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**Publication of a communication of approval of a standard amendment to the 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/2025/201)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Entre-Deux-Mers'

PDO-FR-A0406-AM04

Date of communication: 8 October 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Description

The colour red has been added.

The aim is to use the designation 'Entre-Deux-Mers' to promote the red wines produced in the area.

The single document has been amended accordingly.

2. Geographical area

A reference to the 2022 Official Geographic Code has been added in relation to the geographical area and area in immediate proximity.

While the boundary of the geographical area has not been changed, the list of municipalities has been revised to take account of certain name changes following mergers. This is a purely editorial amendment.

The single document has been amended.

3. Vine varieties

A list of the main and secondary grape varieties has been added for red wine. They are traditional grape varieties used in Gironde: Cabernet Sauvignon N, Cabernet Franc N, Cot N (or Malbec), Merlot N, Petit Verdot N and Carménère N.

The list of secondary grape varieties for the white wines has been revised. The grape varieties Mauzac B and Merlot Blanc B are no longer used.

Following the deletion of the 'Secondary wine grape varieties' list, all wine grape varieties have been added to the 'Wine grape variety(ies)' list in point 7 of the single document.

The single document has been amended accordingly.

4. Rules on planting proportions

In line with the above amendments, the rules on proportions of the grape varieties Mauzac B and Merlot Blanc B have been deleted.

The rule that main grape varieties must represent at least 70 % of grapes planted has been retained.

The single document is not affected by this amendment.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

5. Pruning rules

The pruning rules have been supplemented in order to set a number of buds per plant (12) for the red grape varieties and change the number of buds for the white grape varieties from 15 to 14.

The single document has been amended accordingly.

6. Rules on trellising and foliage height

The rules on trellising and foliage height have been supplemented for the red grape varieties. The height of the foliage when trellised is a minimum of 0.6 times the space between rows.

This height is measured between the point 0.10 metres below the trellising wire and the highest part of the canopy.

The single document is not affected by this amendment.

7. Average maximum crop load per parcel

An average maximum crop load per parcel has been added for the red grape varieties. It is set at 8 500 kg per hectare. This density corresponds to a maximum number of 14 bunches per plant. Where irrigation is authorised, the average maximum crop load per irrigated parcel is set at 7 000 kg per hectare. This density corresponds to a maximum number of 14 bunches per plant.

The single document is not affected by this amendment.

8. Agri-environmental provisions

The following environmental provisions have been added:

- Dead vines must be removed from the parcels. No dead vines may be kept on the parcels.
- Full chemical weed control on parcels is prohibited.
- All winegrowers must calculate and record their treatment frequency index.

These amendments are intended to take better account of the environment and of general demands for less use of plant protection products.

The single document is not affected by this amendment.

9. Harvesting

Target values specific to the red wines have been added:

- The minimum sugar content of the grapes must be at least 200 grams per litre.
- The red wines have a minimum natural alcoholic strength by volume of 12 %.

The single document has been amended accordingly.

10. Yield

Target values specific to the red wines have been added: the upper yield limit is 55 and 65 hectolitres.

The single document has been amended accordingly.

11. Analytical standards

Target values specific to the red wines have been added:

Every batch of wine sold, in bulk or packaged, has a fermentable sugar content (glucose and fructose) of 3 grams per litre or less.

- Every batch of wine sold, in bulk or packaged, has a volatile acidity content of 16,33 milliequivalents per litre or less (0,80 grams per litre expressed in H₂SO₄).

— Every batch of wine sold in bulk has a total sulphur dioxide content of 140 milligrams per litre or less.

At the time of packaging, the red wines have a maximum malic acid content set at 0,3 grams per litre.

The single document has been amended accordingly.

12. **Winemaking practices**

Practices specific to the red wines have been added:

— Use of oak chips less than 5 centimetres in size is prohibited after the wine has been run off.

— Any heat treatment of the grape harvest where the temperature rises above 40 °C is prohibited.

— Subtractive enrichment techniques are permitted up to a concentration rate of 15 %.

The single document has been amended accordingly.

13. **Winery capacity**

A target value specific to the red wines has been added.

The overall winery and storage capacity is at least twice the volume of wine in the previous year's harvest or production declaration.

