

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

(2023/C 49/12)

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

‘Cabernet d’Anjou’

PDO-FR-A1005-AM02

Date of communication: 11.11.2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Official Geographical Code

The municipalities making up the geographical area and the area in immediate proximity have been updated in line with the *Code officiel géographique* [Official Geographical Code].

This has no impact on the perimeter of the demarcated geographical area.

Points 6 and 9 of the single document have been amended.

2. Demarcated parcel area

The dates on which the relevant national authority approved changes to the demarcated parcel area within the geographical area of production have been added. Parcels are demarcated by identifying the parcels within the geographical area of production that are suitable for producing the product covered by the protected designation of origin.

The single document is not affected by this amendment.

3. Spacing between vines

The minimum spacing between vines in the same row has been reduced from 1 m to 0,90 m.

The purpose of this amendment is to allow an increase in the planting density of the vines without changing the spacing between rows.

A special provision has also been added for vines on slopes where the gradient is greater than 10 %, for which the minimum authorised spacing between vines is 0,80 m.

The purpose of this addition is to take account of the particular case of vines planted on steep slopes, which require specific arrangements in the planting stage (planting parallel to the slope rather than perpendicular to it).

Point 5 of the single document has been amended.

4. Pruning

The rules on pruning have been harmonised at the level of the designations in the Anjou Saumur area of the Loire valley.

This was done to ensure that winegrowers would be better informed and to simplify the checks required. This amendment makes it easier for winegrowers to adapt when faced with periods of frost, which happen increasingly late in the year.

Point 5 of the single document has been amended.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

5. Link

The link has been amended to include a reference to 2021 instead of 2018 and to update the number of municipalities, following some mergers.

Point 8 of the single document has been amended.

6. Transitional measures

The expired transitional measures have been deleted.

A transitional measure has been added following the new demarcation of parcels in certain municipalities.

The single document has not been amended.

7. Labelling

The rules on labelling have been updated and harmonised at the level of the designations in the Anjou Saumur area of the Loire valley. This is a purely editorial amendment.

Point 9 of the single document has been amended.

8. Reference to the inspection body

The reference to the inspection body has been reworded to align it with the wording used in other product specifications. This is a purely editorial amendment.

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

9. Editorial amendments

A number of drafting updates to the specification have been made.

These amendments do not require any amendments to the single document.

SINGLE DOCUMENT**1. Name(s)**

Cabernet d'Anjou

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 rosé wines with the following analytical characteristics: The wines must have a minimum natural alcoholic strength by volume of 10,5 %. The fermentable sugar content (glucose + fructose) of the wines after fermentation must be at least 10 grams per litre. The total alcoholic strength by volume of the wines after enrichment does not exceed 13 %. The volatile acidity, total acidity and total sulphur dioxide content must be as established in EU legislation, but any batch of unbottled wine eligible to benefit from the terms 'primeur' (early) or 'nouveau' (new) must have a volatile acidity content of no more than 10,2 milliequivalents per litre. The wines have fermentable sugars and varying levels of sweetness. Their intense aromatic expression reveals the specificity of the vine varieties. Fruit is nevertheless always present in some form (peach, strawberries, citrus, etc.). In the mouth, the wines offer a sophisticated balance of freshness and roundness. The aromas are intense and long-lasting.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
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. Planting density – Spacing

Cultivation method

The minimum vine planting density is 4 000 plants per hectare. The spacing between the rows of these vines must not exceed 2,5 metres, and the spacing between plants in the same row must be at least 0,90 metres.

Vineyard parcels where the spacing between vines in the same row is less than 0,90 m but greater than or equal to 0,80 m, and where the gradient is greater than 10 %, shall be entitled to use the controlled designation of origin for their harvest.

The controlled designation of origin may be used for the harvests of vineyard parcels with a density of fewer than 4 000 – but at least 3 300 – plants per hectare, subject to compliance with certain vine-training and foliage height rules laid down in this product specification. The spacing between the rows of the vines must not exceed 3 metres, and the spacing between plants in the same row must be at least 1 metre.

