



C/2025/5513

10.10.2025

**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/2025/5513)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

‘Comté Tolosan’

PGI-FR-A1231-AM04 – 10.7.2025

1. Product name

‘Comté Tolosan’

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

Ministère de l’agriculture et de l’alimentation [Ministry of Agriculture and Food]

6. Qualification as standard amendment

The French authorities consider that the application meets the requirements of Regulations (EU) No 1308/2013 and (EU) 2024/1143.

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 ‘Comté Tolosan’ PGI 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. Addition of partial de-alcoholisation

The PGI producer group is requesting the addition of partial de-alcoholisation to the product specification for the 'Comté Tolosan' PGI.

The reason given by the PGI producer group for this request is the change in social trends and consumption:

- Change in consumption habits: occasional consumption has overtaken daily consumption.
- Generational changes: younger generations consume less wine than their forebears, and young adults prefer drinks seen as more modern and celebratory.
- Health and moderation: increased awareness of the effects of alcohol on health, coupled with increasing numbers of French people adopting a healthy lifestyle, have led to reduced consumption.
- Changing tastes.

For operators in the 'Comté Tolosan' PGI, the production of partially de-alcoholised wines would be an opportunity for innovation and diversification.

The introduction of partial de-alcoholisation of the wines involves the following proposed amendments to the product specification for the 'Comté Tolosan' PGI:

- Product types: introduction of red, rosé and white partially de-alcoholised still wines, and rosé and white partially de-alcoholised quality sparkling wines.
- Analytical standards: addition of a minimum actual alcoholic strength by volume of between 6 % and 9 % for partially de-alcoholised wines.

The partially de-alcoholised wines comply with the other analytical limits established in the product specification (volatile acidity, sulphur dioxide).

- Organoleptic characteristics: the organoleptic descriptions of the partially de-alcoholised wines have been added to point 3.3 of the product specification.
- Geographical area/area in immediate proximity: the grapes are harvested and the partially de-alcoholised wines made, developed and de-alcoholised throughout the geographical area of, and the area in immediate proximity to, the 'Comté Tolosan' PGI.
- Vine varieties: the partially de-alcoholised wines are produced from all the varieties listed in the product specification for the 'Comté Tolosan' PGI.
- Maximum production yields: the partially de-alcoholised wines are produced subject to the maximum yield per hectare provided for in the product specification for the 'Comté Tolosan' PGI, namely 120 hl/ha.
- De-alcoholisation processes: partially de-alcoholised wines can be produced using any of the de-alcoholisation processes with regulatory authorisation: partial vacuum evaporation, membrane techniques, distillation.
- Link with the geographical area: the link with the geographical area in the product specification has been amended to include the following:
 - in the section headed 'Specificity of the product': the characteristics of the partially de-alcoholised wines;
 - in the section headed 'Causal link': a reference to partially de-alcoholised wines (reputation and link with the area).
- Conditions governing presentation and labelling: the term 'Partially de-alcoholised wine' appears in the same visual field as the PGI 'Comté Tolosan'.
- Declaration requirements: a declaration regarding wines intended for de-alcoholisation has been included. It must be submitted to the protection and management body at least 30 days before de-alcoholisation commences.

- Main points for checking: the table of main points for checking has been extended with the inclusion of an organoleptic and analytical check on wines intended for de-alcoholisation before and after de-alcoholisation.

This affects the following point(s) of the single document: 'Description of the wines', 'Demarcated geographical area', 'Link with the geographical area' and 'Further conditions'.

2. *Amendment of the minimum actual alcoholic strength by volume*

The PGI producer group wishes to reduce the minimum actual alcoholic strength by volume of non-enriched still wines to 9 %.

Wines 'naturally' low in alcohol are already being produced in the area thanks to certain local grape varieties, as well as viticultural and oenological techniques which make it possible to make wine from grapes harvested with a potential alcoholic strength by volume of between 9 % and 10 %.

