



C/2025/5378

6.10.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27⁽¹⁾

(C/2025/5378)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Jurançon'

PDO-FR-A0827-AM03 – 8.7.2025

1. Name of product

'Jurançon'

2. Geographical indication type

- Protected designation of origin (PDO)
- Protected geographical indication (PGI)
- Geographical indication (GI)

3. Sector

- Agricultural products
- Wines
- Spirit drinks

4. Country to which the geographical area belongs

France

5. National authority communicating the standard amendment

Ministry of Agriculture and Food, Directorate-General for the Economic and Environmental Performance of Enterprises

6. Qualification as standard amendment

The amendments to this product specification are standard amendments as defined in Article 24(4) of Regulation (EU) 2024/1143.

The application for an amendment to the 'Jurançon' PDO does not involve any of the three situations constituting a Union amendment, specifically it does not:

- (a) include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;
- (b) risk voiding the link to the geographical area;
- (c) entail further restrictions on the marketing of the product.

The French authorities therefore consider that the application is for a standard amendment.

⁽¹⁾ Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. Description of the approved standard amendment(s)

1. *Demarcated parcel area*

As part of the simplified procedure for correcting parcel demarcation, experts were tasked with examining requests for inclusion in the 'Jurançon' PDO submitted by operators. The experts issued their opinion in strict compliance with pre-established demarcation criteria, which resulted in a proposal for a new parcel demarcation for the PDO.

Chapter I(IV)(2) 'Demarcated parcel area' of the 'Jurançon' PDO product specification has been amended, with the addition of the date of the national committee meeting at which the parcel demarcation was approved.

This amendment does not affect the single document.

2. *Geographical area*

This amendment is accompanied by an update to Chapter I(IV)(1) 'Geographical area', which reproduces the list of municipalities in accordance with the 2024 Geographic Code. The perimeter of the geographical area has not been amended.

The section 'Demarcated geographical area' of the single document has been amended.

SINGLE DOCUMENT

1. **Name(s)**

Jurançon

2. **Type of geographical indication:**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

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 wines**

1. *Still dry white wine*

BRIEF WRITTEN DESCRIPTION

High acidity levels sustain the dry wines, giving them a very lively quality which is balanced out by considerable unctuousness. Some dry wines have an ageing potential of several years, all the while keeping their freshness.

Minimum natural alcoholic strength by volume: 11,50 %

The total alcoholic strength by volume, after enrichment, does not exceed 14 % for 'Jurançon' PDO wines supplemented by the term 'sec' [dry].

Fermentable sugar content: no more than 4 grams per litre.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): 14
- 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. *Still white wines with fermentable sugars*

BRIEF WRITTEN DESCRIPTION

The acidity balances out the alcohol content and residual sugars, resulting in wines that are free of any heaviness, and which are very fresh and lively. The young wines have mostly fruity and floral aromas. These generally become more complex with ageing (sometimes several decades), with aromas of dried fruit and spices emerging.

Minimum natural alcoholic strength by volume: 14 %. Fermentable sugar content: > 40 grams per litre

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): 17,5
- Minimum actual alcoholic strength (in % volume): 11,5
- Minimum total acidity: in milliequivalents per litre
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Prohibited equipment

Specific oenological practice

The use of continuous presses is prohibited.

2. Enrichment

Specific oenological practice

Wines eligible for the term 'vendanges tardives' [late harvest] do not undergo enrichment.

Enrichment by partial concentration of musts to be used in wine production is permitted, subject to a 10 % concentration limit for the volumes enriched using this method. It can allow for the total alcoholic strength by volume to be increased to 17,50 %.

Enrichment is allowed for other wines of this designation (those without additional terms as well as those with the term 'sec') according to the rules set out in the product specification.

3. Planting density

Cultivation method

The minimum planting density of the vines is 4 000 plants per hectare, and the spacing between the rows is 2,80 metres or less.

These provisions do not apply to terraced vine plots.

4. Pruning rules

Cultivation method

The vines are be pruned in the following ways:

- spur pruned (using the cordon de Royat method), with a maximum of 16 buds per plant,
- to single Guyot with a maximum of 16 buds per plant,
- to double Guyot with a maximum of 20 buds per plant.

The number of fruit-bearing branches for the year per plant after flowering (Lorenz phenological growth stage 23) is less than or equal to:

- 12 for spur pruning (cordon de Royat) and single Guyot pruning,
- 16 for double Guyot pruning.

5. Harvest

Cultivation method

The wines are made from grapes harvested manually.

The wines are made from grapes harvested in successive selections, except for wines eligible for the term 'sec'.

5.2. Maximum yields

1. Still dry white wine

66 hectolitres per hectare

2. Still white wines with fermentable sugars

44 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines are made, developed and aged in the geographical area which, on the date of approval of this specification by the competent national committee, comprises the territory of the following municipalities on the basis of the 2024 Official Geographic Code:

Department of Pyrénées-Atlantiques: Abos, Arbus, Artiguelouve, Aubertin, Bosdarros, Cardesse, Cuqueron, Estialesq, Gan, Gelos, Haut-de-Bosdarros, Jurançon, Lacommande, Lahourcade, Laroïn, Lasseube, Lasseubétat, Lucq-de-Béarn, Mazères-Lezons, Monein, Narcastet, Parbayse, Rontignon, Saint-Faust and Uzos.

