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Information and Notices

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EN

⁽¹⁾ Text with EEA relevance.

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⁽¹⁾ Text with EEA relevance.

II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.9425 — Genstar Capital Partners/TA Associates/Insightsoftware Business)****(Text with EEA relevance)**

(2019/C 265/01)

On 30 July 2019, 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 32019M9425. 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 2019

(2019/C 265/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1187	CAD	Canadian dollar	1,4785
JPY	Japanese yen	119,10	HKD	Hong Kong dollar	8,7670
DKK	Danish krone	7,4644	NZD	New Zealand dollar	1,7073
GBP	Pound sterling	0,91830	SGD	Singapore dollar	1,5441
SEK	Swedish krona	10,7267	KRW	South Korean won	1 357,32
CHF	Swiss franc	1,0919	ZAR	South African rand	16,5635
ISK	Iceland króna	136,50	CNY	Chinese yuan renminbi	7,8521
NOK	Norwegian krone	9,9545	HRK	Croatian kuna	7,3840
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 958,26
CZK	Czech koruna	25,727	MYR	Malaysian ringgit	4,6840
HUF	Hungarian forint	325,35	PHP	Philippine peso	58,269
PLN	Polish zloty	4,3119	RUB	Russian rouble	72,7977
RON	Romanian leu	4,7300	THB	Thai baht	34,394
TRY	Turkish lira	6,1906	BRL	Brazilian real	4,4099
AUD	Australian dollar	1,6467	MXN	Mexican peso	21,8702
			INR	Indian rupee	79,2150

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

NOTICES FROM MEMBER STATES

Commission notice pursuant to Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community**Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations****(Text with EEA relevance)**

(2019/C 265/03)

Member State	France
Route concerned	Brest-Ouessant
Period of validity of the contract	1 April 2020-31 March 2024
Deadline for the submission of applications and tenders	4 November 2019 (17:00 Paris time)
Address where the text of the invitation to tender and any relevant information and/or documentation relating to the public tender and the public service obligation can be obtained	Region Bretagne Direction des Transports et des Mobilités Tel. +33 299271010 Fax +33 299271111 Email: secretariat.transports@bretagne.bzh Buyer profile: https://www.megalisbretagne.org

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.9438 — ENGIE/BPCE Group/PSFV Palma del Rio)

Candidate case for simplified procedure

(Text with EEA relevance)

(2019/C 265/04)

1. On 31 July 2019, 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:

- ENGIE Group ('ENGIE', France),
- Mirova, controlled by BPCE Group (France),
- PSFV Palma del Rio S.L. (the 'PV Project') (Spain), currently controlled by ENGIE.

ENGIE and Mirova acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of the whole of the PV Project.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- ENGIE is a French company active in the field of gas, electricity and energy services.
- Mirova focuses on responsible investment managing funds for institutional investors in various asset classes, like renewable energy and core infrastructures, sustainable equities and green bond. Mirova is ultimately controlled by BPCE Group, a French banking group active in the banking and insurance sectors.
- The PV Project: holds a photovoltaic power production plant in Palma del Rio, in Spain which is under construction, with a combined total capacity of around 50 MW.

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.9438 — ENGIE/BPCE Group/PSFV Palma del Rio

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

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.9416 — Bolloré Group/M7 Group)
(Text with EEA relevance)
(2019/C 265/05)

1. On 31 July 2019, 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:

- Groupe Canal + SA ('Canal +', France), controlled by Bolloré Group ('Bolloré', France),
- M7 Group SA ('M7', Luxembourg).

Canal + acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of M7.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Canal +: provision of retail pay-TV services in a number of countries worldwide, including France and Poland within the EEA; production and distribution of audio-visual content; TV channel broadcasting; online and offline selling of advertising windows,
- for M7: provision of retail pay-TV services in Austria, Belgium, the Czech Republic, Germany, Hungary, the Netherlands, Romania and Slovakia; TV channel broadcasting in the Czech Republic, Slovakia and Romania; TV channel wholesale distribution in Germany.

