C/2026/2613

7.5.2026

Publication of an application for approval of a Union amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article 97(3) in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2026/2613)

Within three months of the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition with the Commission.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

'Vin de Savoie / Savoie'

PDO-FR-A0681-AM01 – 22.7.2016

RULES APPLICABLE TO THE AMENDMENT

Article 105 of Regulation (EU) No 1308/2013

APPLICANT AND LEGITIMATE INTEREST

Regional syndicate for Savoie wines (*Syndicat régional des vins de Savoie*)

DESCRIPTION OF AND REASONS FOR THE AMENDMENT

1. *Deletion of the white and rosé semi-sparkling wines category*

The 'semi-sparkling wine' category has been deleted. Production of these wines had been dropping for several years, as operators prioritised quality sparkling wines with an overpressure value above 3,5 bars (quality sparkling wines).

The rules on semi-sparkling wines have therefore been deleted from the product specification. No objections were raised in the opposition proceedings held at national level.

The single document was modified accordingly.

2. *'Crémant' indication*

The product specification has been amended to allow the 'Crémant' indication to be used in addition to the protected designation of origin 'Savoie' or 'Vin de Savoie'. The production conditions for this indication are set out in the product specification. They replace those that were previously intended for white quality sparkling wines, with the exception of those bearing the supplementary geographical designation 'Ayze'.

The name of the PDO must be preceded by the 'Crémant' indication in the case of white quality sparkling wines, with the exception of those bearing the supplementary geographical designation 'Ayze'. This rule has been added to Section II 'Geographical designations and supplementary designations' in Chapter I of the product specification. The word 'particulars' has been replaced by the word 'indications' in the title of Section II.

Point 9 of the single document, 'Other essential conditions', has been amended accordingly.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

3. *Geographical area of 'Crémant'*

In point 1 of Section IV of Chapter I of the product specification, a new letter (c) has been added to set out the production area for wines bearing the 'Crémant' indication.

Point 6 of the single document, 'Demarcated area', has been amended accordingly.

4. *Vine varieties used in the production of 'Crémant'*

Section V of Chapter I of the product specification on vine varieties has been amended.

The list of grape varieties authorised for the production of wines bearing the 'Crémant' indication has been narrowed down to focus on a more limited number of grape varieties than previously defined for the production of white quality sparkling wines bearing the 'Vin de Savoie' or 'Savoie' designation. This change in focus will help to achieve a better expression of the identity of these Savoie wines. The varieties Gringet B, Marsanne B, Roussette d'Ayze B, Velteliner Rouge Précoce Rs and Verdesse B have therefore been removed.

See Chapter I, Section V, point 1 of the product specification for the list. As the varieties concerned by the rule set out in point 2 of Section V have been deleted, this rule has not been included for the 'Crémant' indication and it has been deleted for the quality sparkling wines.

Point 7 'Main grape varieties' of the single document has not been amended because the varieties that will no longer be used for the production of quality sparkling wines bearing the 'Crémant' indication will still be used for the other types of wine covered by the designation.

5. *Foliage height for the production of 'Crémant'*

In point 1(c) of Section VI of Chapter I of the product specification, it has been specified that the foliage height must allow for an external surface area of 1,20 m^2 of plant cover for the production of 1 kg of grapes.

This amendment does not affect the single document.

6. *Average maximum load per parcel for the production of 'Crémant'*

The specific values of the maximum load per parcel have been adjusted to take account of the planting density. This measure is intended to ensure a balanced ratio between the external surface area of plant cover and grape production. These specific values are more consistent with the particularities of this production, which includes rules on pressing which require 150 kg of grapes for a maximum of 100 litres of must.

This amendment does not affect the single document.

7. *Provision on harvest for the production of 'Crémant'*

In point 1(b) of Section VII of Chapter I of the product specification, it has been specified that wines eligible for the 'Crémant' indication are made from grapes harvested manually, in accordance with Article 66 of Commission Regulation (EC) No 607/2009.

This amendment does not appear in the single document.

8. *Provision on transporting the harvest for the production of 'Crémant'*

In point 1(c) of Section VII of Chapter I of the product specification, it has been decided to set a maximum weight of 250 kg per container for harvested grapes being transported, with a view to limiting self-pressing of the bunches. For the same reasons, the maximum height of the containers used for the harvest has been set at 40 cm. These containers are not watertight, so that any juice that is produced despite the rules put in place to minimise juice formation can drain off quickly. Lastly, a strict 24-hour limit has been established between harvesting and starting the pressing process.

This point of the single document has not been amended.

9. *Grape ripeness for the production of 'Crémant'*

In point 2(a) and (b) of Section VII of Chapter I, the minimum sugar content of the grapes and the minimum natural alcoholic strength by volume have been set at 144 grams per litre of must and 9 %, respectively, for base wines intended for the production of wines bearing the 'Crémant' indication. These values remain the same as those previously set for the production of white quality sparkling wines covered by the 'Vin de Savoie' or 'Savoie' designation. These values are adjusted to the characteristics of the grape varieties that will continue to be used, particularly the Jacquère B and Altesse B varieties, and allow the production of a base wine that is low in alcohol while still being quite lively and elegant.

This information has not been added to the single document.

10. *Yield for the production of 'Crémant'*

Point 1 'Yields – First production of young vines' of Section VIII of Chapter I has been supplemented to include this type of wine and take account of the planting density.

Point 5 of the single document, 'Winemaking practices', has been updated accordingly.

In Section VIII of Chapter I, a new point 4 titled 'Specific provisions for wines eligible for the "Cremant" indication' has been added.

The maximum yield at the press set out in paragraph a) follows the rule laid down in Article 66(5) of Commission Regulation (EC) No 607/2009 for quality sparkling wines bearing the 'Crémant' indication.

Lastly, in relation to the maximum yield at the press, a 'final pressing' rate has been defined in point 4(b). The 'final pressing' (*rebêches* in French) corresponds to must obtained at the end of the pressing process that goes beyond the volume of the maximum yield permitted at the press.

This point of the single document has not been amended.

11. *Reception of the grapes and pressing for the production of 'Crémant'*

In Section IX of Chapter I, a new paragraph (a) on 'Crémant' has been added to point 1. It sets out the criteria for reception of the grapes, the press, how the press should be loaded and in particular how the grapes should be moved, the separation of the juices and hygiene, with a view to ensuring the quality of the grapes.

A transitional provision has been established for existing reception and pressing facilities. It allows for a maximum of three conveyor belts between the first chute and the press, up to and including the 2017 harvest. This provision has been added in point 4 of Section XI of Chapter I.

These points of the single document have not been amended.

12. *Blend assembly for the production of 'Crémant'*

In point 1(b) of Section IX of Chapter I, the conditions for blending the grape varieties have been defined to give prominence to Jacquère B and Altesse B. Both of these Savoie varieties, which ensure the distinctiveness of the wines from this geographical area, are very well-suited to the production of wines with secondary fermentation in the bottle. Establishing a minimum percentage of Jacquère B helps to ensure the full expression of the Savoie identity and makes it easier to distinguish between wines bearing the 'Crémant' indication and other regional sparkling wines. In order to boost the impact of these rules on the characteristics of the wines, the percentage of red grape varieties has been limited to 20 %.

For the municipalities in the Department of Haute-Savoie only, a transitional measure accompanies these rules, which codify a practice that has been flexible until now as it was based on the non-mandatory and quantitatively unregulated presence of the authorised grape varieties in white quality sparkling wines. The rules will apply from the 2021 harvest onwards.

These points do not affect the single document.

13. *Winemaking practices used in the production of 'Crémant'*

In point 1(e) of Section IX of Chapter I of the product specification, it has been specified that the use of wood chips is prohibited in the production of wines eligible for the 'Crémant' indication.

This provision has been added to point 5, 'Winemaking practices' of the single document.

If the must from which 'Crémant' wines are made is enriched, the maximum total alcoholic strength by volume is the same as that which used to apply for white quality sparkling wines. However, there has been an amendment concerning the stage at which this production requirement is to be checked in the production process for sparkling wine. This check must be performed after the secondary fermentation and before the expedition liqueur is added. The producer group has also included the check for this item in Section I of Chapter III of the product specification.

