

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 343/11)

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

'Régnié'**PDO-FR-A0912-AM02****Date of communication: 7 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The phrase 'are undertaken' has been replaced by 'take place'.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In chapter I, section IX, point 2, '1 March' has been replaced by '15 January'.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 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 produced from these vines. The practices in the vineyard and in the winery are selected to preserve the aromatic potential of the gamay N grape variety grown in these poor soils. These practices result in wines with a fruity expression 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 1, 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 chapter I, section IX, point 5 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

At 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 measure concerned is no longer in force.

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 plan' have been replaced by the words 'monitoring plans' 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 were amended following 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)**

Régnié

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

These are still, dry red wines.

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

After enrichment, the wines' total alcoholic strength by volume 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.

When young, the wines have a beautiful purplish red colour which develops over time into garnet red. On the nose, they often have floral notes as well as red fruit notes which acquire hints of spices as they develop.

In the mouth, the wines are bold but with finesse and abundant suppleness. They are very fruity.

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

— Use of wood chips is not permitted.

— After enrichment, the wines' total alcoholic strength by volume 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 that of 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 2,1 meters or less. Between plants in the same row, spacing is at least 0,8 meters.

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 meters.

Pruning rules

- Pruning is completed by 15 May.
- The wines are made from vines subject to spur pruning and trained to 'gobelet', 'éventail', or 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 arising from 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 0,5 metres 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 and 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 municipalities of the Rhône department, based on the 2019 Official Geographic Code: Régnié-Durette and Lantignié.

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 side of the Beaujolais hills. The Fût d'Avenas hill rises above it at 842 metres. The area is 50 kilometres north of Lyon and 22 kilometres from Villefranche-sur-Saône.

The landscape is undulating, punctuated by knolls and hills covered by vines. The Ardières, a tributary of the Saône, forms its southern boundary.

The area also includes the municipalities of Régnié-Durette and Lantignié, in the Rhône department.

The geographical area is part of the huge array of metamorphic formations from the Paleozoic Era, on the western edge of the Massif Central. More specifically, it is at the heart of the granitic massif known as Fleurie. This coarse-grained granite breaks down to form areas of highly permeable sands.

The parcels demarcated for the grape harvest extend over the hillsides on granitic substrate, at a height of between 250 metres and 450 metres. They include:

- sandy surface soils that are highly effective at filtering, formed from granitic sands on the steep slopes at the centre and to the north;
- soils formed on colluvium and areas of deep sandy loam, generally rich in clay, in the southern part, on the gentler slopes;
- alluvial soils, formed on ancient terraces, with a clay texture and often very stony at the surface, at times compact in structure.

The climate is maritime, subject to continental and southern influences. Rainfall is evenly distributed throughout the year, with an annual average of 750 millimetres. 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 provides abundant light and channels southern influences, characterised in particular by intense heat in summer.

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

In the 1907 work *Le vigneronnage en Beaujolais*, about the local share-cropping system in the vineyards of Beaujolais, the author François Myard confirmed the existence of a Gallo-Roman villa belonging to one Réginus, who presumably gave his name to the municipality. The system at the time points to the beginnings of the 'fruit-based crops, the system on which the current *vigneronnage* is based'.

Cluny Abbey appears to have owned vines near the village of Régnié. The charter of Cluny, in 992, states that one Umfred gifted to the abbey 'the chapel of Sainte-Marie in the village of Dueri (Durette) in the country of Mâcon, and all that he possesses in that parish in lands, vines, pastures and windmills'. It is recorded that, in 1602, Durette possessed 15 'hearths' (dwellings), and its land was considered 'only good for wine'.

The wines of 'Régnié' have long been highly regarded. As of 1769, Régnié and Durette were among the 16 parishes of the Beaujolais region permitted to send their wines to Paris.

In his 1945 *History of Régnié*, Bonardet said of the weaving industry of Rignyé (Régnié) in the 17th century: 'the old crafts, like weaving, gradually declined because the soil of Beaujolais was covered by vines'. Indeed, according to the intendant of Police, Justice and Finance, Lambert d'Antigny, a quarter of the territory was planted with vines.

