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## Information and Notices

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## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

7 May 2021

(2021/C 178/01)

1 euro =

Currency			Exchange rate		
Currency			Exchange rate		
USD	US dollar	1,2059	CAD	Canadian dollar	1,4689
JPY	Japanese yen	131,76	HKD	Hong Kong dollar	9,3661
DKK	Danish krone	7,4361	NZD	New Zealand dollar	1,6730
GBP	Pound sterling	0,86810	SGD	Singapore dollar	1,6061
SEK	Swedish krona	10,1263	KRW	South Korean won	1 350,52
CHF	Swiss franc	1,0963	ZAR	South African rand	17,1863
ISK	Iceland króna	150,50	CNY	Chinese yuan renminbi	7,7809
NOK	Norwegian krone	10,0125	HRK	Croatian kuna	7,5345
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 208,37
CZK	Czech koruna	25,682	MYR	Malaysian ringgit	4,9587
HUF	Hungarian forint	358,01	PHP	Philippine peso	57,747
PLN	Polish zloty	4,5754	RUB	Russian rouble	89,4671
RON	Romanian leu	4,9265	THB	Thai baht	37,588
TRY	Turkish lira	10,0019	BRL	Brazilian real	6,3801
AUD	Australian dollar	1,5523	MXN	Mexican peso	24,2006
			INR	Indian rupee	88,6375

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

## V

*(Announcements)*

## 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**

(2021/C 178/02)

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

## COMMUNICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

**‘Conca de Barberá’****PDO-ES-A1422-AM03****Date of communication: 22 February 2021**

## DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

**1. Correction of an error in the organoleptic description**

## DESCRIPTION

The organoleptic characteristics relate to two types of quality sparkling wine: white and rosé. The organoleptic description of the red sparkling wine was omitted by mistake and has therefore been added now.

This amendment affects point 2 of the specification and point 4 of the single document.

It is a minor amendment as it is not among those covered by Article 14(1) of Delegated Regulation (EU) 2019/33 supplementing Regulation (EU) No 1308/2013.

## REASONS

The purpose is to correct an error, as the specification refers to red sparkling wine but the organoleptic description was omitted.

**2. Amendment to alcoholic strength**

## DESCRIPTION

The maximum values for actual alcoholic strength by volume in the category ‘Wine’ have been removed.

In the case of the mono-varietal red wines from Trepát, the minimum values for both actual and total alcoholic strength by volume have been reduced.

Both amendments affect point 2 of the specification. The former does not affect the single document, while the latter affects it at point 4.

<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

They are minor amendments as neither is among those covered by Article 14(1) of Delegated Regulation (EU) 2019/33 supplementing Regulation (EU) No 1308/2013.

#### REASONS

Owing to climate change, growing seasons are becoming increasingly hotter and drier, with the total acidity decreasing and alcoholic strength increasing in the wines. This means that there is a mismatch between the phenolic ripeness of the grape skin and seeds, resulting in an increased concentration of sugars in the pulp at the time of harvest. As a consequence, the wine produced has a greater alcoholic strength. For this reason, the values for maximum actual alcoholic strength by volume have been removed.

Furthermore, the Trepat grape variety is low in colour and alcoholic strength. In recent years, when it has been used to make red wine, it has been difficult to achieve the minimum alcoholic strength.

The amendments to alcoholic strength are therefore made in light of the wines of the PDO adapting to climate change so as to ensure the typical characteristics of the wines produced under PDO 'Conca de Barberà'.

### 3. **Removal of limits on planting density**

#### DESCRIPTION

The limits have been removed with regard to planting density for the vines.

This affects point 3 of the product specification and point 5 of the single document.

It is a minor amendment as it is not among those covered by Article 14(1) of Delegated Regulation (EU) 2019/33 supplementing Regulation (EU) No 1308/2013.

#### REASONS

Due to climate change and new cultivation techniques, the current planting densities now need to be amended. Previously, the established density was between 2 000 and 4 500 plants per hectare.

However, the production yields laid down in the specification, in kilograms per hectare, are considered sufficient restriction. We believe that planting density rules should therefore be removed.

### 4. **Correction of an error in the link**

#### DESCRIPTION

The causal link was not described, as required, for each of the categories of vine products covered by this PDO. This error has therefore been corrected in the description of the link.

This affects point 7 of the product specification and point 8 of the single document.

It is a minor amendment as there are no changes to the link, the description has simply been completed. It is therefore not among the amendments covered by Article 14(1) of Delegated Regulation (EU) 2019/33 supplementing Regulation (EU) No 1308/2013.

#### REASONS

The purpose is to correct an error, as the link has to be explained for each product category.

