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(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of a communication of approval of a standard amendment to the 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

(2022/C 473/08)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Beaujolais'

PDO-FR-A0934-AM02

Date of communication: 28 September 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Geographical designations and supplementary indications

In Chapter I, section II, point 4 of the specification, the words 'or the name of the grapes' municipality of origin' have been deleted. The aim of this amendment, which involves removing the possibility of producing wines bearing both the term 'primeur' or 'nouveau' and the name of the grapes' municipality of origin, is to establish the identity of the *vin de garde* [wine for laying down] with the designation 'Beaujolais' followed by the name of the grapes' municipality of origin.

The single document is not affected by this amendment.

2. Geographical area

In Chapter I, section IV, point 1(a), (b) and (c) of the specification, in the French version the words '*sont assurés*' [are carried out] have been replaced by the words '*ont lieu*' [take place] [*Translator's note: this change has no effect on the English version*]. Additionally, the words 'based on the 2021 Official Geographic Code' have been added after the words 'the following municipalities'.

This editorial amendment allows the geographical area to be identified with reference to the 2021 version of the Official Geographic Code, which is updated by the National Institute of Statistics and Economic Studies (INSEE), and also gives legal certainty to the definition of the geographical area.

The list of municipalities making up the geographical area and their names have been updated, without altering the perimeter of the geographical area, in order to take account of the administrative changes listed in the Official Geographic Code.

Point 6 of the single document has been amended.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

A sentence has also been added to section IV, point 1 with the information that maps of the geographical area are available on the INAO website.

3. **Area in immediate proximity**

In Chapter I, section IV, point 3(a) of the specification, the words 'based on the 2021 Official Geographic Code' have been added after 'the following municipalities'.

This editorial amendment allows the area in immediate proximity to be identified with reference to the 2021 version of the Official Geographic Code, published by INSEE.

The addition of this reference gives legal certainty to the definition of the area in immediate proximity.

The list of municipalities comprising the area in immediate proximity and their names have been updated, without altering the perimeter, to take into account the administrative changes made.

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

4. **Rules on trellising and foliage height**

In Chapter I, section VI, point 1(c) of the specification, the words 'as a minimum is also' have been deleted from the provision on the height of the foliage of untrellised vines for the production of red and rosé wines. This is a correction of a drafting error in the current specification.

This amendment does not concern the single document.

5. **Special provisions for transporting the harvest**

In Chapter I, section VII, point 1(b) of the specification, the provision concerning the depth of the grape harvest in the containers transporting it from the parcel to the winery as part of the mechanical harvesting of grapes for red and rosé wines has been deleted.

This practice has been integrated by producers and should no longer be considered a production rule.

The single document has been amended under the heading 'Specific oenological practices'.

6. **Wines eligible to bear the term 'primeur' or 'nouveau'**

The provision on the volume of wine production eligible to bear the term 'primeur' [early] or 'nouveau' [new], previously contained in Chapter I, section IX, point 2(a), has been added to Chapter I, section VIII, point 1 of the specification. Since the provision relates to a production volume, it should appear in the paragraph relating to yields.

In order to correspond more closely to the identity of wines for laying down bearing the term 'Villages', a coefficient specific to these wines has been added for calculating this volume, which is lower than for wines bearing the designation 'Beaujolais' with no additional term.

It has also been specified which area of the holding these coefficients can be applied to.

This amendment does not concern the single document.

7. **Temperature control**

In Chapter I, section IX, point 1(f) of the specification, the specific provision concerning fermentation cellars making wine from grapes that have been harvested mechanically has been deleted. The cellars are now properly equipped and the general provision is considered sufficient by the producers of the designation.

The single document is not affected by this amendment.

8. **Provisions according to product type**

In Chapter I, section IX, point 2(a) of the specification, the provision on the volume of wine production eligible to bear the term 'primeur' or 'nouveau' has been deleted.

A new point (c) concerning the date from which wines bearing the terms 'primeur' or 'nouveau' may be transported between authorised warehouses has also been added. Observing this date (the 38th day before the third Thursday in November of the vintage year) is necessary to preserve the quality of the wines, the risk being that unfinished wines will deteriorate if transported too early.

The single document is not affected by this amendment.

9. Provisions concerning market preparation

In Chapter I, section IX, point 3(a) of the specification, the retention period for the analysis reports carried out prior to packaging the wines has been extended from 6 months to 1 year, in particular to facilitate checks on operators.