This affects the following point(s) of the single document: 'Description of the wine(s)'

SINGLE DOCUMENT

1. **Name(s)**

Comté Tolosan

2. **Geographical indication type**

PGI – Protected geographical indication

3. **Categories of grapevine products**

1. Wine
5. Quality sparkling wine
16. Wine of overripe grapes

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. *Red, rosé and white still wines and wines of overripe white grapes*

With the exception of wines bearing the terms 'primeur' or 'nouveau', red wines with the protected geographical indication 'Comté Tolosan' must have completed their malolactic fermentation before being released for consumption. The red wines are characterised by fruity aromas, on the nose and in the mouth. The round tannins give them a light and easy-drinking character. The dry white wines are aromatic wines characterised by floral and fruity aromas. The white wines with residual sugar and the wines of overripe grapes have more evolved aromas of ripe fruit. The rosé wines, described as 'friand' [flavoursome] are characterised by fruity aromas associated with freshness. –

Minimum actual alcoholic strength by volume: 10 % for enriched wines and 9,0 % for non-enriched wines, regardless of colour.

Maximum volatile acidity in meq/l:

- white and rosé wines containing less than 20 g/l of sugars (glucose + fructose): 12,24 meq/l
- red wines, rosé wines containing more than 20 g/l of sugars (glucose + fructose) and white wines with a sugar content (glucose + fructose) of more than 20 g/l and less than 45 g/l: 15,30 meq/l. –

Maximum total sulphur dioxide content:

- red wines with a sugar content (glucose + fructose) > 5 g/l: 150 mg/l
- white and rosé wines with a sugar content (glucose + fructose) < 5 g/l: 175 mg/l
- white and rosé wines with a sugar content (glucose + fructose) > 5 g/l: 200 mg/l.

The other analytical standards are in line with those laid down by EU legislation.

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. *Quality sparkling wines*

The sparkling wines have an aromatic finesse and good acidity producing a pleasant fresh taste in the mouth together with fine bubbles.

General analytical characteristics – maximum volatile acidity expressed in meq/l: 12,24 meq/l.

The other analytical standards are in line with those laid down by EU legislation.

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): —

3. *Partially de-alcoholised wines*

Wines destined for partial de-alcoholisation have the characteristics of the PGI. The partially de-alcoholised red wines have a colour ranging from purple to garnet, of varying intensity. On the nose and in the mouth, they are generally characterised by fruity aromas. Their low alcohol content gives them a suppleness and lightness. The partially de-alcoholised rosé wines have a pink colour of varying intensity. They are generally characterised by fruity and acidic aromas. Their low alcohol content gives them a lightness. The partially de-alcoholised white wines have a yellow colour of varying intensity and brightness. Their aromatic profile is characterised by floral and/or fruity aromas. Their low alcohol content gives them a lightness. The partially de-alcoholised quality sparkling wines have a yellow colour of varying intensity, in the case of the whites, and a pink colour of varying intensity in the case of the rosés. They have fruity aromas giving a pleasant fresh taste in the mouth, together with fine bubbles. Their low alcohol content gives them a lightness.

The partially de-alcoholised wines have an actual alcoholic strength by volume of between 6,0 % and the minimum actual alcoholic strength by volume of still wines laid down in the product specification, which is 9 %. The partially de-alcoholised wines comply with the other analytical limits established in the product specification. The other analytical standards are in line with those laid down by 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. **Winemaking practices**

5.1. *Specific oenological practices*

Specific oenological practice

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

5.2. *Maximum yields*

120 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines with the 'Comté Tolosan' protected geographical indication are made, developed and partially de-alcoholised in the following departments: Ariège, Aveyron, Cantal, Gers, Haute-Garonne, Hautes-Pyrénées, Landes, Lot, Lot-et-Garonne, Pyrénées-Atlantiques, Tarn and Tarn-et-Garonne.

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

Cabernet Franc N

Cabernet Sauvignon N

Chardonnay B

Chenin B

Colombard B

Duras N

Gamay N

Gros Manseng B

Mauzac B

Merlot N

Muscadelle B

Négrette N

Petit Manseng B

Pinot Noir N

Sémillon B

Tannat N

Ugni Blanc B

8. **Description of the link(s)**

8.1. *Specificity of the geographical area*

The geographical area of the protected geographical indication 'Comté Tolosan' covers 12 departments in the South West of France: Ariège, Aveyron, Cantal, Gers, Haute-Garonne, Hautes-Pyrénées, Landes, Lot, Lot-et-Garonne, Pyrénées-Atlantiques, Tarn and Tarn-et-Garonne.

