



C/2026/744

5.2.2026

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 ⁽¹⁾

(C/2026/744)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

‘Chablis’

EU Reference number: PDO-FR-A0736-AM02 – 6.11.2025

1. Product name

‘Chablis’

2. Geographical indication type

- PDO
- PGI
- GI

3. Sector

- Agricultural products
- Wines
- Spirit drinks

4. Country to which the geographical area belongs

France

5. National authority communicating the standard amendment

Name

Ministry of Agriculture and Food Sovereignty, Directorate-General for the Economic and Environmental Performance of Enterprises

6. Qualification as standard amendment

The French authorities consider that the application meets the requirements of Regulations (EU) No 1308/2013 and (EU) 2024/1143.

The amendments to this product specification are standard amendments as defined in Article 24(4) of Regulation (EU) 2024/1143.

The application for an amendment to the ‘Chablis’ PDO does not involve any of the three situations constituting a Union amendment; specifically it does not:

- (a) include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;
- (b) risk voiding the link to the geographical area;
- (c) entail further restrictions on the marketing of the product.

The French authorities therefore consider that the application is for a standard amendment.

⁽¹⁾ Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. **Description of the approved standard amendment(s)**

Title

Geographical area

Description

In Chapter I(IV)(1) of the product specification, the phrase 'as based on the 2025 Official Geographic Code' has been added after (the words) 'department of Yonne'.

This editorial amendment allows the geographical area to be identified with reference to the Official Geographic Code published by the National Institute of Statistics and Economic Studies (INSEE), giving the definition of the geographical area legal certainty without changing the boundary of the area.

The phrase 'Maps of the geographical area can be accessed on the INAO website' has also been added.

Point 9, 'Concise definition of the demarcated geographical area', of the single document has been amended.

The amendment affects the single document.

Title

Area in immediate proximity

Description

In Chapter I(IV)(3) of the product specification, the phrase 'based on the 2025 Official Geographic Code' has been added to the first paragraph.

This editorial amendment allows the area in immediate proximity to be identified with reference to the 2025 version of the Official Geographic Code, published by the 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 has been updated. Municipalities in which wine is no longer made or matured have been removed, taking into account any administrative changes that have been made.

Point 11, 'Further applicable requirements', of the single document has been amended.

The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of the wines

'Chablis'

EU Reference number: PDO-FR-A0736-AM02 – 6.11.2025

1. **Name(s)**

'Chablis'

2. **Geographical indication type**

PDO

PGI

GI

3. **Country to which the defined geographical area belongs**

France

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

2204 – wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

5. **Categories of grapevine products as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

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

Grapevine product

White wine

Organoleptic characteristics

Visual appearance

No special characteristics

Aroma

Fruity, it gains aromatic complexity and elegance with age.

Wines entitled to bear the term 'Premier Cru' may be more on the fruity side or the mineral side depending on the provenance of the grapes, thus reflecting the varying soil and mesoclimatic conditions in the area.

Taste/Mouth

'Chablis' is a lively and dry fruity white wine, characterised by its minerality.

Additional information regarding organoleptic characteristics

Wines entitled to bear the term 'Premier Cru' are made for cellaring, reaching their full expression after eight to ten years.

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The finished wines, ready to be released for consumption, have a maximum fermentable sugar content (glucose + fructose) of: 3 grams per litre; or 4 grams per litre, if the total acidity is at least 55,10 milliequivalents per litre.

Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. Winemaking practices

7.1. Specific oenological practices used to make the wine or wines, relevant restrictions on making them

Winemaking practice

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Type of oenological practice:

Specific oenological practice

Description:

- (a) Use of wood chips is prohibited.
- (b) After enrichment, the wines' total alcoholic strength by volume does not exceed 13 %.

Winemaking practice

Cultivation methods

Type of oenological practice:

Cultivation method

Description:

- (a) Planting density: The minimum vine planting density is 5 500 plants per hectare, with an average spacing between rows of 1,20 metres or less, except where vines are planted on slopes with a gradient of 40 % or over, in which case the spacing is 1,60 metres or less. Where the spacing is irregular, the distance between rows is no more than 2 metres. The spacing between plants in the same row is at least 0,80 metres.
- (b) Pruning rules: The wines come from vines pruned according to the following provisions:
GENERAL PROVISIONS: The vines are pruned to a maximum of 14 buds per plant and a maximum of 10 buds per square metre:
 - either spur pruning (vines trained to cordon du Royat);
 - or cane pruning (single or double Guyot, or the 'taille Chablis' pruning method).
 SPECIAL PROVISION: Regardless of the pruning method, the vines can be pruned with extra buds on condition that, at the phenological stage corresponding to 11 or 12 leaves, the annual number of fruitful shoots per plant does not exceed the number of buds established by the pruning rules.
- (c) Irrigation Irrigation is prohibited.