In point 3(b), the final date for packaging wines bearing the term 'primeur' or 'nouveau' has been extended from 1 to 31 December of the vintage year in order to limit cases in which the term 'primeur' or 'nouveau' are not used. Such cases result in wines which were made to show the characteristics of a 'primeur' wine being placed on the market without that term on their labelling.

This amendment does not concern the single document.

10. Transport between authorised warehouses

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

This deletion corresponds to the addition of point (c) under the heading 'Provisions according to product type' for 'primeur' or 'nouveau' wines.

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

The title of section IX, point 5(a) has been deleted.

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

11. Description of the natural factors relevant to the link

In Chapter I, section X, point 1(a) of the specification, the number of municipalities making up the geographical area has been amended to take account of the administrative changes made.

The single document is affected under the heading 'Link with the geographical area'.

12. Description of the human factors relevant to the link

In Chapter I, section X, point 1(b) of the specification, the data on the sector dating from 2008 have been replaced with the 2018 data.

The single document is affected under the heading 'Link with the geographical area'.

13. Information on the quality and characteristics of the product

In Chapter I, section X, point 2 of the specification, the organoleptic descriptions of the products have been amended to take account of the expectations of Regulation (EC) No 1308/2013.

The single document is affected under the heading 'Description of the wine(s)'.

14. Transitional measures

In Chapter I, section XI of the specification, point 1 and point 2(b) have been deleted. The corresponding transitional measures are now obsolete. The numbering of the paragraphs in section XI has been amended to take account of these deletions.

Point 2 (formerly point 3) corresponding to the transitional measure on minimum planting density has been amended. The authorisation for the partial grubbing-up of vines that were in place on 28 November 2004 has been extended from 2015 to 2031. This derogation now applies to all red and rosé wines, not only those bearing the 'Beaujolais' PDO with no other term mentioned. A specific reduction coefficient applies to vines that will be newly grubbed up. The aim is to speed up the restructuring of vineyards, within difficult economic circumstances that do not allow large-scale replanting and to help mechanise vineyards, thus reducing the use of glyphosate.

A new transitional measure has also been added for wines with the designation 'Beaujolais' followed by the name of the grapes' municipality of origin and supplemented by the term 'primeur' or 'nouveau'. As the latter term is no longer authorised for these wines under the product specification, a transitional period has been granted for the marketing of these wines up to and including the 2025 harvest to allow operators who have made use of this option since at least the 2018 harvest to adapt the products they offer.

This amendment does not concern the single document.

15. Declaration requirements

In Chapter II, section I of the specification, the word 'inspection' has been replaced by the word 'monitoring', as the organisation responsible for protecting and managing the designation has decided to change the method of monitoring.

In Chapter II, section I of the specification, a declaration of intent to produce has been added. This declaration applies only to wines bearing the terms 'primeur' or 'nouveau', and concerns the surface areas, product types (colours, etc.) and volumes of these wines. The aim is to know, in advance of the harvest, the volumes of wines likely to bear the term 'primeur' in order to refine the calculation of the coefficient determining the volumes of wines that may be produced as 'primeur' wines, thus limiting the volumes of these wines that cannot be marketed with this indication due to lack of demand.

This declaration can be amended until 15 August preceding the harvest.

The numbering within section XI has been amended to take account of this addition.

Subpoint (a) of point 2 (formerly point 1) has been amended to specify the information required in the declaration of intent.

In points 3, 4, 6, 7 and 8, the provisions on the time limits for reporting obligations have been amended to make it easier to carry out checks.

In point 3, it has been specified that products may not be sold in bulk until a favourable response to the declaration has been received from the approved monitoring body.

In point 4, it has been added that the operator's submission of the register referred to in Article D.645-18-II of the Rural and Maritime Fishing Code to the approved monitoring body constitutes a declaration of release for consumption.

In point 5, the quarterly summary declaration system for the declarations referred to in points 4 and 7 is now available regardless of the volumes or the number of transactions carried out by operators. A reference to the withdrawal declaration has also been added (point 8). It has been specified that these summary declarations must be sent to the monitoring body at least 10 days before the end of the quarter.

In point 6, it has been specified that consignments of unpackaged wine intended to be dispatched outside the national territory cannot be withdrawn until a favourable response to the declaration concerning dispatch outside the national territory has been received from the approved monitoring body.

