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⁽¹⁾ Text with EEA relevance.

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⁽¹⁾ Text with EEA relevance.

II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
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EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.8953 — Snam/DESFA)****(Text with EEA relevance)**

(2018/C 277/01)

On 13 July 2018, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32018M8953. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND
AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

6 August 2018

(2018/C 277/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1543	CAD	Canadian dollar	1,5032
JPY	Japanese yen	128,68	HKD	Hong Kong dollar	9,0605
DKK	Danish krone	7,4520	NZD	New Zealand dollar	1,7154
GBP	Pound sterling	0,89280	SGD	Singapore dollar	1,5799
SEK	Swedish krona	10,3040	KRW	South Korean won	1 299,27
CHF	Swiss franc	1,1513	ZAR	South African rand	15,4967
ISK	Iceland króna	123,80	CNY	Chinese yuan renminbi	7,9066
NOK	Norwegian krone	9,5325	HRK	Croatian kuna	7,4180
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	16 703,00
CZK	Czech koruna	25,650	MYR	Malaysian ringgit	4,7090
HUF	Hungarian forint	320,54	PHP	Philippine peso	61,036
PLN	Polish zloty	4,2731	RUB	Russian rouble	73,4661
RON	Romanian leu	4,6272	THB	Thai baht	38,496
TRY	Turkish lira	5,9627	BRL	Brazilian real	4,2788
AUD	Australian dollar	1,5629	MXN	Mexican peso	21,4484
			INR	Indian rupee	79,4900

⁽¹⁾ Source: reference exchange rate published by the ECB.

COMMISSION IMPLEMENTING DECISION**of 3 August 2018****on the publication in the *Official Journal of the European Union* of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector****(Uhlen Blaufüsser Lay/Uhlen Blaufüßer Lay (PDO))**

(2018/C 277/03)

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) Germany has sent an application for protection of the name 'Uhlen Blaufüsser Lay'/'Uhlen Blaufüßer Lay' in accordance with Section 2 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013.
- (2) In accordance with Article 97(2) of Regulation (EU) No 1308/2013 the Commission has examined that application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of that Regulation are met.
- (3) In order to allow for the submission of statements of objection in accordance with Article 98 of Regulation (EU) No 1308/2013, the single document referred to in Article 94(1)(d) of that Regulation and the publication reference of the product specification made in the course of the preliminary national procedure for examining the application for protection of the name 'Uhlen Blaufüsser Lay'/'Uhlen Blaufüßer Lay' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The single document established in accordance with Article 94(1)(d) of Regulation (EU) No 1308/2013 and the reference to the publication of the product specification for the name 'Uhlen Blaufüsser Lay'/'Uhlen Blaufüßer Lay' (PDO) are contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision shall confer the right to object to the protection of the name specified in the first paragraph of this Article within two months from the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 3 August 2018.

For the Commission

Phil HOGAN

Member of the Commission

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

ANNEX

SINGLE DOCUMENT

'Uhlen Blaufüsser Lay'/'Uhlen Blaufüßer Lay'**PDO-DE-02081****Submission date of application: 26.3.2015****1. Name(s) to be registered**

'Uhlen Blaufüsser Lay'/'Uhlen Blaufüßer Lay'

2. Geographical indication type

PDO — Protected designation of origin

3. Categories of grapevine products

1. Wine

5. Quality sparkling wine

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

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine (Qualitätswein), wine with special attributes (Prädikatswein) and quality sparkling wine from defined regions (Sekt b.A.).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as 'somewhat cooler'. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea.

General analytical characteristics

Maximum total alcoholic strength (in % volume):	15,0
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	5,0 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	1,08
Maximum total sulphur dioxide (in milligrams per litre):	250

Wine with special attributes (Prädikatswein), supplemented by: Auslese

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine (Qualitätswein), wine with special attributes (Prädikatswein) and quality sparkling wine from defined regions (Sekt b.A.).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as 'somewhat cooler'. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea. The above-described range of aromas and flavours has an underlying sweetness which is delicate in the case of Auslese wines.