The Grange Charton estate was established in Régnié. This wonderful ensemble of rural architecture from the 19th century, including vineyard workers' lodgings, cellars and storerooms, is the headquarters of the Hospices de Beaujeu estate. Bequeathed to the Hospices by the de Millières sisters in 1809, over the years the estate has grown thanks to gifts and bequests of vines. The auction of wines from the Hospices is the oldest known charity auction.

Once the jewel in the crown of wines with the controlled designation of origin 'Beaujolais' entitled to use the term 'Villages', the wines were recognised under the controlled designation of origin 'Régnié' by a decree of 20 December 1988.

The controlled designation of origin 'Régnié' represents a fusion of characteristic regional traditions with modern techniques. The gamay N grape variety has pride of place in the production of red wines. Known as a variety that lacks vigour but is fertile and early ripening, it is sensitive to late frost and vulnerable to harsh sunlight.

In pursuit of quality wines, the producers have learned to tame 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 which also enables mechanisation.

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

In 2010, some 222 producers made 17 000 hectolitres from vineyards covering an area of 400 hectares.

8.3. *Causal interactions*

The geographical area of 'Régnié' lies mainly on granitic or altered granitic substrate.

The soils are generally sandy, acidic, with good filtering qualities and therefore low in fertility. In this natural environment, the gamay N grape variety reaches its full expression, allowing the possibility of producing fruity and elegant wines, with a concentration and balance that guarantee good ageing capacity.

The soil is diverse in nature with varying amounts of clay and, in places, rich in large granitic or sandstone fragments. This diversity produces subtle differences in the wines. Where the grapes come from parcels with clay soils, the wines are more structured. On the other hand, when the grapes are from parcels with sandy soils, the wines are more supple and fruity.

At the heart of an undulating landscape, the vines enjoy a favourable climate, protected from adverse winds by the wooded hill of Fût d'Avenas. Looking out over the broad Saône plain, the area benefits from the sunlight that encourages the action of chlorophyll in the vines. Their position on the mid-slopes means that the vines usually escape the spring frosts and morning mists of the Saône plain. They benefit from optimal sunshine, while the slopes ensure that any excess rainwater soon drains away.

Enjoying a foehn effect thanks to the protection of the Beaujolais hills, the Ardières valley, positioned east-west, offers a general aspect that enables optimal and consistent ripening of the grapes.

The producers have adopted practices, both in the vineyard and in the winery, to get the very best out of these particular conditions. The aromatic potential of the gamay N variety is preserved by adapting its vigour and production to the poor sandy soils through the use of special training and spur pruning, as well as methods in the winery. In this way, it is possible to produce wines with a fruity expression when young and with good keeping qualities.

Since 1967, the producers have come together to offer a carefully selected range of 'Régnié' wines available at the Caveau des Deux Clochers tasting centre. They organise numerous displays, shows and sporting events to publicise their village and their wine.

'Régnié' is the most recent municipal controlled designation of origin recognised in the region. The producers present it as the 'Prince of Beaujolais'.

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, Ebaty, 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, Monthele, 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, Taily, 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, Cercié, Chambost-Allières, Chamelet, Charentay, Charnay, Chasselay, Châtillon, Chazay-d'Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Dardilly, Denicé, Deux Grosnes (only the part corresponding to the territory of the former municipality of Avenas), Dracé, Emeringes, Fleurie, Fleurieux-sur-l'Arbresle, Frontenas, Gleizé, Juliéas, Jullié, Lacenas, Lachassagne, Lancié, Légnay, Létra, Limas, Lozanne, Lucenay, Marchampt, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Odenas, Le Perréon, Pommiers, Porte des Pierres Dorées, Quincié-en-Beaujolais, 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, Villié-Morgon, Vindry-sur-Turdine (only the part corresponding to 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-Cruchaud, 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, Champagne-sous-Uxelles, Champforgeuil, Chânes, Change, Chapaize, La Chapelle-de-Bragny, La Chapelle-de-Guinçay, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, La Charmée, Charnay-lès-Mâcon, Charrecey, Chasselas, Chasseyle-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, Eperthully, Etrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagey, Fleurville, Fley, Fontaines, Fragnes-La-Loyère (only the part corresponding to 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, Préty, 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-Vareignes, 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 corresponding to the territory of the former municipalities of Donzy-le-National, Massy and 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, Passigny, 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, Tisse, 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-cc8d10c6-1898-4714-a513-2186ca061280