Point 4 'Description of the wine(s)' of the single document has been updated accordingly.

14. *Winery capacity for the production of 'Crémant'*

Point 1(g) of Section IX of Chapter I has been supplemented to include this type of wine.

This amendment does not affect the single document.

15. *Provisions specific to the production of 'Crémant'*

Point 2 of Section IX of Chapter I establishes the conditions for production of 'Crémant' wines, the secondary fermentation in the bottle, and the length of time the bottles are to be kept on the lees, in accordance with Article 66 of Commission Regulation (EC) No 607/2009. It has also been specified that the bottles must be made of glass and that bottling is to commence from 1 December after the harvest.

The rules on fermentation in the bottle and how long the bottles are to be kept on the lees have been included in the single document, under point 5 'Winemaking practices' and point 9 'Other essential conditions'.

16. *Packaging of 'Crémant'*

In point 3 of Section IX of Chapter I of the product specification, it has been specified that the wines must be made and placed on the market in the same bottles in which the secondary fermentation takes place, with the exception of wines sold in bottles with a capacity less than or equal to 37,5 centilitres or greater than 150 centilitres. A new requirement has also been added whereby operators must establish a procedure for cleaning the bottling circuit and packaging materials.

This amendment does not affect the single document.

17. *Storage of 'Crémant'*

In point 4 'Storage provisions' of Section IX of Chapter I, a maximum temperature has been established for the premises where the bottles are stored 'on racks' during the winemaking process.

This amendment does not affect the single document.

18. *Placement on the market of 'Crémant'*

In point 5(a) of Section IX of Chapter I, a minimum period has been established before wines bearing the 'Crémant' indication can be made available to consumers. The requirement is a minimum of 12 months counting from the date on which the wines are bottled.

The '*remise en cercle*' practice whereby bottled wine can be re-blended, is authorised. This entails pouring bottled wine back into the vats. The minimum ageing period is counted from the date that the wine is bottled again. These rules are also included in point 5(a) of Section IX of Chapter I.

The rules on the circulation of wines eligible for the 'Crémant' indication between authorised warehouses are set out in point 5(b). They are identical to those which used to apply to white quality sparkling wines.

These amendments do not affect the single document.

19. *Link with the geographical area*

Section X of Chapter I of the product specification has been amended to reflect the changes made to the rules.

In point 1(a), a paragraph specifies the demarcation for the geographical area for wines bearing the 'Crémant' indication.

In point 1(b), a paragraph has been added to explain that the bottling of the wines, a practice in place since the late 19th century, led to the development of sparkling wines resulting from the natural re-fermentation of the sugars in the wines. The last paragraph of point (b) sets out the wine categories eligible for the 'Vin de Savoie' or 'Savoie' protected designation of origin. It has been amended accordingly, as has the production of quality sparkling wines expressed as '*cols*' (i.e. number of bottles).

In the paragraph on still wines in point 2, the main organoleptic characteristics of these wines have been specified. The paragraph on quality sparkling wines has been redrafted to provide a clearer explanation of how the various quality sparkling wines differ from one another. A more complete description has been provided for the colours, aroma and taste of the quality sparkling wines bearing the [supplementary] geographical designation 'Ayze'. A paragraph has been added on the white quality sparkling wines bearing the 'Crémant' indication, providing details of their different organoleptic characteristics and explaining that they are for the most part made from blends of certain white grape varieties.

In point 3, the last paragraph on 'Still wines' has been deleted because the same paragraph already featured at the end of Section X.

Following the deletion of the 'semi-sparkling wine' category, the 'Sparkling and semi-sparkling wines' title has been changed to 'Quality sparkling wines'. The first paragraph, which refers only to rosé quality sparkling wines, sets out the general characteristics of the quality sparkling wines covered by this designation.

The paragraph on white quality sparkling wines bearing the [supplementary] geographical designation 'Ayze' provides a description of the specific environment in which the native variety Gringet B is grown. This paragraph therefore highlights the relationship between the features of this unique natural environment, the production sites selected by the winegrowers and the characteristics of the wines, which are inextricably linked to the character of this grape variety.

A paragraph on the wines bearing the 'Crémant' indication has been added. It highlights the diversity of the natural environment in which the grape varieties are planted, in keeping with the soil environment. It also explains the impact of the climate on certain characteristics of the wines. The specific rules on harvesting and winemaking are linked to how the qualities of the grape varieties are expressed in the wines. The two majority grape varieties in the blends play an important role in the originality and identity of these Savoie wines.

Point 8 of the single document, 'Link with the geographical area', has been amended accordingly.

20. *Declaration requirements*

Section I of Chapter II of the product specification has been amended to take account of the new production rules linked to the inclusion of wines bearing the 'Crémant' indication and the deletion of the semi-sparkling wines.

These amendments have the effect of changing the requirements that were previously in place in this point for quality sparkling wines. Two statements referring specifically to wines bearing the 'Crémant' indication have also been added, in points 3 and 7.

Editorial amendments have been made to some of the provisions under this point, such as replacing instances where the verb '*devoir*' [must] was used with the '*indicatif présent*' [present indicative] tense, which has a mandatory quality in French legislation. Lastly, the references to semi-sparkling wines have been deleted.

The single document is not affected by this amendment.

21. *Record-keeping*

Section II of Chapter II, which did not contain any provisions previously, has been supplemented to include three specific records for wines bearing the 'Crémant' indication. As with the declaration requirements mentioned above, the intention is to enable more precise monitoring of compliance with the specific production rules.

This amendment does not affect the single document.

22. *Main points to be checked and evaluation methods*

The following sections of the table on 'Main points to be checked and evaluation methods' in Chapter III of the product specification, have been supplemented: Structural rules, Rules linked to the production cycle, and Product controls. The rules that have been added to the product specification for quality sparkling wines eligible for the 'Crémant' indication are considered to be the main points to be checked because they play the biggest role in ensuring the specificities of the product.

This amendment does not affect the single document.

23. *Demarcated parcel area*

The product specification for the 'Vin de Savoie' or 'Savoie' PDO has been amended to include the date of approval by the competent national authority of a change to the demarcated parcel area within the geographical production area. Parcels are demarcated by identifying the parcels within the geographical area of production that are suitable for the harvest of grapes intended for the production of the product covered by the protected designation of origin.

The amendment is worded as follows: In point 2(a) of Section IV of Chapter I of the product specification, after the words: '10 September 2009', the following words have been added: '12 February 2015'.

This amendment follows the approval of the specific parcel demarcation for the supplementary geographical designation 'Chignin-Bergeron'. Before this date that has now been added, these wines could be produced anywhere in the demarcated parcel area for the 'Vin de Savoie' PDO within the three municipalities included in the geographical area for that supplementary geographical designation. Wines bearing the 'Chignin-Bergeron' designation have traditionally been made using only the Roussanne B grape variety, which is only grown in that supplementary geographical designation and has adapted to the local conditions in this subarea characterised by south-facing slopes. This specific demarcation makes it possible to link the grape variety Roussanne B to the *terroir* based on its ability to adapt to this environment.

The single document is not affected by this amendment.

24. *Planting density*

Point 1(a) of Section VI of Chapter I of the product specification has been supplemented to include the rules that apply specifically to the supplementary geographical designation 'Ayze'. The minimum planting density has been increased and the maximum spacing between vine rows reduced. This winegrowing area is situated at a higher altitude than the average for the 'Vin de Savoie' PDO vineyards. It is an area with particularly good south-facing sites, with the Gringet B grape variety accounting for most of the vines. These vineyards mostly produce white quality sparkling wines. These specific rules correspond to practices already put in place by the winegrowers and their inclusion in the product specification confirms the distinctiveness of this subarea.

The single document is not affected by this amendment.

25. *Blends of grape varieties*

Point 1(b) 'Blends of grape varieties' of Section IX of Chapter I of the product specification has been amended. The continued production of white quality sparkling wines only for the supplementary geographical designation 'Ayze' has required changes to the blend of grape varieties permitted. A minimum of 70 % of the Gringet B grape variety, which is native to the geographical area for this designation, and whose characteristics ensure the originality of these wines, is mandatory in the base wine used for the secondary fermentation. This new value for the minimum percentage replaces the 50 % previously set out in point 2, Section V of Chapter I of the specification, which had established the minimum percentage of this variety by replacing an older (and lower) value that was linked to the minimum percentage of this variety on the holding. This addition (point 2 of Section V of the previous version of the product specification), confirms the blending practices.

