C/2026/3755

16.7.2026

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 [1]

(C/2026/3755)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Alsace / Vin d'Alsace'

EU reference number: PDO-FR-A1101-AM04 – 21.4.2026

1. **Name of product**

'Alsace / Vin d'Alsace'

2. **Geographical indication type**

☑ PDO

☐ PGI

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

6. **Qualification as standard amendment**

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

The application for an amendment to the 'Alsace / Vin d'Alsace' PDO does not involve any of the three situations constituting a Union amendment; specifically it does not:

(a) include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product. The French authorities therefore consider that the application is for a 'standard' amendment.

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

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

Title

Geographical area

Description

In Chapter I, Section IV(1) of the product specification, the reference year of the Official Geographic Code has been changed to 2025.

Under point 1(a), in the paragraph concerning the department of Haut-Rhin:

— the names of the municipalities of 'Herrlisheim' and 'Soultz' have been replaced by 'Herrlisheim-près-Colmar' and 'Soultz-Haut-Rhin' respectively.

— Under point 1(a), in the paragraph concerning the department of Bas-Rhin:

— the name of the municipality of 'Gimbrett-Berstett' has been replaced by 'Gimbrett (associated municipality, attached to Berstett)';

— the name of the municipality of 'Oberhoffen les Wissembourg' has been replaced by 'Oberhoffen-lès-Wissembourg'.

The geographical area has not been changed. The list of municipalities has been updated based on the 2025 Official Geographic Code.

☑ The amendment affects the single document.

Title

Demarcated parcel area

Description

Under Chapter I, Section IV(2)(a) of the product specification, at the end of the first paragraph, the words '30 November 2022 and 25 June 2024' have been added to indicate the dates when the most recent changes to the demarcated parcel area were approved.

Under Chapter I, Section IV(2)(c) of the product specification, at the end of the first paragraph, the words 'and 25 June 2024' have been added to indicate the date when the most recent change to the demarcated parcel area was approved for the supplementary geographical designations listed under Section IV(1)(b), with the exception of the 'Klevener de Heiligenstein' designation.

☐ The amendment affects the single document.

Title

Area in immediate proximity

Description

Under Chapter I, Section IV(3)(a) of the product specification, at the end of the first paragraph, the words 'based on the 2025 Official Geographic Code' have been added.

Under Chapter I, Section IV(3)(a) of the product specification, concerning the department of Bas-Rhin:

— the name of the municipality of 'Mittelhausen' has been deleted;

— the following provision has been added: 'Municipality partially included: Wingersheim les Quatre Bans, only the territory of the delegated municipality of Mittelhausen'.

The area in immediate proximity has not been changed. The list of municipalities has been updated based on the 2025 Official Geographic Code.

☑ The amendment affects the single document.

Title

Vine varieties

Description

Chapter I, Section V of the product specification has been amended as follows:

— before subpoint (a), the following heading has been added: '1 - Rules on grape varieties';

— in the table under subpoint (a), rows have been added specifying the varieties of interest for adaptation purposes which may be used – subject to the signing of an agreement by the National Institute of Origin and Quality, the protection and management body and the authorised operators concerned in line with the framework agreement approved by the relevant national committee of the National Institute of Origin and Quality – for the production of 'Alsace' or 'Vin d'Alsace' PDO white wines (Voltis B, Opalor, Selenor, Souvignier Gris B, Johanniter B, Chenin B, Vermentino B - Rolle) and red or rosé wines (Coliris, Nebbiolo N, Syrah N - Shiraz).

☑ The amendment affects the single document.

Title

Rules on planting proportions for varieties of interest for adaptation purposes

Description

Under Chapter I, Section V of the product specification, the following provisions have been added after point 1:

'2 - Rules on planting proportions

(a) White wines

The proportion of varieties of interest for adaptation purposes must not exceed 5 % of the holding's grape varieties.

(b) Rosé wines

The proportion of varieties of interest for adaptation purposes must not exceed 5 % of the holding's grape varieties.

