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⁽¹⁾ Text with EEA relevance.

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⁽¹⁾ Text with EEA relevance.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

COUNCIL

Notice for the attention of the persons and entities subject to the restrictive measures provided for in Council Decision 2014/145/CFSP, as amended by Council Decision (CFSP) 2021/448, and in Council Regulation (EU) No 269/2014 as implemented by Council Implementing Regulation (EU) 2021/446 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine

(2021/C 87/01)

The following information is brought to the attention of the persons and entities that appear in the Annex to Council Decision 2014/145/CFSP ⁽¹⁾, as amended by Council Decision (CFSP) 2021/448 ⁽²⁾, and in Annex I to Council Regulation (EU) No 269/2014 ⁽³⁾, as implemented by Council Implementing Regulation (EU) 2021/446 ⁽⁴⁾ concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine.

The Council of the European Union, after having reviewed the list of persons and entities designated in the abovementioned Annexes, has determined that the restrictive measures provided for in Decision 2014/145/CFSP and in Regulation (EU) No 269/2014 should continue to apply to those persons and entities.

The attention of the persons and entities concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated in the web sites in Annex II to Regulation (EU) No 269/2014, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 4 of the Regulation).

The persons and entities concerned may submit a request to the Council, together with supporting documentation, that the decision to include them on the abovementioned list should be reconsidered, to the following address before 1 June 2021:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

⁽¹⁾ OJ L 78, 17.3.2014, p. 16.

⁽²⁾ OJ L 87, 15.3.2021, p. 35.

⁽³⁾ OJ L 78, 17.3.2014, p. 6.

⁽⁴⁾ OJ L 87, 15.3.2021, p. 19.

The attention of the persons and entities concerned is also drawn to the possibility of challenging the Council's decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, second paragraph, and Article 263, fourth and sixth paragraphs, of the Treaty on the Functioning of the European Union.

Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Decision 2014/145/CFSP and Council Regulation (EU) No 269/2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine apply

(2021/C 87/02)

The attention of data subjects is drawn to the following information in accordance with Article 16 of Regulation (EU) 2018/1725 of the European Parliament and of the Council ⁽¹⁾.

The legal bases for this processing operation are Council Decision 2014/145/CFSP ⁽²⁾, as amended by Council Decision (CFSP) 2021/448 ⁽³⁾, and Council Regulation (EU) No 269/2014 ⁽⁴⁾, as implemented by Council Implementing Regulation (EU) 2021/446 ⁽⁵⁾.

The controller of this processing operation is the Department RELEX.1.C in the Directorate-General for External Relations - RELEX of the General Secretariat of the Council (GSC), that can be contacted at:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

The GSC's Data Protection Officer can be contacted at:

Data Protection Officer

data.protection@consilium.europa.eu

The purpose of the processing operation is the establishment and updating of the list of persons subject to restrictive measures in accordance with Decision 2014/145/CFSP, as amended by Decision (CFSP) 2021/448, and Regulation (EU) No 269/2014, as implemented by Implementing Regulation (EU) 2021/446.

The data subjects are the natural persons who fulfil the listing criteria as laid down in Decision 2014/145/CFSP and Regulation (EU) No 269/2014.

The personal data collected includes data necessary for the correct identification of the person concerned, the statement of reasons and any other data related thereto.

The personal data collected may be shared as necessary with the European External Action Service and the Commission.

Without prejudice to restrictions pursuant to Article 25 of Regulation (EU) 2018/1725, the exercise of the rights of the data subjects such as the right of access, as well as the rights to rectification or to object will be answered in accordance with Regulation (EU) 2018/1725.

Personal data will be retained for 5 years from the moment the data subject has been removed from the list of persons subject to the restrictive measures or the validity of the measure has expired, or for the duration of court proceedings in the event they had been started.

⁽¹⁾ OJ L 295, 21.11.2018, p. 39.

⁽²⁾ OJ L 78, 17.3.2014, p. 16.

⁽³⁾ OJ L 87, 15.3.2021, p. 35.

⁽⁴⁾ OJ L 78, 17.3.2014, p. 6.

⁽⁵⁾ OJ L 87, 15.3.2021, p. 19.

Without prejudice to any judicial, administrative or non-judicial remedy, data subjects may lodge a complaint with the European Data Protection Supervisor in accordance with Regulation (EU) 2018/1725 (edps@edps.europa.eu).

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

12 March 2021

(2021/C 87/03)

1 euro =

| Currency | | | Exchange rate | | |
|----------|-------------------|---------|---------------|-----------------------|-----------|
| Currency | | | Exchange rate | | |
| USD | US dollar | 1,1933 | CAD | Canadian dollar | 1,4975 |
| JPY | Japanese yen | 130,14 | HKD | Hong Kong dollar | 9,2642 |
| DKK | Danish krone | 7,4366 | NZD | New Zealand dollar | 1,6633 |
| GBP | Pound sterling | 0,85835 | SGD | Singapore dollar | 1,6053 |
| SEK | Swedish krona | 10,1388 | KRW | South Korean won | 1 354,93 |
| CHF | Swiss franc | 1,1094 | ZAR | South African rand | 17,8505 |
| ISK | Iceland króna | 153,90 | CNY | Chinese yuan renminbi | 7,7636 |
| NOK | Norwegian krone | 10,0863 | HRK | Croatian kuna | 7,5885 |
| BGN | Bulgarian lev | 1,9558 | IDR | Indonesian rupiah | 17 174,63 |
| CZK | Czech koruna | 26,150 | MYR | Malaysian ringgit | 4,9140 |
| HUF | Hungarian forint | 366,18 | PHP | Philippine peso | 57,772 |
| PLN | Polish zloty | 4,5867 | RUB | Russian rouble | 87,7030 |
| RON | Romanian leu | 4,8850 | THB | Thai baht | 36,730 |
| TRY | Turkish lira | 9,0452 | BRL | Brazilian real | 6,6421 |
| AUD | Australian dollar | 1,5394 | MXN | Mexican peso | 24,8556 |
| | | | INR | Indian rupee | 86,7260 |

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

Commission notice on current State aid recovery interest rates and reference/discount rates applicable as from 1 April 2021

(Published in accordance with Article 10 of Commission Regulation (EC) No 794/2004 ⁽¹⁾)

(2021/C 87/04)

Base rates calculated in accordance with the Communication from the Commission on the revision of the method for setting the reference and discount rates (OJ C 14, 19.1.2008, p. 6). Depending on the use of the reference rate, the appropriate margins have still to be added as defined in this communication. For the discount rate this means that a margin of 100 basis points has to be added. The Commission Regulation (EC) No 271/2008 of 30 January 2008 amending Regulation (EC) No 794/2004 foresees that, unless otherwise provided for in a specific decision, the recovery rate will also be calculated by adding 100 basis points to the base rate.

Modified rates are indicated in bold.

Previous table published in OJ C 59, 19.2.2021, p. 7.

| From | To | AT | BE | BG | CY | CZ | DE | DK | EE | EL | ES | FI | FR | HR | HU | IE | IT | LT | LU | LV | MT | NL | PL | PT | RO | SE | SI | SK | UK |
|----------|-----------|--------------|--------------|-------------|--------------|-------------|--------------|-------------|--------------|--------------|--------------|--------------|--------------|-------------|-------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|-------------|--------------|-------------|--------------|--------------|--------------|-------------|
| 1.4.2021 | ... | -0,45 | -0,45 | 0,00 | -0,45 | 0,50 | -0,45 | 0,04 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | 0,22 | 0,80 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | 0,15 | -0,45 | 1,75 | -0,02 | -0,45 | -0,45 | 0,11 |
| 1.3.2021 | 31.3.2021 | -0,45 | -0,45 | 0,00 | -0,45 | 0,44 | -0,45 | 0,04 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | 0,22 | 0,80 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | 0,15 | -0,45 | 2,07 | -0,02 | -0,45 | -0,45 | 0,11 |
| 1.2.2021 | 28.2.2021 | -0,45 | -0,45 | 0,00 | -0,45 | 0,44 | -0,45 | 0,05 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | 0,22 | 0,80 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | 0,19 | -0,45 | 2,07 | -0,02 | -0,45 | -0,45 | 0,12 |
| 1.1.2021 | 31.1.2021 | -0,45 | -0,45 | 0,00 | -0,45 | 0,44 | -0,45 | 0,06 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | 0,22 | 0,80 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | -0,45 | 0,23 | -0,45 | 2,07 | 0,00 | -0,45 | -0,45 | 0,15 |

⁽¹⁾ OJ L 140, 30.4.2004, p. 1.

V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration**(Case M.10163 — United Internet/Morgan Stanley/Tele Columbus)****(Text with EEA relevance)**

(2021/C 87/05)

1. On 3 March 2021, 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:

- United Internet AG ('United Internet', Germany), the parent company of the United Internet Group.
- Morgan Stanley ('Morgan Stanley', United States).
- Tele Columbus AG ('Tele Columbus', Germany).

United Internet and Morgan Stanley indirectly acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of Tele Columbus.

The concentration is accomplished by way of sales and purchases of shares following a voluntary public takeover offer for all outstanding shares in Tele Columbus.