7.2. Maximum yields

All wines/category/variety/type

Chablis

Maximum yield:

Maximum yield:	75
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type

Chablis Premier Cru

Maximum yield:

Maximum yield:	73
Maximum yield unit:	hectolitres per hectare

8. Indication of the wine grape variety or varieties from which the wine or wines are produced

Chardonnay B

9. Concise definition of the demarcated geographical area

The grapes are harvested and the wines are produced and matured in the following municipalities of the department of Yonne, as based on the 2025 Official Geographic Code: Beine, BÉru, Chablis, La Chapelle-Vaupelteigne, Chemilly-sur-Serein, Chichée, Collan, Courgis, Fleys, Fontenay-près-Chablis, Lignorelles, Ligny-le-Châtel, Maligny, Poilly-sur-Serein, Préhy, Villy and Viviers.

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

10. Link with the geographical area

Category of the grapevine product

1. Wine

Summary of the link

Description of the natural factors relevant to the link

The geographical area occupies a set of slopes rising among the plateaux of the natural Auxerrois region, in the Paris Basin. The Chablis area is a small, well-defined region occupying the higher areas along the valley of the Serein, a tributary of the Yonne, as it flows through the heart of the 'Côte des Bars' area. It covers the territory of 17 municipalities in the department of Yonne, to the east of Auxerre. The 'Côte des Bars' 'cuesta', or ridge, is a large geomorphological structure in which sediments dating from the Upper Jurassic are visible. Hard limestone, 'Calcaire du Barrois', forms a ledge along the top of a long slope with a compact and impermeable sub-soil of marl (argillaceous limestone). This marl is rich in the small curved shells of the *Exogyra virgula* oyster, from which it takes its name. Below the marl, a level of a type of limestone known as 'Calcaire à Astartes' forms a small elevation in the topography near the valley bottom. The marl forming the slope is usually covered by a layer of scree comprising fine material mingled with coarser limestone elements. The ridge rises to between 120 and 130 metres. The elevation is not excessive. The highest part of the plateau is no more than 320 metres. The landscape of Chablis is quite unique. Vines are planted over long, slightly hollowed, slopes. Along the top runs a wooded limestone ledge, which has an enclosing effect, opening out only along the main part of the Serein valley. A multitude of smaller valleys, often dry, are carved into the slopes, facing different directions. These small valleys are generally enclosed and wooded on their steeper sides. Vines are planted only on the slopes with the best aspects. The parcels demarcated for the grape harvest are located on the sides of the Serein valley and its small side valleys, occupying the well-drained soils of the limestone slopes in the marly area where *Exogyra virgula* abound. Where there are sufficient slopes, the vineyards can extend to the limestone areas known as 'Calcaire du Barrois' and 'Calcaire à Astartes'. The soils are always rich in limestone. Poor, very stony and well drained on the limestone areas, they are richer in clay on the marly slopes.

The layer of scree covering the impermeable marl is of varying thickness. This creates diversity and provides a layer with good drainage and effective warming properties.

The Chablis area enjoys a maritime climate with mild continental influences. The climate is characterised by moderate and regular rainfall: just 650 millimetres per year in Auxerre. In summer, there is no drought of any significance. Temperatures are rather cool, with an annual average of 10,8 °C. There is a relatively high risk of winter and spring frosts, which can be disastrous for the vines. The relatively enclosed landscape increases this risk.