Point 8 contains details on the withdrawal declaration.

This amendment does not concern the single document.

16. References to the control body

In Chapter III, section II of the specification, the address of the control body has been updated.

The first paragraph has been amended and the second paragraph has been deleted to reflect the new drafting rules.

The single document is not affected by this amendment.

17. Wine grape varieties

The varieties listed in the specification were listed in the original single document (2011) under the category 'Wine grape varieties on the list established by the OIV'.

Since its first version, the specification has indicated main varieties and secondary varieties.

They have been classified respectively as 'varieties' in the single document and 'secondary varieties' in the 'Further Conditions' section.

Point 7 of the single document has been amended.

SINGLE DOCUMENT

1. **Name(s)**

Beaujolais

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

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

1. *White wines, white wines bearing the term 'Villages' or the name of the grapes' municipality of origin*

BRIEF WRITTEN DESCRIPTION

The white wines have a beautiful, brilliant colour and a full nose with aromas of white-fleshed fruit and citrus fruit, with a pleasant and balanced finish in the mouth. As with white 'Villages' wines, they sometimes have hints of vanilla if they have been aged in barrels. The white 'Villages' wines come in a wide range of golden hues, have a nose with floral and mineral notes and are full-bodied and balanced in the mouth. The white wines have a minimum natural alcoholic strength by volume of 10,5 % and, after enrichment, do not exceed a total alcoholic strength by volume of 13 %. White wines bearing the term 'Villages' or the name of the grapes' municipality of origin have a minimum natural alcoholic strength by volume of 11 % and, after enrichment, do not exceed a total alcoholic strength of 13,5 %.

The fermentable sugar content (finished wines ready to be released for consumption) is less than or equal to 3 g/l, or less than or equal to 4 g/l if the total acidity (H₂SO₄) is equal to or greater than 2,7 g/l.

The volatile acidity content is less than or equal to 14,17 milliequivalents/l (finished wines ready to be released for consumption).

The other analytical characteristics are as laid down by EU legislation.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Red or rosé wines*

BRIEF WRITTEN DESCRIPTION

The red wines are light in colour and are known for their fruity nose and for being easy-to-drink, fruity and floral wines which are enjoyed very young. The rosé wines generally have a bright colour, a fresh nose and flavours of red fruit. They are fine, supple and refreshing in the mouth, and are drunk when relatively young. Wines bearing either of the terms 'primeur' [early] and 'nouveau' [new], which are reserved for red and rosé wines, have a brilliant colour which is less strong than in wines for laying down. They are fresh, pleasant wines which are aromatic, fruity and acidic in the mouth. They are intended to be consumed quickly, within 6 to 12 months of production. The red and rosé wines have a minimum natural alcoholic strength by volume of 10 % and, after enrichment, do not exceed a total alcoholic strength by volume of 12,5 %. The fermentable sugar content (finished wines ready to be released for consumption) is less than or equal to 3 g/l. The volatile acidity content is less than or equal to 14,17 milliequivalents/l (finished wines ready to be released for consumption), or less than or equal to 10,2 milliequivalents/l (unpacked batch) in the case of wines bearing the term 'primeur' or 'nouveau'. For these 'primeur' or 'nouveau' wines, the total SO₂ content is less than or equal to 100 milligrams per litre for red wines and less than or equal to 150 milligrams per litre for rosé wines (finished wines ready to be released for consumption within the meaning of Article D.645-18-I of the Rural and Maritime Fishing Code).

The other analytical characteristics are as laid down by EU legislation.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Red or rosé wines bearing the term 'Villages' or 'Supérieur' or the name of the grapes' municipality of origin*

BRIEF WRITTEN DESCRIPTION

Red wines bearing the term 'Villages' have a stronger colour and a bold nose and are powerful, structured and harmonious in the mouth. They can be kept for several years. Rosé wines bearing the term 'Villages', which are more limited in number and more highly sought after, have a colour between pomelo and peach and have aromas of sour red fruits. In the mouth they are full bodied, crisp, supple and refreshing.

Red and rosé wines bearing the term 'Villages', 'Supérieur' or the name of the grapes' municipality of origin have a minimum natural alcoholic strength by volume of 10,5 % and, after enrichment, do not exceed a total alcoholic strength of 13 %.