The entire broad area is located on the Aquitaine Basin, bordered by the mountain ranges of the Pyrenees to the south, the Massif Central to the north and east, and the Atlantic Ocean to the west. It includes the catchment area of the Adour river as well as the upper basin of the Garonne. Most of the vineyards are planted on the sedimentary soils of the Tertiary in the Aquitaine Basin, and on the ancient alluvial soils of the Quaternary terraces deposited by the network of rivers. The situation of the vineyards closer to the edges is more varied: secondary 'causses' [limestone plateaux] to the north, primary or metamorphic soils in the foothills of the Massif Central to the east, and complex natural geology of the Pyrenean foothills to the south.

The climate is moderate maritime, with a gradient decreasing from west to east. The maritime influence, characterised by mild and rainy winters and cool and relatively wet summers, dominates in the western part. This maritime influence, while remaining dominant, gradually decreases moving east where the Mediterranean influence is more apparent, with summer and early autumn hotter and drier. Towards the mountain foothills, with a continental influence, winter temperatures are harsher.

8.2. *Specificity of the product*

Viticulture appeared after the Roman conquest but only really developed from the tenth century onwards, on church lands belonging to the numerous abbeys constructed throughout the area. A multitude of pilgrims, from all four corners of France and Europe, converged there on their way to Santiago de Compostela. The region's position as a thoroughfare and place of fruitful exchange is probably the reason for the extraordinary diversity of grape varieties cultivated there.

In the Middle Ages, vineyards developed both for local consumption and for sales, mainly to northern Europe, via the ports of Bayonne and Bordeaux.

At the end of the 19th century, phylloxera destroyed almost all of the vineyards. Their reconstruction was laborious, hampered by the two world wars. It was only after the Second World War that vineyards were properly reestablished, thanks to the know-how and energy of the winegrowers. These efforts led to the recognition of 'Comté Tolosan' as a 'vin de pays', by decree of 10 April 1982.

The protected geographical indication 'Comté Tolosan' can be supplemented by the name of smaller geographical units: 'Bigorre', 'Coteaux et Terrasses de Montauban', 'Pyrénées Atlantiques', 'Tarn-et-Garonne', 'Haute-Garonne' and 'Cantal'. These names correspond to the production areas of former 'vins de pays' in the department or area.

The use of grape varieties with a great potential for concentrating sugars led producers to make white wines of overripe grapes.

In 2008, some 168 winemakers declared almost 220 000 hl of Comté Tolosan: around a half of it was white wine, a quarter rosé and a quarter red wine.

A range of quality sparkling wines has developed more widely since the beginning of the 20th century, following a long regional tradition of producing sparkling wines.

According to the archives, the first sparkling wines in the Comté Tolosan geographical area date back to before the 16th century. The method used for the second fermentation was, in fact, already known here long before it was discovered by Dom Pérignon (c. 1660). Indeed, papers of the antiquities commission of the town of Castres concluded 'we do not attribute the invention of white (sparkling) wine to Dom Pérignon, in the period 1668-1695, but considerably before 1591, the country dwelling of that period was already referring to it'. Auger Gaillard (1530-1593), a poet writing in the Langue d'Oc language, closely linked to this area, describes the wines of the region thus: 'Lo bi qu'éro picant et sautabo dins lou veyre' (the wine that sparkles and leaps in the glass). It is this wine that made the sparkling wines of the South West renowned at the beginning of the century.

These few words from Gaillard leave no doubt as to the existence of sparkling wines in the South West since the 16th century. Furthermore, it was in Tarn especially that the production of quality sparkling wines developed from the beginning of the 20th century, with the creation of the first cooperative cellar. From its creation, this cellar developed production of sparkling wines using the 'méthode gaillacoise traditionnelle' [traditional method of Gaillac], continuing its activity until 1976.

In 1983, it was succeeded by the sparkling wines of Gaillac, created to meet production needs of some 20 producers involved in the production of sparkling wine. Today, nearly 90 000 bottles of sparkling rosé are produced every year, with some 20 producers contributing in Tarn and neighbouring departments. Also in Tarn, following its creation in 1949, the cooperative cellar produced sparkling wines by the 'méthode ancestrale', including 30 000 bottles of rosé.