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.9416 — Bolloré Group/M7 Group

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

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

OTHER ACTS

EUROPEAN COMMISSION

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2019/C 265/06)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Liguria di Levante’**Reference number: PGI-IT-A0363-AM03****Date of communication: 27.5.2019****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Inclusion of the ‘Vermentino nero’ monovarietal type***Description and reasons*

Description: The ‘Vermentino nero’ monovarietal type has been added to Article 1 of the product specification.

Reasons: The new ‘Vermentino nero’ grape variety type is the result of a lengthy trial aimed at promoting the variety already grown in the area, which has long been recognised as suitable for winegrowing in the territory in question.

2. Combination of grape varieties for the ‘Vermentino nero’ monovarietal type*Description and reasons*

Following the inclusion of the ‘Vermentino nero’ grape variety in the Product Specification, Article 2 of the Specification provides a description of the combination of varieties suitable for producing this monovarietal type, which according to standing EU legislation must consist of at least 85 % of this grape variety.

This amendment also affects Section 7 of the Single Document (Main wine grape varieties).

3. Insertion of the yield per hectare and minimum natural alcoholic strength of the grapes and the wine yield for the ‘Vermentino nero’ monovarietal type*Description and reasons*

Article 4 of the Product Specification states the yield per hectare and the minimum natural alcoholic strength for grapes of the ‘Vermentino nero’ monovarietal type, i.e. 11 tonnes per hectare and 10 % vol. respectively. Article 5 states the grape/wine yield and the wine/hectare yield for this type, i.e. 80 % and 88 hectolitres per hectare respectively.

This amendment also affects Section 5 of the Single Document (Maximum yields).

4. Characteristics of the ‘Vermentino nero’ monovarietal type on consumption*Description and reasons*

Article 6 of the Product Specification provides the following analytical and organoleptic characteristics on consumption for the ‘Vermentino nero’ monovarietal type:

- colour: intense ruby red, tending to purplish red when young and to garnet with age,
- aroma: intense with notes of red fruits, herbs and spices,
- taste: fresh, harmonious and intense, with a pleasant, persistent after-taste, dry, occasionally with almond hints,

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

- minimum total acidity: 4,5 g/l,
- minimum total alcoholic strength by volume: 10,5 % vol.,
- minimum sugar-free extract: 20,0 g/l.

This amendment also affects Section 4 of the Single Document (Description of the Wines).

SINGLE DOCUMENT

1. Name of product

Liguria di Levante

2. Name of the Member State

Italy

3. Type of geographical indication

PGI — Protected Geographical Indication

4. Categories of grapevine products

- 1. Wine
- 8. Semi-sparkling wine
- 15. Wine from raisined grapes

5. Description of the wine(s)

White 'Liguria di Levante'

Colour: straw yellow of varying intensity; bright;

Aroma: delicate, pleasant, persistent, slightly fruity, composite;

Taste: dry, fresh, harmonious, delicately fruity, distinctive;

Minimum total alcoholic strength by volume: 10,5 % vol.;

Minimum sugar-free extract: 15,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Malvasia bianca lunga

Colour: bright straw yellow;

Aroma: subtle, delicate, distinctive, delicately aromatic;

Taste: dry, subtle, harmonious, distinctive;

Minimum total alcoholic strength by volume: 10,5 % vol.;

Minimum sugar-free extract: 15,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Trebbiano toscano

Colour: straw yellow of varying intensity; bright;

Aroma: delicate, slightly fruity;

Taste: dry, subtle, fresh, harmonious;

Minimum total alcoholic strength by volume: 10,5 % vol.;

Minimum sugar-free extract: 15,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Rosso

Colour: ruby red of varying intensity, tending to garnet with age;

Aroma: delicate, wine-flavoured, fruity, distinctive, composite;

Taste: dry, subtle, harmonious;

Minimum total alcoholic strength by volume: 11,5 % vol.;

Minimum sugar-free extract: 20,0 g/l;

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Canaiolo:

Colour: ruby red of varying intensity;

Aroma: delicate, wine-flavoured, subtle;

Taste: dry, subtle, harmonious, distinctive;

Minimum total alcoholic strength by volume: 10,5 % vol.;

Minimum sugar-free extract: 20,0 g/l

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Ciliegiole

Colour: ruby red of varying intensity; bright;