General analytical characteristics

Maximum total alcoholic strength (in % volume):	41,0
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	7,0 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	2,1
Maximum total sulphur dioxide (in milligrams per litre):	350

Wine with special attributes (Prädikatswein), supplemented by: Beerenauslese, Trockenbeerenauslese, Eiswein

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine (Qualitätswein), wine with special attributes (Prädikatswein) and quality sparkling wine from defined regions (Sekt b.A.).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as 'somewhat cooler'. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea. The above-described range of aromas and flavours has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines' flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the above-described range of aromas and flavours includes a spicy acidity.

General analytical characteristics

Maximum total alcoholic strength (in % volume):	41,0
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	70 in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	2,1
Maximum total sulphur dioxide (in milligrams per litre):	400

Quality sparkling wine from defined regions (Sekt b.A.)

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine (Qualitätswein), wine with special attributes (Prädikatswein) and quality sparkling wine from defined regions (Sekt b.A.).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured.

The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as 'somewhat cooler'. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea. In the case of Sekt b.A. wines, the described range of aromas and flavours of Prädikatswein wines is enhanced and intensified by the carbon dioxide used in the production of sparkling wine.

General analytical characteristics

Maximum total alcoholic strength (in % volume):	13,5
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	5,0 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	1,08
Maximum total sulphur dioxide (in milligrams per litre):	185

5. **Wine-making practices**a. **Essential oenological practices**

Relevant restrictions on making the wines

The following are not permitted: potassium sorbate, lysozyme, dimethyl dicarbonate, electro dialysis, dealcoholisation, cation exchangers, concentration (cryoconcentration, osmosis, conical centrifuge column), sweetening with grape must, oak chips or preparations.

Quality wine

Specific oenological practice

At least 88 °Oechsle; maximum acidity = 7,5 g/l; fortification up to max. 14,0 % by volume.

Up to 100 °Oechsle and fortified wines: maximum residual sugar content = 'semi-dry' under wine law.

Over 100 °Oechsle: maximum residual sugar content = must weight/3

Wine with special attributes

Specific oenological practice

'Auslese': at least 105 °Oechsle; minimum residual sugar content = 90 g/l

'Beerenauslese': at least 130 °Oechsle; minimum residual sugar content = 150 g/l

'Trockenbeerenauslese': at least 180 °Oechsle; minimum residual sugar content = 180 g/l

'Eiswein': at least 130 °Oechsle; minimum residual sugar content = 150 g/l

Quality sparkling wine from defined regions

Specific oenological practice: traditional bottle fermentation

b. **Maximum yields**

70 hectolitre per hectare

6. **Demarcated area**

Uhlen Blaufüsser Lay is part of the PDO 'Mosel' (registration No PDO-DE-A1270).

The Uhlen Blaufüsser Lay vineyards are located in the Winningen area of the rural district of Mayen-Koblenz in Rhineland-Palatinate. The name 'Blaufüsser Lay' is recorded in the land register as an open field division. For over 10 years, its name has featured on labelling as an indication of the shale formation. The term 'Blumslay' (from Blaufüsser Lay – Blaslay – Blooslay – Blumslay), a dialect word which has found its way back into High German, refers to a lookout point atop the vineyards. The area begins with parcel 2219/1 and ends downstream with parcels 2179, 2181/1, 2186, 2190, 2189/2.

Products bearing the PDO 'Uhlen Blaufüsser Lay' may be produced in the registered 'Mosel' PDO area (registration No PDO-DE-A1270). The demarcated area is located within the Mosel PDO.

The Uhlen Blaufüsser Lay estate covers an area of 1,96 ha

7. **Main wine grapes**

Weißer Riesling

8. Description of the link(s)

The Uhlen Blaufüsser Lay vineyards are embedded in the terraced landscape of the Lower Mosel. The Uhlen Blaufüsser Lay terraces are arranged in a traditional configuration with a south-westerly orientation and are located at an altitude of between approx. 75 m and 210 m above sea level. At 11,6 °C, the average temperature over the past five years has been relatively high, as would be expected at such a low altitude. The low levels of rainfall (approx. 620 mm) and the high number of hours of sunshine (1 922) produce a microclimate which is quite different from the other 'Mosel' PDO areas and is responsible for the particular maturity of the grapes (high potential alcoholic strength with low acidity and mature phenols). The wines are said to be highly expressive and to have a very full flavour. The particular geological conditions of the Uhlen Blaufüsser Lay region significantly help the grapes to achieve physiological maturity and shape the individual flavour of the wines that are grown there.