2. The business activities of the undertakings concerned are:

- for United Internet: globally active provider of telecommunications and Internet services for consumers, small and home offices as well as small-to-medium-sized companies.
- for Morgan Stanley: global financial services firm providing a wide range of investment banking, securities, wealth management and investment management services.
- for Tele Columbus: broadband cable network operator that provides multimedia and fixed telecommunications services 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.10163 — United Internet/Morgan Stanley/Tele Columbus

⁽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. 10174 — Macquarie/Aberdeen/Ucles JV)
Candidate case for simplified procedure

(Text with EEA relevance)

(2021/C 87/06)

1. On 3 March 2021, 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:

- Pentacom Investments (UK) Holdco Limited ('Macquarie', UK), belonging to the Macquarie Group,
- Aberdeen Standard European Infrastructure GP IV Limited ('Aberdeen', UK), belonging to the Aberdeen Group,
- Ucles InfraCo, S.L. ('Ucles', Spain).

Macquarie and Aberdeen acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of Ucles.

The concentration is accomplished by way of purchase of shares in a newly created company constituting a joint venture.

2. The business activities of the undertakings concerned are:

- for Macquarie: global investment bank and financial services provider covering resources and commodities, green energy, conventional energy, financial institutions, infrastructure and real estate;
- for Aberdeen : asset manager active in sectors including transportation, social infrastructure, waste and water treatment and clean energy production networks;
- for Ucles: wholesale supply of broadband access services in Spain.

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.10174 — Macquarie/Aberdeen/Ucles JV

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

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Postal address:

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

OTHER ACTS

EUROPEAN COMMISSION

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

(2021/C 87/07)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

‘PÉRIGORD’

PGI-FR-A1105-AM02

Date of communication: 8.12.2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Geographical area

It is added to point 4 of Chapter 1 of the specification that the municipalities in the geographical area are listed according to the official geographical code.

2. Addition of grape varieties

The allocation of grape varieties by colour has been deleted, and grape varieties have been added so as to adapt the PGI to new environmental issues and climate change.

The varieties added are: Artaban N, Cabernet blanc B, Cabernet Cortis N, Floréal B, Monarch N, Muscaris B, Solaris B, Souvignier gris B, Soreli B, Touriga nacional N, Verdejo B and Vidoc N

3. Contact details of the supervisory authority

Chapter 3 is replaced with the contact details of INAO, the supervisory authority.

SINGLE DOCUMENT

1. Name of the product

Périgord

2. Geographical indication type

PGI – Protected geographical indication

3. Categories of grapevine product

1. Wine

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

4. Description of the wine(s)

The 'Périgord' protected geographical indication covers still red, rosé and white wines.

Still wines bearing the protected geographical indication 'Périgord' have a minimum actual alcoholic strength by volume of 10,5 %.

The (minimum or maximum) total acidity content, total sulphur dioxide in volatile acidity and total alcoholic strength by volume are laid down in Community legislation. Thanks to the complementarity of the Aquitaine and local varieties, the red wines are soft and round with sometimes slightly granular tannins, giving them a certain character.

The rosé wines, on the other hand, have fruity aromas with a pleasant freshness at the end.

The dry white wines are also fruity and light in the mouth but with a fine volume ending with a slight acidity.

Red wines bearing the reference 'Vin de Domme' are fruity and soft. Wines aged in oak barrels have a ruby red colour with fruity aromas, marked by a slightly woody, liquorice taste.

The intensely coloured rosé wines bearing the term 'Vin de Domme' have a very expressive bouquet with notes of red fruit. In the mouth, they are characterised by a good balance with volume and a long and warm finish with freshness.

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

5. Wine-making practices

a. *Specific oenological practices*

Specific oenological practice

All winemaking practices followed must comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

b. *Maximum yields*

120 hectolitres per hectare

6. Demarcated geographical area

The harvesting of grapes, winemaking and production of 'Périgord' geographical indication wines must take place:

- in the department of Dordogne,
- in the territory of the following municipality situated in the department of Lot: Salviac.

7. Main wine grape variety(-ies)

Abondant B

Abouriou B

Alicante Henri Bouschet N
Aligoté B
Alphonse Lavallée N
Altesse B
Alvarinho - Albariño
Aléatico N
Aramon N
Aramon blanc B
Aramon gris G
Aranel B
Arbane B
Arinarnoa N
Arriloba B
Arrouya N
Arrufiac B - Arrufiat
Artaban N
Aubin B
Aubin vert B
Aubun N - Murescola
Auxerrois B
Bachet N
Barbaroux Rs
Baroque B
Biancu Gentile B
Blanc Dame B
Bouchalès N
Bouillet N
Bouquettraube B
Bourboulenc B - Doucillon blanc
Brachet N - Braquet
Brun Fourca N
Brun argenté N - Vaccarèse
Béclan N - Petit Béclan
Béquignol N
Cabernet blanc B
Cabernet cortis N
Cabernet franc N
Cabernet-Sauvignon N
Caladoc N
Calitor N
Camarale B
Carajolo N
Carajolo blanc B

Carignan N
Carignan blanc B
Carmenère N
Castets N
Chardonnay B
Chasan B
Chasselas B
Chasselas rose Rs
Chatus N
Chenanson N
Chenin B
Cinsaut N - Cinsault
Clairette B
Clairette rose Rs
Clarin B
Claverie B
Codivarta B
Colombard B
Colombaud B - Bouteillan
Corbeau N - Douce noire
Cot N - Malbec
Counoise N
Courbu B - Gros Courbu
Courbu noir N
Crouchen B - Cruchen
César N
Danlas B
Duras N
Durif N
Egiodola N
Ekigaiina N
Elbling B
Etraire de la Dui N
Fer N - Fer Servadou, Braucol, Mansois, Pinenc
Feunate N
Floreal B
Folignan B
Folle blanche B
Franc noir de Haute-Saône N
Fuella nera N
Furmint B
Gamaret
Gamay Fréaux N

Gamay N
Gamay de Bouze N
Gamay de Chaudenay N
Ganson N
Gascon N
Genovèse B
Goldriesling B
Gouget N
Graisse B
Gramon N
Grassen N - Grassenc
Grenache N
Grenache blanc B
Grenache gris G
Gringet B
Grolleau N
Grolleau gris G
Gros Manseng B
Gros vert B
Jacquère B
Joubertin
Jurançon blanc B
Jurançon noir N - Dame noire
Knipperlé B
Lauzet B
Len de l'El B - Loin de l'Oeil
Liliorila B
Listan B - Palomino
Lival N
Macabeu B - Macabeo
Mancin N
Manseng noir N
Marsanne B
Marselan N
Mauzac B
Mauzac rose Rs
Mayorquin B
Melon B
Merlot N
Merlot blanc B
Meslier Saint-François B - Gros Meslier
Meunier N
Milgranet N

Molette B
Mollard N
Monarch N
Mondeuse N
Mondeuse blanche B
Monerac N
Montils B
Morrastel N - Minustellu, Graciano
Mourvaison N
Mourvèdre N - Monastrell
Mouyssaguès
Muscadelle B
Muscardin N
Muscaris B
Muscat Ottonel B - Muscat, Moscato
Muscat cendré B - Muscat, Moscato
Muscat d'Alexandrie B - Muscat, Moscato
Muscat de Hambourg N - Muscat, Moscato
Muscat à petits grains blancs B - Muscat, Moscato
Muscat à petits grains roses Rs - Muscat, Moscato
Mérille N
Müller-Thurgau B
Nielluccio N - Nielluciu
Noir Fleurien N
Négret de Banhars N
Négrette N
Ondenc B
Orbois B
Pagadebiti B
Pascal B
Perdea B
Persan N
Petit Courbu B
Petit Manseng B
Petit Meslier B
Petit Verdot N
Picardan B - Araignan
Pineau d'Aunis N
Pinot blanc B
Pinot gris G
Pinot noir N
Piquepoul blanc B
Piquepoul gris G

Piquepoul noir N
Plant droit N - Espanenc
Portan N
Poulsard N - Ploussard
Prunelard N
Précoce Bousquet B
Précoce de Malingre B
Raffiat de Moncade B
Ribol N
Riminèse B
Rivairenc N - Aspiran noir
Rivairenc blanc B - Aspiran blanc
Rivairenc gris G - Aspiran gris
Romorantin B - Danery
Rosé du Var Rs
Roublot B
Roussanne B
Roussette d'Ayze B
Sacy B
Saint Côte B
Saint-Macaire N
Saint-Pierre doré B
Sauvignon B - Sauvignon blanc
Sauvignon gris G - Fié gris
Savagnin blanc B
Savagnin rose Rs
Sciaccarello N
Segalin N
Select B
Semebat N
Semillon B
Servanin N
Servant B
Solaris B
Soreli B
Souvignier gris Rs
Syrah N - Shiraz
Tannat N
Tempranillo N
Terret blanc B
Terret gris G
Terret noir N
Tibouren N

Tourbat B
Touriga nacional N
Tressot N
Trousseau N
Téoulier N
Ugni blanc B
Valdiguié N
Veltliner rouge précoce Rs
Verdejo B
Verdesse B
Vermentino B - Rolle
Vidoc N
Viognier B

8. Description of the link(s)

Périgord, which is associated with the department of Dordogne, is located in the South-West of France. It forms a transition between the eroded Massif Central and the vast Aquitaine sedimentary basin.