The fermentable sugar content (finished wines ready to be released for consumption) is less than or equal to 3 g/l.

The volatile acidity content is less than or equal to 14,17 milliequivalents/l (finished wines ready to be released for consumption).

The other analytical characteristics are as laid down by EU legislation.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine-making practices

5.1. Specific oenological practices

1.

Specific oenological practice

- Subtractive enrichment techniques are permitted for the red wines with a limit of a 10 % concentration rate.
- It is prohibited to use oenological charcoal, whether alone or mixed in preparations, to make the rosé wines.
- In order to preserve the 'primeur' nature of the red and rosé wines eligible to bear the term 'primeur' or 'nouveau':
- The wines are made exclusively from grapes harvested in the same year;
- The wine is macerated for no more than 10 days.
- After enrichment, the red and rosé wines' total alcoholic strength by volume must not exceed 12,5 0%.
- After enrichment, the white wines' total alcoholic strength by volume must not exceed 13 %.
- 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 planting density of the vines is 5 000 plants per hectare.

The spacing between the rows is 2,50 metres or less. Between plants in the same row, spacing is at least 0,80 metres.

Provided that the minimum density of 5 000 plants per hectare is maintained, for the purposes of mechanisation, the spaces between rows may be a maximum of 3 metres.

3.

Cultivation method

- Pruning rules

Pruning is completed by 15 May.

The wines come from vines pruned according to the following provisions:

White wines

- either using the single Guyot method, with a maximum of eight buds on the cane and one spur with a maximum of two buds on each spur;
- or using the method known as '*taille à queue du Mâconnais*' [Mâconnais tail pruning], where each plant has a cane with a maximum of 12 buds and a spur with a maximum of 2 buds.

Red and rosé wines

With a maximum of 10 buds per plant:

- either spur pruning (trained to gobelet, fan or simple, double or 'Charmet' cordon de Royat) with 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;
- or using the single Guyot method, with a maximum of six buds on the cane and one spur with a maximum of two buds;
- or with two rods with a maximum of three buds each.

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

- Provisions on the mechanical harvesting of parcels intended to produce red or rosé wines
- 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. *White wines*

75 hectolitres per hectare

2. *Red and rosé wines*

65 hectolitres per hectare

3. *Red wines bearing the term 'Supérieur'*

63 hectolitres per hectare

4. *Red or rosé wines bearing the term 'Villages' or the name of the grapes' municipality of origin*

63 hectolitres per hectare

5. *White wines bearing the term 'Villages' or the name of the grapes' municipality of origin*

73 hectolitres per hectare

6. **Demarcated geographical area**

a) The grapes are harvested and the wines are produced, developed and aged in the following municipalities, based on the 2021 Official Geographic Code:

- 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, Châtillon, Chazay-d'Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Denicé, Emeringes, Fleurie, Frontenas, Gleizé, Juliéas, 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, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Ouillières, 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, Ternand, Theizé, Val d'Oingt, Vaux-en-Beaujolais, Vauxrenard, Vernay, Ville-sur-Jarnioux Villié Morgon 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: Chaintré, Chânes, La Chapelle-de-Guinchay, Chasselas, Crêches-sur-Saône, Leynes, Pruzilly, Romanèche-Thorins, Saint-Amour-Bellevue, Saint-Symphorien-d'Ancelles and Saint-Vérand.