Within the geological time scale, Uhlen Blaufüsser Lay comes under the Devonian system, Lower Devonian series. More specifically, the area consists of sediments from the Oberems/Laubach sub-levels and older sediments from the Laubach levels. The increasing depth of the sea is visible in the thickening dark silt and slate packages. The weathered rocky soil resulting from these sediments constitute a regosol of different types of clay-rich and silty shale. The higher clay content of the soil compared to neighbouring PDOs induce a higher field capacity and a lower average soil temperature in lower strata. As a result, there are considerable organoleptic differences compared to neighbouring PDOs. Uhlen Blaufüsser Lay has a lower share of fruity components within its generally muted bouquet. The resulting mineral, olfactory impression continues in the palate with a sensation most often described as 'fine, cool, clear'.

The human influence is based on a wine-growing tradition that goes back thousands of years. The art of planting vineyards on terraces supported by dry stone walls can be traced back to Roman times. In AD 380 the Roman poet Ausonius described such constructions as 'amphitheatres'. The discovery of Roman coins in the terraces, which were presumably intended as offerings, is further evidence of this practice. Wine has been grown in the area ever since. Over the centuries the quality of production has been constantly improved through the development of new varieties of grape (since the early 19th century the Riesling variety) and new ways of training them (in bushes, on stakes or in wire frames). In recent decades, growing environmental awareness has mainly resulted in less and less use being made of highly soluble mineral fertilisers. The natural microflora and microfauna populations have returned to the soil as a result, causing both nutrient absorption and cation exchange processes to take place increasingly as a result of the incorporation of complex molecules interacting symbiotically with microbes found on the root hairs. These microbes can be used as transmitters between the specific organic substances and minerals contained in the soil, thus making the flavour of the wine even more unique.

The link described above applies equally to quality sparkling wine from defined regions.

9. Essential further conditions

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The information to be provided on the labels and packaging is defined by the laws and regulations in force of the European Union, the Federal Republic of Germany and the Federal State of Rhineland-Palatinate. Before the traditional terms associated with this designation of origin may be used on its label, the wine must have passed an official inspection. Only wines which have met the specific requirements in the context of that official inspection are issued with official inspection numbers, each comprising several digits (an 'AP number') indicating the inspection body, the holding number, the number of wines submitted for inspection and the year in which they were submitted or in which the inspection number was issued. The inspection number must be indicated on the label. The traditional terms 'Qualitätswein', 'Prädikatswein' and 'Sekt b.A.' are associated with the designation of origin and may replace the designation 'PDO'.

Link to the product specification

http://www.ble.de/DE/04_Programme/09_EU-Qualitaetskennzeichen/02_EUBezeichnungenWein/Antraege.html?nn=3057588

COMMISSION IMPLEMENTING DECISION**of 3 August 2018****on the publication in the *Official Journal of the European Union* of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector****(Uhlen Roth Lay (PDO))**

(2018/C 277/04)

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) Germany has sent an application for protection of the name 'Uhlen Roth Lay' in accordance with Section 2 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013.
- (2) In accordance with Article 97(2) of Regulation (EU) No 1308/2013 the Commission has examined that application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of that Regulation are met.
- (3) In order to allow for the submission of statements of objection in accordance with Article 98 of Regulation (EU) No 1308/2013, the single document referred to in Article 94(1)(d) of that Regulation and the publication reference of the product specification made in the course of the preliminary national procedure for examining the application for protection of the name 'Uhlen Roth Lay' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The single document established in accordance with Article 94(1)(d) of Regulation (EU) No 1308/2013 and the reference to the publication of the product specification for the name 'Uhlen Roth Lay' (PDO) are contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision shall confer the right to object to the protection of the name specified in the first paragraph of this Article within two months from the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 3 August 2018.

For the Commission

Phil HOGAN

Member of the Commission

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

ANNEX

SINGLE DOCUMENT

'Uhlen Roth Lay'**PDO-DE-02083****Submission date of application: 26.3.2015****1. Name(s) to be registered**

Uhlen Roth Lay

2. Geographical indication type

PDO — Protected designation of origin

3. Categories of grapevine products

1. Wine

5. Quality sparkling wine

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

White Riesling wines are matured on the Uhlen Roth Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate scent of violet combined with liquorice is perceptible.

