

OTHER ACTS

EUROPEAN COMMISSION

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

(2021/C 324/13)

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

COMMUNICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

'Morgon'**PDO-FR-A1024-AM02****Date of communication: 4 June 2021****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Geographical area**

In chapter I, section IV, point 1, the words 'based on the 2019 Official Geographical Code' have been added after 'Rhône'.

This editorial amendment allows the geographical area to be identified with reference to the 2019 version of the Official Geographical Code, which is updated by the National Institute of Statistics and Economic Studies (INSEE), and gives the definition of the geographical area legal certainty.

The boundaries of the geographical area remain unchanged.

The phrase 'are undertaken' has been replaced by 'take place'.

Point 6 of the single document has been amended to include these changes.

A sentence has also been added with the information that cartographic documents pertaining to the geographical area are available on the INAO website.

The single document is not affected by this amendment.

2. Area in immediate proximity

In chapter I, section IV, point 3, the words 'based on the 2019 Official Geographical Code' have been added after 'the following municipalities'.

A reference to the 2019 Official Geographical Code has been added and the list of municipalities updated. The date of approval of the geographical area of the designation by the competent national committee of the National Institute of Origin and Quality has also been added. These amendments change the wording but do not have any effect on the boundary of the geographical area in question. They are necessary as a result of mergers and splits among municipalities, or parts of municipalities, or name changes.

The new wording ensures that the municipalities in the geographical area continue to be clearly identified in the specification.

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

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

3. Provisions relating to maturation

In chapter I, section IX, point 2, '1 March' has been replaced by '15 January'.

The end date of the minimum maturation period for the wines has been brought forward from 1 March to 15 January of the year following that of the harvest. This is due to early harvests becoming more common as a result of climate change, thus allowing earlier completion of the wine-making process.

Bringing forward the end date of the minimum maturation period does not affect the quality of the wines with the designation. The soils of the municipality of Villié-Morgon have formed on a variety of substrates, some of which produce fruity wines that are already pleasant when young.

Point 5 of the single document has been amended. Wine-making practices

4. Placing on the market for sale to consumers

In chapter I, section IX, point 5, '15 March' has been replaced by '1 February'.

As the end date of the minimum maturation period has been brought forward, the date for placing the wines on the market for sale to consumers has also been brought forward, from 15 March to 1 February.

This amendment does not require any changes to the single document.

5. Transport between authorised warehouses

Point 5(b), section IX, chapter I, concerning the date from which the wines can be transported between authorised warehouses, has been deleted.

The minimum maturation period has been reduced and the date on which wines are placed on the market has been brought forward. It is therefore necessary to allow the wines to be transported between operators sooner. There is no need to establish an earlier date before which the wines cannot be transported.

The title of point 5, section IX, chapter I has therefore been amended, with the removal of the words 'the transport of products and'.

The single document is not affected by these amendments to the specification.

6. Transitional measures

In chapter I, section XI, point 1(a), the phrase 'at the latest' has been added before the words 'up to and including the 2034 harvest', in order to be more specific about the conditions for this measure.

Point 3 has been deleted as the specific measures have expired.

The single document is not affected by these amendments to the specification.

7. Matters concerning monitoring the specification

- Operators are now monitored by a certification body. The words 'inspection plans' have been replaced by the words 'monitoring plan' in the relevant paragraphs in chapter II of the specification.

The single document is not affected by this amendment.

- References to the inspection body

In section II of chapter III: the rules on wording in this section have been amended since approval of the specification in December 2011. The purpose was to remove full references to the inspection authority where monitoring is conducted by a certification body.

The single document is not affected by this amendment.

SINGLE DOCUMENT

1. **Name(s)**

Morgon

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

4. **Description of the wine(s)***Brief written description*

The wines are still, dry red wines. The wines have a minimum natural alcoholic strength by volume of 10,5 %.

The total alcoholic strength by volume of the wines after enrichment does not exceed 13 %.

At the time of packaging, the wines have a maximum malic acid content of 0,4 grams per litre.

Wines that are finished and ready to be released for consumption conform to the following analytical standards:

Maximum fermentable sugar content (glucose and fructose): 3 grams per litre

The standards provided for in EU regulations apply to the maximum total alcoholic strength, minimum actual alcoholic strength, minimum total acidity and maximum total sulphur dioxide content.