(c) Red wines

The proportion of varieties of interest for adaptation purposes must not exceed 5 % of the holding's grape varieties.'

☐ The amendment affects the single document.

Title

Maximum average crop load per parcel

Description

In the table under Chapter I, Section VI(1)(d) of the product specification, a row has been added below the row for 'Alsace' or 'Vin d'Alsace'. That row specifies the maximum average crop load per parcel in kilograms per hectare for 'other varieties':

— Other varieties 14 000

Under Chapter I, Section VI(1)(d) of the product specification, the following provisions have been added after the first table:

'Where irrigation is permitted, in accordance with Article D. 645-5 of the Rural and Maritime Fisheries Code, the maximum average crop load per irrigated parcel is:

"Alsace" or "Vin d'Alsace" PROTECTED DESIGNATION OF ORIGIN, WITH THE EXCEPTION OF SUPPLEMENTARY GEOGRAPHICAL DESIGNATIONS, PLACE NAMES, AND THE INDICATIONS "VENDANGES TARDIVES" OR "SÉLECTION DE GRAINS NOBLES"

MAXIMUM AVERAGE CROP LOAD PER PARCEL (in kilograms per hectare)

WINE COLOUR

White wines	10 000
Rosé wines	10 000
Red wines	8 000'

☐ The amendment affects the single document.

Title

Other growing practices

Description

Under Chapter I, Section VI(2)(a) of the product specification, the following provisions have been added:

'However, upon evaluation, it is permitted to cover the soil with sheeting subject to the following conditions: the material used must be porous, allow gas and water transfer, and contain no polymers derived from petrochemicals. The evaluation will be carried out subject to the signing of an agreement by the National Institute of Origin and Quality, the protection and management body and the authorised operator concerned in line with the framework agreement approved by the relevant national committee of 29 and 30 June 2023. To that end, the surface area of the parcels evaluated will not exceed 5 % of the total surface area of the holding covered by the PDO.'

☐ The amendment affects the single document.

Title

Irrigation

Description

Chapter I, Section VI(3) of the product specification has been replaced with the following provisions:

'(a) Irrigation may be authorised in accordance with Article D. 645-5 of the Rural and Maritime Fisheries Code. Irrigation is prohibited on parcels covered by an advance declaration of the assignment of parcels in order to potentially make use of supplementary geographical designations, place names and the indications "Vendanges Tardives" or "Sélection de Grains Nobles".

(b) sprinkling of the foliage is prohibited;

(c) application of fertiliser (fertigation) is prohibited.'

☐ The amendment affects the single document.

Title

Grape ripeness

Description

Under Chapter I, Section VII(2)(a) of the product specification, two rows have been added to the table under the row for 'Alsace' or 'Vin d'Alsace' whether supplemented or not by the common name Edelzwicker. Those rows indicate the minimum grape sugar content and the minimum natural alcoholic strength by volume for rosé and red wines.

MINIMUM GRAPE SUGAR CONTENT (grams per litre of grape must)

MINIMUM NATURAL ALCOHOLIC STRENGTH BY VOLUME

Rosé wines

160

10 %

Red wines

177

11 %

☑ The amendment affects the single document.

Title

Proportion of varieties of interest for adaptation purposes

Description

Under Chapter I, Section IX(1) of the product specification, the following provisions have been added:

‘(b) Blends of grape varieties

— for white wines, the proportion of varieties of interest for adaptation purposes must not exceed 10 % of the blend;

— for rosé wines, the proportion of varieties of interest for adaptation purposes must not exceed 10 % of the blend;

— for red wines, the proportion of varieties of interest for adaptation purposes must not exceed 10 % of the blend.’

Subpoints (b), (c), (d), (e) and (f) have become subpoints (c), (d), (e), (f) and (g) respectively.

☐ The amendment affects the single document.