General analytical characteristics

Maximum total alcoholic strength (in % volume):	15,0
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	1,08
Maximum total sulphur dioxide (in milligrams per litre):	250

Wine with special attributes (Prädikatswein) (Auslese)

White Riesling wines are matured on the Uhlen Roth Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate scent of violet combined with liquorice is perceptible. The above-described range of aromas and flavours has an underlying sweetness which is delicate in the case of Auslese wines.

General analytical characteristics

Maximum total alcoholic strength (in % volume):	41,0
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	7,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	2,1
Maximum total sulphur dioxide (in milligrams per litre):	350

Wine with special attributes (Prädikatswein) (Beerenauslese, Trockenbeerenauslese and Eiswein)

White Riesling wines are matured on the Uhlen Roth Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate scent of violet combined with liquorice is perceptible. The above-described range of aromas and flavours has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines' flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the above-described range of aromas and flavours includes a spicy acidity.

General analytical characteristics

Maximum total alcoholic strength (in % volume):	41,0
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	7,0 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	2,1
Maximum total sulphur dioxide (in milligrams per litre):	400

Sekt b.A. (quality sparkling wine from defined regions)

White Riesling wines are matured on the Uhlen Roth Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate scent of violet combined with liquorice is perceptible. In the case of Sekt b.A. wines, the described range of aromas and flavours of Prädikatswein wines is enhanced and intensified by the carbon dioxide used in the production of sparkling wine.

General analytical characteristics

Maximum total alcoholic strength (in % volume):	13,5
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	1,08
Maximum total sulphur dioxide (in milligrams per litre):	185

5. **Wine-making practices**a. **Essential oenological practices**

Relevant restrictions on making the wines

The following are not permitted: potassium sorbate, lysozyme, dimethyl dicarbonate, electro dialysis, dealcoholisation, cation exchangers, concentration (cryoconcentration, osmosis, conical centrifuge column), sweetening with grape must, oak chips or preparations.

Quality wine

Specific oenological practice

At least 88 °Oechsle; maximum acidity = 7,5 g/l; fortification up to max. 14,0 % by volume.

Up to 100 °Oechsle and fortified wines: maximum residual sugar content = 'semi-dry' under wine law

Over 100 °Oechsle: maximum residual sugar content = must weight/3

Wine with special attributes (Prädikatswein), supplemented by: Auslese, Beerenauslese, Trockenbeerenauslese, Eiswein

Specific oenological practice

Auslese: at least 105 °Oechsle; minimum residual sugar content = 90 g/l

Beerenauslese: at least 130 °Oechsle; minimum residual sugar content = 150 g/l

Trockenbeerenauslese: at least 180 °Oechsle; minimum residual sugar content = 180 g/l

Eiswein: at least 130 °Oechsle; minimum residual sugar content = 150 g/l

Sekt b.A. (quality sparkling wine from defined regions)

Specific oenological practice:

traditional bottle fermentation

b. **Maximum yields**

70 hectolitre per hectare

6. **Demarcated area**

Uhlen Roth Lay is part of the PDO 'Mosel' (registration No PDO-DE-A1270). The Uhlen Roth Lay vineyards are located in the Kobern and Winningen areas of the rural district of Mayen-Koblenz in the Federal State of Rhineland-Palatinate. Named after the highest point of the forest above the vineyards and after the reddish rocks, this part of the Uhlen estate has been known from time immemorial as 'Uhlen Roth Lay'. The area begins with the first vineyards downstream of the Belltal valley – parcels Nos 262/54 and 156/53 – and ends downstream with the following parcels: Nos 6/1, 117/1 and 2394/3.

Products bearing the PDO 'Uhlen Roth Lay' may be produced in the 'Mosel' registered PDO area (registration No PDO-DE-A1270). The defined area is covered by the PDO 'Mosel'.

The Uhlen Roth Lay estate covers an area of 15,97 ha.