2. Pruning rules

Cultivation method

The vines are pruned using the cane or spur method, or a combination of the two. The vines are pruned with a maximum of 12 buds per plant: The vines can be pruned to two additional buds per plant on condition that, at the phenological stage corresponding to 11 or 12 leaves (separate flower buds), there are no more than 12 fruit-bearing branches for the year per plant.

3. Irrigation

Cultivation method

Irrigation is prohibited.

4. Specific oenological practice

It is forbidden to use oenological charcoal, whether alone or mixed in preparations.

The use of wood chips is forbidden.

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

In addition to the above provisions, the oenological practices concerning these wines must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

5. *Foliage height and trellising*

Cultivation method

The foliage on the trellis must reach a height of at least 0,6 times the distance between the rows. This height is measured as the distance between the lower limit of the foliage (which must be at least 0,40 metres above ground level) and the upper trimming limit (which must be at least 0,20 m above the upper trellis wire).

In the case of vineyard parcels where the planting density is at least 3 300 but less than 4 000 plants per hectare, the following additional trellising rules apply: the minimum height of the trellising posts above the ground is 1,9 metres; there are 4 levels of trellising wires; the minimum height of the highest wire is 1,85 metres above the ground.

5.2. **Maximum yields**

1. 69 hectolitres per hectare

6. **Demarcated geographical area**

All stages of production of wines eligible to benefit from the controlled designation of origin 'Cabernet d'Anjou' must take place in the geographical area encompassing the following municipalities, on the basis of the Official Geographical Code of 2021:

- department of Deux-Sèvres: Brion-près-Thouet, Loretz-d'Argenton, Louzy, Plaine-et-Vallées (only the delegated municipality of Oiron), Saint-Cyr-la-Lande, Sainte-Verge, Saint-Martin-de-Mâcon, Saint-Martin-de-Sanzay, Thouars (only the delegated municipalities of Mauzé-Thouarsais, Sainte-Radegonde and the former municipality of Thouars), Tourtenay, Val en Vignes (only the delegated municipalities of Bouillé-Saint-Paul, Cersay and Saint-Pierre-à-Champ);
- department of Maine-et-Loire: Allonnes, Angers, Antoigné, Artannes-sur-Thouet, Aubigné-sur-Layon, Beaulieu-sur-Layon, Bellevigne-en-Layon, Bellevigne-les-Châteaux, Blaison-Saint-Sulpice, Bouchemaine, Brain-sur-Allonnes, Brissac Loire Aubance (only the delegated municipalities of Alleuds, Brissac-Quincé, Charcé-Saint-Ellier-sur-Aubance, Chemellier, Coutures, Luigné, Saint-Rémy-la-Varenne, Saint-Saturnin-sur-Loire and Vauchrézien), Brossay, Cernusson, Chalonnes-sur-Loire, Champtocé-sur-Loire, Chaufonds-sur-Layon, Chemillé-en-Anjou (only the delegated municipalities of Chanzeaux, La Jumellière and Valanjou), Cizay-la-Madeleine, Cléré-sur-Layon, Le Coudray-Macouard, Courchamps, Denée, Denezé-sous-Doué, Distré, Doué-en-Anjou, Épieds, Fontevraud-l'Abbaye, Les Garennes sur Loire, Gennes-Val-de-Loire (only the delegated municipalities of Chênehutte-Trèves-Cunault, Gennes, Grézillé, Saint-Georges-des-Sept-Voies and Le Thoureil), Huillé-Lézigné (only the delegated municipality of Huillé), Ingrandes-Le Fresne sur Loire (only the former municipality of Ingrandes), Jarzé Villages (only the delegated municipality of Lué-en-Baugeois), Louresse-Rochemenier, Lys-Haut-Layon, Mauges-sur-Loire (only the delegated municipalities of La Chapelle-Saint-Florent, Le Mesnil-en-Vallée, Montjean-sur-Loire, La Pommeraye, Saint-Florent-le-Vieil, Saint-Laurent-de-la-Plaine and Saint-Laurent-du-Mottay), Mazé-Milon (only the delegated municipality of Fontaine-Milon), Montilliers, Montreuil-Bellay, Montsoreau, Mozé-sur-Louet, Mûrs-Erigné, Orée d'Anjou (only the delegated municipalities of Bouzillé, Champtoceaux, Drain, Landemont, Liré and La Varenne), Parnay, Passavant-sur-Layon, La Possonnière, Le Puy-Notre-Dame, Rives-de-Loir-en-Anjou (only the delegated municipality of Villevêque), Rochefort-sur-Loire, Rou-Marson, Sainte-Gemmes-sur-Loire, Saint-Georges-sur-Loire, Saint-Germain-des-Prés, Saint-Just-sur-Dive, Saint-Macaire-du-Bois, Saint-Melaine-sur-Aubance, Saumur, Savennières, Soulaines-sur-Aubance, Souzay-Champigny, Terranjou, Tuffalun, Turquant, Les Ulmes, Val-du-Layon, Varennes-sur-Loire, Varrains, Vaudelnay;
- department of Vienne: Berrie, Curçay-sur-Dive, Glénouze, Pouançay, Ranton, Saint-Léger-de-Montbrillais, Saix, Ternay, Les Trois-Moutiers.

