

## 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 518/04)

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

COMMUNICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

**'Saint-Amour'****PDO-FR-A1028-AM02****Date of communication: 12 October 2021****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Geographical area**

In chapter I, section IV, point 1 of the specification, the words 'based on the 2019 Official Geographical Code' have been added after 'Saône-et-Loire'.

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 words 'of the wines' have been added after 'maturing'.

The phrase 'are undertaken' has been replaced by 'take place'.

Point 6 of the single document has been amended.

A sentence has also been added to inform operators 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 of the specification, the words 'based on the 2019 Official Geographical Code' have been added after 'the following municipalities'.

This editorial amendment allows the area in immediate proximity to be identified with reference to the 2019 version of the Official Geographical Code, published by INSEE.

The boundaries of this area remain unchanged.

The addition of this reference means that the definition of the area in immediate proximity has legal certainty and therefore cannot later be affected by mergers or splits among municipalities or parts of municipalities, or by name changes.

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

The list of municipalities comprising the area in immediate proximity has also been updated, without changes to the boundary, to take into account the administrative changes made before 2019.

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

### 3. **Transport between authorised warehouses**

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

The minimum maturation period and the date on which wines are placed on the market mean that it is necessary to allow the wines to be transported between operators. There is no need to establish the earliest date before which the wines cannot be transported.

The title of point 5 of section IX 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.

### 4. **Link with the geographical area - Description of the human factors relevant to the link**

In chapter I, section X, point 1(b) of the specification, in the sentence beginning 'The wine trade in the Beaujolais region gained to grew', the words 'gained to' have been deleted.

Point 8 of the single document has been amended.

### 5. **Transitional measures**

In chapter I, section XI, point 1(a) of the specification, 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. It referred to a specific measure concerning a reduction in ageing time and, consequently, bringing forward the dates for making the product available to consumers on the market. The period during which producers could use this measure has expired.

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

### 6. **Matters concerning the monitoring of the specification**

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

The single document is not affected by this amendment.

— References to the monitoring body

In section II of chapter III of the specification: 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 monitoring authority where monitoring is conducted by a certification body.

The single document is not affected by this amendment.

#### SINGLE DOCUMENT

### 1. **Name(s)**

Saint-Amour

### 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 produced for early consumption are shining ruby-red in colour. They are fleshy, soft and fruity, original and complex.

These elegant wines often develop fine and delicate aromas of red fruit, flowers and, occasionally, orchard fruits.

Wines intended to be kept for longer have an intense colour ranging from purple to deep garnet. On the nose, they often have aromas of kirsch and spices. In the mouth, the structure is generous, unctuous and full-bodied with a balance of strength, complexity and elegance.

##### GENERAL ANALYTICAL CHARACTERISTICS

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	in milliequivalents per litre
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 Saône-et-Loire department, based on the 2019 Official Geographic Code: Saint-Amour-Bellevue.

## 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 is located on the eastern sides of the northern Beaujolais hills, 12 kilometres south-west of Mâcon and 30 kilometres north of Villefranche-sur-Saône.

It occupies the territory of a single municipality, Saint-Amour-Bellevue, in the south of the Saône-et-Loire department.

The area mainly covers the eastern slopes of Mont de Bessay (478 metres in altitude) and Colline de l'Eglise' (310 metres in altitude), gently sloping down to the Saône plain. The landscape is hilly. On one side, moderate slopes overlook the village, while on the other side there are gentler inclines and terraces.

Most of the geographical area rests on a granitic substrate which, by alteration, has given rise to coarse silica sands known locally as 'sandstone' or 'gore'. In places, among finer soils with more clay, products of alteration, there are outcrops of micaceous schist. On the side of Mont de Bessay, alteration of a deposit of Triassic sandstone has produced very poor sandy soils. Lower down the hill, schist alternates with soils with a greater clay content.

The eastern and southern parts of the geographical area rest on colluvium and alluvial fans formed from granitic and Triassic rock from the surrounding area.

The area demarcated for the grape harvest is mainly composed of parcels with soils formed, principally, on alteration products of granite and sandstone: on the steeper slopes there are soils with good filtering qualities, while on the colluvium and alluvial fans of the lower slopes there are clay and siliceous soils that are stony at the surface. These parcels occupy areas between 250 metres and 380 metres in altitude, mainly west-facing.

The semi-maritime climate is subject to continental and southern influences, with summer heat and most of the rain falling in autumn and spring. This varied climate, with intense summer heat often continuing until autumn, is highly beneficial for the vines.

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 an important role by capturing the light very effectively and reducing temperature variations.