The single document is not affected by this amendment.

26. *Addition due to an editorial oversight*

In point 1(e) of Section IX of Chapter I of the product specification, the wording has been changed to add that for white quality sparkling wines bearing the supplementary geographical designation 'Ayze', the total maximum alcoholic strength by volume only applies if the must has been enriched. This was due to an oversight in the previous version of the product specification.

This item has been added to the single document under point 4 'Description of the wine(s)'.

27. *Amendment entailing a change to the letter of a paragraph and to the title*

In point 1 of Section IX of Chapter I, paragraph (g) is now paragraph (h) in the current version of the product specification. The title of paragraph (h) has been replaced with the following wording: 'Maintenance of wine cellars and materials'.

This amendment does not affect the single document.

28. *Geographical area*

In point 1(a), (b), (c) and (d) of Section IV of Chapter I of the product specification, the words 'are carried out' have been replaced by the words 'take place' and the words 'on the basis of the 2020 Official Geographic Code' have been added after 'the following municipalities'.

The latter amendment to the wording allows the geographical area to be identified with reference to the 2020 version of the Official Geographic Code, which is issued by the National Institute of Statistics and Economic Studies (Insee), and gives the definition of the geographical area legal certainty.

The list of municipalities comprising the geographical area, including their names, has been updated, without changes to the boundary, to take into account the administrative changes that have been made.

The single document has been amended under point 6 'Demarcated geographical area'.

A sentence has also been added to point 1 of Section IV explaining that maps covering the geographical area are available on the INAO website.

29. *Area in immediate proximity*

In point 3(a) of Section IV of Chapter I of the specification, the words 'based on the 2020 Official Geographic Code' have been added after 'the following municipalities'.

This editorial amendment allows the area in immediate proximity to be identified with reference to the 2020 version of the Official Geographic Code, published by the INSEE.

The addition of this reference provides legal certainty for the definition of the area in immediate proximity.

The list of municipalities comprising the area in immediate proximity, including their names, has been updated, without changes to the boundary, to take into account the administrative changes that have been made.

The section of the single document titled 'Further conditions' has been amended.

30. *Vine varieties*

In point 1 of Section V of Chapter I of the product specification, the varieties of interest for adaptation purposes, namely Bia B, Corbeau N, Dousset N, Hibou Noir N, Mondeuse Grise G, Petite Sainte-Marie B, and Pinot Gris G, have been added to the list of varieties authorised for the production of the following wines:

— Still red and rosé wines without a supplementary geographical designation: Corbeau N, Dousset N, Hibou Noir N and Mondeuse Grise G

— Still white wines without a supplementary geographical designation: Bia B, Mondeuse Grise G, Petite Sainte-Marie B and Pinot Gris G

— Rosé quality sparkling wines: Bia B, Corbeau N, Dousset N, Hibou Noir N, Mondeuse Grise G, Petite Sainte-Marie B and Pinot Gris G

— Wines eligible for the 'Crémant' indication: Bia B, Petite-Sainte-Marie B, Mondeuse Grise G, Pinot Gris G, Corbeau N, Dousset N and Hibou Noir N

— Supplementary geographical designation 'Abymes' or 'Les Abymes': Bia B, Mondeuse Grise G, Petite Sainte-Marie B and Pinot Gris G

— Supplementary geographical designations 'Apremont', 'Cruet', 'Montmélian', 'Saint-Jeoire-Prieuré': Bia B, Mondeuse Grise G, Petite Sainte-Marie B and Pinot Gris G

— Still white wines with supplementary geographical designations 'Chautagne', 'Chignin', 'Jongieux': Bia B, Mondeuse Grise G, Petite Sainte-Marie B and Pinot Gris G

— Still red wines with supplementary geographical designations 'Chautagne', 'Chignin', 'Jongieux': Corbeau N, Dousset N and Hibou Noir N

— Supplementary geographical designations 'Crépy', 'Marignan', 'Marin', 'Ripaille': Bia B, Mondeuse Grise G, Petite Sainte-Marie B and Pinot Gris G

The competent national committee of the National Institute of Origin and Quality (INAO) has decided to authorise the option, for designations that submit an application, of introducing varieties of interest to adapt to climate change or to societal expectations regarding the use of crop protection products.

These grape varieties, which are originally from the Alpine region, can be an asset in the context of global warming. They are late to ripen and thus suited to the production of more balanced wines. They are at least as resistant to disease as the varieties already authorised for the designation. Introducing these varieties is also intended to accentuate the specific characteristics of the wines covered by the designation.

This amendment does not concern the single document.

It should be noted that while Dousset N, Hibou Noir N, Mondeuse Grise G and Petite Sainte-Marie B have been included by decree in the list of wine grape varieties that may be planted, replanted or grafted for wine production, they are missing from the list of wine grape varieties proposed in e-Ambrosia.

31. *Rules on planting proportions*

In point 2 of Section V of Chapter I of the specification, a provision has been added specifying that the proportion of varieties of interest for adaptation purposes is limited to 5 % of the holding's grape varieties.

This amendment does not concern the single document.

32. *Planting density*

Point 1(a) 'General provisions' of Section VI of Chapter I of the product specification has been replaced by the following provisions:

The minimum density of the vines in the vineyard is 5 000 plants per hectare. The spacing between the rows is 2,50 metres or less. Between plants in the same row, spacing is at least 0,80 metres.

For vines with a planting density equal to or greater than 6 000 plants per hectare, the spacing between plants in the same row is at least 0,70 metres.

The original wording has been redrafted without changing the rule.

A new rule has been added, making it possible to maintain in the designation the use of vines with a planting density greater than the minimum density, but which, because of that density, are planted with a spacing between plants in the same row of between 0,70 and 0,80 metres.

Point 5 'Winemaking practices' of the single document has been amended.

33. *Blends of grape varieties*

In point 1(b) of Section IX of Chapter I, a provision has been added whereby varieties of interest for the purpose of adaptation may not, together or separately, account for more than 10 % of the wines' final blend.

This amendment does not concern the single document.

34. *Circulation between authorised warehouses*

Point 5(b) of Section IX of Chapter I of the specification, concerning the date from when the wines can be transported between authorised warehouses, has been deleted.

In order to allow for early transfers of wine, in particular to traders, the date from which wines may be moved between authorised warehouses has been deleted.

The title of point 5 of Section IX has been amended by removing the words 'the transport of products and'.

The title of point 5(a) of Section IX has been deleted.

These amendments to the specification do not affect the single document.

35. *Transitional measures*

Point 2 of Section XI of Chapter I has been deleted. The transitional measure on vine training methods (provisions on minimum planting density provisions) has expired.

These amendments to the specification do not affect the single document.

36. *References to the inspection body*

In Section II of Chapter III of the product specification, the address of the inspection body has been updated.

The wording of the second paragraph has been amended and the third paragraph deleted to reflect the new drafting rules set out in point II.

The single document is not affected by this amendment.

SINGLE DOCUMENT

1. **Name(s)**

Vin de Savoie / Savoie

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

5. Quality sparkling wine

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

1. *Still white wines with no grape variety indication*

BRIEF WRITTEN DESCRIPTION

The white wines, which range in colour from pale yellow to golden yellow, are fine and fresh with varying levels of roundness and range. They often present bubbles when young due to their storage on fine lees. They have floral and fruity aromas.