From Landes to Aveyron, almost all the departments in the Comté Tolosan production area are also involved in this production of quality sparkling wines. It is particularly in the post-war period that the production of sparkling wines by the traditional method could be seen in the department of Gers, mostly white wines. Today, over 500 000 bottles of sparkling wine are produced every year by some 30 producers in this department.

In Lot, the first sparkling wines were produced using the tank method in 1970. Other operators in Lot also produced sparkling wines including, for the past 20 years or so, using 100 % Malbec grapes, the historic variety of this department.

In total, to date, an average of nearly 600 000 bottles of sparkling wine are produced every year, and by at least 50 producers distributed across the Comté Tolosan production area. They are keeping alive the tradition, more than a thousand years old, of sparkling wines in the South West.

Consistent with the climate gradient apparent in the area, white grape varieties predominate on the left bank of the Garonne while red varieties predominate on the right bank of the Garonne. Thus, the cradle of white wine production is located in the department of Gers, while the majority of red and rosé wines are produced in the departments of Haute-Garonne, Tarn-et-Garonne and Tarn.

The partially de-alcoholised red wines have a colour ranging from purple to garnet, of varying intensity. On the nose and in the mouth, they are generally characterised by fruity aromas. Their low alcohol content gives them a suppleness and lightness.

The partially de-alcoholised rosé wines have a pink colour of varying intensity. They are generally characterised by fruity and acidic aromas. Their low alcohol content gives them a lightness.

The partially de-alcoholised white wines have a yellow colour of varying intensity and brightness. Their aromatic profile is characterised by floral and/or fruity aromas. Their low alcohol content gives them a lightness.

The partially de-alcoholised quality sparkling wines have a yellow colour of varying intensity, in the case of the whites, and a pink colour of varying intensity in the case of the rosés. They have fruity aromas giving a pleasant fresh taste in the mouth, together with fine bubbles. Their low alcohol content gives them a lightness.

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

The protected geographical indication 'Comté Tolosan' reflects the diversity and richness of the wines of the South West, as it is produced from a great variety of territories and grape varieties, principally: Colombard, Ugni Blanc, Sauvignon Blanc, Chardonnay, Mauzac Blanc, Muscadelle, Len de l'El, Gros Manseng, Petit Manseng and Sémillon for the white wines; and Merlot, Gamay, Tannat, Syrah, Fer Servadou, Duras, Cabernet Sauvignon and Cabernet Franc, Cot, Pinot Noir and Négrette for the red and rosé wines.

The vines are planted on sedimentary and ancient alluvial soils, largely created by the erosion of the Pyrenees. These soils are well drained thanks to their structure or sloping aspect. They are suitable for producing lightly structured aromatic wines characteristic of the PGI.

The moderate maritime climate throughout the area is conducive to overripening white grapes with great potential for concentrating sugars, enabling production of white wines from overripe grapes with aromas of ripe fruit. The Atlantic influence moderates the temperatures in summer, guaranteeing a certain level of rainfall.

The name 'Comté Tolosan' comes from the regional capital of Toulouse, wine capital of the South West. It was the second regional 'vin de pays' to be recognised in France in 1982. Since that recognition, production has risen steadily, from 15 000 hl in 1990 to 150 000 hl in 2000, reaching around 220 000 hl in 2008. This growing development of production attests to the proven reputation of the wines. Recognised by professionals and by consumers, the quality of 'Comté Tolosan' is sought after. Some batches of still white, red and rosé wines, and white wines of overripe grapes, are mentioned in the Hachette guide to wines (2009, 2010 and 2011 editions), and they regularly win medals at the Concours Général Agricole.

The quality sparkling wines are high quality, original and have great added value based on the centuries-old geographical tradition and the artisanal know-how of the winegrowers of this area. While extensive, the area is nevertheless consistent in its characteristics relating to wind, rainfall and hours of sunshine (see below). The wind conditions are a characteristic of the area, bordered by the Atlantic Ocean to the west, the Pyrenees to the south, the Massif Central to the north, and close to the Mediterranean influences in the east. The area's Autan wind blows right across the area and beyond, from Narbonne as far as Bordeaux, sometimes for nine consecutive days. It airs the vines and the grapes, allowing the plant cells to 'breathe' and to produce a base wine with a low potential alcoholic strength by volume, lightly acidic and ideal for making the area's sparkling wines.