Title

Rules on packaging

Description

Chapter I, Section IX(3)(a) of the product specification has been replaced by the following provisions:

‘(a) Wines with the “Alsace” or “Vin d’Alsace” protected designation of origin must be packaged in “Vin du Rhin” bottles in accordance with EU legislation and Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963, or in bottles with the following characteristics:

300 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,0

— ratio of total height to height of cylindrical section of between 2,4 and 3,1

150 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,8 and 5,2

— ratio of total height to height of cylindrical section of between 2,1 and 3,1

100 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,6 and 5,0

— ratio of total height to height of cylindrical section of between 2,1 and 3,1

75 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,8 and 5,1

— ratio of total height to height of cylindrical section of between 2,8 and 5,0

50 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,1

— ratio of total height to height of cylindrical section of between 2,5 and 4,2

37,5 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,1

— ratio of total height to height of cylindrical section of between 2,5 and 5,2

Vessels smaller than 37,5 cl: straight-sided body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,3 and 4,4

— ratio of total height to height of cylindrical section of between 2,6 and 3,0'

☑ The amendment affects the single document.

Title

Link with the geographical area

Description

Under Chapter I, Section X(1)(b), fifth paragraph, of the product specification, the words 'is required for' have been replaced by 'is traditionally used for' in order to reflect changes concerning the packaging (types of bottles permitted).

☐ The amendment affects the single document.

Title

Rules on presentation and labelling

Description

Under Chapter I, Section XII of the product specification, the following subpoint has been added:

'(e) – The names of varieties of interest for adaptation purposes may not appear on the labelling.'

☑ The amendment affects the single document.

Title

Declaration requirements

Description

Chapter II, Section I of the product specification has been amended as follows:

1) Point 2 has been replaced by the following provisions:
'Advance declaration of the assignment of parcels for vines eligible for the production of red wines

The advance declaration of the assignment of parcels must be submitted to the protection and management body before 1 March of the year of harvest. The declaration must:

— identify the operator;

— state the EVV or SIRET number;

— identify the operator potentially receiving the grapes;

— indicate for each parcel the cadastral reference and the surface area.'

2) Point 2 has been renumbered point 3.

3) Point 4 has been replaced by the following provisions:

'Irrigation declaration

An irrigation declaration must be submitted to the protection and management body no later than two days before irrigation, in accordance with Article D. 645-5 of the Rural and Maritime Fisheries Code. This statement must follow the template drawn up by the protection and management body.'

4) Points 3, 4, 5, 6 and 7 have been renumbered points 5, 6, 7, 8 and 9 respectively.

☐ The amendment affects the single document.

Title

Information about the inspection body

Description

In Chapter III, Section II of the product specification, the text has been replaced by the following:

National Institute of Origin and Quality (Institut national de l'origine et de la qualité, INAO)
TSA 30003
93555 - Montreuil Cedex
FRANCE

Tel. +33 173303800

Email: contact@inao.gouv.fr.

Checks on compliance with the product specification must be carried out on the basis of an approved inspection plan and by a third-party body offering guarantees of competence, impartiality and independence, delegated by the INAO.

☐ The amendment affects the single document.

Title

Transitional measures

Description

In Chapter I, Section XI of the product specification, the table under point 3 has been amended as follows:

— under the row for 'Alsace' or 'Vin d'Alsace' the words 'and at the latest up to and including the 2033 harvest' have been deleted and the following paragraph added:

— 'As of the 2034 harvest and for the parcels concerned, the volume eligible to use the protected designation of origin must be established on the basis of the yield set under points 1(a) and 1(b) of Section VIII of this product specification, as referred to in Article D. 645-7 of the Rural and Maritime Fisheries Code, multiplied by a coefficient of 0,8.';

— under the row for ‘Alsace’ or ‘Vin d’Alsace’ followed by a place name or by a supplementary geographical designation the words ‘and at the latest up to and including the 2033 harvest’ have been deleted and the following paragraph added:

— ‘As of the 2034 harvest and for the parcels concerned, the volume eligible to use the protected designation of origin must be established on the basis of the yield set under point 1(b) of Section VIII of this product specification, multiplied by a coefficient of 0,8.’;