The single document is not affected by this amendment.

14. **Date of placing on the market for the consumer**

A date of placing the red wines on the market for the consumer has been added:

The wines are placed on the market for the consumer as of 1 January of the second year following the year of harvest.

The single document is not affected by this amendment.

15. **Circulation between authorised warehouses**

The point concerning the date of entry into circulation of the wines between authorised warehouses has been deleted.

The single document is not affected by this amendment.

16. **Link**

Information relating to the red wines has been added to the 'Link' section.

The single document has been amended.

17. **Transitional measures**

The transitional measures no longer in force have been deleted.

The single document is not affected by this amendment.

18. **Declaration requirements**

The exemptions from issuing a declaration prior to the sale of wine in bulk and prior to market preparation for certain operators have been deleted.

An obligation to issue a declaration prior to the assignment of parcels has been added.

The single document is not affected by this amendment.

19. **Details of the inspection body**

The reference to the inspection body has been reworded to align it with the wording used in other product specifications. This is a purely editorial amendment.

The single document is not affected by this amendment.

SINGLE DOCUMENT

1. **Name(s)**

Entre-Deux-Mers

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

3.1. *Combined Nomenclature code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

2204 – wine of fresh grapes, including fortified wines; grape must, other than that of heading 2009

4. **Description of the wine(s)**

1. *Dry white wine*

BRIEF WRITTEN DESCRIPTION

These are still, dry white wines. The wines have a minimum natural alcoholic strength by volume of 10,5 %. Every batch of wine sold in bulk or packaged has a fermentable sugar (glucose and fructose) content of 4 grams per litre or less. After enrichment, the wines' total alcoholic strength by volume does not exceed 13 %. Every batch of wine sold, in bulk or packaged, has a volatile acidity content of 13,26 milliequivalents per litre or less (0,65 grams per litre expressed in H₂SO₄). Every batch of wine sold in bulk has a total sulphur dioxide content of 180 mg/l or less. The other analytical standards comply with EU rules.

These still, dry white wines generally have a straw-yellow colour with yellow-green tints. They are usually lively at the start, then ample and round. They are characterised by aromatic notes of white flowers (e.g. acacia, etc.) and fruitiness with notes of citrus and exotic fruits. These wines are intended to be drunk young.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity: in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

2. *Red wines*

BRIEF WRITTEN DESCRIPTION

These are still, red wines. They have a minimum natural alcoholic strength by volume of 12 %. Every batch of wine sold in bulk or packaged has a fermentable sugar (glucose and fructose) content of 3 grams per litre or less. After enrichment, the wines' total alcoholic strength by volume does not exceed 13 %. Every batch of wine sold, in bulk or packaged, has a volatile acidity content of 16,33 milliequivalents per litre or less (0,80 grams per litre expressed in H₂SO₄). Every batch of wine sold in bulk has a total sulphur dioxide content of 140 mg/l or less. At the time of packaging, the red wines have a maximum malic acid content set at 0,3 grams per litre. The other analytical standards comply with EU rules.

These red wines are characterised by a deep colour, purple when they are young, ruby red at their peak and acquiring garnet tints as they age. The aroma, where red fruits predominate, particularly in young wines, may become more complex with delicate fermented and woody variations. Gradually the bouquet gives rise to aromatic nuances of undergrowth, even subtle hints of truffle or menthol. That is when empyreumatic notes can be distinguished in some wines. The lingering finish reinforces the dominant fruitiness of the wine. In the mouth, the wines are fresh, structured and supple, despite the characteristic tannin structure.

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. **Winemaking practices**

5.1. *Specific oenological practices*

1. Density

Growing method

The minimum planting density of the vines is 4 500 plants per hectare.

The spacing between vine rows must not exceed 2,50 metres, and the spacing between plants in the same row must be at least 0,85 metres.

2. Pruning rules

Growing method

The vines are pruned at the unfolded leaves stage (Lorenz stage 9) at the latest, using the following techniques:

Only the following types of pruning are allowed:

- pruning in single and mixed Guyot;
- pruning in double Guyot;
- spur pruning in low cordon or fan style.

For the white and 'Gris' grape varieties:

In all cases, each plant must not have more than 14 buds.