The rainfall and sunshine conditions also result from the geographical influences of the area, described above. They allow local grape varieties to be grown, which give the sparkling wines produced from them their aromatic identity. Similarly, the red grape varieties Cot (Malbec), Duras, Braucol (Fer Sarvadou), Negrette and Tannat particularly, are cultivated using the best form of vine training, as are the historic white varieties of the area: Colombard, Gros et Petit Manseng, Loin de l'œil (Len de l'el, in the Langue d'Oc language) and Ugni Blanc. In this way, they maintain an optimal liveliness for producing fresh and especially aromatic quality sparkling wines.

The harmonious combination of all of these elements, boosted by the know-how of winegrowers in production techniques, and by the methodical selection of varieties down the decades, also produces healthy vineyards. In all of the vineyards, early harvests are possible, preferable for making fine quality sparkling wines with primary aromas of apple and with a fizz that lasts after opening.

The typicity of these varieties, as well as the quality of the vineyards, are also major factors in the beautiful colour of the sparkling rosés and whites of the Comté Tolosan.

The know-how regarding the production of quality sparkling wines has also been reflected for decades in the PGI area by bodies specialising in producing sparkling wines by transforming still wines, which is the basis for sparkling wine production in the PGI.

The main technique for producing sparkling wine used in the Comté Tolosan geographical area is the traditional method. The wines have a low alcoholic strength owing to the relatively early harvest having a low potential alcoholic strength. This makes both colours of wine suitable for drinking as aperitifs or even in cocktails. The sparkling wines are therefore intrinsically linked to Comté Tolosan. With significant production and high added value, they are widely exported beyond Europe, around the world. These wines are also highly appreciated in the geographical area of Comté Tolosan, thanks to the significant development of regional wine tourism. This success is only possible thanks to the centuries-old know-how of the artisan winegrowers of South West France, based on the transmission of traditional techniques to the next generations.

Faced with social and commercial challenges, the Comté Tolosan PGI demonstrates its adaptability in order to meet the changing expectations of consumers for new low-alcohol products which nevertheless preserve a strong link with the area.

In this way, the partially de-alcoholised wines of the PGI 'Comté Tolosan', with a minimum alcoholic strength of 6 %, will contribute to the fame of these wines by reaching new consumers.

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

Labelling rules

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The protected geographical indication 'Comté Tolosan' can be supplemented by the name of the broader geographical unit 'Sud-Ouest' [South West].

The protected geographical indication 'Comté Tolosan' can be supplemented by the name of the following smaller geographical units, according to the conditions set out in the product specification:

- 'Bigorre'
- 'Coteaux et Terrasses de Montauban'
- 'Pyrénées Atlantiques'
- 'Tarn et Garonne'
- 'Haute-Garonne'
- 'Cantal'

Where used, the name of the smaller geographical unit must appear on the product label in the same visual field as the protected geographical indication 'Comté Tolosan'.

The size of the letters used for the smaller geographical unit referred to in points 2 and 4.1 of the current product specification must not be larger, either in height or in width, than the size of the letters used for the protected geographical indication 'Comté Tolosan'. The protected geographical indication 'Comté Tolosan' can be supplemented by the name of one or more grape varieties.

For still wines, the protected geographical indication 'Comté Tolosan' can be supplemented by the terms 'primeur' or 'nouveau'.

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 words 'Partially de-alcoholised wine' or 'Partially de-alcoholised quality sparkling wine' must appear on the label of partially de-alcoholised wines with the protected geographical indication 'Comté Tolosan'. It must appear in the same visual field as the PGI 'Comté Tolosan'.

