

**Notification of the approval of a standard amendment to a product specification for a name in the wine sector, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33**

(2019/C 416/11)

This notice is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 <sup>(1)</sup>.

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

**‘CHEVERNY’**

**PDO-FR-A0164-AM02**

**Date of communication: 18 September 2019**

**DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

**1. Geographical area**

In Chapter I, point IV(1), Chambord has been added to the list of communes.

This follows on from demarcation work that led to Chambord being included.

Point 6 of the single document has been amended.

**2. Demarcated parcel area**

In Chapter I, point IV(2) of the specification, the words ‘and 20 June 2018’ have been added after the words ‘28 May 1986’.

The purpose of this amendment is to add the date on which the competent national authority approved a change to the demarcated parcel area within the geographical area of production. Parcels are demarcated by identifying the parcels within the geographical area of production that are suitable for producing the product covered by the protected designation of origin in question.

The single document is not affected by this amendment.

**3. Vine varieties**

In Chapter I, point V(1)(b), the cabernet franc variety has been deleted.

This is because cabernet franc, which is a secondary variety, does not ripen easily in the demarcated geographical area.

The single document is not affected by this amendment.

**4. Proportion of vine varieties to be planted**

In Chapter I, point V(2)(b), the words ‘of all the secondary varieties is not more than 10 %’ have been replaced by ‘of the secondary variety is not more than 5 %’.

Following the removal of cabernet franc, the rules on the proportions of vine varieties were revised and the proportion of the secondary variety has been changed from 10 % to 5 %.

The single document is not affected by this amendment.

**5. Pruning rule**

In section VI(1)(b) of the specification for ‘Cheverny’, the sentence ‘The number of fruit-bearing branches after flowering (Lorenz phenological growth stage 23) is not more than 11’ has been deleted.

<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

The reason for this is to make the pruning rules more flexible, so as to take account of climate risks.

Point 5.1 of the single document has been amended accordingly.

#### 6. **Minimum natural alcoholic strength by volume**

In Chapter I, point VII(2)(b) has been replaced by:

'b) — Minimum natural alcoholic strength by volume.

The wines have a minimum natural alcoholic strength by volume of 10 %.'

Because there was no take-up for medium dry and semi-sweet white and rosé wines, the category has been removed. This has led to changes in the minimum natural alcoholic strength by volume, which is now 10 % for all the wines covered by the designation.

Point 4 of the single document has been amended.

#### 7. **Blending**

The third paragraph of point IX(1)(a) has been replaced by ' — The red wines are produced from a blend in which the main and supplementary varieties together make up at least 95 %, the main variety at least 60 % and the supplementary variety at least 5 % of the total. The proportion of the secondary variety must be not more than 5 % of the blend.'

This amendment allows the red wine blends to contain a higher proportion of pinot noir. Pinot noir has excellent organoleptic characteristics.

The single document is not affected by this amendment.

#### 8. **Fermentable sugar content**

In Chapter I, point IX(1)(c) has been replaced by:

'c) — Analytical standards

The wines meet the following analytical standards:

After fermentation, the red wines have a fermentable sugar content (glucose + fructose) of not more than 2 g per litre.

Every batch of wine meets the following analytical standards after packaging:

Fermentable sugar content of white and rosé wines: not more than 4 g per litre (glucose + fructose).

White and rosé wines with a minimum natural alcoholic strength by volume of 13,5 %: not more than 6 g per litre (glucose + fructose).'

The reason for this amendment is that the category of medium-dry and semi-sweet white and rosé wines has been eliminated.

Point 4 of the single document has been amended.

#### 9. **Heat treatment**

In Chapter I, section IX(1)(d), the following sentence has been added: ' — When making the red wines, any heat treatment of the wine harvest at a temperature above 40 °C is prohibited.'

This practice has no precedent for this designation and there is a risk that it would produce wines with atypical aromatic profiles. It enables flaws in the wine caused by the use of unsound grapes to be corrected but may affect the organoleptic profile of the wine, which is not a desirable outcome for the 'Cheverny' designation. This means that there have to be strict requirements regarding the soundness of the grapes.

The single document is not affected by this amendment.

#### 10. **Circulation between authorised warehouses**

In Chapter I, point IX(5)(b) on the date of entry into circulation of the wines between authorised warehouses has been deleted.

The single document is not affected by this amendment.

## 11. Transitional measures

Point XI(1) of the Chapter has been replaced by:

'1 — Vine varieties, rules on the proportion of varieties to be planted and rules on blending

- a) — Cabernet franc N and cot N may be used as secondary varieties in the production of the red wines eligible for the registered designation of origin until the 2025 harvest. Together, these two secondary varieties must not account for more than 10 % of the varieties used.
- b) — For vineyard parcels in existence on 31 July 2009, Cabernet franc N, cabernet sauvignon N and pineau d'Aunis N may be used as secondary varieties in the production of rosé wines eligible for the registered designation of origin until the 2025 harvest. The proportion of cabernet franc N, cabernet sauvignon N, pineau d'Aunis N and cot N must be no more than 25 % of the varieties used.
- c) — Until the 2025 harvest inclusive, the red wines may come from a blend in which the proportion of pinot noir N is at least 50 % and the proportion of cabernet franc N and cot N is not more than 10 %.'

The transitional measures have been revised so as to delete those that have expired and to allow the vineyard to adapt to the change in varieties.

The single document is not affected by this amendment.