7. Wine grape variety(ies)

Gros Manseng B

Petit Manseng B

8. Description of the links

Jurançon

The geographical area is located in the northern foothills of the Pyrenees, in a hilly sector. The vineyards extend across the tops of the hillsides.

From a geological standpoint, the production area can be divided up into three distinct sectors:

- in the north-eastern part, the dominant rock is the Jurançon pudding stone, a conglomerate of pebbles and a calcareous cement;
- to the south, flysch is mainly found, i.e. a sedimentary rock interspersed by hard and soft layers, forming a succession of south-facing slopes;
- to the west, there is greater geological variety.

The soils tend to have a clayey texture and high stone content.

The topography is structured by hard rocks. The slopes are often steep, even if the elevations are moderate.

In the pudding stone, the highest sections of the thalwegs form tight cirques.

The climate is characterised by high annual rainfall (1 200 mm) which is evenly distributed. There is moderate annual sunshine (1 900 hours). However, warm, dry Foehn winds from the south blow in autumn and spring, They play a crucial role by drying the air and increasing the temperature and the amount of sunshine.

The geographical area is spread out over 25 municipalities in the south of the Pyrénées-Atlantiques department.

The vineyards became established during the 14th century, at a time when the growing population led to substantial land clearance and the development of agriculture.

The 15th century saw an increase in trade, associated in particular with the rise of the city of Pau. The importance attached to vines and wine in the 'For de Béarn' of 1551 (legal texts issued by Henry II of Navarre) illustrates the prominence the vineyards had taken on.

On account of the link between the Jurançon vineyards and Pau, and subsequently its neighbouring towns and regions, vast wine estates were created and markets developed significantly. These notably came to prominence thanks to the monarchs of Navarre who, having moved to Pau, promoted the Jurançon vineyards and encouraged Jurançon wines to be served at their court.

In the 18th century, the 'petit manseng', 'gros manseng', 'camaralet' and 'courbu' varieties appeared in documents of the Estates of Béarn. The Estates of Béarn drove the expansion of export markets to the Netherlands, which grew in importance until the end of the 18th century.

The vineyards were recognised as a protected designation of origin for semi-sweet white wines in 1936 and for dry white wines in 1975. The designation came to be recognised thanks to the constant pursuit of quality and the technical mastery of all operators. Since 1995, it has been possible to supplement the name of the PDO with the term 'vendanges tardives' [late harvest].

The grapes are made into wine by the Gan cooperative winery, created in 1949, and around 60 individual wineries spread out across the whole area. The surface area of the Jurançon vineyards has been steadily growing over the last 30 years, covering around 1 200 ha in 2010.

The specific geomorphology of the geographical area, with its steep slopes and cirques where the vines are planted, generates very favourable topoclimates for ripening and overripening of the grapes: sunshine, heat, low humidity, drainage of rainfall by surface run-off. Local varieties are late and well-adapted to the local climate thanks to their thick skins. They are very well suited for overripening.

Foehn winds from the south which blow in autumn, bringing with them heat and dry air, greatly help this overripening. The predominantly clayey soils of the Jurançon region are perfect for the grape varieties used, which need considerable water.

The ability of the winegrowers to favour the ripening and drying of the grapes on the vine, by successive harvests and selections, demonstrates expertise which is well-adapted to the geographical environment and to the varieties, optimising the potential of their vineyards.

The reputation of Jurançon wines is continuing to grow.

The wines are characterised by a lively quality, which balances out the alcohol and residual sugars, resulting in wines without heaviness and with a great freshness.

The young wines have mostly fruity and floral aromas. These generally become more complex with ageing, with aromas of dried fruit and spices notably emerging.

The wines can develop over years and decades.

Wines with the term 'vendanges tardives' [late harvest] where the grapes undergo prolonged drying on the vine in autumn, and are picked from November, have high residual sugars and more intense aromas.

The high acidity levels also sustain the dry wines, giving them a very lively quality which is balanced out by considerable unctuousness. Some dry wines have an ageing potential of several years, all the while keeping their freshness.

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

Labelling: 'sec' (dry)

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- The name of the PDO must be followed by the term 'sec' [dry] for wines which meet the conditions to be labelled as such, as indicated in the 'Description' section.
- The term 'sec' [dry] appears immediately after the name of the PDO.

Labelling: 'Vendages tardives' (late harvest)

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines eligible for the term 'vendages tardives' [late harvest] must also state the vintage.

They must comply with the following provisions: grapes harvested from 2 November, minimum grape sugar content of 281 grams per litre, and minimum natural alcoholic strength by volume of 17 %.

Labelling: broader geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The 'Jurançon' PDO may be followed by the supplementary geographical designation specifying the broader geographical unit 'Sud-Ouest' [south-west].

Link to the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-d645c8b2-51ab-4b49-838c-4339610be9ac
