

OTHER ACTS

COMMISSION

Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on protected geographical indications and protected designations of origin for agricultural products and foodstuffs

(2008/C 43/11)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months from the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

Amendment application pursuant to Article 9 and Article 17(2)

‘CHASSELAS DE MOISSAC’ or ‘CHASSELAS DORÉ DE MOISSAC’ or ‘MOISSAC’

EC No: FR/PDO/117/0140/02.10.2003

PDO (X) PGI ()

Amendments(s) requested**1. Heading(s) in the specification:**

- X Name of product
- X Description of product
- Geographical area
- X Proof of origin
- X Method of production
- Link
- X Labelling
- X National requirements

2. Amendment(s):

Name: ‘Chasselas de Moissac’. The name chosen is the one which is most frequently used and is the most well-known.

The same product can therefore no longer be presented under different names, which avoids confusion for the consumer.

Description: Fresh or long-life table grape. The bunch is supple, homogenous in its density, and golden in colour, with a minimum length of 12 cm and a minimum weight of 100 grammes. The grapes must not be deformed, unripe, rotting or diseased. The bloom of the grapes is preserved, the seeds are discernible against the light, and the stem is turgescient.

⁽¹⁾ OJL 93, 31.3.2006, p. 12.

The sugar content is equal to or above 160 g/l, except in exceptional climatic conditions where, for a given harvest, this index can be lowered provided that it is no lower than 150 g/l. The maturity is considered to be affected where the sugar to acidity *ratio* is equal to or above 25.

It is compulsory for the bunches to be prepared, and for the grapes to be cut from them and packaged.

The product description has been both simplified and made more specific in order to avoid the most subjective terms, and this reduces interpretation risks.

Proof of origin: The grapes are monitored from their harvest to when they are packaged.

The grapes come solely from plots of land for vine cultivation which are identified, within the geographical area, by INAO (*Institut National des appellations d'origine* — National Institute for Designations of Origin) and independent experts. These vines must respect geo-pedo-climatic criteria relating to the location of the plots of land. All vines which meet these requirements are registered by INAO.

Only grapes which come from these vines may lay claim to the designation.

Moreover, each producer fills in an annual declaration of suitability and sends it to INAO. The declaration contains an undertaking to comply with the conditions of production for the designation, and contains the references of the plots of land intended for production of 'AOC Chasselas de Moissac' for the harvest in question.

This document allows the plots of land involved in the production of AOC for the harvest to be identified and their agronomic yield in particular to be monitored.

Each producer must keep a daily record of the grapes entering the bunch cutting and packaging workshop and the packaged grapes leaving it. The record contains details of the volumes harvested and the corresponding plots of land, with separate details of those put into long-term storage, the number of packages packaged by type of package, those coming out of long-term storage, and the numbers of the identification marks used. This record is made available to the controlling bodies.

With regard to the product, analytical and organoleptic examinations are carried out on samples taken from the packaged batches. Their purpose is to ensure the quality and typical features of the products intended to be marketed under the 'Chasselas de Moissac' designation.

An identification mark, specific to 'Chasselas de Moissac', and approved by INAO, identifies all packaging in which the grapes are marketed.

Method of production: The grapes, which come from identified plots of land for vine cultivation, are harvested, prepared and packaged in the geographical area.

Only the variety Chasselas B is authorised. The vines are trained using a single or double trellis system. For reasons of quality, each time new planting takes place, the density and distance are adjusted according to the method of training (minimum density of 3 300 vines/ha and maximum distance of 3 metres between rows for the single trellis system, minimum density of 2 500 vines/ha and maximum distance of 3,5 metres between rows for the double trellis system). The methods for implementing the density and distance must follow the requirements contained in Article 5 of the decree concerning 'AOC Chasselas de Moissac'.

The authorised methods of cutting are single and double Guyot pruning. The number of buds per hectare must not exceed 55 000 for the single trellis system and 60 000 for the double trellis system. The 'placing of the bunches', which consists of arranging the bunches on the vine so that they are free and aired, is compulsory. It allows an optimum maturity for the grapes.

Young vines can only lay claim to producing grapes suitable for the designation of origin from the 2nd year after that in which planting has taken place prior to 1 August.

Non-fertilising irrigation is authorised from the time of setting.

The yield for the identified plots of land intended for the production of 'AOC Chasselas de Moissac' is set at two levels (holding and plots of land): total average maximum yield for the holding: 14 t/ha; AOC average maximum yield for the holding: 13 t/ha; total maximum yield for the plot of land: 16 t/ha. However, for a given harvest, in exceptional climatic conditions, the total maximum yield for the plot of land may be modified provided it does not exceed the cut-off yield of 18 t/ha and without modifying the average yields for the holding. In no event can this derogation be added to that relating to sugar level for the same marketing year.

