



C/2026/1693

19.3.2026

**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 <sup>(1)</sup>**

(C/2026/1693)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

**'Melon du Haut-Poitou'**

**EU reference number: PGI-FR-0029-AM02 – 23.12.2025**

**1. Name of product**

'Melon du Haut-Poitou'

**2. Geographical indication type**

- PDO
- PGI
- GI

**3. Sector**

- Agricultural products
- Wines
- Spirit drinks

**4. Country to which the geographical area belongs**

France

**5. Member State authority communicating the standard amendment**

*Name*

Ministry of Agriculture, Agri-food and Food Sovereignty

**6. Qualification as standard amendment**

The application for amendment of the 'Melon du Haut-Poitou' PGI does not involve any of the three situations constituting a Union amendment; specifically, it does not:

- (a) involve a change in the name of the protected designation of origin;
- (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.

**7. Description of the approved standard amendment(s)**

**7.1. Title**

Description of the product

<sup>(1)</sup> 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](http://data.europa.eu/eli/reg_del/2025/27/oj)).

Description

'Melting' has been deleted from the product's organoleptic characteristics.

The amendment affects the single document.

7.2. *Title*

Evidence that the product originates in the geographical area

Description

The requirement for producers and producer-shippers to notify the varieties planted and their physico-chemical and organoleptic characteristics has been added to the record-keeping requirements.

The amendment affects the single document.

7.3. *Title*

Description of the production method

Description

The life cycle shown in the product specification has been updated to include a definition of the varietal type specific to Melon du Haut-Poitou.

In the section on the choice of varieties, it has been specified that the varieties used must be entered in the official European variety catalogue.

The protocol for including varieties has been deleted and replaced by a description of the varietal type, an indicative list of varieties corresponding to that varietal type, and the characteristics that should be met for production of the Melon du Haut-Poitou PGI (general appearance, aroma, sugar content, firmness, firmness in the mouth and considerable juiciness).

The amendment affects the single document.

7.4. *Title*

Evidence of the link with the geographical environment

Description

'Melting' has been deleted as a characteristic.

The amendment affects the single document.

7.5. *Title*

Details of the inspection bodies

Description

The details of the inspection bodies have been updated, as have the regulatory references.

The amendment affects the single document.

7.6. *Title*

National requirements

Description

The table setting out the key aspects to be checked has been made consistent with the elements of the production method detailed in the 'Choice of varieties' section.

The amendment affects the single document.

## SINGLE DOCUMENT

## Designations of origin and geographical indications of agricultural products

## 'Melon du Haut-Poitou'

EU reference number: PGI-FR-0029-AM02 – 23.12.2025

## 1. Name(s)

'Melon du Haut-Poitou'

## 2. Geographical indication type

 PDO PGI GI

## 3. Country to which the geographical area belongs

France

## 4. Description of the agricultural product

## 4.1. Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143

08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0807 – Melons (including watermelons) and papaws (papayas), fresh

0807 19 – Other

## 4.2. Description of the agricultural product to which the registered name applies

The 'Melon du Haut-Poitou' is a yellow Charentais type of melon. The fruit is spherical in shape with well-defined segments and a skin which is generally covered in netting which varies in thickness according to the variety. It has the following characteristics:

Appearance: whole, clean, without any external moisture or treatment residue, healthy (i.e. free of insect attacks or diseases) and without any serious defects affecting its edibility or appearance: deformity, bruising, discolouration patches;

Weight: between a minimum of 600 g and a maximum of 1 750 g;

Colour of skin: green, starting to turn slightly yellow to completely yellow;

The flesh is not vitreous;

Sugar content measured by refractive index (RI) of at least 12° Brix.

The Melon du Haut-Poitou is characterised by a sweet flavour together with intense aromas. It is both firm in the mouth and extremely juicy. It is a fairly pronounced orange in colour.

## 4.3. Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)

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## 4.4. Specific steps in production that must take place in the identified geographical area

All of the production operations are carried out within the geographical area.

## 4.5. Specific rules concerning packaging, slicing, grating etc. of the agricultural product the registered name refers to

The melons are packaged by size category on solely mono-layer trays or in individual packages; the maximum number of melons per tray is 15.

The total time between picking and shipping must not exceed two days.

Packaging of the 'Melons du Haut-Poitou' – i.e. the proper preparation of the product according to the specific sorting, sizing and approval rules, with the restricted packaging specified hereinafter and the requirement to affix an individual sticker to each melon – is carried out immediately after the harvest directly by the producer-shippers or by the shippers at the request of producers who are not shippers.