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12

Minimum actual alcoholic strength (in % volume):

9

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 bearing the grape variety indication Chardonnay B*

BRIEF WRITTEN DESCRIPTION

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

13

Minimum actual alcoholic strength (in % volume):

10

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

3. *Still white wines bearing the grape variety indication Jacquère B*

BRIEF WRITTEN DESCRIPTION

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

11,5

Minimum actual alcoholic strength (in % volume):

8,5

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

4. *Still white wines bearing a grape variety indication other than Chardonnay B or Jacquère B*

BRIEF WRITTEN DESCRIPTION

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

5. *Still white wines bearing the supplementary geographical designation 'Abymes' or 'Les Abymes', or 'Apremont'*

BRIEF WRITTEN DESCRIPTION

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

6. *Still white wines bearing the supplementary geographical designation 'Chautagne', 'Chignin', or 'Cruet'*

BRIEF WRITTEN DESCRIPTION

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

7. *Still white wines bearing the supplementary geographical designation 'Jongieux' or 'Montmélian'*

BRIEF WRITTEN DESCRIPTION

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

8. *Still white wines bearing the supplementary geographical designation 'Saint-Jeoire-Prieuré'*

BRIEF WRITTEN DESCRIPTION

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

9. *Still white wines bearing the supplementary geographical designation 'Ayze', 'Crépy', or 'Marignan'*

BRIEF WRITTEN DESCRIPTION

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12,5

Minimum actual alcoholic strength (in % volume):

9,5

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

10. *Still white wines bearing the supplementary geographical designation 'Marin' or 'Ripaille'*

BRIEF WRITTEN DESCRIPTION

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12,5

Minimum actual alcoholic strength (in % volume):

9,5

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

11. *Still white wines bearing the supplementary geographical designation 'Chignin-Bergeron'*

BRIEF WRITTEN DESCRIPTION

Batches of wine ready to be marketed in bulk or packaged have a fermentable sugar content (glucose and fructose) not exceeding the total acidity expressed in grams per litre of tartaric acid plus two, up to a maximum of 8 grams of fermentable sugar per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

13

Minimum actual alcoholic strength (in % volume):

10

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

12. *Still red wines with no grape variety indication*

BRIEF WRITTEN DESCRIPTION

The red wines are ruby red, sometimes deep red, cherry red or purplish in colour, particularly with the Mondeuse N variety.

The nose is often marked by red and black fruits, with spicy and peppery notes at times.

The wines made from the Mondeuse N variety are structured, tannic, and full-bodied while still being lively.

Wines made from Gamay N or Pinot N are more supple, with an elegant structure and lower tannins.

The malic acid content in the red wines is no more than 0,4 g per litre at the time of packaging.

The wines ready to be marketed in bulk or packaged have a fermentable sugar (glucose and fructose) content of not more than 3 grams per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12,5

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

13. *Still red wines bearing the grape variety indications Gamay N or Pinot Noir N*

BRIEF WRITTEN DESCRIPTION

The malic acid content in the red wines is no more than 0,4 g per litre at the time of packaging.

The wines ready to be marketed in bulk or packaged have a fermentable sugar (glucose and fructose) content of not more than 3 grams per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12,5

Minimum actual alcoholic strength (in % volume):

9,5

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

14. *Still red wines bearing grape variety indications other than Gamay N or Pinot Noir N*

BRIEF WRITTEN DESCRIPTION

The malic acid content in the red wines is no more than 0,4 g per litre at the time of packaging.

The wines ready to be marketed in bulk or packaged have a fermentable sugar (glucose and fructose) content of not more than 3 grams per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

15. *Still red wines bearing the supplementary geographical designation 'Arbin' or 'Saint-Jean-de-la-Porte'*

BRIEF WRITTEN DESCRIPTION

The wines ready to be marketed in bulk or packaged have a fermentable sugar (glucose and fructose) content of not more than 3 grams per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12,5

Minimum actual alcoholic strength (in % volume):

9,5

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

16. *Still red wines bearing the supplementary geographical designation 'Chautagne', 'Chignin', or 'Jongieux'*

BRIEF WRITTEN DESCRIPTION

The wines ready to be marketed in bulk or packaged have a fermentable sugar (glucose and fructose) content of not more than 3 grams per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

13

Minimum actual alcoholic strength (in % volume):

10

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

17. *Still rosé wines with no grape variety indication or bearing the grape variety indications Gamay N or Pinot Noir N*

BRIEF WRITTEN DESCRIPTION

The rosés are vivid in colour, ranging from pale to very pale pink, very often with floral notes on the nose. Fresh on the palate, they have distinctive notes of citrus and red fruits.

The wines ready to be marketed in bulk or packaged have a fermentable sugar (glucose and fructose) content of not more than 5 grams per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12,5

Minimum actual alcoholic strength (in % volume):

9,5

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

18. *Still rosé wines bearing grape variety indications other than Gamay N or Pinot Noir N*

BRIEF WRITTEN DESCRIPTION

The wines ready to be marketed in bulk or packaged have a fermentable sugar (glucose and fructose) content of not more than 5 grams per litre.

The standards provided for in general regulations apply to the minimum total acidity, maximum volatile acidity and the maximum total sulphur dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

12

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

19. *Rosé quality sparkling wines*

BRIEF WRITTEN DESCRIPTION

The rosé quality sparkling wines, which range in colour from pale to very pale pink, are fresh and light owing to the low alcohol content and liveliness of the grape varieties used in their production. They have fruity aromas in the nose and in the mouth, which rounds out the range of flavours.

Base wines intended for the production of rosé quality sparkling wines must have a minimum natural alcoholic strength by volume of 9 %.

If the must is enriched, the maximum total alcoholic strength by volume after the secondary fermentation and prior to disgorgement must not exceed 13 %.

The general rules apply to the minimum total acidity, maximum volatile acidity, maximum total sulphur dioxide content, sugar content in the case of wine eligible for the 'Crémant' indication, and to the carbon dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

13

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

20. *White quality sparkling wines bearing the supplementary geographical designation 'Ayze'*

BRIEF WRITTEN DESCRIPTION

For the supplementary geographical designation 'Ayze', the white quality sparkling wines are pale yellow in colour with golden tints. In the nose and on the palate, the floral notes are of white flowers, rounded out by hints of ripe fruits, dried fruits and spices. These wines have a distinctive liveliness in the mouth that gives them balance and elegance.

Base wines intended for the production of white quality sparkling wines bearing the supplementary geographical designation 'Ayze' must have a minimum natural alcoholic strength by volume of 9 %.

If the must is enriched, the maximum total alcoholic strength by volume must not exceed 13 %.

The general rules apply to the minimum total acidity, maximum volatile acidity, maximum total sulphur dioxide content, sugar content in the case of quality sparkling wine bearing the supplementary geographical designation ‘Ayze’, and to the carbon dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

13

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

21. *White quality sparkling wines bearing the ‘Crémant’ indication*

BRIEF WRITTEN DESCRIPTION

White quality sparkling wines bearing the ‘Crémant’ indication are mainly made from white grape blends. It is these white grape varieties that make these wines so fresh, lively and light.

They are pale in appearance with fine, persistent bubbles. They are elegant, expressive and open in the nose, with a range of floral, mineral and fruity aromas. They have quite a fresh, mineral finish on the palate.

Base wines intended for the production of wines bearing the ‘Crémant’ indication must have a minimum natural alcoholic strength by volume of 9 %.

If the must is enriched, the maximum total alcoholic strength by volume after the secondary fermentation and before the expedition liqueur is added must not exceed 13 %.

The general rules apply to the minimum total acidity, maximum volatile acidity, maximum total sulphur dioxide content, sugar content in the case of wine eligible for the ‘Crémant’ indication, and to the carbon dioxide content.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

13

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

in milliequivalents per litre

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. Production of red and rosé wines

Specific oenological practice

The use of oenological charcoal in making the rosé wines is prohibited, whether alone or mixed in preparations.

Subtractive enrichment techniques are permitted for the red wines, with the maximum partial concentration rate set at 10 % in relation to the volumes used.

2. Production of quality sparkling wines

Specific oenological practice

Quality sparkling wines are made by secondary fermentation in the bottle.

For the production of wines eligible for the 'Crémant' indication: the grapes must be whole when poured into the press and the use of wood chips is prohibited.

3. Vineyard management

Cultivation method

— Planting density

The minimum density of the vines in the vineyard is 5 000 plants per hectare. The spacing between the rows is 2,50 metres or less. Between plants in the same row, spacing is at least 0,80 metres. For vines with a planting density equal to or greater than 6 000 plants per hectare, the spacing between plants in the same row is at least 0,70 metres.