The harvesting is carried out manually in several stages.

The grapes may be put into long-term storage, after the removal of the grapes spoilt in harvesting, and transported quickly to the place of storage in containers which allow the characteristics of the product to be preserved. These grapes, which are not cut from the bunch, are then cooled rapidly upon their arrival at the place of storage before being put into long-term storage hermetically sealed in a cold chamber subject to a controlled atmosphere, temperature and hygrometry. These grapes may no longer be placed on the market with the registered designation of origin 'Chasselas de Moissac' after 31 January of the year following that of the harvest.

The grapes, including those intended for long-term storage, are transported between the vine from which they are harvested and the bunch cutting and packaging workshop under conditions which allow optimum preservation of the characteristics of the product and, in particular, the bloom of the grapes.

The bunches, including those coming out of long-term storage, are prepared in the bunch cutting and packaging workshop. The bunch is delicately cut in order to eliminate any unclean grapes. The prepared bunches of grapes must comply with the description of the grape.

Each producer must have a bunch cutting and packaging workshop and, if required, the necessary equipment for putting the grapes into long-term storage if this practice is used.

Once cut, the bunches are packed immediately in clean packaging in order to preserve the characteristics and quality of the product. The grapes are therefore handled as little as possible.

All these provisions on the one hand specify the realisation of practices which existed before and which had not been codified until now, and, on the other hand, reflect the wishes of the applicant group to provide more details where the specifications of the designation are inadequate.

Labelling: The labelling on the unit packages comprises:

- the name of the protected designation of origin 'Chasselas de Moissac' written in characters of a dimension at least equal to those of the largest characters,
- the words 'Appellation d'origine contrôlée' (protected designation of origin) or the letters 'AOC' (PDO),
- the name of the producer.

Each unit package has an identification system, including a serial number, which is approved by INAO and distributed by a body approved by this institute. This identification system can act as a labelling aid.

In addition to the label, all the accompanying documents and invoices must bear the words 'Chasselas de Moissac' and 'Appellation d'origine contrôlée' or 'AOC'.

National requirements: Decree relating to 'AOC Chasselas de Moissac'.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'CHASSELAS DE MOISSAC'

EC No: FR/PDO/117/0140/02.10.2003

PDO (X) PGI ()

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Institut National des Appellations d'Origine

Address: 51, rue d'Anjou
F-75008 Paris

Tel. (33) 153 89 80 00

Fax (33) 142 25 57 97

E-mail: info@inao.gouv.fr

2. Group:

Name: Syndicat de défense du Chasselas de Moissac AOC

Address: 1, promenade Sancert
F-82200 Moissac

Tel. (33) 563 04 01 78

Fax (33) 563 04 11 21

E-mail: —

Composition: Producers/processors (X) Others ()

3. Type of product:

Class 1.6 — Fruit, vegetables, cereals, whether or not processed

4. Specification:

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. *Name:* 'Chasselas de Moissac'

4.2. *Description:* Fresh or long-life table grape. The bunch is supple, homogenous in its density, and golden in colour, with a minimum length of 12 cm and a minimum weight of 100 grammes. The grapes must not be deformed, unripe, rotting or diseased. The bloom of the grapes is preserved, the seeds are discernible against the light, and the stem is turgescient.

The sugar content is equal to or above 160 g/l, except in exceptional climatic conditions where, for a given harvest, this index can be lowered provided that it is no lower than 150 g/l. The maturity is considered to be affected where the sugar to acidity *ratio* is equal to or above 25.

It is compulsory for the bunches to be prepared, and for the grapes to be cut from them and packaged.

4.3. *Geographical area:* Le Bas Quercy, i.e. a number of cantons in the departments of Tarn-et-Garonne and Le Lot.

4.4. *Proof of origin:* The grapes are monitored from their harvest to when they are packaged.

The grapes come solely from plots of land for vine cultivation which are identified, within the geographical area, by INAO and independent experts. These vines must respect geo-pedo-climatic criteria relating to the location of the plots of land. All vines which meet these requirements are registered by INAO.

Only grapes which come from these vines may lay claim to the designation.

Moreover, each producer fills in an annual declaration of suitability and sends it to INAO. The declaration contains an undertaking to comply with the conditions of production for the designation, and contains the references of the plots of land intended for production of 'AOC Chasselas de Moissac' for the harvest in question.

This document allows the plots of land involved in the production of AOC for the harvest to be identified and their agronomic yield in particular to be monitored.

Each producer must keep a daily record of the grapes entering the bunch cutting and packaging workshop and the packaged grapes leaving it. The record contains details of the volumes harvested and the corresponding plots of land, with separate details of those put into long-term storage, the number of packages packaged by type of package, and those coming out of long-term storage, and the numbers of the identification marks used. This record is made available to the controlling bodies.