For the red grape varieties:

In all cases, each plant must not have more than 12 buds.

3. Irrigation

Growing method

Irrigation during the vine growing season is permitted in cases of persistent drought and if drought is disrupting the sound physiological development of the vines and the ripening of the grapes. Irrigation is limited to only twice per harvest and per parcel.

4. Enrichment

Specific oenological practice

After enrichment, the wines' total alcoholic strength by volume must not exceed 13 %.

For the red wines:

- Subtractive enrichment techniques are permitted with a limit of a 15 % concentration rate
- Use of oak chips less than 5 centimetres in size is prohibited after the wine has been run off.
- Any heat treatment of the grape harvest where the temperature rises above 40 °C is prohibited.

5.2. *Maximum yields*

1. White wine

75 hectolitres per hectare

2. Red wine

65 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made and developed in the territory of the following municipalities in the department of Gironde:

Ambarès-et-Lagrave, Artigues-près-Bordeaux, Auriolles, Bagas, Baigneaux, Baron, Bellebat, Bellefond, Beychac-et-Caillau, Blasimon, Blésignac, Bonnetan, Bossugan, Branne, Cabara, Cadarsac, Camarsac, Camiac-et-Saint-Denis, Camiran, Casseuil, Castelmoron-d'Albret, Castelviel, Caumont, Cazaugitat, Cessac, Civrac-de-Dordogne, Cleyrac, Coirac, Coubeyrac, Courpiac, Cours-de-Monségur, Coutures-sur-Dropt, Créon, Croignon, Cursan, Daignac, Dardenac, Daubèze, Dieulivol, Doulezon, Escoussans, Espiet, Les Esseintes, Faleyras, Fargues-Saint-Hilaire, Flaujagues, Fossés-et-Baleyssac, Frontenac, Génissac, Gironde-sur-Dropt, Gornac, Grézillac, Guillac, Izon, Jugazan, Juillac, La Sauve, Ladaux, Lamothe-Landerron, Landerrouet-sur-Ségur, Lignan-de-Bordeaux, Listrac-de-Durèze, Loubens, Loupes, Lugaigac, Lugasson, Madirac, Martres, Mauriac, Mérignas, Mesterrieux, Mongauzy, Monségur, Montagoudin, Montignac, Montussan, Morizès, Mouliets-et-Villemartin, Moulon, Mourens, Naujan-et-Postiac, Nérigean, Neuffons, Pompignac, Porte-de-Benauges, Le Pout, Pujols, Le Puy, Rauzan, La Réole, Rimons, Romagne, Roquebrune, Ruch, Sadirac, Saint-Antoine-du-Queyret, Saint-Aubin-de-Branne, Saint-Brice, Saint-Exupéry, Saint-Félix-de-Foncaude, Saint-Ferme, Saint-Genès-de-Lombaud, Saint-Genis-du-Bois, Saint-Germain-du-Puch, Saint-Hilaire-de-la-Noaille, Saint-Hilaire-du-Bois, Saint-Jean-de-Blaignac, Saint-Léon, Saint-Loubès, Saint-Martin-de-Lerm, Saint-Martin-du-Puy, Saint-Michel-de-Lapujade, Saint-Pey-de-Castets, Saint-Pierre-de-Bat, Saint-Quentin-de-Baron, Saint-Sève, Saint-Sulpice-de-Guilleragues, Saint-Sulpice-de-Pommiers, Saint-Sulpice-et-Cameyrac, Saint-Vincent-de-Pertignas, Saint-Vivien-de-Monségur, Sainte-Florence, Sainte-Gemme, Sainte-Radegonde, Sallebœuf, Sauveterre-de-Guyenne, Soullignac, Soussac, Taillecavat, Targon, Tizac-de-Curton and Tresses.