- b) For the term ‘Villages’, the grapes are harvested and the wines are produced, developed and aged in the following municipalities, based on the 2021 Official Geographic Code:
- In the department of Rhône: Les Ardillats, Beaujeu, Blacé, Cercié, Charentay, Chénas, Chiroubles, Denicé, Emeringes, Fleurie, Juliéas, Jullié, Lancié, Lantignié, Marchampt, Montmelas-Saint-Sorlin, Odenas, Le Perréon, Quincié-en-Beaujolais, Régnié-Durette, Rivolet, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Oullières, Saint-Etienne-la-Varenne, Saint-Julien, Saint-Lager, Salles-Arbuissonnas-en-Beaujolais, Vaux-en-Beaujolais, Vauxrenard and Villié-Morgon;
 - In the department of Saône-et-Loire: Chânes, La Chapelle-de-Guinchay, Leynes, Pruzilly, Romanèche-Thorins, Saint-Amour-Bellevue, Saint-Symphorien-d’Ancelles and Saint-Vérand.
- c) For wines eligible to bear the controlled designation of origin ‘Beaujolais’ followed by the name of the grapes’ municipality of origin, the grapes are harvested and the wines are produced, developed and aged in the following municipalities, based on the 2021 Official Geographic Code:
- In the department of Rhône: Les Ardillats, Beaujeu, Blacé, Cercié, Charentay, Denicé, Emeringes, Jullié, Lancié, Lantignié, Marchampt, Montmelas-Saint-Sorlin, Odenas, Le Perréon, Quincié-en-Beaujolais, Rivolet, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Oullières, Saint-Etienne-la-Varenne, Saint-Julien, Saint-Lager, Salles-Arbuissonnas-en-Beaujolais, Vaux-en-Beaujolais and Vauxrenard;
 - In the department of Saône-et-Loire: Chânes, La Chapelle-de-Guinchay, Leynes, Pruzilly, Romanèche-Thorins and Saint-Symphorien-d’Ancelles.

Maps of the geographical area can be accessed on the INAO website.

7. **Wine grape variety(-ies)**

Chardonnay B

Gamay N

8. Description of the link(s)

8.1. **Description of the natural factors relevant to the link**

The geographical area extends along the eastern edge of the Massif Central, above the Saône valley, at the heart of the region that gives it its name. The vineyards are located between the cities of Lyon and Mâcon, extending 55 km from north to south and 15-20 km from east to west between the plain of the River Saône, a tributary of the Rhône, and the Beaujolais hills, at an altitude of between 180 and 550 metres.

The geographical area thus covers the territory of 77 municipalities in the department of Rhône and 11 municipalities in the department of Saône-et-Loire.

The production area covered by the term ‘Villages’ is located in the northern half of the geographical area in the territory of 30 municipalities in the department of Rhône and 8 municipalities in the department of Saône-et-Loire.

Within the winegrowing landscape of Beaujolais, there are two major groups of geological formations.

To the north are ancient Palaeozoic formations creating hilly areas with rounded hilltops. These rocks were formed during the Hercynian orogeny – granite, porphyry, shale and volcano-sedimentary rocks, often metamorphosed. They degrade to produce acidic sandy or clay soils.

To the south are more recent sedimentary formations (Triassic and Jurassic from the Mesozoic). These are mainly limestone rocks, forming more rugged terrain than in the north, arranged into elongated hillsides. The soils are generally deeper and more clayey.

At the foot of the slopes, Quaternary formations in the form of old river terraces, colluvium and alluvial fans cover the old substrate.

Regardless of the subsoil formations, the slopes are mainly east and south facing.

The region has a semi-maritime climate with continental influences, such as summer storms and freezing winter fog, and southern influences, such as summer heat and the highest rainfall in autumn and spring.

The Beaujolais hills play a vital role providing protection from westerly winds, thereby diminishing the maritime influence. The foehn effect they generate dries the ocean air, reducing cloud and rainfall levels.

The large Saône valley also has a major influence on the local climate by channelling air currents from the south, increasing light levels and reducing temperature differences.

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

'It was not until the 3rd century AD that vine cultivation became truly established in the Lyonnais region.' [Viala P. and Vermorel V., 1902]. In 280 AD, Emperor Probus allowed the Gauls to have vines, particularly in the Monts d'Or, near Lyon.

During the 18th century, trade in Beaujolais wines grew, resulting in major changes to the vineyards. During this time, the landscape that we would come to know in 2009 took shape. With the expansion of cities, industrialisation and the development of transport infrastructure, the 19th century was a pivotal period for vineyards. The south turned towards the production of thirst-quenching light and fruity wines to feed the neighbouring Lyonnais market. The north, which instead turned towards Mâcon and the markets in the north of France, favoured the production of more concentrated wines suitable for laying down and for transportation.

At the end of the 1920s the first cooperative wineries were created, followed by a second generation of cellars in the 1950s, contributing to an overall improvement in the quality of the wines and enabling the development and streamlining of Beaujolais winemaking.

The 'Beaujolais' controlled designation of origin was recognised by decree on 12 September 1937. Producers in the northern municipalities, whose powerful wines that were suitable for laying down contrasted with the lighter and fruitier wines from the south, wished to distinguish themselves and requested recognition of a specific controlled designation of origin. In 1943, their actions resulted in the publication of a list of 31 municipalities that were authorised to add their names to the designation 'Beaujolais'. On 21 April 1950 the 31 municipalities were grouped into a unit distinguished by the addition of the term 'Villages'.