7. **Main wine grapes**

Weißer Riesling

8. Description of the link(s)

The Uhlen Roth Lay vineyards are embedded in the terraced landscape of the Lower Mosel. The Uhlen Roth Lay terraces are arranged in a traditional configuration with a southerly orientation and are located at an altitude of between about 75 m and 210 m above sea level. At 11,6 °C, the average temperature over the past five years has been relatively high, as would be expected at such a low altitude. The low levels of rainfall (approx. 620 mm) and the high number of hours of sunshine (1 922) produce a microclimate which is quite different from the other 'Mosel' PDO areas and is responsible for the particular maturity of the grapes (high potential alcoholic strength with low acidity and mature phenols). The wines are said to be highly expressive and to have a very full flavour. The particular geological conditions of the Uhlen Roth Lay region help the grapes to achieve physiological maturity and shape the individual flavour of the wines that are grown there. Within the geological time scale, Uhlen Roth Lay comes under the Devonian system, Lower Devonian series. More specifically, the area consists of sediments from the Oberems/Lahnstein sub-level containing Ems quartzite and the older part of the Hohenrhein layers. The rock has a very high content of magnesium, aluminium and, in particular, iron. Some rocks consist of 8 % iron oxides enclosed in globules as small as 0,25 mm between the grains of sand. The individual grains are held together by silica, which is what makes the rock so hard. The resulting weathered rocky soil is a regosol made up of various slates, most of them silty and sandy. The pH of the soil is lower than in the neighbouring PDO areas (approx. 6,0, compared with 7,5 in the neighbouring areas). The fact that the soil contains relatively few clay particles but has a high stone content (of over 50 %) means that it is well aerated right down to its lower layers. This, combined with the specific microflora and microfauna, means that the wines of this region have very different organoleptic properties from those produced in the neighbouring PDO areas. Many Uhlen Roth Lay wines are very refined in character. The young wines, although usually very closed, have enormous ageing potential. The human influence is based on a wine-growing tradition that goes back thousands of years. The art of planting vineyards on terraces supported by dry stone walls can be traced back to Roman times. In AD 380 the Roman poet Ausonius described such constructions as 'amphitheatres'. The discovery of Roman coins in the terraces, which were presumably intended as offerings, is further evidence of this practice. Wine has been grown in the area ever since. Over the centuries the quality of production has constantly been improved by developing new varieties of grape (since the early 19th century the Riesling variety) and new ways of training them (in bushes, on stakes or in wire frames). In recent decades, growing environmental awareness has mainly resulted in less and less use being made of highly soluble mineral fertilisers. The natural microflora and microfauna populations have returned to the soil as a result, causing both nutrient absorption and cation exchange processes to take place increasingly as a result of the incorporation of complex molecules interacting symbiotically with microbes found on the root hairs. These microbes can be used as transmitters between the specific organic substances and minerals contained in the soil, thus making the flavour of the wine even more unique.

The link described above applies equally to Sekt b.A. wines.

9. Essential further conditions

Legal framework:

National law

Type of further condition:

Additional labelling requirements

Description of the condition:

The information to be provided on the labels and packaging is defined by the laws and regulations in force in the European Union, the Federal Republic of Germany and the Federal State of Rhineland-Palatinate. Before the traditional terms associated with this designation of origin may be used on its label, the wine must have passed an official inspection. Only wines which have met the particular requirements of that official inspection are issued with an official inspection number consisting of several digits indicating the inspection authority, the holding number, the number of wines submitted for inspection and the year in which they were submitted or in which the inspection number was issued. The inspection number must be indicated on the label. The traditional terms 'Qualitätswein', 'Prädikatswein' and 'Sekt b.A.' are associated with the designation of origin and may replace the designation 'PDO'.

Link to the product specification

http://www.ble.de/DE/04_Programme/09_EU-Qualitaetskennzeichen/02_EUBezeichnungenWein/Antraege.html?nn=3057588

COMMISSION IMPLEMENTING DECISION**of 3 August 2018****on the publication in the *Official Journal of the European Union* of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector****(Uhlen Laubach (PDO))**

(2018/C 277/05)

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) Germany has sent an application for protection of the name 'Uhlen Laubach' in accordance with Section 2 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013.
- (2) In accordance with Article 97(2) of Regulation (EU) No 1308/2013 the Commission has examined that application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of that Regulation are met.
- (3) In order to allow for the submission of statements of objection in accordance with Article 98 of Regulation (EU) No 1308/2013, the single document referred to in Article 94(1)(d) of that Regulation and the publication reference of the product specification made in the course of the preliminary national procedure for examining the application for protection of the name 'Uhlen Laubach' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The single document established in accordance with Article 94(1)(d) of Regulation (EU) No 1308/2013 and the reference to the publication of the product specification for the name 'Uhlen Laubach' (PDO) are contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision shall confer the right to object to the protection of the name specified in the first paragraph of this Article within two months from the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 3 August 2018.