The wines combine the fruitiness of the wines of the Beaujolais region with body, plenty of minerality and aromas that often evoke raspberry and kirsch. The wines are particularly suitable for ageing, during which time they develop unique and complex aromas. Devotees are often able to distinguish between parcels with soils formed on granitic sand, which produce wines that are fruity and already pleasant when young, and parcels with soils formed on schist, which produce more austere wines that benefit from being kept for several years.

General analytical characteristics

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	14,17
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**5.1. *Specific oenological practices*

1. Specific oenological practice

— The use of wood chips is not permitted.

- The total alcoholic strength by volume of the wines after enrichment does not exceed 13 %.
- Subtractive enrichment techniques are permitted up to a concentration rate of 10 %.
- The wines must be aged until at least 15 January of the year following the harvest.

In addition to the above provisions, all wine-making practices followed must also comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

2. Cultivation method

— Planting density

The minimum vine planting density is 6 000 plants per hectare.

The spacing between the rows is 2,10 metres or less. Between plants in the same row, spacing is at least 0,80 metres.

Provided that the minimum density of 6 000 plants per hectare is maintained, for the purposes of mechanisation, the spaces between rows may be a maximum of 3 metres.

— Pruning rules

– Pruning is completed by 15 May.

– The wines are made from vines subject to spur pruning and trained to gobelet, éventail, single or double cordon de Royat, or 'Charmet'. Each plant has a maximum of ten buds.

– Each plant has three to five spurs with a maximum of two buds. For regeneration purposes, each plant may also have a spur with a maximum of two buds cut from a water shoot growing out of the permanent wood.

– During initial pruning, or conversion to a different form of pruning, vines are pruned to a maximum of 12 buds per plant.

Irrigation is prohibited.

— Provisions relating to mechanised harvesting

– The harvest is piled no higher than 0.50 metres high in the containers transporting it from the parcel to the winery.

– The containers are made of inert material suitable for food-use.

– The equipment for picking and transporting the harvest includes a special water-drainage or protection system.

5.2. Maximum yields

1. 61 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines are produced, developed and aged in the following municipality of the Rhône department, based on the 2019 Official Geographic Code: Villié-Morgon.

7. Main wine grape variety(-ies)

Gamay N

8. Description of the link(s)

8.1. Description of the natural factors relevant to the link

The geographical area extends over the eastern sides of the Beaujolais hills, specifically on the lower slopes of the Fût d'Avenas hill, which has a summit of 842 metres in altitude.

Located to the north of the department of Rhône, it is entirely within the municipality of Villié-Morgon, 19 kilometres north of Villefranche-sur-Saône, and 21 kilometres south of Mâcon.

The geographical area offers an undulating landscape with slopes becoming steeper to the west. These elevations were carved out by streams such as the Morcille, a tributary of the Ardières, and the Douby, which both empty into the Saône. The hillsides range in altitude from 220 to 480 metres. They are south-east facing and look out over the broad Saône plain.

The substrate of the geographical area includes three major types of formation:

- manganese-rich schist, dating from the Upper Devonian; on disintegrating the rock produces clay soils known locally as 'morgon'; this formation is present in the centre and east, and especially on the Py hill;
- porphyritic granite producing, by alteration, sandy areas that result in poor soils with filtering qualities, to the north and north-west;
- on the eastern side, the lower slopes lie under colluvium and ancient river terraces of the Quaternary age; the soils are therefore varied, in places very sandy and elsewhere rich in clay.

The climate is maritime, subject to continental and southern influences. Rainfall is evenly distributed throughout the year, and the average annual temperature is close to 11 °C. The Beaujolais hills play a vital role providing protection from the west winds, thereby diminishing the maritime influence. The hills produce a foehn effect that dries the damp air, enhancing the light and reducing rainfall correspondingly.

The broad Saône valley also plays a significant role in the development of the vines. It ensures abundant light, around 2 000 hours a year on average, and channels southern influences, characterised in particular by intense heat in summer.

8.2. Description of the human factors relevant to the link

Evidence of vines in Villié-Morgon in the year 956 is provided by a document recording the sale of a parcel by the Lord of Beaujeu to a vassal.