— under the row for ‘Alsace’ or ‘Vin d’Alsace’, whether followed or not by a supplementary geographical designation or a place name, supplemented by the term ‘Vendanges Tardives’ or ‘Sélection de Grains Nobles’ the words ‘and at the latest up to and including the 2033 harvest’ have been deleted and the following paragraph added:

‘As of the 2034 harvest and for the parcels concerned, the volume eligible to use the protected designation of origin must be established on the basis of the yield set under point 1(b) of Section VIII of this product specification, multiplied by a coefficient of 0,8.’.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

‘Alsace / Vin d’Alsace’

EU reference number: PDO-FR-A1101-AM04 – 21.4.2026

1. **Name(s)**

‘Alsace / Vin d’Alsace’

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Country to which the demarcated geographical area belongs**

France

4. **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**

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

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

6. **Description of the wine or wines**

Grapevine product

White wines

Organoleptic characteristics

Visual appearance

The wines usually range in colour from pale yellow with green tints to golden yellow.

Aroma

The wines have intense aromas and good volume, punctuated by a long finish often underscored by slight carbon dioxide saturation.

Taste

The wines are characterised by powerful freshness underpinned by dominant natural tartaric acid combined with fully ripened grapes.

There are two types: dry, mineral wines and more supple fruity wines. The name of the designation may be supplemented by the common name 'Edelzwicker'.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The minimum natural alcoholic strength by volume is 9,5 %. After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

White wines supplemented by a common name

Organoleptic characteristics

Visual appearance

The wines usually range in colour from pale yellow with green tints to golden yellow.

Aroma

No specific description (see previous description).

Taste

These wines fall into two types: – dry, mineral wines, with a taut, ripe acidity, generally associated with the following common names: Chasselas or Gutedel, Sylvaner, Pinot Blanc, Pinot or Klevner, Auxerrois, Riesling, Muscat and Muscat Ottonel; – fruity, more supple wines defined by considerable dry extract, generally associated with the following common names: Gewürztraminer and Pinot Gris.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The wines have specific analytical characteristics: – For Chasselas or Gutedel, Muscat, Muscat Ottonel and Sylvaner, their minimum natural alcoholic strength by volume is 9,5 % and their maximum total alcoholic strength by volume after enrichment is 12,5 %; – For Auxerrois, Pinot Blanc, Pinot or Klevner and Riesling, their minimum natural alcoholic strength by volume is 10 % and their maximum total alcoholic strength by volume after enrichment is 13 %; – For Gewürztraminer and Pinot Gris, their minimum natural alcoholic strength by volume is 11,5 % and their maximum total alcoholic strength by volume after enrichment is 14,5 %.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

White wines followed by a supplementary geographical designation

Organoleptic characteristics

Visual appearance

The wines usually range in colour from pale yellow with green tints to golden yellow.

Aroma

No specific description (see previous description).

Taste

The wines fall into the two above-mentioned types, i.e. dry, mineral wines and more supple fruity wines. They bring together optimal conditions for expressing each of the vine varieties used.

Additional information regarding organoleptic characteristics

These wines fall into the two above-mentioned types, i.e. dry, mineral wines and more supple fruity wines. They bring together optimal conditions for expressing each of the vine varieties used. They usually range in colour from pale yellow with green tints to golden yellow.

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Their minimum natural alcoholic strength by volume is 10,5 %, except where the supplementary geographical designations are supplemented by the common names 'Gewürztraminer' and 'Pinot Gris', in which case it is 12 %. The maximum total alcoholic strength by volume after enrichment is 13,5 %; it is 15 % only for the common names 'Gewürztraminer' and 'Pinot Gris'. For the supplementary geographical designation 'Klevener de Heiligenstein', the minimum natural alcoholic strength by volume is 11 % and the maximum total alcoholic strength by volume after enrichment is 14 %.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

White wines followed by a place name

Organoleptic characteristics

Visual appearance

The wines usually range in colour from pale yellow with green tints to golden yellow.