It is crossed from the north-east to the south-west by a river network comprising, inter alia, the Isle and the Vézère and their tributaries, above all in the south of the department of Dordogne.

Périgord benefits fully from Atlantic influences, in terms of both temperatures and rainfall. The temperature gradient decreases from the south-west to the north-east as the altitude rises. The opposite is true for rainfall.

The climate is a modified oceanic climate, with a broader annual temperature range and less rainfall than on the Aquitaine coast. Spring is generally wetter than winter, and the prevailing winds are westerly.

In geomorphological terms, the production area is an arid limestone plateau with numerous karstic phenomena (caves, chasms, sinkholes, disappearing streams and springs) crossed by the very deep valley of the Céou.

The landscape is criss-crossed by a number of cereal-growing areas in the valley basins, steep slopes and plateau edges, with limestone outcrops where the vegetation is made up solely of green oak and juniper coppices.

The growing areas are located on the higher parts of the plateaus and also in lower areas when the limestone has been eroded enough to carry soil.

While forests predominate in uncultivated limestone areas, agriculture is present on the alterites, with some cereal cultivation, sheep breeding, walnut trees and strawberry production in the Nabirat area and tobacco crops in the Dordogne valley.

Winegrowing naturally finds its place on the well-exposed and airy limestone plateaus.

18th century cartographers (in particular Belleyne) reveal that vineyards were located throughout the Dordogne valley, with two important hubs around Bergerac and Domme and in the north-east of the department at the foot of the first hills of the *Massif Central* at the edge of the shale and limestone.

Today winegrowing is concentrated in the area around Bergerac and in the canton of Domme, which is undergoing some renewal.

For the canton of Domme, the Campagnac-les-Quercy anticline has come to form part of the region's Cretaceous limestone.

The Jurassic formations of Portlandien and Kimméridgian contain limestone that breaks into slabs, giving rise to flat stones called 'lauzes'. Moreover, these limestone slabs were removed by winegrowers from their plots to build surrounding walls and dry stone cabins, the most famous of which, on Daglan plateau, are listed in the additional inventory of historical monuments.

It is because of this particular geological feature that winegrowing has survived and developed in this area. As throughout the South-West, winegrowing was established in Périgord in Roman times.

From the outset, it was the Dordogne River, the only transport route (using cargo boats), which played a decisive role in the trading of 'vins du haut pays' (high-country wines).

The wines transported via the Dordogne but also the Garonne, Lot and Tarn rivers, were able to survive and develop until the devastation wreaked by phylloxera around 1880. Vineyards continued to decline following the second fatal blow of the First World War, which deprived them of a generation of men. Winegrowing has survived mainly in the area around Bergerac.

The choice of wine varieties, based on local and Aquitaine grapes, is largely dominated, for red wines, by Merlot and Cabernets and, for white wines, Sauvignon and Sémillon and a little Chardonnay.

Thanks to this complementarity, the red wines are soft and smooth, with sometimes slightly granular tannins, giving them a certain character.

The rosé wines, on the other hand, have fruity aromas with a pleasant freshness at the end.

The dry white wines are also fruity and light in the mouth but with a fine volume ending with a slight acidity.

As a result of its remoteness from Bordeaux, the Domme region suffered less from the Hundred Years War. Throughout the period after the Hundred Years War, efforts were made to restore vineyards and to plant new vines, as evidenced by numerous notarial documents.

Around 1260, the Count of Toulouse observed grape harvesting in some areas of the Domme region. The sale of wine in Sarlat is regulated by statutes going back to 1288, as confirmed by letters patent from 1299.

Current production in the Domme region is made up of red and rosé wines. The red wines are fruity and soft. Those aged in oak barrels have a ruby red colour with fruity aromas, marked by a slightly woody, liquorice taste.

The intensely coloured rosé wines bearing the name 'Vin de Domme' have a very expressive bouquet with notes of red fruit. In the mouth, they are characterised by a good balance with volume and a long and warm finish with freshness.

Domme wine is clearly an Aquitaine wine by dint of the dominance of Merlot N and Cabernet franc N, while the Cot N variety, which is very common in the neighbouring department of the Lot, is less used here.

The 'Association des amis du vin de Domme' [Friends of Domme wine association], with more than 2 000 members, including the 15 winemakers, represents the entirety of this small region in its efforts to maintain this prestigious winegrowing area, the renown of which is spreading as a result of its dynamic cooperative structures. The historical and cultural links with its large neighbour of the Bordeaux region have impacted on winemaking in Périgord. While geomorphological and climatic continuity exists between the two regions, there is also continuity in terms of cultivation, and the same Aquitaine grape varieties are used.

Trade links have allowed for dialogue and an exchange of know-how between the two neighbouring winegrowing communities.

Total production of 'vin de pays' within the department of Dordogne is accounted for by 25 producers, including 6 cooperative wine cellars, amounting to an average of 8 500 hectolitres of red and rosé wines and 2 500 hectolitres of white wines.

On 12 September 1784, the community of Domme introduced the principle of harvest proclamation 'in order to preserve the reputation of "vins de pays", which would be lost if grapes are harvested before they have fully matured'.

Wineries are mainly located in the immediate vicinity of the ports of shipment, namely Domme and Castelnau, in order to allow the wines to be transported downstream on cargo boats.

At the end of the 19th century, phylloxera brought a first fatal blow to winegrowing, which at the time accounted for more than 2 800 hectares of vines.

It would take until 1993 for an association of farmers, agricultural technicians and local elected representatives to be set up to restore winegrowing.

Périgord wines derive their distinctiveness from the limestone plateaus on which the vines are mostly located. These soils benefit from good drainage, which favours the production of fresh white and rosé wines with a good degree of acidity. The soil's good hydrological regime, together with the oceanic influences, allow the grapes to achieve good phenolic ripeness, thereby giving rise to red wines characterised by their tannins.

The influence of the Dordogne valley, open as it is to a more pronounced oceanic influence, makes 'vin de Domme' wine softer and more fruity.

Enjoying a long-standing reputation, the wines of Périgord and Domme also benefit from the tourist activity gravitating around the exceptional site close to the medieval bastide town of Sarlat, attracting almost 2 million visitors a year, and where many historic films are filmed.

Alongside other local food products, including walnuts, strawberries, chestnuts, cabécou cheese and lamb, not forgetting truffles and ceps, Périgord wines contribute to the reputation of this tourist region.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The European Union PGI logo must appear on the label if the words 'Indication géographique protégée' (Protected geographical indication) are replaced by the traditional term 'Vin de pays'.

The protected geographical indication 'Périgord' may be supplemented by the name of one of the following additional geographical units in accordance with the production conditions laid down in this specification: 'Dordogne' and 'Vin de Domme'.

The size of the letters used for the geographical units 'Dordogne' and 'Vin de Domme' must not be larger, either in height or in width, than those used for the protected geographical indication 'Périgord'.

The following can be added to the protected geographical indication 'Périgord':

- the name/s of one or more vine varieties,
- the word 'primeur' ('early') or 'nouveau' ('new').

Link to the product specification

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4178c6c2-9742-406d-84c6-24b06b5f2f18

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

(2021/C 87/08)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

‘VOUVRAY’

PDO-FR-A0146-AM01

Date of communication: 8.12.2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Geographical area

It now states under Chapter I, Part IV, point 1° that the list of municipalities is drawn up in accordance with the 2020 Official Geographic Code.

As a result, the municipality ‘Tours-Sainte-Radegonde’ has been renamed ‘Tours’.

This represents a change to the wording but not to the geographical area.

It means point 1.6 of the single document must be amended.

2. Area in immediate proximity

It now states under Chapter I, Part IV, point 3° that the list of municipalities is drawn up in accordance with the 2020 Official Geographic Code.

This represents a change to the wording but not to the area in immediate proximity.

It means point 1.9 of the single document must be amended.

3. Agri-environmental measures

The following two paragraphs have been added to Chapter I, Part VI, point 2:

‘(c) Full chemical weed control on parcels is prohibited.

(d) Sprayers without directed nozzles which do not cover the full canopy (fan turbines mounted on a high-clearance tractor or oscillating cannons) are prohibited. On parcels with more than 20 % slope, fan turbines mounted on a high-clearance tractor or oscillating cannons may be used.’

These rules are aimed at better responding to consumer demand, lowering the use of plant protection products, and thus reducing the impact on the environment.

This amendment requires no changes to the single document.

4. Circulation between authorised warehouses

Part IX, point 5°, sub-point (b) has been deleted.

This rule was deleted following the Council of State judgment of 22 May 2017.

This amendment requires no changes to the single document.

5. Transitional measures

Point 2° has been deleted from Chapter I, Part XI of the product specification as it concerns a transitional measure which has now expired.

The following has been added:

‘4° – Other crop-related practices

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Sprayers without directed nozzles which do not cover the full canopy (fan turbines mounted on a high-clearance tractor or oscillating cannons) may be used until 31 August 2024.'

The purpose of this rule is to enable operators to adapt to the ban on using such equipment.

This amendment requires no changes to the single document.