— Pruning rules

The wines come from vines pruned annually:

— Short pruning (gobelet, fan, Cordon de Royat) with a maximum of four spurs per plant. Each spur has a maximum of two buds. When a vineyard parcel is rejuvenated using Cordon de Royat, the number of buds per plant must be less than or equal to 8.

— In long pruning (single Guyot or double Guyot), the maximum allowed is 12 buds per vine, with the following exceptions: Gamay N variety, for which the maximum number of buds per vine must not exceed 10; Chardonnay B, for which the maximum number of buds per vine must not exceed 16 when long fruiting canes are arched using the '*arcure du long bois*' technique; and Mondeuse N, for which the maximum number of buds per vine must not exceed 6.

5.2. *Maximum yields*

1. Red wines

72 hectolitres per hectare

2. Rosé wines, white wines, rosé quality sparkling wines

78 hectolitres per hectare

3. Wines bearing the 'Crémant' indication, vines with a planting density of at least 5 500 plants per hectare

83 hectolitres per hectare

4. Wines bearing the ‘Crémant’ indication, vines with a planting density of between 5 000 and 5 500 plants per hectare

80 hectolitres per hectare

5. Wines bearing the supplementary geographical designations ‘Abymes’ or ‘Les Abymes’, ‘Apremont’, ‘Crépy’ or ‘Cruet’

75 hectolitres per hectare

6. Wines bearing the supplementary geographical designations ‘Marignan’, ‘Marin’ or ‘Montmélian’

75 hectolitres per hectare

7. Wines bearing the supplementary geographical designations ‘Ripaille’ or ‘Saint-Jeoire-Prieuré’

75 hectolitres per hectare

8. Wines bearing the supplementary geographical designations ‘Arbin’ or ‘Saint-Jean-de-la-Porte’

69 hectolitres per hectare

9. White wines bearing the supplementary geographical designation ‘Ayze’

75 hectolitres per hectare

10. White quality sparkling wines bearing the supplementary geographical designation ‘Ayze’

78 hectolitres per hectare

11. White wines bearing the supplementary geographical designations ‘Chautagne’, ‘Chignin’ or ‘Jongieux’

75 hectolitres per hectare

12. Red wines bearing the supplementary geographical designations ‘Chautagne’, ‘Chignin’ or ‘Jongieux’

69 hectolitres per hectare

13. Wines bearing the supplementary geographical designation ‘Chignin-Bergeron’

72 hectolitres per hectare

6. **Demarcated geographical area**

(a) For the red and rosé wines, the grapes must be harvested and the wines made and developed; and for the rosé quality sparkling wines, the grapes must be harvested and the wines made, developed, aged and packaged within the territory of the following municipalities, based on the Official Geographic Code of 2020:

— Department of Ain: Corbonod and Seyssel;

— Department of Isère: Chapareillan;

— Department of Savoie: Apremont, Arbin, Barby, Billième, Le Bourget-du-Lac, Brison-Saint-Innocent, Challes-les-Eaux, Chanaz, Chignin, Chindrieux, Cruet, Entrelacs (only the part corresponding to the territory of the former municipality of Saint-Germain-la-Chambotte), Fréterive, Jongieux, Lucey, Montmélian, Motz, Myans, Porte-de-Savoie, Ruffieux, Saint-Alban-Leysse, Saint-Baldoph, Saint-Jean-de-Chevelu, Saint-Jean-de-la-Porte, Saint-Jeoire-Prieuré, Saint-Pierre-d’Albigny, Serrières-en-Chautagne and Yenne;

— Department of Haute-Savoie: Ayze, Ballaison, Bassy, Bonneville, Challonges, Chaumont, Chessenaz, Clarafond-Arcine (only the part corresponding to the territory of the former municipality of Clarafond), Desingy, Douvaine, Franclens, Frangy, Loisin, Marignier, Marin, Massongy, Musièges, Publier, Sciez, Seyssel, Thonon-les-Bains, Usinens, Vanzy and Ville-la-Grand.

(b) For white wines, the grapes must be harvested and the white wines made and developed in the following municipalities, based on the 2020 Official Geographic Code:

— Department of Isère: Chapareillan;

— Department of Savoie: Apremont, Arbin, Barby, Billième, Le Bourget-du-Lac, Brison-Saint-Innocent, Challes-les-Eaux, Chanaz, Chignin, Chindrieux, Cruet, Entrelacs (only the part corresponding to the territory of the former municipality of Saint-Germain-la-Chambotte), Fréterive, Jongieux, Lucey, Montmélian, Motz, Myans, Porte-de-Savoie, Ruffieux, Saint-Alban-Leysse, Saint-Baldoph, Saint-Jean-de-Chevelu, Saint-Jean-de-la-Porte, Saint-Jeoire-Prieuré, Saint-Pierre-d'Albigny, Serrières-en-Chautagne and Yenne;

— Department of Haute-Savoie: Ayze, Ballaison, Bassy, Bonneville, Challonges, Chaumont, Chessenaz, Clarafond-Arcine (only the part corresponding to the territory of the former municipality of Clarafond), Desingy, Douvaine, Franclens, Frangy, Loisin, Marignier, Marin, Massongy, Musièges, Publier, Sciez, Seyssel, Thonon-les-Bains, Usinens, Vanzy and Ville-la-Grand.

(c) Wines eligible for the 'Crémant' indication

The grapes are harvested and the wines are made, developed, aged and packaged in the following municipalities, based on the 2020 Official Geographic Code:

— Department of Haute-Savoie: Ballaison, Bassy, Challonges, Chaumont, Chessenaz, Clarafond-Arcine (only the part corresponding to the territory of the former municipality of Clarafond), Desingy, Douvaine, Franclens, Frangy, Loisin, Marin, Massongy, Musièges, Publier, Sciez, Thonon-les-Bains, Usinens, Vanzy and Ville-la-Grand;

— Department of Isère: Chapareillan;

— Department of Savoie: Apremont, Arbin, Barby, Billième, Le Bourget-du-Lac, Brison-Saint-Innocent, Challes-les-Eaux, Chanaz, Chignin, Chindrieux, Cruet, Entrelacs (only the part corresponding to the territory of the former municipality of Saint-Germain-la-Chambotte), Fréterive, Jongieux, Lucey, Montmélian, Motz, Myans, Porte-de-Savoie, Ruffieux, Saint-Alban-Leysse, Saint-Baldoph, Saint-Jean-de-Chevelu, Saint-Jean-de-la-Porte, Saint-Jeoire-Prieuré, Saint-Pierre-d'Albigny, Serrières-en-Chautagne and Yenne.

The wines may also be made, developed, aged and packaged in the following municipalities, based on the 2020 Official Geographic Code:

— Department of Ain: Corbonod, Seyssel and Peyrieu;

— Department of Haute-Savoie: Seyssel.

(d) For each of the supplementary geographical designations, for the white and red wines, the grapes must be harvested and the wines made and developed; and for the white quality sparkling wines, the grapes must be harvested and the wines made, developed, aged and packaged within the territory of the following municipalities, based on the Official Geographic Code of 2020:

— Supplementary geographical designation 'Abymes' or 'Les Abymes': Apremont (part), Chapareillan, Myans, Porte-de-Savoie (only in part of the territory of the former municipality of Les Marches)

— Supplementary geographical designation 'Apremont': Apremont (part), Porte-de-Savoie (only in part of the territory of the former municipality of Les Marches), Saint-Baldoph (part)

— Supplementary geographical designation 'Arbin': Arbin, Cruet (part), Montmélian (part)

— Supplementary geographical designation 'Ayze': Ayze, Bonneville, Marignier

— Supplementary geographical designation ‘Chautagne’: Chindrieux, Motz, Ruffieux, Serrières-en-Chautagne

— Supplementary geographical designation ‘Chignin’: Chignin

— Supplementary geographical designation ‘Chignin-Bergeron’: Chignin, Montmélian, Porte-de-Savoie (only the part corresponding to the territory of the former municipality of Francin)

— Supplementary geographical designation ‘Crépy’: Ballaison, Douvaine, Loisin

— Supplementary geographical designation ‘Cruet’: Cruet

— Supplementary geographical designation ‘Jongieux’: Billième, Jongieux, Lucey, Saint-Jean-de-Chevelu, Yenne

— Supplementary geographical designation ‘Marignan’: Sciez

— Supplementary geographical designation ‘Marin’: Marin, Publier

— Supplementary geographical designation ‘Montmélian’: Montmélian, Porte-de-Savoie (only the part corresponding to the territory of the former municipality of Francin)

— Supplementary geographical designation ‘Ripaille’: Thonon-les-Bains

— Supplementary geographical designation ‘Saint-Jean-de-la-Porte’: Saint-Jean-de-la-Porte

— Supplementary geographical designation ‘Saint-Jeoire-Prieuré’: Saint-Jeoire-Prieuré

Maps of the geographical area can be accessed on the INAO website.