For the Commission

Phil HOGAN

Member of the Commission

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

ANNEX

SINGLE DOCUMENT

'Uhlen Laubach'

PDO-DE-02082

Submission date of application: 26.3.2015

1. Name(s) to be registered

Uhlen Laubach

2. Geographical indication type

PDO — Protected designation of origin

3. Categories of grapevine products

1. Wine

5. Quality sparkling wine

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

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This explains the aroma, which often has hints of cool smoke and hazelnuts, and the generally fuller, soft flavour of the wines that mature there. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period.

General analytical characteristics

Maximum total alcoholic strength (% volume):	15,0
Minimum actual alcoholic strength (% volume):	11,5
Minimum total acidity:	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (milliequivalents per litre):	1,08
Maximum total sulphur dioxide (milligrams per litre):	250

Wine with special attributes (Prädikatswein), supplemented by: Auslese

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This is why the wines that mature here have an aroma that is often reminiscent of cool smoke and hazelnuts, and a generally fuller, soft flavour. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period. The described range of aromas and flavours has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines' flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the described range of aromas and flavours includes a spicy acidity.

General analytical characteristics

Maximum total alcoholic strength (% volume):	41,0
Minimum actual alcoholic strength (% volume):	5,5
Minimum total acidity:	7,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (milliequivalents per litre):	2,1
Maximum total sulphur dioxide (milligrams per litre):	350

Wine with special attributes (Prädikatswein), with the additional designation Beerenauslese, Trockenbeerenauslese or Eiswein

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This is why the wines that mature here have an aroma that is often reminiscent of cool smoke and hazelnuts, and a generally fuller, soft flavour. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period. The described range of aromas and flavours has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines' flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the described range of aromas and flavours includes a spicy acidity.

General analytical characteristics

Maximum total alcoholic strength (% volume):	41,0
Minimum actual alcoholic strength (% volume):	5,5
Minimum total acidity:	7,0 milliequivalents per litre
Maximum volatile acidity (milliequivalents per litre):	2,1
Maximum total sulphur dioxide (milligrams per litre):	400

Sekt b.A. (quality sparkling wine from defined regions)

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This explains the aroma, which often has hints of cool smoke and hazelnuts, and the generally fuller, soft flavour of the wines that mature there. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period. In the case of Sekt b.A. wines, the described range of aromas and flavours of Prädikatswein wines is enhanced and intensified by the carbon dioxide used in the production of sparkling wine.

General analytical characteristics

Maximum total alcoholic strength (% volume):	13,5
Minimum actual alcoholic strength (% volume):	11,5
Minimum total acidity:	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (milliequivalents per litre):	1,08
Maximum total sulphur dioxide (milligrams per litre):	185

5. **Wine-making practices**a. **Essential oenological practices**

Relevant restrictions on making the wines

The following are not permitted: potassium sorbate, lysozyme, dimethyl dicarbonate, electro dialysis, dealcoholisation, cation exchangers, concentration (cryoconcentration, osmosis, conical centrifuge column), sweetening with grape must, oak chips or preparations.

Quality wine

Specific oenological practice

At least 88 °Oechsle; maximum acidity = 7,5 g/l; fortification up to max. 14,0 % by volume

Up to 100 °Oechsle and fortified wines: maximum residual sugar content = 'semi-dry' under wine law

Over 100 °Oechsle: maximum residual sugar content = must weight/3

Wine with special attributes (Prädikatswein)

Specific oenological practice

Auslese: at least 105 °Oechsle; minimum residual sugar content = 90 g/l

Beerenauslese: at least 130 °Oechsle; minimum residual sugar content = 150 g/l

Trockenbeerenauslese: at least 180 °Oechsle; minimum residual sugar content = 180 g/l

Eiswein: at least 130 °Oechsle; minimum residual sugar content = 150 g/l

Sekt b.A. (quality sparkling wine from defined regions)

Specific oenological practice: traditional bottle fermentation

b. **Maximum yields**

70 hectolitre per hectare

6. **Demarcated area**

Uhlen Laubach is part of the PDO 'Mosel' (registration No PDO-DE-A1270).