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

Cabernet Franc N

Cabernet-Sauvignon N

Carménère N

Colombard B

Cot N - Malbec

Merlot N

Muscadelle B

Petit Verdot N

Sauvignon B - Sauvignon Blanc

Sauvignon Gris G - Fié Gris

Semillon B

Ugni Blanc B

8. Description of the link(s)

The vines are only planted on the least fertile soils. These wines are produced from parcels, or parts of parcels, which have been strictly and precisely demarcated on the basis of objective, technical criteria and production history, as proposed by a committee of independent experts. Deep soils that are significantly rich in minerals and, above all, that have a strong reserve of useful water are therefore excluded from the demarcated parcel area. Similarly, the parcels' topography is decisive for the demarcation of the parcel area: the bottoms of thalwegs, which prevent the normal flow of cold air, the lower parts of hollow parcels, the edges of streams and slopes made hydromorphic by wetlands are excluded.

The diversity of the soils requires a selective management of the vineyards and the ability to choose grape varieties according to the different circumstances. The white wines, largely made from the Sauvignon B variety, which makes them adaptable and expressive, are often produced from blends with other main grape varieties, such as Sémillon B, which contributes to the wines' roundness, but also Muscadelle B, which gives them a certain aromatic complexity. Furthermore, old local grape varieties, such as Colombard B and Ugni Blanc B, help enrich the aromatic range of the wines. The red wines, mainly made from blends of the Merlot N, Cabernet Sauvignon N and Cabernet Franc N varieties, are round, ample and structured. They may be supplemented by Petit Verdot N, Cot N and Carménère N. The red wines generally benefit from a long period of 'élevage' [preparation in the winery], which is necessary for their refinement and for improving their expression before they are placed on the market.

Thanks to a very detailed knowledge of their land, the winegrowers know how to choose the grape varieties best suited to the different types of soil. These soils, planted with the most suitable grape varieties, bring out aromas of white flowers, citrus fruits and exotic fruits in the white wines and aromas of red, and occasionally black, fruits together with mentholated notes in the red wines.

From the 11th to the 15th century, thanks to Bordeaux's special links with England and despite the Hundred Years' War and the wars of religion, important land owners, whether monasteries or secular lords, developed the vineyards of Entre-Deux-Mers, with much of the production intended for export.

In the 18th century, Montesquieu was the biggest supporter of modern winegrowing. In the region of Entre-Deux-Mers, he owned the domain of *Raymond*, in Baron. He put his prestige and great authority at the service of winegrowing, to defend his own interests, but also to the benefit of the whole province. He stated that: 'Grapevines in this province can be compared to the manner in which alchemists boast about creating gold; that material that everyone sees, that everyone touches, that everybody tramples upon, that belongs to the poor as it does to the rich, yet that nobody knows.'

At the beginning of the 20th century, the white wine produced in Entre-Deux-Mers was highly appreciated by the Russian court. Following the crisis in the 1950s, winegrowers made significant efforts towards the restructuring of the estates, the replanting of vineyards and their possible conversion, in order to achieve a good balance between type of soil, aspect, location, colour, grape variety and rootstock. Then, with the help of the Institut D'œnologie de Bordeaux [Bordeaux Institute of Oenology] and the Chambre D'agriculture de la Gironde [Chamber of Agriculture of Gironde], the wine growers of Entre-Deux-Mers acquired a better command of the methods of production, winemaking and 'élevage' and modernised the temperature control facilities essential for the making of dry white wines.

Over the last 20 years, steady improvement in quality has allowed for a greater recognition of the white and red wines and greater ownership by winegrowers. Producers in this region are increasingly marketing their production in bottles and signing it with their own name. Thus, each holding does its utmost to produce a high-quality product.

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

Area in immediate proximity

Legal framework:

National legislation

Type of further condition:

Derogation concerning 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, comprises the territory of the municipalities of the department of Gironde listed in the product specification.

Supplementary geographical designation

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The protected designation of origin 'Entre-Deux-Mers' may be supplemented by the geographical designation 'Haut-Benauge' in accordance with the provisions laid down in the specification, in particular as regards the geographical area.

The geographical designation 'Haut-Benauge' appears immediately after the name of the protected designated of origin in letters no larger, either in height or in width, than those forming the name of the protected designation of origin.

Broader geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines with this protected designation of origin may specify the broader geographical unit 'Vin de Bordeaux' or 'Grand Vin de Bordeaux' on their labels.

The size of the letters used for this broader geographical unit must not be larger, either in height or in width, than two thirds of the size of the letters forming the name of the protected designation of origin.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-65434af2-3cc4-4a54-9fb7-f1e13ed9252e