

COMMISSION IMPLEMENTING DECISION**of 3 August 2017****on the publication in the *Official Journal of the European Union* of an application to amend the specification for a name in the wine sector in accordance with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council****(Montravel (PDO))**

(2017/C 255/12)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 ⁽¹⁾, and in particular Article 97(3) thereof,

Whereas:

- (1) France submitted an application to amend the specification for the name 'Montravel' in accordance with Article 105 of Regulation (EU) No 1308/2013.
- (2) The Commission examined that application and found that the conditions laid down in Articles 93 to 96, 97(1), 100, 101 and 102 of Regulation (EU) No 1308/2013 had been met.
- (3) In order to allow statements of objection to be submitted in accordance with Article 98 of Regulation (EU) No 1308/2013, the application to amend the specification for the name 'Montravel' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The application to amend the specification for the name 'Montravel' (PDO) in accordance with Article 105 of Regulation (EU) No 1308/2013 is contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision in the *Official Journal of the European Union* confers the right to oppose the amendment of the specification referred to in the first paragraph of this Article within two months.

Done at Brussels, 3 August 2017.

For the Commission

Phil HOGAN

Member of the Commission

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

ANNEX

'MONTRAVEL'**AOP-FR-A0923-AM01****Date of submission of the application: 22 December 2014**

REQUEST FOR AMENDMENT OF THE SPECIFICATION

1. Rules applicable to the amendment

Article 105 of Regulation (EU) No 1308/2013 – non-minor amendment

2. Description of and reasons for the amendment**2.1. Geographical area**

In the first section of point IV of Chapter 1 of the specification, the geographical area of production has been amended: one municipality, 'Saint-Seurin de Prats', has been removed, and two have been added: 'Le Fleix' and 'Monfaucon'. These two municipalities have slopes that form a continuous whole with the original geographical area. They have an identical geological profile, which is not the case for the municipality of 'Saint-Seurin-de-Prats', located entirely in the Dordogne alluvial plain.

Point 6 of the Single Document has been amended.

2.2. Demarcated parcel area

The date on which the relevant national authority approved the amendment to the demarcated parcel area within the newly defined geographical area of production has been added to the second section of point IV of Chapter 1 on parcel demarcation. This has resulted in the addition to the specification of the date of the national committee that gave effect to the approval. For the record, the parcel demarcation consists of identifying the parcels within the geographical area of production that are suitable for producing the protected designation of origin in question.

The Single Document is not affected by this amendment.

2.3. Area in immediate proximity

As a result of the amendment to the geographical area, an amendment has been made to section 3 of point IV of Chapter 1 on the area in immediate proximity within which the wines may be made, prepared, and aged. The inclusion of two new municipalities - 'Le Fleix' and 'Monfaucon' - within the geographical area means they have been removed from the area in immediate proximity.

Conversely, the municipality of 'Saint-Seurin-de-Prats', which has been removed from the geographical area, has been included in the area in immediate proximity, and added to the list of municipalities, taking into account the existing winemaking practices.

Point 9 of the Single Document has been amended.

2.4. Link to the origin

As a result of the amendment to the geographical area, a correction has been made to the first paragraph of section 1 'Information on the geographical area' of X 'Link with the geographical area' of Chapter 1 of the Specification. The number of municipalities located within the production area has been corrected: the figure '14' has been replaced by the figure '15'.

In addition, the municipalities included in the geographical area have a geological profile identical to that described in the link to the origin, which has therefore not been amended.

SINGLE DOCUMENT

1. Name(s)

'Montravel'

2. Type of geographical indication

PDO — Protected Designation of Origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

White wines

The white wines come from the blending of grapes or wines from at least two main varieties. The white varieties generally stand out by virtue of their diversity of blends, exotic aromas, liveliness, mineral quality, and beautiful long finish. Kept on the lees, and sometimes in oak barrels, these dry white wines are highly valued for being powerful and rounded, and above all for the great mineral freshness, which they retain for many years.

The minimum natural alcoholic strength by volume is 10,5 %

After enrichment, the total alcoholic strength by volume is 13 %

The fermentable sugar content (glucose and fructose) is less than 3 grams per litre.

Red wines

The red wines come from the blending of grapes or wines. They have a very deep and intense colour. With notes of black fruit, they have a subtly roasted aroma, which over time takes on hints of plants and spices. In general, they are both powerful and graceful in the mouth, with very ripe and remarkably delicate tannins. These are distinguished wines and are very fine to drink after several years of ageing.

The minimum natural alcoholic strength by volume is 11 %

After enrichment, the total alcoholic strength by volume is 13,5 %

The maximum malic acid content is set at 0,4 grams per litre.

The fermentable sugar content (glucose and fructose) is less than 3 grams per litre.

5. Winemaking practices

a. *Essential oenological practices*

Cultivation method

The minimum planting density of the vines is 5 000 plants per hectare. The spacing between the rows may not exceed 2 metres, and the spacing between plants in the same row may not be less than 0,8 metres.

The vines must be trained according to the 'Guyot' pruning method, the 'Cordon de Royat' pruning method, or using short pruning, with a maximum of 10 buds per vine.

Irrigation is forbidden.

