least alcoholic and most lively wines are used to produce the quality sparkling wines. They have the same characteristics as still wines with more freshness and aromatic finesse.

The evidence of sparkling wine production within the territory of the PGI 'Méditerranée' dates back to the Middle Ages. Recent production has increased considerably since 1909, when the company 'Royal Provence' (Tête Noire), a company which today produces almost 4 000 000 bottles, was set up in the department of Bouches du Rhône. Production has also been maintained in other parts of this territory. Winegrowers in the Ardèche have notably been cultivating and making wine with the Marsanne B and Russanne B varieties and Chardonnay B for 25 years. In Drôme they have been using Chardonnay B with Viognier B and Muscat à petits grains blancs B for white, and Syrah N for rosé since the 1980s. In Corsica they produced 'vinu Forzatu' (the forced wine) at the beginning of the 20th century while more recently, the cooperative winery 'Les Vignerons Corsicans' marketed its first sparkling wine cuvée in 1983 using Chardonnay B and Meunier N varieties. In the department of Vaucluse, the Pernes les Fontaines winery had made its own-grown Gros vert B table grapes into sparkling wines in the 1970s, without forgetting the production of base wine from the Terres Valdèze winery which has supplied the Krier company since the 1950s; its market today has diversified with other companies for an annual volume of 15 000 hectolitres. Production is more local but just as old – dating back to 1959 – in the department of Hautes Alpes and in the department of Alpes de Haute Provence, where these products have been made into white wines (many of them based on Chardonnay B) since the 1970s.

In the department of Var, 'Les Vins Bréban' was set up in 1952 and joined by the Libra company in 1982; production quickly developed thanks to these suppliers, focused on sparkling rosé wines, as in Bouches du Rhône.

Consequently, there are almost 200 operators involved in this production area, with half of the cooperative wineries and around thirty traders producing almost 10 000 hectolitres of quality sparkling wines.

### 8.3. *Causal link between the specificity of the geographical area and the specificity of the product*

This local reality, this historical cultural community, naturally led the region's wine growers to apply for recognition in 'Vin de Pays de Méditerranée', which was recognised on 1 August 1999.

The PGI 'Méditerranée' is made up of winegrowers from 10 departments in the French southeast of the Mediterranean. The ideal situation of this wine-growing area influenced by the Mediterranean Sea, which has a particularly sunny climate and a diversity of territories all suited to vine cultivation and the production of fine wines, has helped to build a strong wine-growing tradition.

The Mediterranean climate's significant sunshine and suitable amount of rainfall fosters the optimal ripening of the grapes. The specific territorial characteristics of this Mediterranean region, combined with the choice of grape varieties and the mastery of wine-making techniques, make it possible to produce wines that are balanced between concentration, fruitiness and freshness. The vineyards being located exclusively near high massifs or at altitude, as well as the influence of winds from the south with a high moisture content, constitute a regional aspect that gives the wines their characteristic freshness.

With a long tradition of sparkling wines in most of its departments since the beginning of the 20th century, the distinctive feature of quality sparkling wines of the protected geographical indication 'Méditerranée' is the result of the richness of their blends, the adaptation of the varieties planted to the diversity of the territory and the specific characteristics of this territory.

The main varieties used to produce sparkling white wines are Chardonnay B, Ugni blanc B, Grenache blanc B, Vermentino B. For sparkling rosé wines, which now account for two thirds of production, the blends often include the Cinsault N, Grenache N, Muscat de Hambourg, and Syrah N varieties.

This expertise in early harvesting, blending grape varieties and selecting territories ensures a liveliness, freshness and balance for the quality base wines and to produce sparkling wines which will ultimately be low in alcohol.

The production techniques used are either a second fermentation in bottles or the 'Charmat' method (the 'cuve close' or 'tank' method), which is the most common and most commercially favoured practice. The rapid production offered by the latter method makes it easier to respect the varietal character and the aromatic component of the varieties used and to preserve the colour (which is essential for the rosé wines), while respecting the identity of the PGI 'Méditerranée' wines. The sparkling wines made are fresh, acidic with a bold mouthfeel, balanced between liveliness and aromatic intensity.

Producers have clearly expressed ambitions for developing export markets for the geographical indication 'Méditerranée'.



This regional dynamic conferred by the PGI 'Méditerranée' status has brought together many operators (253 cellars, 174 individual cellars, 79 cooperative cellars, and 51 traders) and volumes are constantly increasing (100 000 hectolitres in 2000, 475 000 hectolitres in 2012).

Its reputation has grown both at local level, thanks to the region's high touristic appeal, and at national and international level, thanks to the numerous awards received from the Paris General Agricultural Competition, or the numerous references in the 'Guide Hachette des Vins'.

The PGI 'Méditerranée' is also an official partner and supplier of Critics' Week at the Cannes International Film Festival.

The PGI 'Méditerranée' is internationally recognised (44 % of the volumes produced are exported annually) and sought-after by tourists, particularly numerous in the region during the summer periods. The latter are invited through pairings between PGI 'Méditerranée' wines and local gastronomic specialities to discover the benefits of the Mediterranean diet.

## 9. Essential further conditions (packaging, labelling, other requirements)

### *Labelling*

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The European Union PGI logo must appear on the label if the words 'Indication géographique protégée' (protected geographical indication) are replaced by the traditional term 'Vin de Pays'.

The protected geographical indication 'Méditerranée' can be followed by the name of the following smaller geographical units, according to the conditions set out in this specification:

— 'Comté de Grignan'

— 'Coteaux de Montélimar'

### *Area in immediate proximity*

Legal framework:

National legislation

Type of further condition:

Derogation concerning the production in the demarcated geographical area

Description of the condition:

The area in immediate proximity defined by derogation for the production and development of wines bearing the protected geographical indication 'Méditerranée' comprises, for one part, the territories of the following districts apart from the municipalities of these districts listed in the geographical area:

— in the department of Loire: the district of Saint-Etienne,

— in the department of Rhône: the district of Lyon,

— in the department of Isère: the districts of Grenoble and Vienne; and, on the other hand, the territories of the following districts:

— the district of Nîmes and Alès (in the department of Gard)

— the district of Mende (in the department of Lozère)

- the districts of Le Puy-en-Velay and Yssingaux (in the department of Haute-Loire)
- the districts of Montbrison and Roanne (in the department of Loire)
- the district of Villefranche-sur-Saône (in the department of Rhône)
- the district of Bourg-en-Bresse (in the department of Ain)
- the district of La Tour-du-Pin (in the department of Isère)
- the districts of Chambéry and Saint-Jean-de-Maurienne (in the department of Savoie)

The area in immediate proximity defined by derogation for producing and developing quality sparkling wines with the protected geographical indication 'Méditerranée', which may or may not be supplemented by the name of one of the smaller geographical units referred to in point 2, comprises the aforementioned districts and is extended to the departments of Ain and Savoie.

**Link to the product specification**

[http://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-0863219b-a2d3-4529-bfd1-3912f485aded](http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-0863219b-a2d3-4529-bfd1-3912f485aded)

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