The Uhlen Laubach vineyards are located in the Winnigen area of the rural district of Mayen-Koblenz in the Federal State of Rhineland-Palatinate. This part of the Uhlen region has been known in the world of wine and elsewhere for over 10 years as 'Laubach', a name derived from the exact geological definition of the slate found here. The area begins downstream with parcels 256/112, 2571/118, 2581/119, 2398/0, 2395/3, 2393/0 and ends downstream with parcel 2222/1.

Products bearing the PDO 'Uhlen Laubach' may be produced in the 'Mosel' registered PDO area (registration No PDO-DE-A1270). The defined area is covered by the PDO 'Mosel'. The Uhlen Laubach estate covers an area of 12,84 ha.

7. **Main wine grapes**

Weißer Riesling

8. Description of the link(s)

The Uhlen Laubach vineyards lie within the terraced landscape of the Lower Mosel. The Uhlen Laubach terraces are arranged in a traditional configuration with a south-westerly orientation and are located at an altitude of between about 75 m and 210 m above sea level. At 11,6 °C, the average temperature over the past five years has been relatively high, as would be expected at such a low altitude. The low levels of rainfall (approx. 620 mm) and the high number of hours of sunshine (1 922) produce a microclimate which is quite different from the other 'Mosel' PDO areas and is responsible for the particular maturity of the grapes (high potential alcoholic strength with low acidity and mature phenols). The wines are said to be highly expressive and to have a very full flavour. The particular geological conditions of the Uhlen Laubach region help the grapes to achieve physiological maturity and shape the individual flavour of the wines that are grown there. Within the geological time scale, Uhlen Laubach comes under the Devonian system, Lower Devonian series. More specifically, the area consists of sediments from the Oberems/Laubach and Lahnstein sub-levels and Laubach and Hohenrhein layers. The high lime content of the slate found in the area is indicative of the increasing flattening of the sea floor. No more than 10 to 20 metres deep, the tropical sea originally contained enough oxygen to allow the growth of corals and mussels which are now contained in the slate. The resulting weathered rocky soil is a regosol made up of various slates, most of them silty. The lime content of the soil is much higher than in the neighbouring PDO areas, meaning that the pH of the soil is also higher (7,5, compared with 6,0 in the neighbouring areas). The individual soil particles are held together for the most part by carbonates. The fact that the soil contains relatively few clay particles but has a high stone content (of over 50 %) means that it is well aerated right down to its lower layers. This, combined with the high lime content and the specific microflora and microfauna, in particular, means that the wines of this region have very different organoleptic properties from those produced in the neighbouring PDO areas. Uhlen Laubach wines often have a slightly smoky scent. Their flavour is usually said to be full and soft, mild and velvety. They are much creamier than the wines of the neighbouring PDO areas. They are generally ready to drink after a very short maturation period. The human influence is based on a wine-growing tradition that goes back thousands of years. The art of planting vineyards on terraces supported by dry stone walls can be traced back to Roman times. In AD 380 the Roman poet Ausonius described such constructions as 'amphitheatres'. The discovery of Roman coins in the terraces, which were presumably intended as offerings, is further evidence of this practice. Wine has been grown in the area ever since. Over the centuries the quality of production has constantly been improved by developing new varieties of grape (since the early 19th century the Riesling variety) and new ways of training them (in bushes, on stakes or in wire frames). In recent decades, growing environmental awareness has resulted mainly in less and less use being made of highly soluble mineral fertilisers. The natural microflora and microfauna populations have returned to the soil as a result, causing both nutrient absorption and cation exchange processes to take place increasingly as a result of the incorporation of complex molecules interacting symbiotically with microbes found on the root hairs. These microbes can be used as transmitters between the specific organic substances and minerals contained in the soil, thus making the flavour of the wine even more unique.