Aroma

No specific description (see previous description).

Taste

These wines fall into the two above-mentioned types, i.e. dry, mineral wines and more supple fruity wines. They bring together optimal conditions for expressing each of the vine varieties used.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Where the name of the designation is followed by a place name, the minimum natural alcoholic strength by volume is 10,5 %, except where the place name is supplemented by the common names 'Gewürztraminer' and 'Pinot Gris', in which case it is 12 %. For these same wines, the maximum total alcoholic strength by volume after enrichment is 13,5 %, except for the common names 'Gewürztraminer' and 'Pinot Gris', where it is 15 %.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Rosé wines

Organoleptic characteristics

Visual appearance

The rosé wines usually have a transparent pink to red colour of varying intensity.

Aroma

The wines have intense aromas and good volume, punctuated by a long finish often underscored by slight carbon dioxide saturation.

Taste

The rosé wines are fresh, fruity and light. They are characterised by powerful freshness underpinned by dominant natural tartaric acid combined with fully ripened grapes. The name of the designation may be supplemented by the common name 'Pinot Noir'.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Their minimum natural alcoholic strength by volume is 10 %. After enrichment, the wines' total alcoholic strength by volume must not exceed 13 %.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Red wines

Organoleptic characteristics

Visual appearance

The red wines come in various tones of deep and intense red.

Aroma

The wines have intense aromas and good volume, punctuated by a long finish often underscored by slight carbon dioxide saturation.

Taste

There are two types: ambitious, fine and elegant red wines, and fresh, fruity and light red wines. The name of the designation may be supplemented by the common name 'Pinot Noir'.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Their minimum natural alcoholic strength by volume is 11 %. After enrichment, the wines' total alcoholic strength by volume must not exceed 14 %. The name of the designation of origin may be followed by a place name or by a supplementary geographical designation: 'Côtes de Rouffach', 'Ottrott', 'Rodern', 'Sainte Hippolyte'. Where this is the case, their minimum natural alcoholic strength by volume is 11,5 % and their total alcoholic strength by volume after enrichment is no greater than 14,5 %.

At the packaging stage, the red wines have a malic acid content not exceeding 0,4 grams per litre.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Designation supplemented by the term 'Vendanges Tardives'

Organoleptic characteristics

Visual appearance

These white wines have a deep and intense colour which ranges to amber yellow.

Aroma

The wines often have highly exotic aromas, of candied fruit with a fresh finish.

Taste

They are remarkably concentrated with long-lasting aromas.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Designation followed by the term 'Sélection de Grains Nobles'

Organoleptic characteristics

Visual appearance

These white wines have a deep and intense colour which ranges to amber yellow.

Aroma

They are more concentrated, powerful wines, often with aromas of candied fruit.

Taste

They are remarkably concentrated with long-lasting aromas.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for the other varieties.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Winemaking practice

Training systems: planting density

Type of oenological practice

Cultivation method

Description

The minimum vine planting density is 4 000 plants per hectare. The distance between rows must not exceed 2,50 metres. Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

Winemaking practice

Training systems: pruning rule

Type of oenological practice

Cultivation method

Description

The vines are pruned to single or double Guyot with: - a maximum of 24 buds per plant in the case of 'Alsace' or 'Vin d'Alsace'; - a maximum of 22 buds per plant in the case of 'Alsace' or 'Vin d'Alsace' followed by a place name or by a supplementary geographical designation; - a maximum of 20 buds per plant in the case of 'Alsace' or 'Vin d'Alsace', whether followed or not by a supplementary geographical designation or a place name, supplemented by the term 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Winemaking practice

Harvest

Type of oenological practice

Cultivation method

Description

Wines eligible to bear a place name and made from the varieties Pinot Gris G and Pinot Noir N, and wines eligible to bear the terms 'Vendanges Tardives' and 'Sélection de Grains Nobles', must be made from grapes harvested manually.