Aroma: delicate, subtle, wine-flavoured, slightly fruity;

Taste: dry; subtle, harmonious, delicately fruity;

Minimum total alcoholic strength by volume: 10,5 % vol.;

Minimum sugar-free extract: 20,0 g/l;

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Merlot

Colour: ruby red of varying intensity, tending to garnet with age;

Aroma: intense, wine-flavoured, slightly reminiscent of fruit and vegetables, composite;

Taste: dry, subtle, harmonious, fairly good body;

Minimum total alcoholic strength by volume: 10,5 % vol.;

Minimum sugar-free extract: 20,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Pollera nera

Colour: ruby red of varying intensity;

Aroma: delicate, wine-flavoured, fairly composite;

Taste: dry, subtle, harmonious, distinctive;

Minimum total alcoholic strength by volume: 10,5 % vol.;

Minimum sugar-free extract: 20,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Syrah

Colour: intense ruby red;

Aroma: intense, wine-flavoured, composite, delicately fruity;

Taste: dry, subtle, harmonious, distinctive, good body;

Minimum total alcoholic strength by volume: 10,5 % vol.;

Minimum sugar-free extract: 20,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Rosato

Colour: light or pale pink, bright;

Aroma: delicate, wine-flavoured, slightly fruity;

Taste: dry, subtle, harmonious;

Minimum total alcoholic strength by volume: 10,5 % vol.;

Minimum sugar-free extract: 17,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Passito bianco

Colour: intense golden yellow, bright, tending to amber;

Aroma: intense, strong, distinctive, fruity and delicately reminiscent of honey;

Taste: from sweet to semi-dry, harmonious, distinctive, good body, pleasant and persistent;

Minimum total alcoholic strength by volume: 15,0 % vol;

Minimum sugar-free extract: 20,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	24
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,5
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Passito rosso

Colour: intense ruby red, bright, vivid;

Aroma: intense, strong, decisive, fruity and wine-flavoured;

Taste: from sweet to semi-dry, harmonious, distinctive, good body, pleasant and persistent;

Minimum total alcoholic strength by volume: 15,0 %;

Minimum sugar-free extract: 20,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	24
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Vermentino nero

Colour: intense ruby red, tending to purplish red when young and to garnet with age;

Aroma: intense with notes of red fruits, herbs and spices;

Taste: fresh, harmonious and intense, with a pleasant, persistent after-taste, dry, occasionally with almond hints

Minimum total alcoholic strength by volume: 10,5 % vol.;

Minimum sugar-free extract: 20,0 g/l

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,5
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

6. Winemaking practices

a. *Essential oenological practices*

None

b. *Maximum yields*

Liguria di levante: Bianco, Malvasia bianca lunga, trebbiano toscano:

11 000 kg of grapes per hectare

Liguria di Levante: rosso, Canaiolo, Ciliegiolo, Merlot, Pollera nera, Vermentino nero:

11 000 kg of grapes per hectare

Liguria di Levante sangiovese, syrah, rosato, passito bianco, passito rosso:

11 000 kg of grapes per hectare

7. Demarcated geographical area

The area where the grapes used to produce wines covered by the 'Liguria di Levante' typical geographical indication (IGT) are grown includes the entire territory of La Spezia province.

8. Main wine grape variety (ies)

Vermentino nero N.

Malvasia bianca Lunga B. - Malvasia

Malvasia bianca Lunga B. - Malvoisie

Malvasia bianca Lunga B. - Malvoisier

Trebbiano toscano B. - Biancame B.

Trebbiano toscano B. - Procanico

Trebbiano toscano B. - Trebbiano

Trebbiano toscano B. - Ugni blanc

Canaiolo nero N. - Canaiolo

Ciliegiolo N.

Ciliegiolo N. - Morettone

Merlot N.

Pollera nera N.

Sangiovese N.

Sangiovese N. - Sangiovese

Syrah N. - Shiraz

Syrah N.

Albana B.

Albarola B. - Bianchetta

Albarola B. - Bianchetta genovese B.

Albarola B.

Albarossa N.

Alicante N.

Barbera N.