Description of the human factors relevant to the link

There is evidence of vine-growing in the Chablis area since the High Middle Ages. A monastery was founded in Chablis in 510. In 867, it was given to monks from the Abbey of St Martin of Tours who were fleeing the Viking invasion of the Loire region. It appears that these monks developed a vineyard close to the village. In 1114, the Cistercians founded Pontigny Abbey, close to Chablis. Over time, they would develop a vineyard and later the Petit Pontigny winery in the town of Chablis. The buildings are still there. These ecclesiastical estates would survive until the French revolution. Alongside them, among the laity, winegrowing was thriving, directed to external trade. Paris and northern Europe provided regular opportunities. Throughout its history, the dry white wine of 'Chablis' has remained remarkably consistent. In 1186, Pontigny Abbey was given a vineyard that produced a wine described as 'white and suitable for long ageing'. Nineteenth century authors also stressed this characteristic, which made 'Chablis' an exception in a winegrowing culture dominated by red and 'clairet' (rosé) wines. Phylloxera, along with downy and powdery mildew, hit the Chablis area hard, and it would take several decades to recover. It was only in the second half of the 20th century that restoration of the vineyards got properly under way, assisted by progress in the field of winegrowing and by mechanisation and measures to protect against frost.

The restoration took custom into account, and the vineyards were reserved exclusively for the production of white wines. Between 1920 and 1932, a series of court rulings successively established the 'Chablis' designation of origin. The core geographical area and the character of the wines were not up for debate. However, there was discussion regarding the boundaries of the territory and the qualities of the wine entitled to bear the name 'Chablis'. Gradually, the geographical area was drawn up. There was even reference to the use of a geological survey that linked the area of the designation of origin with 'kimmeridgian marl'. In 1929, a ruling by the court of Auxerre finally established the basis of the designation of origin, without geological reference. 'Chablis' wines were recognised as belonging to a 'controlled designation of origin' in 1938, based on the conditions established by the ruling of 1929. 'Chablis' wines are made from a single variety, Chardonnay B, famous for producing the great white wines of Burgundy. In Chablis, the variety reigns supreme and produces a whole hierarchy of 'crus' [high-quality vineyards], reflecting the very varied climate and topographical conditions. Wines produced in areas with the best conditions have built up a reputation and are distinguished by the term 'Premier Cru'. The 'climats'(individual vineyards), usually 'lieu-dits' (plots with traditional local names), classified as 'Premier Cru' are located on the slopes with the best aspects. They are demarcated precisely. The historic 'climats', recognised since the Middle Ages, are found on the right bank of the Serein. The more recently identified 'climats' are found on the left bank. In total, there are 40 'climats', which can be grouped under 17 names. These 'climats' are located on the high 'côtes' (slopes), which are striking features of the complex landscape. 'Chablis' vineyards are traditionally cane-pruned and trained. The traditional form of pruning known as 'taille Chablis' is well adapted to the challenging climate conditions, producing a regular and controlled yield. Single or double Guyot training, common across the vineyards of Burgundy in the 19th century, is also used.

Clonal selection led to the development of more productive plants more suited to spur pruning, which began to be used to regulate growth. The vines are trellised, and are usually planted in vertical lines up the slopes. This practice helps to dry the clay soils. However, it also creates problems of erosion, which are mitigated by turning the soil and providing grass cover. Winegrowers therefore find methods to combat it, such as using sprinklers and heating the parcels. These methods need collective organisation and a warning system for when the temperature dips dangerously low. Producers formed their first trade union in 1908 to effectively combat misappropriation of the name.

In 1923, a wine cooperative, 'La Chablisienne', was established in Chablis. Today, 25 % of the producers are still members. In 2008, the vineyard covered an area of around 4 000 hectares, producing an annual average of 233 000 hectolitres.

Information on the quality and characteristics of the product

'Chablis' is a lively and fruity dry white wine, characterised by its minerality. With age, it gains in aromatic complexity and finesse, while its acidity and minerality maintain its freshness. Wines entitled to bear the term 'Premier Cru' may be more on the fruity side or the mineral side depending on the provenance of the grapes, thus reflecting the varying soil and mesoclimatic conditions in the area. These wines are made for cellaring, reaching their full expression after eight to ten years.

Causal interactions

Wines with the protected designation of origin 'Chablis' are always white. They owe their lively mineral character to the cool maritime climate of the geographical area. The mesoclimate conditions determine the area's winegrowing potential. The organoleptic characteristics are highly influenced by the conditions of the vintage. In the demarcated parcel area for the grape harvest, preference is given to parcels located on the hillsides to ensure good drainage and early warming of the soil. 'Chablis' occupies a special place within the region of Burgundy. Its territory gives the impression of being uncomplicated, with its single geological context, use of only one grape variety and production of a single wine type. Nevertheless, the combination of a complex topography and difficult climate, creating variations in the mesoclimate and soil, produces a great diversity of environmental conditions.