Beaujolais is the only wine-growing region where the proportion of *nouveau* [new] wine is as high as it is, thanks in particular to the ability of the Gamay N variety to produce *vin primeur* [early wine]. Since the 19th century, there have been a few highly professional traders who buy the wine as soon as it is ready, take it away immediately and in the following weeks supply the 'Beaujolais nouveau' to distributors, bar owners and restaurateurs in Paris and Lyon. The wines often finish fermenting during transportation, which protects them as much as possible from spoiling.

The history of 'Beaujolais nouveau' is marked by regulatory developments. In 1951, the Union Viticole du Beaujolais asked to be able to sell its wines 'early', before 15 December. This culminated in the publication on 13 November 1951 of an administrative notice on indirect taxes setting out the conditions 'under which certain wines with a controlled designation may be marketed as of now, without waiting for the general release on 15 December.' With this, the 'Beaujolais nouveau' phenomenon was officially born. However, it was not until 1985 that 'Beaujolais nouveau' would start being placed on the market for consumers on the third Thursday in November.

The volumes placed on the market increased dramatically from the 1960s onwards, reaching around 500 000 hectolitres in the mid 1980s, but never exceeding half of total Beaujolais production. In order to ensure that 'early' wines are ready quickly, that the malolactic fermentation is complete, and that the wines are fresh, easy to drink, aromatic and fruity, producers favour – depending on the vintage – their earliest maturing parcels, use shorter maceration times and select cuvées that express the crispness of the grapes and the specific aromas from fermentation. These technical constraints lead each holding to limit production of 'primeur' wines to only part of the harvest.

Vineyards are dedicated to the production of red, rosé and white wines. For red and rosé wines, the essential grape variety is Gamay N. In order to control the fertility of this variety, the vines are spur pruned, principally using gobelet training.

The white wines are made exclusively from the Chardonnay B variety.

In order to best preserve the fruity characteristics, producers are accustomed to using a wine-making technique typical of Beaujolais, inspired by semi-carbonic maceration.

The 'Beaujolais' vineyards are characterised by small parcels (0,3 hectares on average), creating a patchwork wine-growing landscape. In 2018, wines under the 'Beaujolais' controlled designation of origin accounted for approximately 4 500 hectares, producing 240 000 hectolitres, while wines bearing the term 'Villages' or the name of the grapes' municipality of origin accounted for approximately 3 700 hectares with an annual production of almost 200 000 hectolitres of wine among 1 900 operators, 9 cooperative wineries and a number of fermenting rooms (trading winemakers).

8.3. *Causal interactions*

Covering some 50 kilometres from the south of Mâcon as far as Lyon, 'Beaujolais' is an original wine-growing region. Although the hinterland reaches altitudes of 1 000 m, the vines are not found above 550 m. They mostly occupy the slopes exposed to the rising sun, enjoying a temperate climate, regular watering and a light environment reminiscent of the south and the Rhône valley. The shield formed by the 'Monts du Beaujolais' to the west gives the geographical area light and rainfall conditions that are particularly favourable to the ripeness, concentration and good health of the grapes.

However, beneath its apparent uniformity, the geographical area offers a certain diversity, in terms of both geology and landscape. This diversity is reflected in the range of wines, which are rather powerful and coloured in the north, where they grow in acidic soils, and generally fruitier and lighter in the south, where they grow on mainly limestone substrates.

The parcels demarcated for grape harvesting are located on the poor, well-drained soils of the granite and clay-limestone slopes. The relief and the wide open landscape towards the east protect the grapes from morning dew, while the elevation of the hillsides shelters the vineyards from the winter fog that frequently envelops the Saône valley.

Vines intended for the production of wines bearing the term 'Villages' are planted only on parcels with acidic soils, in the northern part of the geographical area, on the Palaeozoic substrates or on the Quaternary fans issuing from them.