7. **Main wine grape variety(-ies)**

Aligoté B

Altesse B

Cabernet Franc N

Cabernet Sauvignon N

Chardonnay B

Chasselas B

Etraire de la Dui N

Gamay N

Gringet B

Jacquère B

Joubertin

Marsanne B

Molette B

Mondeuse N

Mondeuse Blanche B

Persan N

Pinot Noir N

Roussanne B

Roussette d’Ayze B

Servanin N

Velteliner Rouge Précoce Rs

Verdesse B

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

8.1. *Description of the natural factors relevant to the link*

The Savoie vineyards are arranged in a semi-circle on the foothills of the Alpine massif, from Thonon-les-Bains in the north to the west of Albertville in the south, passing through Frangy, along Lake Bourget, south of Chambéry to the Combe de Savoie ravine.

The geographical area comprises 56 municipalities located in the Departments of Savoie, Haute-Savoie, Ain, and the northern edge of Isère.

For the production of wines bearing the 'Crémant' indication, the geographical area comprises 54 municipalities located in the same departments, with the exclusion of the municipalities that form the geographical area for the supplementary geographical designation 'Ayze'.

The Savoie vineyards occupy a number of very different geological situations:

— the Savoie foothills, corresponding to the great peri-Alpine depression, covered by molasse deposits (marine deposits resulting from the erosion of the Alps in the Tertiary era), often masked by more recent alluvial deposits or eroded by Quaternary glaciers, as evidenced by Lake Geneva or Lake Bourget;

— Jurassic folds embedded in molasse deposits, forming the westernmost mountains of the massif (Dent du Chat, Chautagne), with a general north-south orientation;

— the valleys and depressions that cut through the limestone Alps (the Arve Valley, the Chambéry Valley and the Combe de Savoie ravine).

The carefully demarcated parcels where the grapes are harvested are located on comparatively recent geological formations resulting from the intense erosion of the Alpine massif, which is still going on today:

— sand and gravel Quaternary alluvium deposited by the fast-flowing Alpine rivers (Ripaille, Marin);

— glacial moraine dating from the early Quaternary, forming deposits on the piedmont slopes or valley walls (Marignan, Crépy, Chautagne, Seyssel, etc.);

— post-glacial scree at the foot of the mountains (Chignin, Combe de Savoie, Ayze, etc.);

— tertiary molasse deposits (Frangy, Chautagne);

— substrates from the collapse of Mont-Granier, resulting from the landslide of 1248 and mixing marls (clay limestone) and Cretaceous limestone (Abymes).

There are also local outcrops of older rocks not covered by recent deposits, mainly marls and limestones of the Late Jurassic (Arbin, Jongieux).

The region has a maritime climate, influenced by westerly winds bringing humidity and moderate temperature variations. It is, however, also subject to continental and southern influences The north wind occasionally brings dry cold. The south wind brings mild conditions. The topography affects those influences.

The vineyards on the western face of the Alpine massif receive a lot of rain, consistently more than 1 000 millimetres per year.

The climate-related humidity is reinforced by the presence of reserves of water (in the form of lakes, snow and ice), at the origin of a major permanent hydrographic network.

The sun shines for around 1 600 hours a year, with a warm autumn.

The vineyards are south-, south-east or west-facing, with altitudes ranging from 250 m to 500 m.

These elements – topography, altitude, aspect, variation in temperature by altitude – determine the many climatic niches within which the vineyards are located in plots of varying sizes.

8.2. *Description of the human factors relevant to the geographical link*

Vine growing can be traced back to the Gallo-Roman period thanks to the works of Roman authors Lucius Junius Moderatus Columella and Pliny the Elder.

From the Middle Ages to the 19th century, travellers' accounts and official reports describe the presence of vineyards in the valleys.

The establishment in Savoie of the Sardinian Cadastre by King Victor Amadeus II from 1728 onwards meant that records were kept on the social distribution and value of the vineyards.

In 1774, A. Costa de Beauregard published an essay on agriculture in which he described winegrowing in the local area.

In 1884, the vineyards had reached their peak with 21 143 hectares producing 504 943 hectolitres. They were almost wiped out by the Phylloxera crisis.

When bottling of the wines commenced at the end of the 19th century, the first sparkling wines started to appear as a result of the natural re-fermentation of the sugars contained in the wines. The producers went on to refine the method, based in particular on the technique of secondary fermentation in the bottle. Some operators may keep the wines on racks for more than a year. Some of the local grape varieties, such as Jacquère B and Altesse B, result in lively wines with a low alcohol content. These are well-suited to the production of sparkling wines and have been favoured by operators in their base wine blends as they reflect the identity of 'Savoie' wines.

In the aftermath of the Second World War, the region's small winegrowers came together for a qualitative transformation intended to modernise their cultivation and production methods. Producers thus formed local and regional unions, followed in 1945 by the Federation of Superior Quality Wines with the 'Savoie-Lyonnais' designations of origin, culminating in the Regional syndicate for 'Savoie' wines. Three cooperative cellars (Montmélian, Cruet and Chautagne) were set up in Savoie.

Since its recognition as a controlled designation of origin in 1973, the winegrowing region has evolved while maintaining its traditional cultivation methods.

'Savoie' PDO wines are characterised by a broad range of grape varieties, which reflect the diversity of local conditions to which the varieties have adapted: Chasselas B (almost exclusively on the banks of Lake Geneva), Gringet B (along the Arve Valley), Jacquère B (in the Chambéry gorge), Roussanne B (in Chignin, on south-facing slopes), Mondeuse N (in the Combe de Savoie ravine), Gamay N (in Chautagne), as well as Pinot Noir N, Molette B, and Altesse B. Alongside the work of winegrowers, a thriving industry has developed around plant nurseries based in the Combe de Savoie area. These nurseries have long been focused on promoting and conserving the local plant heritage as a whole.

The 'Savoie' PDO therefore includes still white, red and rosé wines, rosé quality sparkling wines, and white quality sparkling wines bearing the 'Crémant' indication. In 2009, the 'Savoie' winegrowing area produced 110 000 hectolitres, including 500 000 bottles of quality sparking wine.

8.3. *Causal interactions for still wines*

The mountain ranges in the region, which create a variety of different aspects and specific air currents (valley winds, ascending air currents) combined with a dense hydrographic network (lakes, resurgences, rivers), result in vineyards in hillside, valley floor and lake side locations that form 'islands' of varying sizes.

The landscape, consisting of a mosaic of small and carefully demarcated parcels, is visibly marked by winegrowing. The steep slopes are dotted with small traditional buildings known as '*sartots*' (rustic buildings, grouped together or isolated, built into the slopes and used for the purposes of storing wine and as living quarters in the summer).

The key feature of the 'Savoie' winegrowing region is therefore the range of products from these various 'islands' resulting from the excellent interplay between the mesoclimate, the soils and the grape varieties.

The Lake Geneva region, for example, which consists of Quaternary moraine and alluvial deposits on west- to northwest-facing slopes, is ideal for the expression of the main characteristics of the Chasselas B variety in dry white wines. The steep, sunny, south-facing slopes between Chignin to Montmélian are formed by scree-like limestone and marl-limestone dating from the Late Jurassic period, laid on top of the marl-limestone bedrock or, on the lower slopes, over moraine or torrential deposits. These soil types and aspects allow the Roussanne B variety to express the complexity of a more aged wine. Similarly, while the Gamay N and Pinot Noir N varieties are commonly found on moraine hills and plateaus, resulting in robust, well-structured wines with deep, bright colours, the more demanding Mondeuse N variety is confined to the fine scree-covered slopes dating from the Jurassic, which tend to have a high limestone component and a consistent supply of water. The Mondeuse variety therefore leads to solid, deep-coloured wines that are 'chewy' and well-suited to ageing.