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

In 286, at Saint-Maurice-en-Valais, a Roman legionary by the name of Amor escaped a massacre to which many of his comrades fell victim. Taking refuge in Gaul, the soldier became a missionary and gave his name to the village of Saint-Amour.

From the end of the 15th century, the vineyard was truly thriving thanks to the bourgeoisie of Lyon who had grown rich from silk and banking. The wine trade in the Beaujolais region grew throughout the 18th century, leading to major changes in the vineyards. Large properties were then divided for '*métayage*', or sharecropping, a system of land management still very much part of the geographical area.

During the 1930s, encouraged by the belief and passion of one man, Louis Dailly, the Union of Producers presented the case for recognising the controlled designation of origin, resulting in the decree of 8 February 1946.

The vineyards are exclusively dedicated to the production of red wines, made largely from the variety Gamay N.

In their quest to produce quality wines, the producers have learned to tame the growth of this variety, notably by using high planting density and spur pruning, mainly with gobelet-training.

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.

In order to ensure optimal extraction of the aromatic and polyphenolic components of the grapes, many producers employ techniques that immerse the grapes in juice during fermentation. These techniques result in good extraction while preserving the fruity character of the wines. The Gamay N variety is sensitive to oxidation so producers do everything possible keep the grapes intact and transport them to the winery quickly.

Occasionally producers reduce the maceration time to produce lighter wines which can be enjoyed earlier.

According to custom, producers care about preserving the harvest from the best parcels. They mention the names of the most prestigious '*lieux-dits*', or plots, on the labels.

In 1838, 268 of the 509 hectares of territory belonging to the municipality were planted with vines. These figures have not changed much as, in 2010, vineyards covered an area of around 300 hectares. The average annual production is 12 000 hectolitres, made by 160 producers. Direct sale from wineries represents 17 % of volumes.

### 8.3. Causal interactions

The position of the vineyards on the mid-slopes, sheltered from the west winds by the Beaujolais hills, means that they largely escape the spring frosts and morning mists of the Saône plain. It also allows them to benefit from optimum sunshine, while the slopes ensure that any excess rainwater is rapidly drained away.

Looking out over the broad Saône plain, the area benefits from the sunlight that encourages the action of chlorophyll in the vines. The moderate altitude and south-facing aspect ensure excellent, and even, ripening of the grapes, which produce wines of subtle originality with pleasing aromatic complexity.

The parcels demarcated for the grape harvest provide clay and siliceous soils formed on a granitic substrate. They are poor with good filtering qualities, yielding a moderate grape harvest and influencing the originality apparent in the tasting of the wines.

In these specific geographical conditions, down the generations the producers have developed techniques enabling them achieve the best results from the Gamay N grapes. The variety is especially adapted to the climate and to soils formed from granitic sands.

Their know-how is evident in the customary practice of spur pruning, with gobelet training, as well as in the high density planting, growing-techniques to limit soil erosion, wine-making practices adapted to produce a richly coloured product, while always preserving the finesse, and fruitiness of the wines.

The parcels with soils formed on Triassic sands, especially on the slopes of Mont de Bessay, make it possible to produce more tannic wines. The parcels on the lower slopes with more siliceous and clay soils, on the other hand, produce lighter wines.

The wines of 'Saint-Amour' have always been highly regarded and enjoy a sound reputation. In his 1816 work, *Topographie de tous les vignobles connus* (Topography of all known vineyards), Jullien classified the pleasant 'Saint-Amour' wines as 'fourth class'.

#### 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 the making, processing and ageing of the wines, 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, Echeveronne, 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, 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, Juliénas, Jullié, Lacenas, Lachassagne, Lancié, Lantignié, Légny, Létra, Limas, Lozanne, Lucenay, Marchampt, 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-Ouillères, 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-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-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, Culles-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) Fuisné, 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, Pierreclos, Plottes, Préty, Prissé, Pruzilly, Remigny, La Roche-Vineuse, Romanèche-Thorins, Rosey, Royer, Rully, Saint-Albain, Saint-Ambreuil, 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-Varennes, 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, Sericy, 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 and La Vineuse), Vinzelles and Viré;

## — Department of Yonne:

Aigremont, Annay-sur-Serein, Arcy-sur-Cure, Asquins, Augy, Auxerre, Avallon, Bazarnes, Beine, Bernouil, Béro, 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 Champvallon, Villiers sur Tholon and Volgré), Mouffy, Moulins-en-Tonnerrois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasily, 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, Vézannes, 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 controlled 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-895f611c-3d0b-4376-87f6-456585ec2f84](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-895f611c-3d0b-4376-87f6-456585ec2f84)

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