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 making and development of quality sparkling wines, and the de-alcoholisation of partially de-alcoholised quality sparkling wines, with the 'Comté Tolosan' protected geographical indication, comprises the following departments bordering the geographical area: Corrèze, Dordogne, Gard, Gironde, Haute-Loire, Hérault, Lozère, Puy-de-Dôme and Pyrénées-Orientales, as well as the following municipalities in the department of Aude:

Aigues-Vives, Airoux, Alaigne, Alairac, Albas, Albières, Alzonne, Aragon, Argeliers, Argens-Minervois, Armissan, Arques, Arquettes-en-Val, Artigues, Arzens, Aunat, Auriac, Axat, Azille, Badens, Bages, Bagnoles, Baraigne, Barbaira, Belcaire, Belcastel-et-Buc, Belflou, Belfort Sur Rebenty, Bellegarde-du-Razès, Belpèch, Belvèze-du-Razès, Belvianes-et-Cavirac, Belvis, Berriac, Bessède-de-Sault, Bizanet, Bize-Minervois, Blomac, Bouilhonnac, Bouisse, Bourigeole, Boutenac, Bram, Brenac, Brézilhac, Brousses-et-Villaret, Brugairolles, Bugarach, Cabrespine, Cahuzac, Cailla, Cailhau, Cailhavel, Cambieure, Campagna-de-Sault, Camplong-d'Aude, Camps-sur-l'Agly, Camurac, Canet, Canet, Capendu, Carcassonne, Carlipa, Cascastel-des-Corbières, Castans, Castelnau-d'Aude, Castelnau-d'Aude, Castelnau-d'Aude, Castelnau-d'Aude, Caudebronde, Caudeval, Caunes-Minervois, Caunette-sur-Lauquet, Caunettes-en-Val, Caux-et-Sauzens,

Cavanac, Caves, Cazalrenoux, Cazilhac, Cenne-Monestiés, Chalabre, Citou, Clermont-sur-Lauquet, Comigne, Comus, Conilhac-Corbières, Conques-sur-Orbiel, Corbières, Coudons, Couffoulens, Coursan, Courtauly, Coustouge, Cruscades, Cubières-sur-Cinoble, Cucugnan, Cumiers, Cuxac-Cabardès, Cuxac-d'Aude, Davejean, Dernacueillette, Donazac, Douzens, Duilhac-sous-Peyrepertuse, Durban-Corbières, Embres-et-Castelmaure, Escales, Escouloubre, Escueillens-et-Saint-Just-de-Beleng, Espezel, Fabrezan, Fajac-en-Val, Fajac-la-Rellenque, Fanjeaux, Félines-Termenès, Fendeille, Fenouillet-du-Razès, Ferrals-les-Corbières, Ferran, Feuilla, Fitou, Fleury, Floure, Fontcouverte, Fontanès-de-Sault, Fonters-du-Razès, Fontiers-Cabardès, Fontiers-d'Aude, Fontjoncouse, Fournes-Cabardès, Fourtou, Fraisse-Cabardès, Fraisse-des-Corbières, Galinagues, Gaja-la-Selve, Generville, Gincla, Ginestas, Ginoles, Gourvieille, Gramazie, Granès, Greffeil, Gruissan, Gueytes-et-Labastide, Homps, Hounoux, Issel, Jonquières, Joucou,

La Bezole, La Cassaigne, La Courtète, La Fajeolle, La Force, La Louvière-Lauragais, La Palme, La Pomarède, La Redorte, La Tourette-Cabardès, Labastide-d'Anjou, Labastide-en-Val, Labastide-Esparbairénque, Labécède-Lauragais, Lacombe, Lafage, Lagrasse, Lairière, Lanet, Laprade, Laroque-de-Fa, Lasbordes, Lasserre-de-Prouille, Lastours, Laurabuc, Laurac, Lauraguel, Laure-Minervois, Lavalette, Les Brunels, Le Bousquet, Le Clat, Les Casses, Les Ilhes, Les Martys, Lespinassière, Leuc, Leucate, Lézignan-Corbières, Lignairolles, Limousis, Luc-sur-Orbieu, Mailhac, Maisons, Malves-en-Minervois, Malviès, Marcorignan, Marquein, Marsa,