From the end of the 15th century, having grown rich from silk and banking, the bourgeoisie of Lyon developed vineyards.

Highly reputed and prized, the wines of 'Morgon' were recognised with a controlled designation of origin by the Decree of 11 September 1936.

The controlled designation of origin 'Morgon' represents a fusion of characteristic regional traditions with modern techniques.

In pursuit of quality wines, the producers have learned to tame the gamay N variety and its growth, notably by using high planting density and spur pruning.

In order for the grapes to ripen properly, producers ensure that the canopy is sufficiently open. In this way, the vines can be trained on fixed trellising.

In line with current practice, producers have adopted a particular wine-making method involving both traditional fermentation and semi-carbonic maceration.

In 2010, the vineyards of 'Morgon' covered an area of over 1 100 hectares, with an average annual production of 55 000 hectolitres, made by 451 producers who sell more than 40 % of their wines directly.

8.3. Causal interactions

The position of the vineyards on the hillsides, overlooking the broad Saône plain, allows them to benefit from favourable climate conditions. While the aspect is south-east facing, the microrelief favours all aspects and ensures optimal sunshine.

Located some 10 kilometres from the Saône, the vineyards benefit from the thermally moderating influence of the valley. However, they are sufficiently far away not to suffer the negative aspects such as freezing fog and late spring frosts.

The soils of the municipality of Villié-Morgon have formed on diverse substrates. They offer a certain variety with sandy areas on granite, heavier clay on schist, and relatively deep soils with filtering qualities on the colluvium and ancient terraces. This feature is fundamental for the unique nature of the wines. The gamay N grape variety expresses all these subtleties in the wines. The wines from parcels with soils formed on schist have a unique characteristic which producers describe with the verb *morgonner* (to 'morgon'). The finest, and most famous, example is the wine from the parcels located on the Py hill.

Down the generations, producers have adopted and improved the most appropriate techniques for the gamay N variety, focusing on the very best expression of the subtleties created by the substrates. In addition, and according to custom, they are in the habit of stating the name of the *lieudit*, or plot, that provided the grapes.

In the 19th century, in his work *Topographie de tous les vignobles connus* (Topography of all known vineyards), Jullien states: 'Morgon, a hamlet situated on the steep mountain in the municipality of Villiers, in its finest production provides robust and lively wines with good taste. They keep for a long time and the result is always good'.

In 1953, the producers set up the first and largest tasting centre of the region in the Château de Fontcrenne. A veritable temple, its various rooms host the ceremonies and *soirées* that are part of life for the controlled designation of origin.

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

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 the immediate vicinity, defined by derogation for wine-making, maturing and ageing comprises the territory of the following municipalities, based on the Official Geographic Code for 2019:

— Department of Côte-d'Or:

Agencourt, Aloxe-Corton, Ancy, Arcenant, Argilly, Autricourt, Auxey-Duresses, Baubigny, Beaune, Belan-sur-Ource, Bévy, Bissey-la-Côte, Bligny-lès-Beaune, Boncourt-le-Bois, Bouix, Bouze-lès-Beaune, Brion-sur-Ource, Brochon, Cérilly, Chamboeuf, Chambolle-Musigny, Channay, Charrey-sur-Seine, Chassagne-Montrachet, Châtillon-sur-Seine, Chaumont-le-Bois, Chaux, Chenôve, Chevannes, Chorey-lès-Beaune, Clémencey, Collonges-lès-Bévy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-Vauchignon, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebay, Echevronne, Epernay-sous-Gevrey, L'Etang-Vergy, Etrochey, Fixin, Flagey-Echézeaux, Flavignerot, Fleurey-sur-Ouche, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gomméville, Grancey-sur-Ource, Griselles, Ladoix-Serrigny, Lantenay, Larrey, Levernois, Magny-lès-Villers, Mâlain, Marcenay, Marey-lès-Fussey, Marsannay-la-Côte, Massingy, Mavilly-Mandelot, Meloisey, Merceuil, Messanges, Meuilley, Meursanges, Meursault, Molesme, Montagny-lès-Beaune, Monthelie, Montliot-et-Courcelles, Morey-Saint-Denis, Mosson, Nantoux, Nicey, Noiron-sur-Seine, Nolay, Nuits-Saint-Georges, Obtrée, Pernand-Vergelesses, Perrigny-lès-Dijon, Plombières-lès-Dijon, Poinçon-lès-Larrey, Pommard, Pothières, Premeaux-Prissey, Prusly-sur-Ource, Puligny-Montrachet, Quincey, Reulle-Vergy, La Rochepot, Ruffey-lès-Beaune, Saint-Aubin, Saint-Bernard, Saint-Philibert, Saint-Romain, Sainte-Colombe-sur-Seine, Sainte-Marie-la-Blanche, Santenay, Savigny-lès-Beaune, Segrois, Tailly, Talant, Thoirs, Vannaire, Velars-sur-Ouche, Vertault, Vignoles, Villars-Fontaine, Villebichot, Villedieu, Villers-la-Faye, Villers-Patras, Villy-le-Moutier, Vix, Volnay, Vosne-Romanée and Vougeot