Winemaking practice

Increase in the minimum natural alcoholic strength by volume

Type of oenological practice

Specific oenological practice

Description

For wines eligible to bear a place name or a supplementary geographical designation, the minimum natural alcoholic strength by volume may not be increased by more than 2 % by volume. White wines eligible to bear the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

Winemaking practice

Winemaking

Type of oenological practice

Winemaking restriction

Description

The use of wood chips is prohibited. - The use of oenological charcoal to make rosé wines, either alone or mixed in preparations, is prohibited.

Winemaking practice

Maturation

Type of oenological practice

Specific oenological practice

Description

Wines eligible to bear the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

7.2. *Maximum yields*

All wines | category | variety | type

White wines

Maximum yield

Maximum yield:	96
Maximum yield unit:	hectolitres per hectare

All wines | category | variety | type

White wines followed by a supplementary geographical designation

Maximum yield

Maximum yield:	79
Maximum yield unit:	hectolitres per hectare

All wines | category | variety | type

White wines followed by a place name

Maximum yield

Maximum yield:	75
Maximum yield unit:	hectolitres per hectare

All wines | category | variety | type

Rosé wines

Maximum yield

Maximum yield:	90
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Red wines or designation supplemented by the term 'Vendanges Tardives'

Maximum yield

Maximum yield:	66
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Designation supplemented by the term 'Sélection de Grains Nobles'

Maximum yield

Maximum yield:	48
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— Auxerrois B

— Chasselas B

— Chasselas Rose Rs

— Chenin B

— Coliris

— Gewürztraminer Rs

— Johanniter B

— Muscat Ottonel B – Muscat, Moscato

— Muscat à petits grains blancs B – Muscat, Moscato

— Muscat à petits grains roses Rs – Muscat, Moscato

— Nebbiolo N

— Opalor

— Pinot Blanc B

— Pinot Gris G

— Pinot Noir N

— Riesling B

— Savagnin Rose Rs

— Selenor

— Souvignier Gris B

— Sylvaner B

— Syrah N – Shiraz

— Vermentino B – Rolle

— Voltis B

9. **Concise definition of the demarcated geographical area**

The geographical area is as approved by the National Institute of Origin and Quality at the meeting of the relevant national committee of 3 February 2000. As at the date of approval of this specification by the competent national committee, this area comprises the territory of the municipalities listed below, based on the 2025 Official Geographic Code.

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

(a) For the 'Alsace' or 'Vin d'Alsace' protected designation of origin, whether followed or not by a place name, the grapes are harvested and the wines made, developed and matured in the territory of the following municipalities:

— Department of Haut-Rhin: - Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Eguisheim, Gueberschwihr, Guebwiller, Hartmannswiller, Hattstatt, Herrlisheim-près-Colmar, Houssen, Hunawihr, Husseren-les-Châteaux, Ingersheim, Jungholtz, Katzenthal, Kaysersberg Vignoble, Leimbach, Mittelwihr, Niedermorschwihr, Obermorschwihr, Orschwihr, Osenbach, Pfaffenheim, Ribeauvillé, Riquewihr, Rorschwihr, Rodern, Rouffach, Saint-Hippolyte, Soultz-Haut-Rhin, Soultzmatt, Steinbach, Thann, Turckheim, Uffholtz, Vieux-Thann, Voegtlinshoffen, Walbach, Wattwiller, Westhalten, Wettolsheim, Wihr-au-Val, Wintzenheim, Wuenheim, Zellenberg, Zimmerbach.