The hardy Jacquère B variety, which thrives in cool, deep soils, has helped to reclaim the geological chaos created by the collapse of the limestone mountain of Mont Granier. The wine therefore offers a blend of these elements, leaving a taste of distinct minerality in the mouth as well as fresh and floral notes.

In a different vein, the Altesse B variety requires a hillside location and poor or well-drained clay-limestone soils with a low percentage of clay and south/south-west exposure. The Altesse B variety therefore results in supple, soft wines with notes of violet and aromas of hazelnut, honey and sweet almond.

Faced with the challenge of mechanical harvesting in hillside vineyards, winegrowers focus on vine cultivation techniques such as debudding, green harvesting, leaf removal and other practices intended to ensure sustainability. These techniques make it possible to control the strength and the yield of the vines. They also help to improve the health status of the grapes.

After the grapes have been harvested at the right stage of ripeness, the winemaking process entails a significant amount of work with each grape variety (main and secondary) with a view to obtaining well-balanced wines.

8.4. *Causal interactions for quality sparkling wines*

The rosé quality sparkling wines are produced in the same conditions and the explanations provided above also apply to the resulting products.

The variations in the optimal ripening times for the grape varieties generally require winemakers to keep each variety separate in the winemaking process. The expertise they have developed allows them to manage the blends to ensure a degree of consistency and balance between the acidity and fruitiness of the wines, depending on the vintage.

The wines bearing the supplementary geographical designation 'Ayze' derive their originality from the characteristics of Gringet B, a late-budding variety native to the Arve Valley that thrives on the south-facing slopes facing the Mont Blanc massif in an environment of contrasting climate influences marked by major temperature oscillations.

The freshness and liveliness of the wines are linked to this particular mesoclimate, and the Gringet B grape variety, planted on gravel-rich clay-limestone molasse that has formed over post-glacial scree, expresses its characteristically floral and spicy identity, with riper notes developing on the steepest slopes and the shallowest soils.

The hillside, valley floor or lakeside locations of the vineyards (forming 'islands' of various sizes), the adaptation of the grape varieties to the soils (which tend to be recent formations) and the climate context (marked by a low heat summation) contribute to the freshness of the wines bearing the 'Crémant' indication, as well as to the formation of the primary aromas.

Wine intended for the production of 'Crémant de Savoie' is subject to strict rules on harvesting and pressing in order to ensure that the aromas are preserved. The slow and carefully managed pressing of the must results in wine that is clear in appearance. Given the characteristics of the grape varieties used, the wine is pale in colour.

Drawing on the expertise gained in keeping the grape varieties separate in the winemaking process, the producers of quality sparkling wines bearing the 'Crémant' indication create blends that are perfectly measured based on their know-how for each grape variety and vintage to ensure a degree of consistency and balance between the liveliness, floral notes and fruitiness of the wines. The requirement for Jacquère B and Altesse B to be the majority grape varieties in these blends is what gives these products their originality and identity as 'Savoie' wines. Ageing on the lees boosts the complexity and minerality of these wines by facilitating the development of tertiary aromas.

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

Area in immediate proximity for making and developing still red and rosé wines, and for making, developing, ageing and packaging rosé quality sparkling wines

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 red and rosé wines, on the one hand, and for the production, development, ageing and packaging of rosé quality sparkling wines, on the other, comprises the territory of the following municipalities, on the basis of the 2020 Official Geographic Code:

— Department of Ain: Ambléon, Andert-et-Condon, Anglefort, Arboys en Bugey, Arbignieu, Belley, Billiat, Brégnier-Cordon, Brens, Challex, Champfromier, Chanay, Chazey-Bons, Chézery-Forens, Collonges, Colomieu, Confort, Conzieu, Cressin-Rochefort, Culoz, Farges, Giron, Injoux-Génissiat, Izieu, Lavours, Léaz, Magnieu, Massignieu-de-Rives, Montanges, Murs-et-Gélignieux, Parves et Nattages, Péron, Peyrieu, Plagne, Pollieu, Pougny, Premeyzel, Saint-Germain-de-Joux, Saint-Germain-les-Paroisses, Saint-Jean-de-Gonville, Surjoux-Lhopital, Valserhône, Villes and Virignin;

— Department of Isère: Les Abrets en Dauphiné (only the part corresponding to the former municipalities of Les Abrets and Fitilieu), Les Adrets, Aoste, Barraux, La Bâtie-Montgascon, Bernin, Biviers, La Buissière, Le Champ-près-Froges, Chamrousse, Le Cheylas, Chimilin, La Combe-de-Lancey, Corbelin, Crêts en Belledonne (only the part corresponding to the former municipality of Moretel-de-Mailles), Crolles, Domène, Entre-deux-Guiers, La Flachère, Froges, Goncelin, Granieu, Hurtières, Laval, Lumbin, Miribel-Les-Echelles, Montbonnot-Saint-Martin, Murianette, La Pierre, Plateau-des-Petites-Roches, Pontcharra, Le Pont-de-Beauvoisin, Pressins, Revel, Romagnieu, Saint-Albin-de-Vaulserre, Saint-André-le-Gaz, Saint-Christophe-sur-Guiers, Saint-Ismier, Saint-Jean-d'Avelanne, Saint-Jean-le-Vieux, Saint-Joseph-de-Rivière, Saint-Laurent-du-Pont, Saint-Martin-de-Vaulserre, Saint-Martin-d'Uriage, Saint-Maximin, Saint-Mury-Monteymond, Saint-Nazaire-les-Eymes, Saint-Pierre-de-Chartreuse, Saint-Pierre-d'Entremont, Saint-Vincent-de-Mercuze, Sainte-Agnès, Sainte-Marie-d'Alloix, Sainte-Marie-du-Mont, Tencin, La Terrasse, Theys, Le Touvet, Le Versoud and Villard-Bonnot.

Area in immediate proximity for making and developing still red and rosé wines, and for making, developing, ageing and packaging rosé quality sparkling wines

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 red and rosé wines, on the one hand, and for the production, development, ageing and packaging of rosé quality sparkling wines, on the other, comprises the territory of the following municipalities, on the basis of the 2020 Official Geographic Code:

— Department of Savoie: Aiguebelette-le-Lac, Aillon-le-Jeune, Aillon-le-Vieux, Aiton, Aix-les-Bains, Argentine, Arith, Arvillard, Attignat-Oncin, Avressieux, Ayn, La Balme, Barberaz, Bassens, La Bauche, Bellecombe-en-Bauges, Belmont-Tramonet, Betton-Bettonet, La Biolle, Bonvillard, Bonvillaret, Bourdeau, Bourget-en-Huile, Bourgneuf, La Bridoire, Chambéry, Chamousset, Chamoux-sur-Gelon, Champagneux, Champ-Laurent, La Chapelle-Blanche, La Chapelle-du-Mont-du-Chat, La Chapelle-Saint-Martin, Châteauneuf, Le Châtelard, La Chavanne, Cléry, Cognin, Coise-Saint-Jean-Pied-Gauthier, La Compote, Conjux, Corbel, La Croix-de-la-Rochette, Curienne, Les Déserts, Détrier, Domessin, Doucy-en-Bauges, Drumettaz-Clarafond, Dullin, Les Echelles, Ecole, Entrelacs (only the part corresponding to the former municipalities of Albens, Cessens, Epersy, Mognard et Saint-Girod), Entremont-le-Vieux, Epierre, Frontenex, Gerbaix, Grésy-sur-Aix, Grésy-sur-Isère, Hauteville, Jacob-Bellecombette, Jarsy, Laissaud, Lepin-le-Lac, Lescheraines, Loisieux, Marcieux, Méry, Meyrieux-Trouet, Les Mollettes, Montagnole, Montailleur, Montcel, Montendry, Montgilbert, Montsapey, La Motte-en-Bauges, La Motte-Servolex, Mouxy, Nances, Notre-Dame-des-Millières, Novalaise, Le Noyer, Ontex, Planaise, Plancherine, Le Pont-de-Beauvoisin, Le Pontet, Presle, Pugny-Châtenod, Puygros, La Ravoire, Rochefort, Rothèrens, Saint-Alban-de-Montbel, Saint-Alban-des-Hurtières, Saint-Béron, Saint-Cassin, Saint-Christophe, Saint-Franc, Saint-François-de-Sales, Saint-Genix-les-Villages, Saint-Georges-d'Hurtières, Saint-Jean-d'Arvey, Saint-Jean-de-Couz, Saint-Léger, Saint-Offenge, Saint-Ours, Saint-Paul, Saint-Pierre-d'Alvey, Saint-Pierre-de-Belleville, Saint-Pierre-de-Curtille, Saint-Pierre-d'Entremont, Saint-Pierre-de-Genebroz, Saint-Pierre-de-Soucy, Saint-Sulpice, Saint-Thibaud-de-Couz, Saint-Vital, Sainte-Hélène-du-Lac, Sainte-Hélène-sur-Isère, Sainte-Marie-d'Alvey, Sainte-Reine, Sonnaz, La Table, Thoiry, La Thuile, Tournon, Traize, Tresserve, Trévignin, La Trinité, Val-d'Arc, Valgelon-La Rochette, Verel-de-Montbel, Verel-Pragondran, Le Verneil, Verrens-Arvey, Verthemex, Villard-d'Hery, Villard-Léger, Villard-Sallet, Villaroux, Vimines, Vions, Viviers-du-Lac and Voglans;