The following has been added to Chapter II, Part I of the product specification:

'10. Spraying equipment purchase declaration

Upon purchasing any spraying equipment, a declaration must be sent to the protection and management body. The declaration must include, in particular, an accurate description of the equipment purchased. The invoice for the equipment must also be included.'

This amendment has been made as sprayers without directed nozzles which do not cover the full canopy may no longer be used.

This amendment requires no changes to the single document.

6. Main points to be checked

The main points to be checked have been revised in order to amend the inspection methods.

This amendment requires no changes to the single document.

SINGLE DOCUMENT

1. Name of the product

Vouvray

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

- 1. Wine
- 5. Quality sparkling wine
- 8. Semi-sparkling wine

4. Description of the wine(s)

Still wines

Still wines have a minimum natural alcoholic strength by volume of 11 %.

After enrichment, still wines must have a total alcoholic strength by volume not exceeding 15 %.

After packaging, still dry wines must have: — a fermentable sugar content (glucose + fructose) that is less than or equal to 8 grams per litre, — a total acidity expressed in grams of tartaric acid per litre that is not more than 2 grams per litre less than the fermentable sugar content (glucose + fructose).

Still dry wines generally have fruity, floral aromas when young. These can make way for notes of, for example, honey or lime tree to develop, as the wines age. Where they contain fermentable sugars, the wines are generally more complex and have greater ageing potential. More prominent notes of exotic fruit or softer notes of dried fruit are not uncommon then, with hints of grilled almonds, honey or quince often emerging over time.

General analytical characteristics

Maximum total alcoholic strength (in % volume):

Minimum actual alcoholic strength (in % volume):

Minimum total acidity:

| | |
|---|--|
| Maximum volatile acidity (in milliequivalents per litre): | |
| Maximum total sulphur dioxide (in milligrams per litre): | |

Sparkling and semi-sparkling wines

The total alcoholic strength by volume of sparkling or semi-sparkling wines whose must has been enriched may not exceed 13 % after the secondary fermentation.

The volatile acidity, total acidity, total sulphur dioxide and carbon dioxide content in sparkling and semi-sparkling wines are as laid down in EU legislation.

Sparkling wines, with their fine, light foam, are often characterised by fruity or citrus notes, and a hint of brioche which becomes more pronounced over time. Semi-sparkling wines are distinguished by their lower carbon-dioxide content and their more subtle bubbles, which are less obvious on the palate. These pleasant wines are generally more full-bodied than the sparkling wines.

| General analytical characteristics | |
|---|--|
| Maximum total alcoholic strength (in % volume): | |
| Minimum actual alcoholic strength (in % volume): | |
| Minimum total acidity: | |
| Maximum volatile acidity (in milliequivalents per litre): | |
| Maximum total sulphur dioxide (in milligrams per litre): | |

5. **Wine-making practices**

a. *Specific oenological practices*

Specific oenological practice

The sparkling and semi-sparkling wines may only be made by secondary bottle fermentation. The total alcoholic strength by volume if the must has been enriched may not exceed 13 % after the secondary fermentation.

After enrichment, still wines must have a total alcoholic strength by volume not exceeding 15 %.

In addition to the above provisions, all wine-making practices followed must comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

Growing method

— Training system

- Planting density: the minimum planting density of the vines is 6 000 plants per hectare, with spacing between the rows not exceeding 1,60 metres. The spacing between plants in the same row must be greater than or equal to 0,90 metres.
- Pruning rules: the vines are pruned short to the spur, with each cane having one or two spurs, each with a maximum of two buds. An additional spur per plant may be pruned to a maximum of three buds. Each plant has an average of 10 buds and a maximum of 13. However, vines that are less than 10 years old may have a maximum of eight buds per plant. A 'bud' means any bud separated from the base buds by more than 5 mm.

b. *Maximum yields*

Still wine

65 hectolitres per hectare

Sparkling and semi-sparkling wines

78 hectolitres per hectare

6. Demarcated geographical area

For still wines, the grapes are harvested and the wines made, developed and aged, and for sparkling and semi-sparkling wines the grapes are harvested and the wines made, developed, aged and bottled in the territory of the following municipalities in the department of Indre-et-Loire (list drawn up on the basis of the 2020 Official Geographic Code): Chançay, Noizay, Parçay-Meslay, Reugny, Rochecorbon, Tours, Vernou-sur-Brenne, Vouvray.

7. Main wine grape variety(-ies)

Chenin B

Orbois B

8. Description of the link(s)

(a) Description of the natural factors relevant to the link

Situated close to and upstream of the city of Tours, the geographical area of the 'Vouvray' controlled designation of origin consists of a plateau cut through by several small and large dry valleys, ending at often abrupt cliff edges overlooking the Loire Valley.

The plateau has a hilly relief and lies at an altitude of between 85 and 110 metres. In this rugged landscape, visitors are able to discover the caves and troglodyte homes carved into the valley cliffs composed of yellow tuffeau chalk. The soft chalk bedrock (Turonian tuffeau chalk) forms the framework of the plateau. Topped with silicate-clay formations from the Senonian, Eocene and Mio-Pliocene stage, this bedrock is crowned with loamy windblown deposits from the Quaternary period. The geographical area comprises eight municipalities located along the river or in close proximity to the Loire Valley and the valleys converging there.

The soil found in the parcels which are specifically demarcated for the grape harvest was produced by erosion of the geological substratum forming the plateau and corresponds to the cliffs overlooking the Loire and the small and large valleys cutting through it. These parcels are situated on either the hillsides, with clay-limestone soils, or on the plateau edge, with silicate-clay soils.

The climate is a modified oceanic climate, at the crossroads between oceanic and continental influences. The Loire plays a role in temperature regulation, as do the valleys that draw the cold air off the slopes. During the summer, there is generally at least one annual heatwave lasting several days. The area receives approximately 680 millimetres of rainfall each year.

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

Legend has it that in the 4th century, when the monastery at Marmoutier – situated in Sainte-Radegonde and now part of the city of Tours – was founded (in 372), it was St Martin who brought to the area the grape varieties which are still being grown there and who introduced the vine pruning methods which were still being practiced in 2010. Thanks to his donkey's eager appetite, the benefits of short pruning were discovered.

Since the beginning of the 13th century, parcels situated on the hillsides and plateau edges, with stony limestone soils, have been given over to white varieties. Documents from long ago affirm that the Chenin B variety, known locally as the '*pineau de la Loire*', is the noble grape variety of the wine-growing area. To quote Rabelais in his work *Gargantua* from the 16th century: 'we call it pineau. O noble white wine! Upon my soul, it's a wine smooth as taffeta'. From Roman times right up to the 20th century, vast caves have been hollowed out from the tuffeau, a soft, chalky material forming the base of the plateau's bedrock. Used as winemaking cellars for sparkling wines and as ageing and storage sites, these caves were a contributing factor behind the growth in wine production and trade.

The development and reputation of the Tours wine-growing region was aided considerably by the kings of France residing at the châteaux of Touraine during the 14th and 16th centuries. Celebrated vintages from 'Vouvray' belonged to the French crown and sat proudly on the king's table. The River Loire provided the ideal means of transport and, until the end of the 19th century, 'Vouvray' wines were marketed by Dutch traders in the countries of northern Europe.

The producers of 'Vouvray' wines quickly formed an organisation following the phylloxera epidemic and during the first half of the 20th century, a series of laws were introduced to defend and promote the wines. In 1906, a *syndicat de défense* [protection association] was formed, responsible for fighting unfair competition from certain unscrupulous traders who were selling poor quality wine from other regions under the name 'Vouvray'.

In 1929, a judgment laid down that only wines produced in the municipalities of Vouvray, Vernou, Chançay, Noizay, Reugny, Rochecorbon and Sainte-Radegonde could use the 'Vouvray' designation of origin. In 1936, the 'Vouvray' controlled designation of origin was recognised, with the same geographical area as defined in 2010, for the different wine categories. A *'confrérie vineuse'* [winegrowers' society] was set up in 1937 to promote the wine.

In 1953, with production ever increasing, the producers set up a cellar for 'Vouvray' wine producers. This cooperative cellar was still a key player in 2010. In 2009, there were approximately 2 200 hectares under vines run by 165 producers. Production is split between still wines (approximately 50 000 hectolitres) and sparkling and semi-sparkling wines (approximately 70 000 hectolitres). Still dry wines generally have fruity, floral aromas when young. These can make way for notes of, for example, honey or lime tree to develop, as the wines age. Where they contain fermentable sugars, the wines are generally more complex and have greater ageing potential. More prominent notes of exotic fruit or softer notes of dried fruit are not uncommon then, with hints of grilled almonds, honey or quince often emerging over time.

Sparkling wines, with their fine, light foam, are often characterised by fruity or citrus notes, and a hint of brioche which becomes more pronounced over time. Semi-sparkling wines are distinguished by their lower carbon-dioxide content and their more subtle bubbles, which are less obvious on the palate. These pleasant wines are generally more full-bodied than the sparkling wines. Sparkling wine production has the same background as still wines. Having noticed that bottled wines placed in cellars sometimes started to naturally ferment again, the winegrowers sought to both master and take advantage of this phenomenon of 'naturally sparkling wines'. Thus, wines sold to consumers as 'fizzy' wines first made their appearance in the 19th century. Building on a growing understanding of oenology, tests were first carried out in the 1840s to try to produce sparkling wine traditionally. Cellars hollowed out from the tuffeau stone encouraged the development of these wines, which require large temperate storage and handling areas. Using experience gained over more than a century, by 2010 winemakers had perfectly mastered the production of these sparkling wines. Ageing the wines 'on racks' for at least 12 months helps them develop their aromas and complexity.