## 12. Labelling

The following point (e) has been added to point XII(2):

'e) No grape varieties may be mentioned on the label bearing all the mandatory information.'

This amendment has been made because of the increase in the maximum proportion of pinot noir in the blends, which means that it is now possible to make red wines that are over 85 % pinot noir. By law, this would allow the name of the variety to appear on the label. The producer group does not wish to authorise this practice and prefers the marketing to continue to focus on the designation of origin.

The single document is not affected by this amendment.

## 13. Main points to be checked

Point IX(5)(b) of Chapter I on the date of entry into circulation of the wines between authorised warehouses has been deleted.

The single document is not affected by this amendment.

## 14. INAO reference

In Chapter III, point II, the commune 'Montreuil sous-bois' has been replaced by the commune 'Montreuil'.

This is because the name of the commune has changed.

The single document is not affected by this amendment.

### SINGLE DOCUMENT

#### 1. Name of product

Cheverny

#### 2. Type of geographical indication

PDO — Protected Designation of Origin

#### 3. Category of grapevine product

1. Wine

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

The wines are still white, red or rosé wines.

The red wines have a malic acid content of not more than 0,3 g/l and a fermentable sugar content of not more than 2 g/l.

The white and rosé wines have a minimum natural alcoholic strength by volume of 10 %.

Every batch of wine meets the following analytical standards after packaging:

Fermentable sugar content of white and rosé wines: not more than 4 g per litre (glucose + fructose).

White and rosé wines with a minimum natural alcoholic strength by volume of 13,5 %: not more than 6 g per litre (glucose + fructose).

The other criteria are in line with the applicable rules.

The white wines have citrus and white flower aromas.

The red wines have aromas of red fruit and spices. The rosé wines are balanced on the palate by nervosity combined with a certain fatness.

#### General analytical characteristics

Maximum total alcoholic strength (in % volume)	12,5
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

#### 5. Wine-making practices

##### a. Essential oenological practices

###### *Enrichment*

The white and rosé wines with a fermentable sugar content (glucose + fructose) of more than 4 g per litre are produced without enrichment.

###### *Making the rosé wines*

###### Wine-making restriction

The use of oenological charcoal to make the rosé wines is forbidden, whether alone or mixed in preparations.

###### *Training of the vines*

###### Growing method

The minimum planting density of the vines is 4 500 plants per hectare, with a maximum distance of 2,10 m between rows. The distance between plants in the same row is between 0,90 m and 1,20 m.

The vines are pruned with a maximum of 13 buds per plant, using the following techniques:

- Guyot pruning with only one long cane and not more than two spurs;
- two half canes;
- spur pruning (fan pruning or Cordon de Royat).

b. **Maximum yields**

*White wines*

72 hectolitres per hectare

*Red and rosé wines*

66 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made and developed in the following communes in the department of Loir-et-Cher: Candé-sur-Beuvron, Cellettes, Chambord, Cheverny, Chitenay, Cormeray, Cour-Cheverny, Feings, Fougères-sur-Bièvre, Fresnes, Huisseau-sur-Cosson, Maslives, Les Montils, Montlivault, Mont-près-Chambord, Muides-sur-Loire, Ouchamps, Saint-Claude-de-Diray, Saint-Dyé-sur-Loire, Saint-Laurent-Nouan, Sambin, Seur, Tour-en-Sologne, Vineuil and Land Registry section E of the commune of Monthou-sur-Bièvre.

7. **Main wine grape varieties**

Chardonnay B

Sauvignon gris G — Fié gris

Orbois B

Chenin B

Pinot noir N

Sauvignon B — Sauvignon blanc

Gamay N

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

The vineyards' poor soils, which are primarily sandy or resting on a limestone substrate and are strongly affected by the action of the river Loire, together with the large forests nearby, which contribute to the coolness of the climate, are factors that have led to the planting of early varieties well-suited to a climate that is difficult for grapes. This climate contributes to the delicate aromatic properties of the different grape varieties:

- lively yet well-balanced white wines dominated by citrus, tropical fruit or white flower aromas;
- well-balanced rosé wines with a certain fatness on the palate; they usually have notes of red fruit and spices;
- red wines with aromas of red and black fruit, sometimes with spicy notes; young wines of this type are more delicate in structure, while older ones are more robust and may develop a venison flavour.

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

*Provisions relating to labelling*

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The size of the letters spelling the name 'Val de Loire', which may supplement the designation of origin, must not be larger, either in height or in width, than two-thirds of the size of the letters spelling the registered designation of origin itself.

*Name of a smaller geographical unit*

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of a smaller geographical unit may appear on the labels, provided that it is a registered location and appears on the harvest declaration.

*Indication of the sugar content*

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labelling of white and rosé wines with a fermentable sugar content (glucose + fructose) of more than 9 g per litre should indicate the fermentable sugar content of the wine, as defined by EU legislation.

*Area in immediate proximity*

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the making and development of the wines, comprises the territory of the following communes in the department of Loir-et-Cher:

Bracieux, Chailles, Chambord, Chaumont-sur-Loire, Contres, Fontaines-en-Sologne, Monthou-sur-Bièvre, Oisly, Pontlevoy, Saint-Gervais-la-Forêt, Soings-en-Sologne, Thenay and Valaire.

**Link to the product specification**

[https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-220bba6b-f97b-4aeb-a0a1-0f3d04dad06c](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-220bba6b-f97b-4aeb-a0a1-0f3d04dad06c)

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