— Department of Haute-Savoie: Abondance, Alby-sur-Chéran, Allèves, Allinges, Allonzier-la-Caille, Amancy, Ambilly, Annecy (only the part corresponding to the former municipalities of Annecy and Meythet), Annemasse, Anthy-sur-Léman, Araches-la-Frasse, Arbusigny, Archamps, Arenthon, Armoy, Arthaz-Pont-Notre-Dame, La Balme-de-Sillingy, La Balme-de-Thuy, La Baume, Beaumont, Bellevaux, Bernex, Le Biot, Bloye, Boëge, Bogève, Bonne, Bonnevaux, Bons-en-Chablais, Bossey, Le Bouchet-Mont-Charvin, Boussy, Brenthonne, Brizon, Burdignin, Cercier, Cernex, Cervens, Chainaz-les-Frasses, Champanges, La Chapelle-d'Abondance, La Chapelle-Rambaud, Chapeiry, Châtel, Châtillon-sur-Cluses, Chavannaz, Chêne-en-Semine, Chênex, Chens-sur-Léman, Chevenoz, Chevrier, Chilly, Choisy, Clermont, Les Clefs, La Clusaz, Cluses, Collonges-sous-Salève, Contamine-Sarzin, Contamine-sur-Arve, Copponex, Cornier, La Côte-d'Arbroz, Cranves-Sales, Crempigny-Bonneguete, Cruseilles, Cusy, Dingy-en-Vuache, Droisy, Eloise, Epagny Metz-Tessy, Essert-Romand, Etaux, Etercy, Etrembières, Evian-les-Bains, Excenevex, Faucigny, Feigères, Fessy, Feternes, Fillière (only the parts corresponding to the former municipalities of Aviernoz, Evires, Les Ollières et Thorens-Glières), Fillinges, La Forclaz, Gaillard, Les Gets, Glières-Val-de-Borne, Le Grand-Bornand, Groisy, Gruffy, Habère-Lullin, Habère-Poche, Hauteville-sur-Fier, Héry-sur-Alby, Jonzier-Epagny, Juvigny, Larringes, Lornay, Lovagny, Lucinges, Lugrin, Lullin, Lully, Lyaud, Machilly, Magland, Manigod, Marcellaz-Albanais, Marcellaz, Margencel, Marigny-Saint-Marcel, Marlioz, Marnaz, Massingy, Maxilly-sur-Léman, Mégevette, Meillerie, Menthonnex-en-Bornes, Menthonnex-sous-Clermont, Mésigny, Messery, Mieussy, Minzier, Monnetier-Mornex, Montriond, Mont-Saxonnex, Morzine, Moye, La Muraz, Mures, Nancy-Sur-Cluses, Nangy, Nernier, Neuvecelle, Neydens, Nonglard, Novel, Onnion, Orcier, Peillonnex, Perrignier, Pers-Jussy, Poisy, Présilly, Reignier-Esery (only the part corresponding to the former municipality of Reignier), Le Reposoir, Reyvroz, La Rivière-Enverse, La Roche-Sur-Foron, Rumilly, Saint-André-de-Boëge, Saint-Blaise, Saint-Cergues, Saint-Eusèbe, Saint-Félix, Saint-Germain-sur-Rhône, Saint-Gingolph, Saint-Jean-d'Aulps, Saint-Jean-de-Sixt, Saint-Jean-de-Tholomé, Saint-Jeoire, Saint-Julien-en-Genevois, Saint-Laurent, Saint-Paul-en-Chablais, Saint-Pierre-en-Faucigny, Saint-Sigismond, Saint-Sixt, Saint-Sylvestre, Sales, Sallenoves, Le Sappey, Savigny, Saxel, Scientrier, Scionzier, Serraval, Seyssel, Seytroux, Sillingy, Taninges, Thyez, Thollon-les-Mémises, Thônes;

— Department of Haute-Savoie (continued): Thusy, La Tour, Vachèresse, Valleiry, Vallières-sur-Fier, Vaulx, Veigy-Foncenex, La Vernaz, Vers, Versonnex, Vétraz-Monthoux, Villard, Les Villards-sur-Thônes, Villaz, Ville-en-Sallaz, Villy-le-Bouveret, Vinzier, Viry, Viuz-la-Chiésaz, Viuz-en-Sallaz, Vougy, Vovray-en-Bornes, Vulbens and Yvoire.

Area in immediate proximity for making and developing white wines

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 the white wines comprises the territory of the municipalities in the area in immediate proximity defined by derogation for the making and development of the red and rosé wines, and for the making, development, ageing and packaging of the rosé quality sparkling wines, to which are added the municipalities of Corbonod and Seyssel (Department of Ain) and Seyssel (Department of Haute-Savoie).

Area in immediate proximity for supplementary geographical designations

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

For the supplementary geographical designations, the area in immediate proximity defined by derogation:

— for the making and development of the white and red wines,

— and for the making, development, ageing and packaging of the white quality sparkling wines,

comprises the territory of the municipalities in the geographical area of the red and rosé wines and the rosé quality sparkling wines, and the territory of the municipalities in the area in immediate proximity defined by derogation, on the one hand, for the making and development of the red and rosé wines, and on the other, for the making, development, ageing and packaging of the rosé quality sparkling wines, excluding the municipalities or parts of municipalities where the territory makes up the geographical area for any of the respective supplementary geographical designations.

Supplementary geographical names

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of the protected designation of origin may be followed by one of the following supplementary geographical designations in the case of wines that meet the production conditions laid down for each of these designations:

— ‘Abymes’ or ‘Les Abymes’;

— ‘Apremont’;

— ‘Arbin’;

— ‘Ayze’;

— ‘Chautagne’;

— ‘Chignin’;

— ‘Chignin-Bergeron’;

— ‘Crépy’;

— ‘Cruet’;

— ‘Jongieux’;

— ‘Marignan’;

— ‘Marin’;

— ‘Montmélian’;

— ‘Ripaille’;

— ‘Saint-Jean-de-la-Porte’;

— ‘Saint-Jeoire-Prieuré’.

Labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In addition to the name of the PDO, the grape variety may also be indicated, on the condition that the wines are made exclusively from the variety in question and subject to compliance with all of the other production rules that apply to this indication.

The grape variety indication on the label must be in letters that may not be larger, either in height or width, than two-thirds the size of the letters forming the name of the PDO.

The name of the PDO must be preceded by the ‘Crémant’ indication in the case of white quality sparkling wines made in compliance with the production conditions established for this production method.

Packaging

Legal framework:

National legislation

Type of further condition:

Packaging in the demarcated geographical area

Description of the condition:

Rosé or white quality sparkling wines are made by secondary fermentation in the bottle.

For these wines, the bottles must be kept on the lees for at least nine months.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-89d5229a-6ab3-43c1-898b-7daa1c772c4d