Over the generations, humans have learned to take advantage of the characteristics of the land and have adapted their wine-making techniques using the Gamay N variety. Thanks to the particular characteristics of this variety, the 'Beaujolais' vineyards are distinguished by their very strong orientation towards the production of young wines. These *nouveau* wines are, by their very nature, young wines which express the aromatic richness of the vintage and point to the qualities of strength and balance that will be brought out by a perhaps longer maceration process but above all by a period of ageing. Thus, for wines bearing the term 'primeur' or 'nouveau', the winemaking process is designed in such a way as to favour fruity, supple and fresh wines. The maceration of wines intended for ageing is generally more advanced in order to develop aromatic complexity and tannic structure, which are conducive to good ageing.

The clay soils of the geographical area of the 'Beaujolais' controlled designation of origin make it possible to produce cuvées which are rich in colour and supple. Parcels intended for the production of wines bearing the term 'Villages', which are located on sandy soils derived from crystalline rock, offer the possibility of producing balanced, harmonious and long-lasting aromatic wines.

Despite the Lyon agglomeration offering an easy market for the wines, these vineyards were able to channel a significant proportion of their production to Paris, well before the advent of the railways. In the 19th and 20th centuries, 'Beaujolais' wines used the momentum gained from their status in Paris and Lyon to spread throughout France and the world. 'Beaujolais' is sometimes called the 'third river of Lyon', alongside the Saône and the Rhône, in reference to its popularity. As early as the 19th century, producers and traders would put their harvest on the market very early. In the 1950s, local businesses organised and boosted the marketing of 'primeur' wines.

The numerous tasting cellars and the brand new wine route make it possible to attract consumers and introduce them to the riches 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 the making, processing and ageing of the wines, comprises the territory of the following municipalities, based on the Official Geographic Code for 2021:

- 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, Collonges-lès-Bévy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-Vauchignon, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebaty, Echevronte, 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, Valforêt (only the part in the territory of the former municipality of Clémencey), Vannaire, Velars-sur-Ouche, Vertault, Vignoles, Villars-Fontaine, Villebichot, Villedieu, Villers-la-Faye, Villers-Patras, Villy-le-Moutier, Vix, Volnay, Vosne-Romanée and Vougeot;

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 2021:

- Department of Rhône: Chasselay, Dardilly, Deux-Grosnes (only the part in the territory of the former municipality of Avenas), Dracé, Fleurieux-sur-l'Arbresle, Sain-Bel, Taponas and Villefranche-sur-Saône;
- 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, Bonnav, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussièrès, Buxy, Cersot, Chagny, Chalon-sur-Saône, Chamilly, Champagny-sous-Uxelles, Champforgeuil, Change, Chapaize, La Chapelle-de-Bragny, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, La Charmée, Charnay-lès-Mâcon, Charrecey, Chassey-le-Camp, Château, Châtenoy-le-Royal, Chaudenay, Cheilly-lès-Maranges, Chenôves, Chevagny-les-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, 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, Frgnes-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, 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, Remigny, La Roche-Vineuse, 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-Vallerin, 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 and La Vineuse), Vinzelles and Viré.

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 2021:

- 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, Montholon (only the part in the territory of the former municipalities of Champvallon, Villiers-sur-Tholon and Volgré), Montigny-la-Resle, 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, Tissey, Tonnerre, Tronchoy, Val-de-Mercy, Vallan, Venouse, Venoy, Vermenton, Vézannes, Vézelay, Vézannes, Villeneuve-Saint-Salves, Villy, Vincelles, Vincelottes, Viviers and Yrouerre.

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

- The name of the controlled designation of origin may be followed by the term 'Supérieur'.
- The name of the controlled designation of origin may be followed by the term 'Villages'.
- The name of the controlled designation of origin may be followed by the name of the grapes' municipality of origin.
- The name of the controlled designation of origin, whether or not it is followed by the term 'Villages', may be supplemented by the term 'primeur' or 'nouveau'.
- Wines eligible to bear the term 'primeur' or 'nouveau' must also state the vintage.
- The name of the grapes' municipality of origin follows the controlled designation of origin and is printed in lettering identical in both height and width to the letters in which the name of the controlled designation of origin is written.
- Wines with the controlled designation of origin may specify on their labels the name of a smaller geographical unit, provided that:
 - it is a place name listed in the land registry;

- 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 than half the size, in both height and width, of the letters in which the name of the controlled designation of origin is written.

- Wines with this protected designation of origin may specify the broader geographical unit 'Vin de Beaujolais' on their labels.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-fc518a15-dce5-4d62-b5f6-18cdb38c8f2