Down the generations, producers have developed specific know-how enabling them to get the very best from the variety Chardonnay B in this characteristic environment. For example, they use the best pruning techniques for controlling the yield and allowing the vines to reach optimum ripeness. They have also developed techniques for combating frost. This great diversity of conditions is reflected in the resulting variations in the wines. The unique character of 'Chablis' wines spans a range from fruity to mineral. The richness of this palette, underpinned by a long and prestigious history, has been used to its best advantage with numerous 'climats' being awarded the distinguished term 'Premier Cru'. The strong personality of the wines, long acknowledged, has made them the archetype of fine dry white wines. 'Chablis type' is a term known throughout the world and has often given rise to misappropriations. The name is sometimes even wrongly considered a generic term. 'Chablis' wines are appreciated throughout the world. Exports account for 60 % of sales.

11. Further applicable requirements

Title of the requirement/derogation

Area in immediate proximity

Legal framework

National legislation

Type of further requirement/derogation

Derogation concerning production in the demarcated geographical area

Description of the requirement/derogation

The area in immediate proximity, defined by derogation for the making and maturing of the wines, comprises the territory of the following municipalities, on the basis of the 2025 Official Geographic Code:

- Department of Côte-d'Or: Agencourt, Aloxe-Corton, Arcenant, Auxey-Duresses, Baubigny, Beaune, Bévy, Bligny-lès-Beaune, Boncourt-le-Bois, Bouze-lès-Beaune, Brochon, Chambœuf, Chambolle-Musigny, Channay, Chassagne-Montrachet, 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, Echevonne, Epernay-sous-Gevrey, L'Etang-Vergy, Fixin, Flagey-Echézeaux Flavignerot, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Cîteaux, Griselles, Ladoix-Serrigny, Levernois, Magny-lès-Villers, Marey-lès-Fussey, Marsannay-la-Côte, Mavilly-Mandelot, Meloisey, Merceuil, Messanges, Meuilley, Meursanges, Meursault, Molesme, Montagny-lès-Beaune, Monthelie, Morey-Saint-Denis, Nantoux, Nicey, Nolay, Nuits-Saint-Georges, Pernand-Vergelesses, Perrigny-lès-Dijon, Plombières-lès-Dijon, Pommard, Premeaux-Prissey, Puligny-Montrachet, Quincey, Reulle-Vergy, La Rochepot, Ruffey-lès-Beaune, Saint-Aubin, Saint-Bernard, Saint-Philibert, Saint-Romain, Sainte-Marie-la-Blanche, Santenay, Savigny-lès-Beaune, Segrois, Taily, Talant, Vertault, Vignoles, Villars-Fontaine, Villebichot, Villedieu, Villers-la-Faye, Villy-le-Moutier, Volnay, Vosne-Romanée and Vougeot;

- Department of Rhône: Les Ardillats, Arnas, Beaujeu, Belleville-en-Beaujolais, Blacé, Cercié, Charentay, Chénas, Chiroubles, Cogny, Corcelles-en-Beaujolais, Denicé, Deux-Grosnes (the part corresponding to the former municipality of Avenas), Dracé, Emeringes, Fleurie, Juliéna, Jullié, Lancié, Lantignié, Létra, 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-Georges-de-Reneins, Saint-Julien, Saint-Lager, Salles-Arbuissonnas-en-Beaujolais, Taponas, Vaux-en-Beaujolais, Vauxrenard, Vernay, Ville-sur-Jarnioux and Villié-Morgon;