Marseillette, Mas-Cabardès, Mas-des-Cours, Mas-Saintes-Puelles, Massac, Mayreville, Mayronnes, Mazerolles-du-Razès, Mazuby, Merrial, Mézerville, Miraval-Cabardès, Mirepeisset, Mireval-Lauragais, Missègre, Molandier, Molleville, Montauriol, Montbrun-des-Corbières, Montclar, Montferrand, Montfort-sur-Boulsane, Montgaillard, Montgradail, Monthaut, Montirat, Montjardin, Montjoi, Montlaur, Montmaur, Montolieu, Montréal, Montredon-des-Corbières, Montséret, Monze, Moussan, Moussoulens, Mouthoumet, Moux, Narbonne, Nébias, Névian, Niort-de-Sault, Ornaisons, Orsans, Ouveillan, Padern, Palairac, Palaja,

Paraza, Payra-sur-l'Hers, Paziols, Pech-Luna, Pécharic-et-le-Py, Pennautier, Pépieux, Pexiora, Peyrefitte-du-Razès, Peyrefitte-sur-l'Hers, Peyrens, Peyriac-de-Mer, Peyriac-Minervois, Pezens, Plaigne, Plavilla, Pomy, Port-la-Nouvelle, Portel-des-Corbières, Pouzols-Minervois, Pradelles-Cabardès, Pradelles-en-Val, Preixan, Puginier, Puichéric, Puylaurens, Puivert, Quillan, Quintillan, Quirbajou, Raissac-d'Aude, Raissac-sur-Lampy, Rennes-le-Château, Rennes-les-Bains, Ribaute, Ribouisse, Ricaud, Rieux-en-Val, Rieux-Minervois, Rivel, Rodome, Roquecourbe-Minervois, Roquefere, Roquefeuil, Roquefort-des-Corbières, Roquefort-de-Sault, Roubia, Rouffiac-des-Corbières, Roullens, Routier, Rouvenac, Rustiques, Saint-Amans, Saint-André-de-Roquelongue, Saint-Benoît, Sainte-Colombe-sur-Guette, Saint-Couat-d'Aude, Saint-Denis, Saint-Ferriol, Saint-Frichoux, Saint-Gauderic, Saint-Jean-de-Barrou, Saint-Jean-de-Paracol, Saint-Julia-de-Bec, Saint-Julien-de-Briola, Saint-Just-et-le-Bezu, Saint-Laurent-de-la-Cabrerisse, Saint-Louis-et-Parahou, Saint-Marcel-sur-Aude, Saint-Martin-de-Villereglan, Saint-Martin-des-Puits, Saint-Martin-Lalande, Saint-Martin-le-Vieil, Saint-Martin-Lys,

Saint-Michel-de-Lanes, Saint-Nazaire-d'Aude, Saint-Papoul, Saint-Paulet, Saint-Pierre-des-Champs, Saint-Sernin, Sainte-Camelle, Sainte-Colombe-sur-l'Hers, Sainte-Eulalie, Sainte-Valière, Saissac, Sallèles-Cabardès, Sallèles-d'Aude, Salles-d'Aude, Salles-sur-l'Hers, Salsigne, Salvezine, Salza, Signalens, Serviès-en-Val, Sigean, Sonnac-sur-l'Hers, Sougraigne, Souilhanel, Souilhe, Soulatge, Soupex, Talairan, Taurize, Termes, Terroles, Thézan-des-Corbières, Tournissan, Tourouzelle, Trassanel, Trausse, Trèbes, Treilles, Tréville, Tréziers, Tuchan, Valmigère, Ventenac-Cabardès, Ventenac-en-Minervois, Véraza, Verdun-en-Lauragais, Verzeille, Vignevieille, Villalier, Villanière, Villar-en-Val, Villardebelle, Villardonnel, Villarzel-Cabardès, Villarzel-du-Razès, Villasavary, Villautou, Villedaigne, Villedubert, Villefloure, Villefort, Villegailhenc, Villegly, Villemagne, Villemoustausou, Villeneuve-la-Comptal, Villeneuve-les-Corbières, Villeneuve-les-Montréal, Villeneuve-Minervois, Villepinte, Villerouge-Termenès, Villesèquedes-Corbières, Villesèquelande, Villesiscle, Villespy, Villetritouls, Vinassan.

Link to the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-ef38f177-859a-4c0f-9934-a8457cd7ca83