Specific oenological practice

Any heat treatment of the wine harvest where the temperature rises above 40 °C is prohibited. The use of wood chips for ageing the wines is forbidden. The addition of tannins is forbidden. After enrichment, the wines' total alcoholic strength by volume may not exceed 13,5 % for the reds and 13 % for the whites. In addition to the above provisions, the oenological practices applied to these wines must meet the requirements laid down at EU level and in the Rural Code.

b. *Maximum yields*

red wine

60 hectolitres per hectare

white wine

70 hectolitres per hectare

6. Demarcated area

The grapes are harvested and the wines made, developed, aged, and — only in the case of the red wines — bottled on the territory of the following municipalities in the department of Dordogne: Bonneville-et-Saint-Avit-de-Fumadières, Le Fleix, Fougueyrolles, Lamothe-Montravel, Monfaucon, Montcaret, Montazeau, Montpeyroux, Nastringues, Port-Sainte-Foy-et-Ponchapt, Saint-Antoine-de-Breuilh, Saint-Méard-de-Gurçon, Saint-Michel-de-Montaigne, Saint-Vivien and Vélines

7. Main wine grapes

Cabernet-Sauvignon N

Cabernet franc N

Cot N

Muscadelle B

Merlot N

Semillon B

Sauvignon gris G

Sauvignon B

8. Description of the link(s)

The geographical area of the 'Montravel' Controlled Designation of Origin differs from the rest of the Bergerac region in the geomorphological makeup of its slopes, which have outcrops of 'Astéries' limestone. The demarcated parcel area is mostly composed of well-drained clay-limestone plots on the plateau and fully south-facing slopes.

The desire to make the most of this asset is manifested — in the case of the red wines — by a greater planting density than in other areas of the Bergerac region; a particular blend in which Merlot N variety predominates; and a wish to produce wines that age well over a long period. This is done while prohibiting practices such as the use of wood chips during the aging of the wines; the addition of tannins; heat treatment of the wine harvest where the temperature rises above 40 °C; and also the use of continuous press machines or containers with vane pumps.

The red wines are aged for at least 18 months, a minimum of three months of which must be in bottles. They have a very deep and intense colour. With notes of black fruit, they have a subtly roasted aroma, which over time takes on hints of plants and spices. In general, they are both powerful and graceful in the mouth, with very ripe and remarkably delicate tannins. Although these red wines can be enjoyed in the first few years due to their freshness and fruitiness, these are distinguished wines and they express beautifully after several years of ageing. By including in the conditions of production a period of ageing in the bottle in the defined geographical area and the area in immediate proximity, the men and women of the community are aiming to better safeguard the product's quality and specific characteristics and hence the reputation of the controlled designation of origin.

For the dry white wines, the oceanic climate, which always has a high level of humidity, and the soil's clay content make it possible to avoid water stress or hot spells in the summer. This enables the grape to reach optimal ripeness. These wines are produced from a blend of varieties, with dominant varieties such as Sémillon B and Sauvignon B or Sauvignon Gris G. These white varieties generally stand out by virtue of their diversity of blends, exotic aromas, liveliness, mineral quality, and beautiful long finish. Kept on the lees, and sometimes in oak barrels, these dry white wines are highly valued for being powerful and rounded, and above all for the great mineral freshness, which they retain for many years.

The oldest reference attesting to a wine-growing tradition in Montravel goes back to 1080, when the Benedictines from the Saint-Florent de Saumur monastery came to settle in Montcaret, Breuilh, Bonneville and Montravel. There they cleared the uncultivated land to grow vines and wheat, the two crops considered holy at communion.

The most famous 'Montravel' wine-grower is without question the philosopher Michel Eyquem de Montaigne, who was mayor of Bordeaux and whose vineyard stretched to the base of the tower where he liked to retreat to write: 'The vines that are gardens, and places of pleasure and extraordinary beauty. It was there that I learnt to what extent skill can be used upon a bumpy, undulating and uneven area.'

In 1903, Edouard Féret, who edited the book 'Bergerac and its wines', made the following observations about the 'Montravel' geographical area: 'The red wines are robust, vibrant, and clear in taste, and certain vintages closely resemble the excellent Castillonnais wines.'

Through its historic capital and its special sites the Montravel controlled designation of origin thus attests to a deep connection to viticulture. Mostly sold in bottles, both the white wines and red wines are rooted in a territory in which the human community has used its know-how, and laboured to enhance a distinctive and personal product that deservedly enjoys its reputation.

9. Essential further conditions

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 immediate proximity, defined by derogation for the making, development, ageing and — only in the case of the red wines — bottling comprises the territory of the following municipalities:

Department of the Dordogne: Bergerac, Saint-Laurent-des-Vignes, Saint-Seurin-de-Prats

Department of the Gironde: Francs, Gardegan-et-Tourtirac, Gensac, Landerrouat, Les Lèveset-Thoumeyragues, Pineuilh, Saint-Avit-Saint-Nazaire and Saint-Emilion.

Broader geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines with the 'Montravel' controlled designation of origin may specify on their labels the broader geographical unit 'Sud-Ouest [South-west]'. This broader geographical unit may also feature on any literature and containers. The size of the letters for the broader geographical unit must not be larger, either in height or width, than the size of the letters forming the name of the controlled designation of origin.

Bottling

Legal framework:

National legislation

Type of further condition:

Bottling within the demarcated geographical area

Description of the condition:

The red wines are aged until at least the 31st of March of the second year after the harvest, a minimum of three months of which must be in bottles.

Reference to publication of the specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-0d52a671-4b5e-4158-ab9f-a37fc2394688