The link described above applies equally to Sekt b.A. wines.

9. Essential further conditions

Legal framework:

In national legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

The information to be provided on the labels and packaging is defined by the laws and regulations in force in the European Union, the Federal Republic of Germany and the Federal State of Rhineland-Palatinate. Before the traditional terms associated with this designation of origin may be used on its label, the wine must have passed an official inspection. Only wines which have met the particular requirements of that official inspection are issued with an official inspection number consisting of several digits indicating the inspection authority, the holding number, the number of wines submitted for inspection and the year in which they were submitted or in which the inspection number was issued. The inspection number must be indicated on the label. The traditional terms 'Qualitätswein', 'Prädikatswein' and 'Sekt b.A.' are associated with the designation of origin and may replace the designation 'PDO'.

Link to the product specification

http://www.ble.de/DE/04_Programme/09_EU-Qualitaetskennzeichen/02_EUBezeichnungenWein/Antraege.html?nn=3057588

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.8966 — PGA Motors/Fiber/Bernard Participations)

(Text with EEA relevance)

(2018/C 277/06)

1. On 31 July 2018, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- PGA Motors SAS (PGA Motors, France), belonging to the group Emil Frey,
- Fiber SC (Fiber, France),
- Bernard Participations (France).

PGA Motors acquires within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of Bernard Participations.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for PGA Motors: retail distribution of motor vehicles and spare parts, and associated repair and maintenance services,
- for Fiber: family holding of controlling interest in Bernard Participations,
- for Bernard Participations: retail distribution of motor vehicles and spare parts, and associated repair and maintenance services.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.8966 — PGA Motors/Fiber/Bernard Participations

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

Prior notification of a concentration
(Case M.8879 — JERA Trading/LNG Optimisation)
Candidate case for simplified procedure
(Text with EEA relevance)
(2018/C 277/07)

1. On 31 July 2018, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- JERA Trading Pte Ltd ('JERA Trading', Singapore), jointly controlled by Jera Co. Inc. ('JERA', JAPAN), and EDF Trading Limited ('EDFT', United Kingdom),
- LNG Optimisation (United Kingdom), belonging to EDFT, in turn a wholly-owned subsidiary of Electricité de France SA ('EDF', France).

JERA Trading acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the LNG trading and optimisation business of EDFT ('LNG Optimisation').

The concentration is accomplished by way of purchase of assets.

2. The business activities of the undertakings concerned are:

- JERA Trading is active in coal and freight trading and optimisation, which involves both physical coal and financial products. It is jointly controlled by JERA, that is active in the purchasing of LNG and other commodities for its parent companies Tepco Fuel & Power, Inc. and Chubu Electric Power Co., Inc., both Japanese utility companies, and EDFT, a company that trades LNG and other commodities in the wholesale market and optimises assets for its parent EDF,
- LNG Optimisation is active in LNG trading and optimisation.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.8879 — JERA Trading/LNG Optimisation

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

E-mail: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration**(Case M.9010 — JAB/Pret A Manger)****(Text with EEA relevance)**

(2018/C 277/08)

1. On 31 July 2018, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- JAB Holdings BV, controlled by JAB Holding Company SARL ('JAB', Luxembourg),
- PAM Group Limited ('Pret', UK), controlled by funds managed by Bridgepoint Advisers Limited.

JAB acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Pret.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for JAB: JAB holds interests in tea brands, coffee brands (including Jacobs, Douwe Egberts and Tassimo) and bakery, coffee, non-alcoholic beverages and doughnut businesses. JAB has controlling stakes in the following companies active in the retail food and drink sector in the EEA: Krispy Kreme Doughnuts, Espresso House, Baresso, Balzac Coffee, Coffee Company and 12oz Coffee Joint. JAB is also active in the wholesale supply of coffee and other hot drinks throughout the EEA,
- for Pret: Pret is a food and drink retailer offering a wide selection of food and drinks including sandwiches, hot food, salads, soups, baked goods, snacks, fresh fruit, juices and organic coffee. Pret has outlets in the UK, France, Denmark, the Netherlands and outside the EEA.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.9010 — JAB/Pret A Manger

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

E-mail: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

European Commission
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BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

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