It must take place within the geographical area in order to preserve the qualitative characteristics of the fruit such as optimum maturity, appearance, integrity, uniformity and freshness of the products, and to prevent further handling or the risk of deterioration during transport, whilst also ensuring that the melons can be traced, wherever they are ultimately sold.

#### 4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

In addition to the mandatory details laid down in the rules on the labelling and presentation of foodstuffs, packaging must always display the registered name of the product – 'Melon du Haut-Poitou' – and the European Union PGI symbol in the same visual field. The packaging must also display one of the two logos of the group shown below:

The melons are identified individually by one of the logos of the group, together with the European Union logo.



#### 4.7. *Concise definition of the geographical area*

The geographical area of 'Melon du Haut-Poitou' is located between natural boundaries which are, to the north, the area where the Paris basin meets the foothills of the Armorican Massif range; to the south, the Auxances river; and to the west and the east the Thouet and Vienne rivers. In accordance with these natural boundaries, this geographical area extends across the following municipalities for each department concerned:

Maine-et-Loire (49):

Entire municipalities: Antoigné, Artannes-sur-Thouet, Brossay, Bellevigne-les-Châteaux, Cizay-la-Madeleine, Le Coudray-Macouard, Courchamps, Denezé-sous-Doué, Distré, Épieds, Louresse-Rochemenier, Montreuil-Bellay, Le Puy-Notre-Dame, Rou-Marson, Saint-Just-sur-Dive, Saint-Macaire-du-Bois, Les Ulmes, Varrains, Vaudelnay.

Municipalities included in part only: Doué-en-Anjou only for the territory of the delegated municipalities of Doué-la-Fontaine (49125), Forges (49141), Meigné (49198), Montfort (49207), Les Verchers-sur-Layon (49365) and the part of Saumur south of the Loire.

Indre-et-Loire (37):

Entire municipalities: Anché, Antogny-le-Tillac, Assay, Braslou, Braye-sous-Faye, Brizay, Champigny-sur-Veude, Chaveignes, Chezelles, Courcoué, Faye-la-Vineuse, Jaulnay, Léméré, Lerné, Ligré, Luzé, Marçay, Marcilly-sur-Vienne, Marigny-Marmande, Ports-sur-Vienne, Pussigny, Razines, Richelieu, Rilly-sur-Vienne, La Roche-Clermault, Sazilly, Seuilly, Tavant, Theneuil, La Tour-Saint-Gélin, Verneuil-le-Château.

Deux-Sèvres (79):

Entire municipalities: Airvault, Assais-les-Jumeaux, Availles-Thouarsais, Boussais, Brion-près-Thouet, Irais, Louzy, Luzay, Marnes, Plaine-et-Vallées, Pas-de-Jeu, Saint-Cyr-la-Lande, Saint-Généroux, Saint-Jacques-de-Thouars, Saint-Jean-de-Thouars, Saint-Léger-de-Montbrun, Saint-Martin-de-Mâcon, Saint-Martin-de-Sanzay, Sainte-Verge, Taizé, Tourtenay.

Vienne (86):

Entire municipalities: Amberre, Angliers, Antran, Arçay, Aulnay, Avanton, Ayron, Basses, Beaumont Saint-Cyr, Berrie, Berthegon, Beuxes, Bournand, Ceaux-en-Loudun, Cernay, Chabournay, Chalais, Chalandray, Champigny en Rochereau, Chasseneuil-du-Poitou, Châtellerault, La Chaussée, Cherves, Chiré-en-Montreuil, Chouppes, Cissé, La Roche-Rigault, Colombiers, Coussay, Craon, Cuhon, Curçay-sur-Dive, Dangé-Saint-Romain, Dercé, Dissay, Doussay, Frozes, Glénouze, La Grimaudière, Guesnes, Ingrandes, Jaunay-Marigny, Leigné-sur-Usseau, Lencloître, Loudun, Maillé, Maisonneuve, Martaizé, Massognes, Maulay, Mazeuil, Messemé, Migné-Auxances, Mirebeau, Moncontour, Mondion, Monts-sur-Guesnes, Morton, Mouterre-Silly, Naintré, Neuville-de-Poitou, Nueil-sous-Faye, Orches, Les Ormes, Ouzilly, Pouançay, Pouant, Prinçay, Quinçay, Ranton, Raslay, Roiffé, Saint-Christophe, Saint-Clair, Saint-Genest-d'Ambière, Saint-Gervais-les-Trois-Clochers, Saint-Jean-de-Sauves, Saint-Laon, Saint-Léger-de-Montbrillais, Saires, Saix, Sammarçolles, Savigny-sous-Faye, Scorbé-Clairvaux, Sérigny, Sossais, Ternay, Thurageau, Thuré, Les Trois-Moutiers, Usseau, Vaux-sur-Vienne, Vellèches, Saint-Martin-la-Pallu, Verrue, Vézières, Villiers, Vouillé, Vouzailles, Yversay.