Still wines: the 'Vouvray' geographical area is situated on the outer edge of the climate zone in which the Chenin B variety (the noble grape variety of the Loire Valley, but also a late variety) is able to grow. Due to the beneficial natural conditions in this area, the wines have an extraordinary original aromatic expression and balance.

Due to the original elegance and expression of the wines, optimum management of production strength and potential is required, resulting in the use of less vigorous rootstock, strict vine training and short pruning. The 'vintage effect', which is particularly marked in the geographical area, has required producers, over the generations, to manage the various conditions of ripeness seen in the grapes. Depending on the circumstances and climate conditions in a given year, the grapes which are harvested will have a higher or lower sugar content. As a consequence of observing this natural richness, different types of wine are produced. Where the climate during the harvest season is particularly conducive, wines with a high fermentable sugar content are produced from the grapes which are harvested with the most sugar, after concentration as a result of drying on the vine or suffering from 'noble rot' by *Botrytis cinerea*.

The well-established parcel area where the grapes are harvested only includes parcels which have soils with good hydrological and thermal properties. The quality and originality of 'Vouvray' wines comes from the parcels selected for cultivating the vines and the adaptation and consistent use of the production methods put in place by the winegrowing community over generations.

'Vouvray' wines have an excellent reputation. In the 13th century, monks played a part in the expansion of the wine-growing area and in the distribution of the wines by using the River Loire. In the 16th and 17th centuries, Dutch traders furthered its reputation in France and internationally. In 2010, the wines were being marketed outside of France and exported all over the world.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- All optional terms are marked on the labels in letters that may not be larger, either in height or width, than double the size of the letters forming the name of the controlled designation of origin.
- The size of the letters of the geographical name 'Val de Loire' may not be larger, either in height or width, than two-thirds of the size of the letters forming the name of the controlled designation of origin.
- The word 'dry' must feature on the labelling of still wines in accordance with point IX(1°b) of the product specification.
- Wines with the registered designation of origin may display the name of a smaller geographical unit on their labels, provided that:
 - it is a registered location,
 - it appears on the harvest declaration.

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity defined by derogation for making, developing and ageing still wines, and for making, developing, ageing and bottling sparkling and semi-sparkling wines comprises part of the territory of the following municipality in the department of Indre-et-Loire (list drawn up on the basis of the 2020 Official Geographic Code): Nazelles-Négron (for the part situated north of Departmental Road No 1 and west of Departmental Road No 75).

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

- The sparkling and semi-sparkling wines may only be made by secondary bottle fermentation.
- The sparkling and semi-sparkling wines must be aged for at least 12 months from the bottling date before they can be marketed to consumers.

Link to the product specification

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-c92ca6c9-395b-44ee-b1c9-ba8a143bb101

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

(2021/C 87/09)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

‘MOULIN-À-VENT’

PDO-FR-A0933-AM02

Submitted on: 9 December 2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Geographical area

In chapter I, section IV, point 1, the words ‘based on the 2019 Official Geographical Code’ have been added after ‘the following municipalities’.

This editorial amendment allows the geographical area to be identified with reference to the 2019 version of the Official Geographical Code, which is updated by the National Institute of Statistics and Economic Studies (INSEE), and gives the definition of the geographical area legal certainty.

The boundaries of the geographical area remain unchanged.

A sentence has also been added to inform operators that cartographic documents pertaining to the geographical area are available on the INAO website.

The single document is not affected by these amendments.

2. Parcel area

Point 2) of section IV has been replaced by the following provisions: ‘The wines are made from grapes grown on parcels located in the production area as approved by the National Institute of Origin and Quality (INAO) at the meeting of the competent national committee on 14 November 2019’.

The purpose of this amendment is to include the date on which the competent national authority approved changes to the demarcated parcel area within the geographical area of production. Demarcation involves identifying parcels within the geographical area of production that can be used in the production covered by the protected designation of origin.

The single document is not affected by this amendment.

3. Area in immediate proximity

In chapter I, section IV, point 3, the words ‘based on the 2019 Official Geographical Code’ have been added after ‘the following municipalities’.

This editorial amendment allows the area in immediate proximity to be identified with reference to the 2019 version of the Official Geographical Code, published by INSEE.

The boundaries of this area remain unchanged.

The addition of this reference means that the definition of the area in immediate proximity can be legally protected and therefore cannot later be affected by mergers or splits among municipalities or parts of municipalities, or by name changes.

The list of municipalities comprising the area in immediate proximity has also been updated, without changes to the boundary, to take into account the administrative changes made before 2019.

The section of the single document headed ‘Further conditions’ has been amended accordingly.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

4. Transitional measure

Chapter I, section XI, point 3 has been deleted as it referred to a specific measure concerning ageing time and, consequently, dates for making the product available to consumers on the market. The period during which producers could use this measure has expired.

The single document is not affected by this amendment.

5. Matters concerning specification monitoring

- Operators are now monitored by a certification body. The words 'inspection plan' have been replaced by the words 'monitoring plan' in the relevant paragraphs in chapter II of the specification.

The single document is not affected by this amendment.

- References to the monitoring body

In section II of chapter III: the rules on wording in this section were amended following approval of the specification in December 2011. The purpose was to remove full references to the inspection authority where monitoring is conducted by a certification body.

The single document is not affected by this amendment.

SINGLE DOCUMENT

1. Name of the product

Moulin-à-Vent

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

Analytical description

The wines are still, dry red wines.

The wines have a minimum natural alcoholic strength by volume of 10,5 %.

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

At the time of packaging, the wines have a maximum malic acid content of 0,4 grams per litre.

Wines that are finished and ready to be released for consumption conform to the following analytical standards:

Maximum fermentable sugar content (glucose and fructose): 3 grams per litre

The standards provided for in EU regulations apply to the maximum total alcoholic strength, minimum actual alcoholic strength, minimum total acidity and maximum total sulphur dioxide content.

The wines are deeply coloured, with hues ranging from ruby to garnet. On the nose, they often have floral and very ripe red fruit notes which, with age, develop into heady scents of spice, truffle and even game. In the mouth, the structure is generous and full-bodied with a balance of strength, complexity and elegance.

The wines may be enjoyed when young but, if kept for several years, their power and finesse increases.

| General analytical characteristics | |
|---|-------|
| Maximum total alcoholic strength (in % volume) | |
| Minimum actual alcoholic strength (in % volume) | |
| Minimum total acidity | |
| Maximum volatile acidity (in milliequivalents per litre) | 14,17 |
| Maximum total sulphur dioxide content (in milligrams per litre) | |

5. Wine-making practices

a. *Specific oenological practices*

Practices in the winery

Specific oenological practice

- The use of wood chips is prohibited.
- The total alcoholic strength by volume of the wines after enrichment does not exceed 13 %.
- Subtractive enrichment techniques are permitted up to a concentration rate of 10 %.

In addition to the above provisions, all wine-making practices followed must also comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

Growing method

Planting density

GENERAL PROVISIONS

The minimum density of the vines in the vineyard is 6 000 plants per hectare.

The spacing between the rows is 2,1 metres or less. Between plants in the same row, spacing is at least 0,8 metres.

SPECIAL PROVISIONS

Provided that the minimum density of 6 000 plants per hectare is maintained, for the purposes of mechanisation, the spaces between rows may be a maximum of 3 metres.

Pruning rules

- Pruning is completed by 15 May.
- The wines are made from vines subject to spur pruning and trained to gobelet, éventail, or single or double cordon de Royat, or 'Charmet'. Each plant has a maximum of ten buds.
- Each plant has three to five spurs with a maximum of two buds. For regeneration purposes, each plant may also have a spur with a maximum of two buds cut from a water shoot arising from the permanent wood.
- During initial pruning, or conversion to a different form of pruning, vines are pruned to a maximum of 12 buds per plant.

Provisions relating to mechanised harvesting

- a) The harvest is not piled more than 0,5 metres high in the containers transporting it from the parcel to the winery.
- b) The containers are made of inert material suitable for food-use.
- c) The equipment for picking and transporting the harvest includes a special water-drainage or protection system.

b. *Maximum yields*

61 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines are produced, developed and aged in the following municipalities, based on the 2019 Official Geographic Code:

- Department of Rhône: Chénas;
- Department of Saône-et-Loire: Romanèche-Thorins.

7. Main wine grape variety(-ies)

Aligoté B

Gamay N

Melon B

8. Description of the link(s)

Description of the natural factors relevant to the link

The geographical area extends over the eastern side of the Beaujolais hills, principally the Montagne de Rémont, at an altitude of 510 metres, and the terraces facing the Saône plain, 15 kilometres south-west of Mâcon and 25 kilometres north of Villefranche-Sur-Saône.

It also covers the territory of the municipalities of Chénas and Romanèche-Thorins, in the departments of Rhône and Saône-et-Loire.