— Department of Rhône:

Alix, Anse, L'Arbresle, Les Ardillats, Arnas, Bagnols, Beaujeu, Belleville-en-Beaujolais, Belmont-d'Azergues, Blacé, Le Breuil, Bully, Chambost-Allières, Chamelet, Charentay, Charnay, Chasselay, Châtillon, Chazay-d'Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Dardilly, Denicé, Deux Grosnes (only the part in the territory of the former municipality of Avenas), Dracé, Emeringes, Fleurie, Fleurieux-sur-l'Arbresle, Frontenas, Gleizé, Julié, Jullié, Lacenas, Lachassagne, Lancié, Lantignié, Légny, Létra, Limas, Lozanne, Lucenay, Marchamp, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Odenas, Le Perréon, Pommiers, Porte des Pierres Dorées, Quincié-en-Beaujolais, Régnié-Durette, Rivolet, Sain-Bel, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Oullières, Saint-Etienne-la-Varenne, Saint-Georges-de-Reneins, Saint-Germain-Nuelles, Saint-Jean-des-Vignes, Saint-Julien, Saint-Just-d'Avray, Saint-Lager, Saint-Romain-de-Popey, Saint-Vérand, Sainte-Paule, Salles-Arbuissonnas-en-Beaujolais, Sarcey, Taponas, Ternand, Theizé, Val d'Oingt, Vaux-en-Beaujolais, Vauxrenard, Vernay, Villefranche-sur-Saône, Ville-sur-Jarnioux and Vindry-sur-Turdine (only the part in the territory of the former municipalities of Dareizé, Les Olmes and Saint-Loup)

— Department of Saône-et-Loire:

Aluze, Ameugny, Azé, Barizey, Beaumont-sur-Grosne, Berzé-la-Ville, Berzé-le-Châtel, Bissey-sous-Crucchaud, Bissy-la-Mâconnaise, Bissy-sous-Uxelles, Bissy-sur-Fley, Blanot, Bonnay, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussièrès, Buxy, Cersot, Chagny, Chaintré, Chalon-sur-Saône, Chamilly, Champagny-sous-Uxelles, Champforgeuil, Chânes, Change, Chapaize, La Chapelle-de-Bragny, La Chapelle-de-Guinchay, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, La Charmée, Charnay-lès-Mâcon, Charrecey, Chasselas, Chassey-le-Camp, Château, Châtenoy-le-Royal, Chaudenay, Cheilly-lès-Maranges, Chenôves, Chevagny-les-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, Crêches-sur-Saône, Créot, Cruzille, Cullès-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-Pertuis, Dracy-le-Fort, Dracy-lès-Couches, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagy, Fleurville, Fley, Fontaines, Fragnes-La-Loyère (only the part in the territory of the former municipality of La Loyère), Fuissé, Genouilly, Germagny, Givry, Granges, Grevilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, Lacrost, Laives, Laizé, Lalheue, Leynes, Lournand, Lugny, Mâcon, Malay, Mancey, Martailly-lès-Brancion, Massilly, Mellecey, Mercurey, Messey-sur-Grosne, Milly-Lamartine, Montagny-lès-Buxy, Montbellet, Montceaux-Ragny, Moroges, Nanton, Ozenay, Paris-l'Hôpital, Péronne, Pierreclous, Plottes, Prény, Prissé, Pruzilly, Remigny, La Roche-Vineuse, Romanèche-Thorins, Rosey, Royer, Rully, Saint-Albain, Saint-Ambreuil, Saint-Amour-Bellevue, Saint-Boil, Saint-Clément-sur-Guye, Saint-Denis-de-Vaux, Saint-Désert, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Germain-lès-Buxy, Saint-Gervais-sur-Couches, Saint-Gilles, Saint-Jean-de-Trézy, Saint-Jean-de-Vaux, Saint-Léger-sur-Dheune, Saint-Mard-de-Vaux, Saint-Martin-Belle-Roche, Saint-Martin-du-Tartre, Saint-Martin-sous-Montaigu, Saint-Maurice-de-Satonnay, Saint-Maurice-des-Champs, Saint-Maurice-lès-Couches, Saint-Pierre-de-Vareennes, Saint-Rémy, Saint-Sernin-du-Plain, Saint-Symphorien-d'Ancelles, Saint-Vallerin, Saint-Vérand, Saint-Ythaire, Saisy, La Salle, Salornay-sur-Guye, Sampigny-lès-Maranges, Sancé, Santilly, Sassangy, Saules, Savigny-sur-Grosne, Sennecey-le-Grand, Senozan, Sercy, Serrières, Sigy-le-Châtel, Sologny, Solutré-Pouilly, Taizé, Tournus, Uchizy, Varennes-lès-Mâcon, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, La Vineuse sur Fregande (only the part in the territory of the former municipalities of Donzy-le-National, Massy et La Vineuse), Vinzelles and Viré

— Department of Yonne:

Aigremont, Annay-sur-Serein, Arcy-sur-Cure, Asquins, Augy, Auxerre, Avallon, Bazarnes, Beine, Bernouil, Béru, Bessy-sur-Cure, Bleigny-le-Carreau, Censy, Chablis, Champlay, Champs-sur-Yonne, Chamvres, La Chapelle-Vaupelteigne, Charentenay, Châtel-Gérard, Chemilly-sur-Serein, Cheney, Chevannes, Chichée, Chitry, Collan, Coulangeron, Coulanges-la-Vineuse, Courgis, Cruzy-le-Châtel, Dannemoine, Deux Rivières, Dyé, Epineuil, Escamps, Escolives-Sainte-Camille, Fleys, Fontenay-près-Chablis, Gy-l'Evêque, Héry, Irancy, Island, Joigny, Jouancy, Junay, Jussy, Lichères-près-Aigremont, Lignorelles, Ligny-le-Châtel, Lucy-sur-Cure, Maligny, Mélisey, Merry-Sec, Migé, Molay, Molosmes, Montigny-la-Resle, Montholon (only the part in the territory of the former municipalities of Champvallou, Villiers sur Tholon and Volgré), Mouffy, Moulins-en-Tonnerrois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasilly, Pierre-Perthuis, Poilly-sur-Serein, Pontigny, Préhy, Quenne, Roffey, Rouvray, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Saint-Père, Sainte-Pallaye, Sainte-Vertu, Sarry, Senan, Serrigny, Tharoiseau, Tissey, Tonnerre, Tronchoy, Val-de-Mercy, Vallan, Venouse, Venoy, Vermenton, Vézannes, Vézelay, Vézennes, Villeneuve-Saint-Salves, Villy, Vincelles, Vincelottes, Viviers and Yrouerre.

Labelling

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

a) Wines with the registered designation of origin may specify on their labels the name of a smaller geographical unit, provided that:

— it is the name of a place in the land register;

— it appears on the harvest declaration.

The name of the registered location appears immediately after the controlled designation of origin, and is printed in lettering no greater in both height and width than the letters in which the name of the controlled designation of origin is written.

- b) The labels of wines entitled to the controlled designation of origin can mention the larger geographical entity 'Vin du Beaujolais', 'Grand Vin du Beaujolais' or 'Cru du Beaujolais'.

The size of the letters for the broader geographical unit must not be larger, either in height or width, than two-thirds of the size of the letters forming the name of the controlled designation of origin.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-1169e922-4ee5-4592-8f0f-27a337e58a43