Maps showing the geographical area can be viewed on the website of the National Institute of Origin and Quality.

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

Cabernet Franc N

Cabernet Sauvignon N

8. Description of the link(s)

8.1.

1. Information on the geographical area

a) Description of the natural factors relevant to the link

The geographical area spans two major geological formations where vineyards mostly occupy the river catchment areas and some plateaux: in the west, the Precambrian and Paleozoic outcrops attached to the Armorican Massif; in the east, the Mesozoic and Cenozoic substratum of the Paris basin which has covered the ancient base rock. This geological peculiarity distinguishes the western part of the geographical area from the eastern part. The western part is notable for the presence of shale deposits, mostly slate, and is known locally as 'Anjou noir' or 'black Anjou'. The eastern part is notable for its chalky marl (Saumur) and is known locally as 'Anjou blanc' or 'white Anjou'.

With historic links to the ancient province of Anjou, as of 2021 the geographical area essentially covers the southern half of the department of Maine-et-Loire (68 municipalities) and the northern fringes of the departments of Deux-Sèvres (11 municipalities) and Vienne (9 municipalities).

The soil found in the parcels demarcated for the grape harvest is derived from different geological formations. Although the soil varies significantly, it is generally poor with limited water reserves. Moreover, it has good thermal properties.

The geographical area benefits from a temperate oceanic climate with temperature ranges that do not vary significantly, on the one hand because of the relative proximity of the Atlantic Ocean and on the other, because of the role that the Loire and its tributaries play in temperature regulation. The fact that the vines are planted on hills is also a factor. The expression 'douceur angevine' (clement Anjou weather) is used, best describing the winter, long spring and autumn, with frequent hot spells in summer. The north-west/south-east facing slopes protect the vines from the westerly winds that often have a high moisture content. Therefore the geographical area has limited irrigation and benefits from a foehn effect, sheltered from maritime mists by the higher slopes of Choletais and Mauges. Annual rainfall is around 585 millimetres, compared with 800 millimetres in Choletais.

b) Description of the human factors relevant to the geographical link

Vines are known to have been cultivated on a continuous basis in Anjou since the first century A.D. It is excellent vine-growing country, as evidenced by these lines from a poem by Apollonius (sixth century): 'Not far from Brittany is a town located on a rock with extensive plantations devoted to Ceres and Bacchus and a name, Andecavi (Angers), which is derived from the Greek place name.' Vine-growing developed in the Anjou area during the Middle Ages, under the auspices of the monasteries located on the banks of the Loire and around Angers. It became particularly renowned from the 7th and 8th century onwards. Thanks to the influence of Henry II and Eleanor of Aquitaine, wine from Anjou made its way to the most splendid tables.