The parcels demarcated for the grape harvest are situated on hilly terrain. To the west the, at times steep, slopes overlook the village of Chénas. To the east, gentler inclines and terraces extend as far as Romanèche-Thorins. Altitude ranges from 190 metres to 420 metres.

Some 80 % of the soils have formed on sandy decomposed granite, pink in colour, derived from the alteration of the granitic rock of the substrate, termed 'sandstone' or, locally, 'gore'. In the southern part and on the eastern border, the soils are more developed, and have formed on colluvium. They are composed of sandy loam mixed with small pebbles and gravel. The soils are generally well drained with seams of iron and manganese oxides dispersed throughout the granitic mass.

Indeed, the most important French manganese deposit was discovered in Romanèche-Thorins, around 1750. In the 18th and 19th centuries, this deposit was mined right up to the middle of the village square. At that time, the rock was known as 'romanéchite'. It is black and very heavy.

The climate is sub-maritime, subject to continental and southern influences. Rainfall is evenly distributed throughout the year, and the average annual temperature is close to 11 degrees centigrade. The Beaujolais hills play a vital role providing protection from the west winds, thereby diminishing the maritime influence. The hills produce a foehn effect that dries the damp air, enhancing the light and reducing rainfall correspondingly.

The broad Saône valley also plays a significant role in the development of the vines. It provides abundant light and channels southern influences, characterised in particular by intense heat in summer.

Description of the human factors relevant to the geographical link

Vines have been present in the geographical area since ancient times.

In her work *Les vins de Bourgogne* (The wines of Burgundy), Suzanne Blanchet writes that vines have been grown 'from the Mâconnais to the Lyonnais', where forest takes over, since the 1st century (Pliny the Elder). In the 3rd century, when the wines were held in amphorae, they were brought down to Lyon by the nearby River Saône.

From the end of the 15th century, the vineyard reached its true potential, under the impetus of the bourgeoisie of Lyons who had grown rich from silk and banking.

The wine trade in the Beaujolais region grew throughout the 18th century, leading to major changes in the vineyard. Large properties were then divided for 'métayage', or sharecropping, a system still very much in evidence in the geographical area.

According to the national archives from 1722: 'Romanèche is one of the four localities of the Mâconnais which send the greatest number of barrels of wine to Paris'.

The name of the controlled designation of origin comes from the ancient windmill, (*moulin à vent* in French). Built in 1550, it stands on the hill of Romanèche-Thorins. It milled grain until the mid-19th century, and is now listed as a historic monument. Situated at the heart of the vineyard and visible from afar, the windmill is the perfect symbol of the geographical area of 'Moulin-à-Vent'.

A ruling by the court of Mâcon on 17 April 1924 officially established the geographical boundaries within which wines named 'Thorins' or 'Moulin-à-Vent' could be produced. The following year, the Winegrowers' Union was officially created and prepared the dossier for the recognition of the controlled designation of origin, leading to the decree of 11 September 1936. In order to avoid confusion, the name 'Thorins' was dropped.

At the same time, around 40 producers founded the cooperative cellar, established in 1934 in a property belonging to the Château des Michauds, in Chénas. The cooperative produces around 20 % of the wines and represents a driving force for the economy.

The controlled designation of origin 'Moulin-à-Vent' represents a marriage of characteristic regional traditions with modern techniques.

In pursuit of quality wines, the producers have learned to tame the Gamay N variety and its growth, notably by using high planting density and spur pruning.

In order for the grapes to ripen properly, producers ensure that the canopy is sufficiently open. In this way, the vines can be trained on fixed trellising. Similarly, producers have adopted a particular wine-making method involving both traditional fermentation and semi-carbon maceration.

The properties are mostly owned by families that have worked on them together for generations.

In 2010, the vineyard covered an area of 650 hectares, producing an annual average of around 30 000 hectolitres.

Information on the quality and characteristics of the product

The wines are deeply coloured, with hues ranging from ruby to garnet.

On the nose, there often have floral and very ripe red fruit notes which, with age, develop into heady scents of spice, truffle and even game.

In the mouth, the structure is generous and full-bodied with a balance of strength, complexity and elegance.

The wines may be enjoyed when young but, if kept for several years, their power and finesse increases.

Causal interactions

Occupying the sides of a ridge of granitic rock, 'Moulin à Vent' is known for being the oldest of the 'Crus du Beaujolais'.

The vineyard is established on a homogenous granitic subsoil, criss-crossed by seams of manganese which are visible as fragments scattered through the soils. History tells that this black ore is the reason for the special character of the wines.

The vineyard parcels planted with the Gamay N variety occupy gentle slopes, with good east and south-east orientation, protected from the west winds by the Beaujolais hills. With their positioning, they are warmed by the earliest rays of the dawning sun.

The granitic base has low fertility which helps to manage yields and contributes to the development of distinct fruity aromas in the wines.

Producers care about preserving the best parcels. They mention the names of the most prestigious '*lieux-dits*', or plots, on the labels.

The reputation of 'Moulin-à-Vent' is long-established. As far back as the 18th century, it is attested in a case brought by Mr Pierre-Étienne Chalandon, merchant of Mâcon, against a producer suspected of supplying second- or third-rate wines under the name 'Moulin-à-Vent'. In his 1816 work, *Topographie de tous les vignobles connus* (Topography of all known vineyards), Jullien writes admiringly of the wines of 'Moulin-à-Vent', then classified as 'first class', which could be kept for more than ten years in the bottle.

The producers always identify themselves using the windmill, the symbol of the 'Moulin-à-Vent' controlled designation of origin. It appears on many labels and promotional documents, and inspired the artist Maurice Utrillo.

In 1996, the producers of 'Moulin-à-Vent' and 'Chénas' united to create the 'Association of Master Wine-Growers of Chénas and Moulin-à-Vent'. In this way, the reputation of the wines of the two controlled designations of origin was formally confirmed.

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

Area in immediate proximity

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in the immediate vicinity, defined by derogation for the making, processing and ageing of the wines, comprises the territory of the following municipalities, based on the Official Geographic Code for 2019:

— Department of Côte-d'Or:

Agencourt, Aloxe-Corton, Ancy, Arcenant, Argilly, Autricourt, Auxey-Duresses, Baubigny, Beaune, Belan-sur-Ouche, Bévy, Bissey-la-Côte, Bligny-lès-Beaune, Boncourt-le-Bois, Bouix, Bouze-lès-Beaune, Brion-sur-Ouche, Brochon, Cérilly, Chamboeuf, Chambolle-Musigny, Channay, Charrey-sur-Seine, Chassagne-Montrachet, Châtillon-sur-Seine, Chaumont-le-Bois, Chaux, Chenôve, Chevannes, Chorey-lès-Beaune, Clémencey, Collonges-lès-Bévy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-Vauchignon, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebaty, Echevront, Epernay-sous-Gevrey, L'Etang-Vergy, Etrochey, Fixin, Flagey-Echézeaux, Flavignerot, Fleurey-sur-Ouche, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gomméville, Grancey-sur-Ouche, Griselles, Ladoix-Serrigny, Lentenay, Larrey, Levernois, Magny-lès-Villers, Mâlain, Marcenay, Marey-lès-Fussey, Marsannay-la-Côte, Massingy, Mavilly-Mandelot, Meloisey, Merceuil, Messanges, Meuilley, Meursanges, Meursault, Molesme, Montagny-lès-Beaune, Monthelie, Montliot-et-Courcelles, Morey-Saint-Denis, Mosson, Nantoux, Nicey, Noiron-sur-Seine, Nolay, Nuits-Saint-Georges, Obtrée, Pernand-Vergelesses, Perrigny-lès-Dijon, Plombières-lès-Dijon, Poinçon-lès-Larrey, Pommard, Pothières, Premeaux-Prissey, Prusly-sur-Ouche, Puligny-Montrachet, Quincey, Reulle-Vergy, La Rochepot, Ruffey-lès-Beaune, Saint-Aubin, Saint-Bernard, Saint-Philibert, Saint-Romain, Sainte-Colombe-sur-Seine, Sainte-Marie-la-Blanche, Santenay, Savigny-lès-Beaune, Segrois, Tailly, Talant, Thoirs, Vannaire, Velars-sur-Ouche, Vertault, Vignoles, Villars-Fontaine, Villebichot, Villedieu, Villers-la-Faye, Villers-Patras, Villy-le-Moutier, Vix, Volnay, Vosne-Romanée, Vougeot;

— Department of Rhône:

Alix, Anse, L'Arbresle, Les Ardillats, Arnas, Bagnols, Beaujeu, Belleville-en-Beaujolais, Belmont-d'Azergues, Blacé, Le Breuil, Bully, Cercié, Chambost-Allières, Chamelet, Charentay, Charnay, Chasselay, Châtillon, Chazay-d'Azergues, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Dardilly, Denicé, Deux Grosnes (only the part corresponding to the territory of the former municipality of Avenas), Dracé, Emeringes, Fleurie, Fleurieux-sur-l'Arbresle, Frontenas, Gleizé, Julié, Jullié, Lacenas, Lachassagne, Lancié, Lantignié, Légnay, Létra, Limas, Lozanne, Lucenay, Marchamp, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Odenas, Le Perréon, Pommiers, Porte des Pierres Dorées, Quincié-en-Beaujolais, Régnié-Durette, Rivolet, Sain-Bel, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Ouillères, Saint-Etienne-la-Varenne, Saint-Georges-de-Reneins, Saint-Germain-Nuelles, Saint-Jean-des-Vignes, Saint-Julien, Saint-Just-d'Avray, Saint-Lager, Saint-Romain-de-Popey, Saint-Vérand, Sainte-Paule, Salles-Arbuissonnas-en-Beaujolais, Sarcey, Taponas, Ternand, Theizé, Val d'Oingt, Vaux-en-Beaujolais, Vauxrenard, Vernay, Villefranche-sur-Saône, Ville-sur-Jarnioux, Villié-Morgon, Vindry-sur-Turdine (only the part corresponding to the territory of the former municipalities of Dareizé, Les Olmes and Saint-Loup);