With regard to the product, analytical and organoleptic examinations are carried out on samples taken from the packaged batches. Their purpose is to ensure the quality and typical features of the products intended to be marketed under the 'Chasselas de Moissac' designation.

An identification mark, specific to 'Chasselas de Moissac', and approved by INAO, identifies all packaging in which the grapes are marketed.

- 4.5. *Method of production:* The grapes, which come from identified plots of land for vine cultivation, are harvested, prepared and packaged in the geographical area.

Only the variety Chasselas B is authorised. The vines are trained using a single or double trellis system. For reasons of quality, each time new planting takes place, the density and distance are adjusted according to the method of training (minimum density of 3 300 vines/ha and maximum distance of 3 metres between rows for the single trellis system, minimum density of 2 500 vines/ha and maximum distance of 3,5 metres between rows for the double trellis system). The methods for implementing the density and distance must follow the requirements contained in Article 5 of the decree concerning 'AOC Chasselas de Moissac'.

The authorised methods of cutting are single and double Guyot pruning. The number of buds per hectare must not exceed 55 000 for the single trellis system and 60 000 for the double trellis system. The 'placing of the bunches', which consists of arranging the bunches on the vine so that they are free and aired, is compulsory. It allows optimum maturity for the grapes.

Young vines can only lay claim to producing grapes suitable for the designation of origin from the 2nd year after that in which planting has taken place prior to 1 August.

Non-fertilising irrigation is authorised from the time of setting.

The yield for the identified plots of land intended for the production of 'AOC Chasselas de Moissac' is set at two levels (holding and plots of land): total average maximum yield for the holding: 14 t/ha; AOC average maximum yield for the holding: 13 t/ha; total maximum yield for the plot of land: 16 t/ha. However, for a given harvest, in exceptional climatic conditions, the total maximum yield for the plot of land may be modified provided it does not exceed the cut-off yield of 18 t/ha and without modifying the average yields for the holding. In no event can this derogation be added to that relating to sugar level for the same marketing year.

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The grapes, including those intended for long-term storage, are transported between the vine from which they are harvested and the bunch cutting and packaging workshop under conditions which allow optimum preservation of the characteristics of the product and, in particular, the bloom of the grapes.

The bunches, including those coming out of long-term storage, are prepared in the bunch cutting and packaging workshop. The bunch is delicately cut in order to eliminate any unclean grapes. The prepared bunches of grapes must comply with the description of the grape.

Each producer must have a bunch cutting and packaging workshop and, if required, the necessary equipment for putting the grapes into long-term storage if this practice is used.

Once cut, the bunches are packed immediately in clean packaging in order to preserve the characteristics and quality of the product. The grapes are therefore handled as little as possible and the bloom of the fruits is preserved. Packaging is carried out in specific bunch cutting and packaging workshops located close to the place of harvesting. Packaging in the area not only allows the characteristics of the product to be preserved, it also guarantees better traceability. Moreover, it prevents the grapes being destroyed or mixed with other products.

- 4.6. *Link:* Le Bas Quercy is characterised by its own specific geological, agrological and climatic features. The demarcation of the plots of land allows the chasselas to be produced in the most favourable soil: clay-bonded, sandy and well-drained soils and decalcified sandy-clay soils. Climatic conditions, minor thermal variations and, in particular, long periods of good weather in the autumn, allow the grapes to mature well.

Two other types of soil favour this type of production: on the one hand, fairly deep, black or grey stony soil on the plateaus, and on the other hand, scree on carbonate-clayey slopes on the flanks of fairly open valleys.

4.7. *Inspection body:*

Name: Institut National des Appellations d'Origine

Address: 51, Rue d'Anjou
F-75008 Paris

Tel. (33) 153 89 80 00

Fax (33) 142 25 57 97

E-mail: info@inao.gouv.fr

Name: D.G.C.C.R.F

Address: 59, Bd V. Auriol
F-75703 Paris Cedex 13

Tel. (33) 144 87 17 17

Fax (33) 144 97 30 37

E-mail: C3@dgccrf.finances.gouv.fr

4.8. *Labelling:* The labelling on the unit packages comprises:

- the name of the protected designation of origin 'Chasselas de Moissac' written in characters of a dimension at least equal to those of the largest characters,
- the words 'Appellation d'origine contrôlée' (protected designation of origin) or the letters 'AOC' (PDO),
- the name of the producer.

Each unit package has an identification system, including a serial number, which is approved by INAO and distributed by a body approved by this institute. This identification system can act as a labelling aid.

In addition to the label, all the accompanying documents and invoices must bear the words 'Chasselas de Moissac' and 'Appellation d'origine contrôlée' or 'AOC'.