Production developed significantly from the 16th century onwards with the arrival of Dutch merchants seeking wine for their country and colonies. The Dutch stocked up on the wines and trade was so brisk in the 18th century that the river Layon, which crosses the geographical area, was made navigable to make transportation easier. The great esteem in which Anjou wines were held meant that they were in high demand and various taxes were created (on wine in bulk, on crates, wholesale tax, retail tax, excise duty etc.). These taxes had negative consequences for trade. The havoc wrought by the War in the Vendée effectively destroyed the vineyards. Prosperity returned in the 19th century. In 1881, the vineyards covered a surface area of 45 000 hectares, of which 10 000 hectares remained in 1893 after the phylloxera blight.

8.2.

The region known as Anjou essentially owes its fame to the production of white wines made from the Chenin B variety. However, plantings of the Cabernet Franc N variety and of Cabernet Sauvignon N a little later on spread significantly after the phylloxera crisis. In the early 20th century, wine-making efforts were mostly focused on making 'rouget', the local name for a light wine served in cafés. This marked the first stage in the changes to the Anjou vineyards. Together with the Grolleau N and Grolleau Gris G varieties, which produce pale 'clairet' wines,

complemented by the Gamay N and Pineau d'Aunis N varieties, they contributed to the development of a significant production of emblematic rosé wines, well-known and recognised under the controlled designations of origin 'Cabernet d'Anjou' and 'Rosé d'Anjou'. The second stage in these changes was based on the experience gained by producers in managing these crops. The production of red wines developed from the 1960s onwards, based on monitoring and analysis of the best combinations of varieties and planting locations, together with assessment of the harvest potential and the expertise acquired in wine-making techniques.

2. *Information on the quality and characteristics of the product*

The rosé wines have fermentable sugars and varying levels of sweetness. Their aromatic character is intense, each expressing the particular characteristics of their grape varieties. Fruit is nevertheless always present in some form (peach, strawberries, citrus, etc.). In the mouth, the wines offer a sophisticated balance of freshness and roundness. The aromas are intense and long-lasting.

3. *Causal interactions*

The combined characteristics of the vine-growing area, including its northern location, characteristic landscape, notably mild climate and specific geology and soil profile give the wines a distinctive, fresh taste.

The diversity of the vineyard locations with their varied geological and soil profiles have enabled producers to find optimal conditions for each of the vine varieties growing there. Winegrowers observe and analyse the behaviour of their vines in order to determine the right location for the vineyards. Whereas the Grolleau N, Grolleau Gris G and Pineau d'Aunis N varieties have come to occupy the hills and sandy/gravel flats where they are used to produce fruity rosé wines, the Cabernet Franc N and Cabernet Sauvignon N varieties tend to prefer shallow or brown soils with a regulated water supply where they are used to produce full-bodied rosé wines with a lasting aroma.

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

APi

Legal framework:

EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the production and processing of wines eligible to benefit from the controlled designation of origin 'Cabernet d'Anjou', comprises the territory of the following municipalities, on the basis of the Official Geographical Code of 2021:

— department of Indre-et-Loire: Saint-Nicolas-de-Bourgueil;

— department of Loire-Atlantique: Ancenis-Saint-Géréon (only the former municipality of Ancenis), Le Loroux-Bottereau, Le Pallet, La Remaudière, Vair-sur-Loire (only the delegated municipality of Anetz), Vallet;

— department of Maine-et-Loire: Orée d'Anjou (only the delegated municipality of Saint-Laurent-des-Autels), Saint-Martin-du-Fouilloux.

Labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The controlled designation of origin may be followed by the term 'primeur' (early) or 'nouveau' (new), in accordance with the rules laid down in the specification.

Where EU legislation specifies that the use of optional indications may be regulated by the Member States, such indications shall be printed on labels in lettering which, in height and in width, is not more than twice the size of the letters forming the name of the controlled designation of origin.

The name of the controlled designation of origin may be followed by the geographical name 'Val de Loire', in accordance with the rules laid down in the specification. The size of the letters of the geographical name 'Val de Loire' may 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.

Wines eligible to bear the term 'primeur' (early) or 'nouveau' (new) must also state the vintage.

Wines may specify the name of a smaller geographical unit on their labels, provided that: – it is a place name listed in the land registry; – the name appears on the harvest declaration. The place name must be printed in letters no larger, either in height or in width, than half 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-cea1d3f7-577f-445e-9e58-b708a8d13eb8