## 5. Link with the geographical area

The causal link with the geographical origin is based on:

- reputation
- given quality
- other characteristics

### *Summary of the link*

The geographical area of 'Melon du Haut-Poitou' covers the territory of the municipalities of the departments of Vienne, the north-east of Deux-Sèvres, and the south of both Maine-et-Loire and Indre-et-Loire.

The melons in these sectors are grown exclusively on clay-limestone soils. These well-ventilated soils are uniform and healthy, with a good natural supply of fertilising elements and good reserves of water accumulated in winter. They are perfectly suited to melon growing.

In terms of climate, Haut-Poitou is generally considered a hot and dry region – a characteristic which is reinforced by the nature of the soils, which are often dry. The average annual temperature is quite high (hot in summer, mild in winter) and remains fairly steady throughout the year. The irregularity of the rainfall is compensated by the soils' ability to store rainwater.

The geographical area for 'Melon du Haut-Poitou' is a long-established melon-producing region.

The significant increase in production has enabled growing techniques to evolve and the quantitative and qualitative developments in the types of melons produced to be better monitored (particularly upstream) by means of field trials and regular tastings of products each season. The accumulation of technical and sensory data has enabled the quality varieties which are now familiar in Haut-Poitou to develop.

The 'Melon du Haut-Poitou' is a yellow Charentais type of melon. The fruit is spherical in shape with well-defined segments and a skin which yellows upon maturity and is generally covered in netting which varies in thickness according to the variety. Its weight is between a minimum of 600 g and a maximum of 1 750 g and it has a sugar content of at least 12° Brix. The flesh is not vitreous.

The 'Melon du Haut-Poitou' can be described as a very sweet melon with intense aromas. It is both firm in the mouth and extremely juicy. The flesh is a fairly pronounced orange in colour.

The Melon du Haut-Poitou was well known in the past, as attested to in an article in 'La vie Loudunaise': in 1896, during the traditional Pitié market, the dean reserved free places at the foot of the basilica for the market gardeners from Guesnes: 'The pilgrims ate melon on the grass, which they enjoyed very much!'

The French people remain very attached to the Canteloupe-type Charentais melon from Haut-Poitou. The high quality of the products also means that the 'Melons du Haut-Poitou' are sent to prestigious outlets such as the luxury grocers Fauchon and Hédiard, as well as to renowned restaurateurs such as Robuchon and other famous establishments in Paris such as the Ritz or Georges V.

In the Haut-Poitou basin the 'Melon du Haut-Poitou' has found a very favourable production area which suits its late maturity and its nutritional requirements.

The balanced structure and the aeration of the clay-limestone soils enable organic matter to be transformed into nutritional elements which are necessary if the plant is to be fed properly and the melon's mineral needs are to be satisfied.

The active limestone (which is easily absorbed by the plant) accumulates in and strengthens the cellular tissues, thereby giving the fruit a firmness and robustness and making it resistant to impacts to the skin and to vitescence.

The progressive heating of the soils as a result of their high clay content and the useable water reserves accumulated during the winter provide the 'Melon du Haut-Poitou' with all the conditions necessary for proper growth of the plant without water stress and a late harvest of the melons at optimal maturity.

The unusual micro-climate (the average temperature is quite high and steady throughout the year) and the clay-limestone soils enable quality melons to be produced which are very sweet, with an intense aroma and proven taste qualities, and are both firm in the mouth and extremely juicy.

This specific quality can be seen from the organoleptic monitoring of the melons that has taken place since 1995 and which, in addition to the search for new varieties, has enabled varieties to be selected which display the true characteristics of the product and which can be confirmed as belonging to the 'Melon du Haut-Poitou' category.

The specific nature of the soils, the influence of the climate and the ceaseless work of the producers have allowed the 'Melon du Haut-Poitou' to gain an excellent reputation among consumers and the various trades involved in the sector (not only restaurateurs and high-class grocers but also large-scale distributors), which also reflects the economic importance of this product at local level.

**Electronic (URL) reference to publication of the product specification**

[https://info.agriculture.gouv.fr/boagri/document\\_administratif-a83efafc-0244-4eae-9dba-eac83b853830](https://info.agriculture.gouv.fr/boagri/document_administratif-a83efafc-0244-4eae-9dba-eac83b853830)

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