— 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, 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-Guinçay, 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-les-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, Crêches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-Pertuis, Dracy-le-Fort, Dracy-lès-Couches, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagy, Fleurville, Fley, Fontaines, Fragnes-La-Loyère (only the part corresponding to the territory of 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, Pierreclos, Plottes, Préty, Prissé, Pruzilly, Remigny, La Roche-Vineuse, 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-Gervais-sur-Couches, Saint-Gilles, Saint-Jean-de-Trézy, 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-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Rémy, Saint-Sernin-du-Plain, Saint-Symphorien-d'Ancelles, Saint-Vallerin, Saint-Vérand, Saint-Ythaire, Saisy, 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 Fregande (only the part corresponding to the territory of the former municipalities of Donzy-le-National, Massy and La Vineuse), Vinzelles, Viré;

— Department of Yonne:

Aigremont, Annay-sur-Serein, Arcy-sur-Cure, Asquins, Augy, Auxerre, Avallon, Bazarnes, Beine, Bernouil, Béru, Bessy-sur-Cure, Bleigny-le-Carreau, Censy, Chablis, Champlay, Champs-sur-Yonne, Chamvres, La Chapelle-Vaupelteigne, Charentenay, Châtel-Gérard, Chemilly-sur-Serein, Cheney, Chevannes, Chichée, Chitry, Collan, Coulangeron, Coulanges-la-Vineuse, Courgis, Cruzy-le-Châtel, Dannemoine, Deux Rivières, Dyé, Epineuil, Escamps, Escolives-Sainte-Camille, Fleys, Fontenay-près-Chablis, Gy-l'Evêque, Héry, Irancy, Island, Joigny, Jouancy, Junay, Jussy, Lichères-près-Aigremont, Lignorelles, Ligny-le-Châtel, Lucy-sur-Cure, Maligny, Mélissey, Merry-Sec, Migé, Molay, Molosmes, Montigny-la-Resle, Montholon (only the part in the territory of the former municipalities of Champvallon, Villiers sur Tholon and Volgré), Mouffy, Moulins-en-Tonnerrois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasilly, Pierre-Perthuis, Poilly-sur-Serein, Pontigny, Préhy, Quenne, Roffey, Rouvray, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Saint-Père, Sainte-Pallaye, Sainte-Vertu, Sarry, Senan, Serrigny, Tharoiseau, Tissey, Tonnerre, Tronchoy, Val-de-Mercy, Vallan, Venouse, Venoy, Vermenton, Vézannes, Vézelay, Vézennes, Villeneuve-Saint-Salves, Villy, Vincelles, Vincelottes, Viviers, Yrouerre.

Labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- a) Wines with the controlled designation of origin may display the name of a smaller geographical unit on their labels, provided that:

- it is the name of a place in the land register;
- it appears on the harvest declaration.

The name of the registered location appears immediately after the controlled designation of origin, and is printed in lettering no greater in both height and width than the letters in which the name of the controlled designation of origin is written.

- b) The labels of wines entitled to the controlled designation of origin can mention the larger geographical entity 'Vin du Beaujolais', 'Grand Vin du Beaujolais' or 'Cru du Beaujolais'.

The size of the letters for the larger geographical unit must not be greater, either in height or width, than two-thirds of the size of the letters forming the name of the controlled designation of origin.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-10009261-9fab-4519-9359-c1535d713844

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

(2021/C 87/10)

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

COMMUNICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

‘MINERVOIS’

PDO-FR-A0330-AM01

Submitted on: 14.12.2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Date of approval of the demarcated parcel area

The purpose of this amendment is to add the date on which the competent national authority approved changes to the demarcated parcel area within the geographical area of production. Parcels are demarcated by identifying the parcels within the geographical area of production that are suited to production of the registered designation of origin in question.

2. Vine varieties

Two new vine varieties, Grenache Gris G and Viognier, have been added to the list of varieties authorised for production of the rosé and white wines. Already well established in the production area, these vine varieties have been included as secondary varieties in order to bring the vine varieties of the ‘Minervois’ PDO into line with those of the ‘Languedoc’ region PDO.

As a result, Grenache Gris G has been added to the list of secondary varieties authorised for production of the rosé wines.

Grenache Gris G and Viognier Blanc B have been added to the list of secondary varieties authorised for production of the white wines.

3. Rules on the proportion of varieties to be planted

The rules on the proportion of the Grenache Gris and Viognier varieties to be planted have been clarified as follows:

— for the rosé wines, the following indent has been added as the third indent:

‘— The proportion of the Grenache Gris G variety is less than or equal to 20 % of the vines planted.’,

— for the white wines, the following indent has been added as the third indent:

‘— The proportion of the Viognier Blanc B variety is less than or equal to 10 % of the vines planted.’.

4. Labelling

Wines bearing the registered designation of origin may specify on their label the broader geographical unit ‘Languedoc’ by means of a reference to ‘Grand Vin du Languedoc’.

The name of another, smaller geographical unit may also be added to the name of the PDO, provided it is a registered location and appears on the harvest declaration.

The name of the registered location appears immediately after the name of the PDO, and is printed in letters no greater than half the size, in both height and width, of the letters forming the name of the PDO.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

5. Declaration obligations

A document identifying the parcels suitable for irrigation must be attached to the prior declaration for parcels assigned to production of the designation.

6. Reference to the control body

The references to the control body have been updated in the single document.

Point II of Chapter II of the specification for the PDO has been amended to specify that checks are no longer performed by an inspection body, but by a control body, acting on behalf of the authority responsible for performing checks, the National Institute of Origin and Quality (INAO).

SINGLE DOCUMENT

1. Name of the product

Minervois

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

Analytical characteristics of the wines

These are still, dry wines that can be red, rosé or white.

The red, rosé and white wines have a minimum natural alcoholic strength by volume of 12 %.

Red wines with a natural alcoholic strength by volume less than or equal to 14 % have a maximum fermentable sugar (glucose + fructose) content of 3 g.

Red wines with a natural alcoholic strength by volume greater than 14 % have a maximum fermentable sugar (glucose + fructose) content of 4 g.

The red wines have a malic acid content less than or equal to 0,4 g per litre.

The white and rosé wines have a maximum fermentable sugar (glucose + fructose) content of 4 g.

Their volatile acidity, sulphur dioxide and total acidity levels are those laid down in EU legislation.

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

Organoleptic characteristics of the wines

According to customary practice, the red wines are made from a selection of varieties, of which Grenache N, Mourvèdre N and Syrah N account for at least 60 %. They have a purple colour, with tints of violet. They are well balanced, with rich aromas reminiscent of red fruits, which allow them to be consumed as young wines.

Warm and powerful, they develop aromatic notes, often of spice or liquorice, and are well suited to ageing.

The rosé wines have a light, salmon-pink hue, and a range of aromas reminiscent of red fruits. They are at once fresh and powerful, harmonious and persistent.

The white wines have a pale gold colour, with tints of green. Complex and warm, with strong floral hints, they bring sharp notes of fresh fruits such as peach, mango or apricot to the palate.

5. Wine-making practices

a. Specific oenological practices

Growing method

The minimum planting density of the vines is 4 000 plants per hectare. Spacing between rows must not exceed 2,5 m, and spacing between plants in the same row must be at least 0,8 m.

Pruning is carried out before stage E – three leaves spread over the first two buds.

- The vines are pruned using short pruning, with a maximum of 12 buds per plant. Each spur has a maximum of two buds.
- Single Guyot pruning may be used for the Marsanne B, Roussanne B and Syrah N varieties, with a maximum of 10 buds per plant, including no more than six on the cane, and no more than two replacement spurs with a maximum of two buds each.
- Irrigation may be authorised.

Specific oenological practice

The use of oenological charcoal to make the rosé wines is prohibited, whether alone or mixed in preparations.

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

b. Maximum yields

60 hectolitres per hectare

6. Demarcated geographical area

Geographical area

The harvesting of the grapes, vinification and the production of the wines take place in the following municipalities:

- Department of Aude: Aigues-Vives, Argeliers, Argens-Minervois, Azille, Badens, Bagnoles, Bize-Minervois, Blomac, Bouilhonnac, Cabrespine, Castelnau-d'Aude, Caunes-Minervois, Ginestas, Homps, Laure-Minervois, Limousis, Mailhac, Malves-en-Minervois, Marseillette, Mirepeisset, Paraza, Pépieux, Peyriac-Minervois, Pouzols-Minervois, Puichéric, La Redorte, Rieux-Minervois, Roquecourbe-Minervois, Roubia, Rustiques, Saint-Couat-d'Aude, Saint-Frichoux, Saint-Nazaire-d'Aude, Sainte-Valière, Sallèles-Cabardès, Salsigne, Tourouzelle, Trassanel, Trausse, Trèbes, Ventenac-en-Minervois, Villalier, Villarzel-Cabardès, Villegly, Villeneuve-Minervois,
- Department of Hérault: Agel, Aigne, Aigues-Vives, Azillanet, Beaufort, Cassagnoles, La Caunette, Cesseras, Félines-Minervois, La Livinière, Minerve, Montoulis, Olonzac, Oupia, Saint-Jean-de-Minervois, Siran.