— Department of Bas-Rhin: Albé, Andlau, Avolsheim, Balbronn, Barr, Bergbieten, Bernardswiller, Bernardvillé, Bischoffsheim, Blienschwiller, Boersch, Bourgheim, Châtenois, Cleebourg, Dahlenheim, Dambach-la-Ville, Dangolsheim, Dieffenthal, Dorlisheim, Eichhoffen, Epfig, Ergersheim, Flexbourg, Furdenheim, Gertwiller, Gimbrett (associated municipality, attached to Berstett), Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kintzheim, Kirchheim, Kuttolsheim, Marlenheim, Mittelbergheim, Molsheim, Mutzig, Nothalten, Nordheim, Oberhoffen-lès-Wissembourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scharrachbergheim-Irmstett, Scherwiller, Soultz-les-Bains, Steinseltz, Stotzheim, Traenheim, Villé, Wangen, Westhoffen, Wissembourg, Wolxheim, Zellwiller.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The vineyards enjoy optimal sunshine in their northerly location, which is protected from maritime influences by the Vosges Massif. This location is essentially what gives a shared taste to the wines.

The diversity of the vineyard locations, the variety of soils and sub-soils, and the highly specific mesoclimates, led the producers in Alsace to preserve a wide range of mostly aromatic grape varieties, preferring to maintain vine biodiversity and resisting any temptation to simplify the variety mix.

In Alsace, this vine diversity offers the best expression of the local terroir, forged around a strong 'Alsace' identity.

The choice of vine varieties has largely steered production towards very aromatic wines. The diversity of the vineyard locations with their extremely varied geological and soil profiles has enabled producers in Alsace to find optimal conditions for each of the vine varieties growing there. The desire to achieve this match has been realised thanks to rigorously and precisely demarcated parcels, based on historical centres of production, supplementary, municipal and local names and a corresponding vine variety plan.

Due to the protection afforded by the Vosges Massif, Alsace has a dry and largely sunny semi-continental climate, which allows for optimal vine development, regulated by strict rules on the minimum sugar content of the grapes. The hillside location and climate characterised by a ripening period in which hot days alternate with cool nights, together with a high planting density and foliage height, ensure good ripeness of the grapes (balance of sugars and tartaric acidity), preserve the freshness of the wines, and develop and concentrate their aromas and their long finish. The average altitude of the vineyards (between 200 m and 400 m) represents the optimum thermal range and ensures balanced natural tartaric acidity from a qualitative perspective. All of these conditions forge the characteristics of Alsace wines.

The excellent climate conditions at the end of the season are often favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe. This potential is preserved through manual harvesting, stricter rules on the minimum sugar content and by prohibiting enrichment. The minimum maturation period of 18 months allows the wines to improve, with their complexity and aromatic strength enriching over time.

The River Rhine, located nearby, served as an important transport link from as early as the Middle Ages, always helping wines from the region to be exported to the countries at the mouth of the river and beyond. To this day, more than a quarter of the wine is produced for shipment abroad and export.

The Alsace wine route is the region's greatest tourist attraction, kept alive by the winegrowers through the development of direct sales, and promoting the long-standing and still vibrant pairing with Alsace cuisine. It is a major asset for the Alsace economy.

Referred to as 'appreciated heady white wines' by André Jullien in 1822, he describes them as 'dry with a very pronounced bouquet of aromas'. In the past, they would be transported to Mainz, where they would be blended with wines from the Rhine region to give them strength and enrich their array of aromas. In 1866, Jules Guyot said of the white wines of Alsace that they 'offer highly sought-after qualities, ranking at the top end of the scale of white wines'. His preference was also for white wines made from the Riesling B variety, which he called 'outstanding in their fine taste, strength and longevity'.

11. **Further applicable requirements**

Title of the requirement/derogation

Supplementary geographical designations

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name of the designation of origin may be followed by one of the supplementary geographical designations listed below if the wines meet the production requirements laid down for each of those names: - 'Bergheim' - 'Blienschwiller'; - 'Coteaux du Haut-Koenigsbourg'; - 'Côtes de Barr'; - 'Côte de Rouffach'; - 'Klevener de Heiligenstein'; - 'Ottrott' - 'Rodern'; - 'Saint-Hippolyte'; - 'Scherwiller'; - 'Vallée Noble'; - 'Val Saint Grégoire'; - 'Wolxheim'.