Barsaglia N.

Bianchetta genovese B. - Bianchetta

Bianchetta genovese B.

Bosco B.

Cabernet franc N. - Cabernet

Cabernet sauvignon N. - Cabernet

Dolcetto N.

Greco B.
Greco B. - Asprinio bianco B.
Lumassina B.
Moscato bianco B. - Moscato
Moscato bianco B. - Moscatello
Moscato bianco B. - Moscatellone
Moscato bianco B. - Muscat
Moscato bianco B. - Muskateller
Pigato B.
Rollo B.
Rossese bianco B.
Rossese N.
Ruzzese B.
Sauvignon B. - Sauvignon blanc
Sauvignon B.
Scimiscià B.
Vermentino B.
Vermentino B. - Pigato B.
Vermentino B. - Favorita B.

9. Description of the link(s)

Liguria di Levante

Soil and climate characteristics: on the hills, loamy substrate ranging from fine to coarse in texture; on the plains and floodplains, limy or loamy fluvial deposits, stony soils. Aspects of relief: the altitude of the land under vines varies between 0 and 1 700 metres above sea level.

Aspects of the climate: The average temperature in the area is about 12 °C. Maximum rainfall in November with about 160 mm, lowest rainfall in July with an average of 27 mm.

Human and historical factors that are relevant to the link: rich heritage going back to the time of the Roman Empire. The Val di Magra area is home to the ruins of the ancient Roman city of Luni, a prosperous commercial port that was used for shipping blocks of Apuan marble, wood, cheese and wine.

10. Essential further conditions (packaging, labelling, other requirements)

None

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/14016>

INFORMATION NOTICE — PUBLIC CONSULTATION
Geographical indications proposed by China to be protected in the EU

(2019/C 265/07)

Within the framework of negotiations with China for an Agreement on cooperation on, and protection of, geographical indications (hereafter 'the Agreement'), the authorities from China have presented, for protection under the Agreement, the attached Geographical Indication. The European Commission is currently considering whether this Geographical Indication shall be protected under the future Agreement as a Geographical Indication within the meaning of Article 22(1) of the Agreement on Trade-Related Aspects of Intellectual Property Rights.

The Commission invites any Member State or third country or any natural or legal person having a legitimate interest, resident or established in a Member State or in a third country, to submit oppositions to such protection by lodging a duly substantiated statement.

Statements of opposition must reach the Commission within two months of the date of publication of this notice. Statements of opposition should be sent to the following email address: AGRI-A4@ec.europa.eu

Statements of opposition shall be examined only if they are received within the time-limit set out above and if they show that the protection of the name proposed would:

- (a) conflict with the name of a plant variety or an animal breed and as a result is likely to mislead the consumer as to the true origin of the product;
- (b) be wholly or partially homonymous with that of a name already protected in the Union under Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs⁽¹⁾, or with one of the geographical indications from non-EU countries protected in the EU under bilateral agreements publicly available at the following address:

https://ec.europa.eu/info/sites/info/files/food-farming-fisheries/food_safety_and_quality/documents/list-gis-non-eu-countries-protected-in-eu_en.pdf
- (c) in the light of a trade mark's reputation and renown and the length of time it has been used, be liable to mislead the consumer as to the true identity of the product;
- (d) jeopardise the existence of an entirely or partly identical name or of a trade mark or the existence of products which have been legally on the market for at least five years preceding the date of the publication of this notice.
- (e) or if they can give details from which it can be concluded that the name for which protection is considered is generic.

The criteria referred to above shall be evaluated in relation to the territory of the Union, which in the case of intellectual property rights refers only to the territory or territories where the said rights are protected. The possible protection of these names in the European Union is subject to the successful conclusion of these negotiations and subsequent legal act.

List of Geographical Indications⁽²⁾

Name as registered in People's Republic of China	Transcription (*)	Translation (*)	Short description
六安瓜片	Lu'an Guapian	Lu'an Melon-seed-shaped Tea	Tea

(*) For information purpose only.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ Name provided by the authorities of China in the framework of the negotiations, and registered in China.

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Publications Office of the European Union
2985 Luxembourg
LUXEMBOURG

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