7. Main wine grape variety(-ies)

Bourboulenc B – Doucillon blanc

Carignan N

Cinsaut N – Cinsault

Clairette B

Grenache N

Grenache blanc B

Grenache gris G

Lledoner pelut N

Macabeu B – Macabeo

Marsanne B

Muscat à petits grains blancs B – Muscat, Moscato

Piquepoul blanc B

Piquepoul noir N

Rivairenc N – Aspiran noir

Roussanne B

Syrah N – Shiraz

Terret blanc B

Terret noir N

Vermentino B – Rolle

Viognier B

8. Description of the link(s)

Natural and human factors relevant to the link

The geographical area nestles against the Montagne Noire mountain range, the southernmost part of the Cévennes region, the summit of which is the Pic de Nore (1 210 m).

The vineyard area lies at the heart of a vast amphitheatre, which descends steadily from north to south, sloping gently towards the River Aude at the southern end. Completely south-facing, it is bounded by two sets of hills:

- one close to Carcassonne, to the west, formed of north/south-facing hills from Salsigne to Trèbes, through which the River Clamoux winds its way,
- the other, to the east, known as the Serre d'Oupia, through which the River Cesse runs.

The centre of the geographical area rises some hundred metres above Lake Marseillette, from where it continues towards a large plateau criss-crossed by the Rivers Argent-Double and Ognon, which are tributaries of the Aude.

Crossing hills and plains, the Minervois wine route allows visitors to discover the local vineyards, which blend harmoniously with a natural environment that is dotted with scrubland, pine and oak trees.

The geographical area belongs to a large syncline resting on the Montagne Noire mountain range to the north, filled with tertiary molassic sediment and cut by sandstone banks and conglomerates of lacustrine limestone.

The most characteristic soils developed, therefore, on stony terraces, marl, sandstone, hard limestone alterations (due to weathering) and a few shale lenses at higher altitudes.

The climate is Mediterranean, very mild and relatively dry, with average annual rainfall of 630 mm and an average annual temperature above 14° C, with more than 2 400 hours of sunshine per year.

To the east, the geographical area enjoys the maritime influences of the Mediterranean, with humid south-easterly winds in summer and low levels of rainfall in spring or autumn. At the opposite end, to the west, the geographical area is subject to the effects of a north-westerly wind known as the Cers. Often violent and generally dry, the Cers triggers oceanic rains when it reaches the Montagne Noire, especially in autumn and spring.

The geographical area covers the territory of 45 municipalities in the Department of Aude and 16 municipalities in the Department of Hérault.

Description of the human factors relevant to the geographical link

Vines have been present in the Minervois since Roman times.

The opening of the Canal du Midi in 1680, improvements in the road network in the 18th century and the arrival of the railways all contributed towards the development of the local vineyards, turning winegrowing into a monoculture.

This prosperity was subject to the vagaries of the phylloxera epidemic and to overproduction, culminating in the winemaking crisis of 1907, which forced the entire region to undergo a thorough reorganisation.

To the east of the geographical area is the village of Argeliers, from where, in 1907, the winemaker Marcellin Albert incited other French winemakers to revolt against fraud and the slump in wine sales. This period of serious unrest, which engulfed the entire south of France and a part of the French winemaking industry, would lead to the enactment of a law establishing the 'appellation d'origine', or designation of origin.

A winemakers defence association was formed in the Minervois region in 1922. Initially recognised as a wine with the designation of origin 'Delimited wine of superior quality' in 1951, 'Minervois' was recognised as a registered designation of origin by decree of 15 February 1985, after a varietal conversion favouring the red varieties Grenache N, Syrah N, Mourvèdre N and Cinsaut N, noble plants of old, and the white varieties Grenache B, Maccabeu B, Roussanne B, Marsanne B and Vermentino B, as well as the imposition of strict production conditions.

To achieve greater control over those conditions, producers opted in 1996 for a particular procedure requiring the parcels intended for grape harvesting to be allocated two years before any claim could be made.

In 2009, 124 000 hl were claimed as wine of registered designation of origin by 210 privately owned wineries and 25 wine cooperatives producing 40 % of the volume.

Red wines account for 92 % of production, rosé wines for 6 % of the volume. According to customary practice, the red wines are made from a selection of varieties, of which Grenache N, Mourvèdre N and Syrah N account for at least 60 %. They have a purple colour, with tints of violet. They are well balanced, with rich aromas reminiscent of red fruits, which allow them to be consumed as young wines.

Warm and powerful, they develop aromatic notes, often of spice or liquorice, and are well suited to ageing.

The rosé wines have a light, salmon-pink hue, and a range of aromas reminiscent of red fruits. They are at once fresh and powerful, harmonious and persistent.

The white wines have a pale gold colour, with tints of green. Complex and warm, with strong floral hints, they bring sharp notes of fresh fruits such as peach, mango or apricot to the palate.

Causal interactions

With its combination of Mediterranean climate and south-facing topography swept by prevailing winds that bring little rainfall, the geographical area is well suited to the cultivation of an original vineyard area on predominantly clay-limestone soil.

These specific conditions are conducive to the optimum ripeness of the grape and provide producers with the opportunity to match variety with location, which helps give these wines their particular character.

The Grenache N variety provides warmth and roundness on the palate and favours stony terraces and marl. Syrah N is an early-budding variety that provides sweetness and red-fruit aromas. Two historical varieties, Cinsaut N and Carignan N, are also used. Traditionally reserved for rosé wines, the former variety is also used in red blends to provide finesse, while the latter provides body and tannins and, when aged, distinct aromas of liquorice. The Mourvèdre N variety provides delicate tannins and hints of spice.

Jacques Puisais described the link between the product and its natural environment as follows: 'Minervois is a wine of the air, and it is the vintage of the wind that counts, especially in the period preceding the harvest, as it determines the speed of evapotranspiration. This "wine of the air" is characterised by the softness and richness of the tannins, and the original respect for the fruit.'

Winemaking has punctuated the history of the Minervois for the past two centuries.

Perched on a rocky outcrop of a limestone plateau, the village of Minerve, with its mythological evocations, has given its name to the registered designation of origin. Once a fortified village, Minerve is famous for its exceptional setting and its resistance to Simon de Montfort during the crusade against the Cathars in 1210. In this emblematic setting, which is so characteristic of the registered designation of origin, the vineyards planted on the hard limestone soil contrast with the intense light of the Mediterranean landscape.

References to the Roman Empire remain to this day. Most of the present-day estates and castles are located on ancient Roman *domus*, such as Massanier la Mignarde in the municipality of Pépieux, which was once the property of the legionnaire Maximus and whose wine was voted best in the world in 2005 by the International Wine Challenge.

At the western edge of the geographical area, the city of Carcassonne, a medieval fortified town listed as a UNESCO World Heritage Site, forms part of the cultural and historical heritage of the Minervois. A key factor behind the rapid economic growth of the 17th century, the Canal du Midi winds its way through the south of the geographical area, and is also listed as a UNESCO World Heritage Site.

Through its historical capital and privileged setting, the registered designation of origin 'Minervois' demonstrates the region's deep ties to winegrowing, which is firmly rooted there.

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

Labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines bearing the registered designation of origin may specify on their label the broader geographical unit 'Languedoc' by means of a reference to 'Grand Vin du Languedoc'.

The size of the letters for this broader geographical unit must not be larger in terms of height or width than half the size of the letters forming the name of the registered designation of origin.

The labels of wines eligible for the registered designation of origin may bear the name of a smaller geographical unit, provided that:

- it is a registered location,
- it appears on the harvest declaration.

The name of the registered location appears immediately after the name of the registered designation of origin, and is printed in letters no greater than half the size, in both height and width, of the letters in which the name of the registered designation of origin is written.

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for vinification and production of the wines, comprises the territory of the following municipalities:

- Department of Aude: Barbaira, Berriac, Canet, Capendu, Carcassonne, Castans, Citou, Conques-sur-Orbiel, Douzens, Escales, Floure, Fontiès-d'Aude, Fournes-Cabardès, Labastide-Esparbairénque, Lastours, Lespinassière, Lézignan-Corbières, Marcorignan, Montbrun-des-Corbières, Montirat, Moux, Ouveillan, Pradelles-Cabardès, Raissac, Saint-Marcel-d'Aude, Sallèles-d'Aude, Villanière, Villardonnel, Villedubert, Villemoustaussou,
- Department of Hérault: Assignan, Cruzy, Ferrals-les-Montagnes, Villespassans.

Link to the product specification

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-cc1cf391-d666-49f9-81cc-7ca4a90414cd

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