- 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-Saint-Ythaire, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussièrès, Buxy, Cersot, Chagny, Chaintré, Chalon-sur-Saône, Chamilly, Champagny-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-lès-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Crêches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-Pertuis, Dracy-le-Fort, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagy, Fleurville, Fley, Fontaines, Fragnes-La Loyère (the part corresponding to the former municipality of La Loyère), Fuissé, Genouilly, Germagny, Givry, Granges, Grevilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, Lacrost, Laives, Laizé, Lalheue, Leynes, Lournand, Lugny, Mâcon, Malay, Mancey, Martailly-lès-Brancion, Massilly, Mellecey, Mercurey, Messey-sur-Grosne, Milly-Lamartine, Montagny-lès-Buxy, Montbellet, Montceaux-Ragny, Moroges, Nanton, Ozenay, Paris-l'Hôpital, Péronne, Pierreclous, Plottes, Préty, Prissé, Pruzilly, Remigny, La Roche-Vineuse, Romanèche-Thorins, Rosey, Royer, Rully, Saint-Albain, Saint-Ambreuil, Saint-Amour-Bellevue, Saint-Boil, Saint-Clément-sur-Guye, Saint-Denis-de-Vaux, Saint-Désert, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Germain-lès-Buxy, Saint-Gilles, 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-Rémy, Saint-Symphorien-d'Annelles, Saint-Vallerin, Saint-Vérand, 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 Frégande (the part corresponding to the former municipalities of Donzy-le-National, Massy and La Vineuse), Vinzelles and Viré;

- Department of Yonne: Aigremont, Annay-sur-Serein, Asquins, Augy, Auxerre, Bernouil, Bleigny-le-Carreau, Censy, Champs-sur-Yonne, Charentenay, Cheney, Chitry, Coulanges-la-Vineuse, Cruzy-le-Châtel, Dannemoine, Deux-Rivières, Dyé, Epineuil, Escolives-Sainte-Camille, Héry, Irancy, Island, Junay, Jussy, Lichères-près-Aigremont, Migé, Môlay, Molosmes, Montigny-la-Resle, Mouffy, Nitry, Noyers, Pierre-Perthuis, Pontigny, Quenne, Roffey, Rouvray, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Saint-Père, Sainte-Vertu, Serrigny, Thariseau, Tissey, Tonnerre, Tronchoy, Val-de-Mercy, Venouse, Venoy, Vermenton, Vézannes, Vézelay, Vézennes and Yrouerre.

In accordance with Article 5(1) of Commission Delegated Regulation (EU) 2019/33, the area in immediate proximity corresponds to an area in the immediate proximity of the demarcated area in question.

Title of the requirement/derogation

Traditional term 'Premier Cru'

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name of the protected designation of origin can be supplemented by the traditional term 'Premier Cru'. The name of the protected designation of origin can be followed by the supplementary geographical designations ('climats') below, in accordance with the provisions laid down for the wines entitled to bear the traditional term 'Premier Cru': LIST OF 'CLIMATS' – 'Beuroy', 'Côte de Savant', 'Troesmes'; – 'Berdrot'; – 'Chaume de Talvat'; – 'Côte de Jouan'; – 'Côte de Léchet'; – 'Côte de Vaubarousse'; – 'Fourchaume', 'Côte de Fontenay', 'L'Homme Mort', 'Vaulorent', 'Vaupulent'; – 'Les Beauregards', 'Côte de Cuisy'; – 'Les Fourneaux', 'Côte des Prés-Girots', 'Morein'; – 'Mont de Milieu'; – 'Montée de Tonnerre', 'Chapelot', 'Côte de Bréchain', 'Pied d'Aloup'; – 'Montmains', 'Butteaux', 'Forêts'; – 'Vaillons', 'Beugnons', 'Chatains', 'Les Épinottes', 'Les Lys', 'Mélinots'; 'Roncières', 'Sécher'; – 'Vau de Vey', 'Vaux Ragnons'; – 'Vau Ligneau'; – 'Vaucoupin'; – 'Vosgros', 'Vaugiraut'.

The name of a 'climat' which may be linked to the traditional term 'Premier Cru' is placed immediately after the name of the controlled designation of origin and printed in letters no larger, either in height or in width, than the letters forming the name of the controlled designation of origin.

Title of the requirement/derogation

Labelling

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

- The labels of wines eligible for the protected designation of origin may bear the name of a smaller geographical unit, provided that: – it is the name of a place in the land register; – this appears on the harvest declaration; – it is not in the same field of vision as the obligatory information. The name of the place in the land register is printed in lettering no larger than 2 millimetres.
- Wines entitled to the term 'Premier Cru' may specify on their labels the broader geographical unit 'Vin de Bourgogne' or 'Grand Vin de Bourgogne'.
- When the grape variety is specified on the label, this does not appear in the same visual field as the mandatory indications and is printed in letters no larger than 2 mm.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-567c3bd8-0c51-425b-a397-05e3b4b23cf0