Title of the requirement/derogation

Packaging in the area

Legal framework

National legislation

Type of further requirement / derogation

Packaging in the demarcated geographical area

Description of the requirement/derogation

In accordance with the Law of 5 July 1972, wines with the 'Alsace' or 'Vin d'Alsace' protected designation of origin must be bottled in the departments of Bas-Rhin and Haut-Rhin. Wines with the 'Alsace' or 'Vin d'Alsace' protected designation of origin must be packaged in 'Vin du Rhin' bottles in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963, or in bottles with the following characteristics:

300 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,0

— ratio of total height to height of cylindrical section of between 2,4 and 3,1

150 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,8 and 5,2

— ratio of total height to height of cylindrical section of between 2,1 and 3,1

100 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,6 and 5,0

— ratio of total height to height of cylindrical section of between 2,1 and 3,1

75 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,8 and 5,1

— ratio of total height to height of cylindrical section of between 2,8 and 5,0

50 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,1

— ratio of total height to height of cylindrical section of between 2,5 and 4,2

37,5 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,1

— ratio of total height to height of cylindrical section of between 2,5 and 5,2

Vessels smaller than 37,5 cl: straight-sided body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,3 and 4,4

— ratio of total height to height of cylindrical section of between 2,6 and 3,0

Title of the requirement/derogation

Area in immediate proximity

Legal framework

National legislation

Type of further requirement / derogation

Derogation concerning production in the demarcated geographical area

Description of the requirement/derogation

For the 'Alsace' or 'Vin d'Alsace' protected designation of origin, the area in immediate proximity, defined by derogation for the making, processing and maturing of the wines, comprises the territory of the following municipalities:

Department of Haut-Rhin: Gundolsheim, Ostheim.

Department of Bas-Rhin: Dachstein, Ernolsheim-Bruche, Fessenheim-le-Bas, Petersbach, Seebach, Strasbourg. Municipalities partially included: Wingersheim les Quatre Bans, only the territory of the delegated municipality of Mittelhausen.

In accordance with Article 5(1) of Commission Delegated Regulation (EU) 2019/33, the area in immediate proximity corresponds to an area in the immediate proximity of the demarcated area in question.

Title of the requirement/derogation

'Edelzwicker'

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name of the designation of origin – except where followed by a supplementary geographical designation or place name – may be supplemented by the common name 'Edelzwicker' only for still white wines meeting the production requirements laid down for that [common] name. For wines marketed under the common name 'Edelzwicker', it is not permitted for one or more common names to feature on the containers, labels or commercial documents.

Title of the requirement/derogation

'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name of the designation of origin – whether followed or not by a supplementary geographical designation or place name – may be supplemented by the terms 'Vendanges Tardives' or 'Sélection de Grains Nobles' for white wines meeting the production requirements laid down for those terms. Those terms must be supplemented by an indication of the vintage and by one of the following common names: Gewürztraminer, Muscat, Muscat Ottonel, Pinot Gris, Riesling.

Title of the requirement/derogation

Indication of a place name

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name of the designation of origin may be followed by a place name if the wines meet the production requirements for indicating that place name.

Title of the requirement/derogation

Common names

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name of the protected designation of origin – whether followed or not by a supplementary geographical designation or place name – may be supplemented by one of the following common names, on condition that the wines are made exclusively from grape varieties that may be referred to using the names in question and that they meet the other production requirements laid down for each of those names: Auxerrois, Chasselas or Gutedel, Gewürztraminer, Muscat, Muscat Ottonel, Pinot Blanc, Pinot or Klevner, Pinot Gris, Riesling, Sylvaner, Pinot Noir (for red and rosé wines).

Use of two or more common names on the same label is prohibited.

Title of the requirement/derogation

Indication of varieties of interest for adaptation purposes

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The names of varieties of interest for adaptation purposes may not appear on the labelling.

Title of the requirement/derogation

Indication of the sugar content

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The sugar content, as defined by EU law, must be clearly stated in the case of white wines for which the 'Alsace' or 'Vin d'Alsace' protected designation of origin is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-6fe90f2b-ac49-4fec-a13f-309ce19ef3e7