#### SINGLE DOCUMENT

### 1. **Name(s)**

Conca de Barberà

### 2. **Geographical indication type**

PDO – Protected Designation of Origin

### 3. Categories of grapevine product

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

### 4. Description of the wine(s)

1. *White wine and rosé wine*

#### CONCISE TEXTUAL DESCRIPTION

Produced exclusively by total or partial alcoholic fermentation of fresh grapes, which may or may not be crushed, or of grape must.

White: from greenish pale yellow to intensely golden. Clear and bright, with no cloudiness. Primary aromas are predominant. Light and fresh in the mouth, when young.

Rosé: from intense red with hints of violet and onion-skin hues, through to orange tones, depending on the level of ageing. Bold on the nose, with intense floral and/or fruity notes when young, and possible hints of vanilla when aged in wood.

Maximum sulphur dioxide: 200 milligrams per litre where the sugar content is less than 5 grams per litre; 250 milligrams per litre where the sugar content is 5 grams per litre or above.

Maximum volatile acidity in wines that are aged: 15 milliequivalents per litre

\* The relevant Community legislation will apply for the limits of parameters not covered.

#### GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume)

—

Minimum actual alcoholic strength (in % volume)

10,5

Minimum total acidity

3,5 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre)

10

Maximum total sulphur dioxide (in milligrams per litre)

—

2. *Red wine*

#### CONCISE TEXTUAL DESCRIPTION

Produced exclusively by total or partial alcoholic fermentation of fresh grapes, which may or may not be crushed, or of grape must. The colour can vary from intense cherry with violet tinges to ruby with a hint of ochre. It has clean and intense aromas, the young wines being noticeably fruity, and with notes of vanilla, toast and spices increasing with barrel ageing.

Maximum sulphur dioxide: 150 milligrams per litre where the sugar content is less than 5 grams per litre; 200 milligrams per litre where the sugar content is 5 grams per litre or above.

Volatile acidity may exceed 1 milliequivalent per litre for each degree of alcoholic strength exceeding 11 % and each year of ageing, up to 20 milliequivalents per litre.

For the mono-varietal red wines from Trepat, the actual and total alcoholic strength must be a minimum of 11 % by volume.

\* The relevant Community legislation will apply for the limits of parameters not covered.

#### GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume)

—

Minimum actual alcoholic strength (in % volume)

11,5

Minimum total acidity

3,5 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre)

13,33

Maximum total sulphur dioxide (in milligrams per litre)

—

#### 3. *Liqueur wine*

##### CONCISE TEXTUAL DESCRIPTION

The wines encompass a broad range of hues, developing from the most opaque and intense to the other end of the spectrum for red and white wine, even shading to amber, according to the degree of ageing. The wines have a gentle warmth, with fruitier aromas when not barrel-aged. Wines that have been aged have notes of aldehydes and dried fruit. In the mouth, they are warm, richly textured and persistent.

Maximum sulphur dioxide: 150 milligrams per litre where the sugar content is less than 5 grams per litre; 200 milligrams per litre where the sugar content is 5 grams per litre or above.

\* The relevant Community legislation will apply for the limits of parameters not covered.

#### GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume)

—

Minimum actual alcoholic strength (in % volume)

15

Minimum total acidity

(in milliequivalents per litre)

Maximum volatile acidity (in milliequivalents per litre)

—

Maximum total sulphur dioxide (in milligrams per litre)

—

#### 4. *Quality sparkling wine*

##### CONCISE TEXTUAL DESCRIPTION

The colour must be as expected for the white, rosé and red wines, with fresh and fruity aromas typical of the varieties from which they are produced. In the mouth, they are fresh, creamy and well-balanced.

\* The relevant Community legislation will apply for the limits of parameters not covered.

#### GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume)

—

Minimum actual alcoholic strength (in % volume)

10,5

Minimum total acidity

3,5 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre)

10

Maximum total sulphur dioxide (in milligrams per litre)

185

#### 5. *Semi-sparkling wine*

##### CONCISE TEXTUAL DESCRIPTION

The colour must be as described for the white and/or rosé wines, but with the additional presence of carbon dioxide. It must be bold, fruity and/or floral. Balanced and fresh in the mouth, and causing a slight tingling sensation due to the release of carbon dioxide.

Maximum sulphur dioxide: 200 milligrams per litre (white and rosé) and 150 milligrams per litre (red) where the sugar content is below 5 grams per litre; 250 milligrams per litre (white and rosé) and 200 milligrams per litre (red) where the sugar content is 5 grams per litre or above.

\* The relevant Community legislation will apply for the limits of parameters not covered.

#### GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume)

—

Minimum actual alcoholic strength (in % volume)

10,5

Minimum total acidity

(in milliequivalents per litre)

Maximum volatile acidity (in milliequivalents per litre)

—

Maximum total sulphur dioxide (in milligrams per litre)

—

#### 5. **Wine-making practices**

##### 5.1. *Specific oenological practices*

Restriction relating to wine-making

The grapes must be harvested with great care. Only grapes that are sufficiently ripe can be used to produce wines covered by the PDO with a natural alcoholic strength of 9 % by volume or above. The yield must not exceed 70 litres of must or wine for every 100 kilograms of harvested grapes.

##### 5.2. *Maximum yields*

12 000 kilograms of grapes per hectare

84 hectolitres per hectare



## 6. **Demarcated geographical area**

The area is formed of vineyard parcels located within the following municipalities or geographical areas:

Barberà de la Conca

Blancafort

Conesa

L'Espluga de Francolí

Forès

Montblanc

Pira

Rocafort de Queralt

Sarral

Senan

Solivella

Vallclara

Vilaverd

Vimbodí

In the municipality of Vilanova de Prades, the registry parcels 11, 16, 20, 21 and plot 23 of registry plot 10.

In the municipality of Cabra del Camp, parcel 1, plots 13, 15, 18, 28, 29, 34, 66 and 77. Parcel 4, plots 35 and 51.

In the municipality of Aiguamúrcia, parcel 35, plot 14; parcel 36, plot 1; parcel 41, plot 13.

The plots referred to in the municipalities of Cabra del Camp and Aiguamúrcia are outside the boundaries of the 'Conca de Barbera' PDO. However, historically they have been the property of partners in the winery Agrícola de Barbera de la Conca, SCCL and/or suppliers to Bodegas Concavins, SA. They may therefore be used in the production of wines protected by the 'Conca de Barbera' PDO where they also meet the following requirements:

- The grapes from the aforementioned estates were used in the aforementioned wineries prior to 1 January 1989.
- This authorisation will remain in force as long as the current owners or their direct descendants own the aforementioned vines. It will be regarded as an individual authorisation to be checked individually.

## 7. **Main wine grapes variety(ies)**

MACABEO – VIURA

TEMPRANILLO – ULL DE LLEBRE

TREPAT

## 8. **Description of the link(s)**

### 8.1. *Wine*

The Mediterranean climate mitigated by the mildness of the Tarragona coast, the continentality of the districts around Lleida and the marked difference in temperature between day and night help to produce light white wines of exceptional quality, with a delicate fruity aroma and relatively low levels of alcohol. The rosé wines are light, fruity and fresh on account of their relatively low acidity. The young red wines are smooth, light and flavourful in the mouth. The aged red wines have more body and achieve great aromatic complexity and length.

The silty-loam and clay-loam soils of Conca de Barberà give body and structure to the white wines, just as to the reds and rosés. The river terraces make the white and rosé wines softer, while the shale soils, with their abundant slate, give the red wines more colour and structure.

#### 8.2. *Quality sparkling and semi-sparkling wine*

The most characteristic soils of Conca de Barberà are clay-limestone. They give body and structure to both the sparkling and semi-sparkling wines. The river terraces, on the other hand, give them greater softness.

#### 8.3. *Liqueur wine*

The shale soils of the district give colour and more structure to the liqueur wines.

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

#### *Legal framework*

In national legislation

#### *Type of further condition*

Additional provisions relating to labelling

#### *Description of the condition*

Packaging must be individually identified with the established seal of the PDO, and with a unique individual number on each package. The number is assigned according to batch in the winery at the time of packaging.

The height of the characters used to indicate 'Conca de Barberà' must not exceed 4 millimetres, or half that for the words 'Denominación de Origen' (designation of origin).

The following must appear on the label:

- The name of the municipality mentioned in the information about the bottler or transporter.
- The actual alcoholic strength by volume expressed in units or half units of its percentage in volume, followed by the abbreviation % vol.
- Statement, where applicable, of the presence of sulphites in the bottled product.
- The registration number in the Register of Bottlers of the Department of Agriculture, Livestock, Fisheries, Food and the Environment.
- If this is to be indicated by means of a trade name, it must be located in the visual field and registered, in advance, with the Spanish Office of Patents and Trademarks. This registration must be notified to the Register of Bottlers of the Department of Agriculture, Livestock, Fisheries, Food and the Environment.
- The batch number may be placed outside the visual field in which the compulsory information appears.
- The name of a variety, if 85 % or more of the grapes used to produce the wine are of this variety.
- The name of up to three varieties, provided that the wine in question is made entirely of those three varieties, and always in descending order of percentage in the blend.
- If there are more than three varieties, these may be mentioned outside the visual field in which the compulsory information appears, always in descending order of percentage in the blend.

- The year of harvest, if 85 % or more of the grapes used to produce the wine were harvested in the year to be stated in the description.
- For designations of wines with the name of the wine-grower or the estate, the wine must come from vines grown by that wine-grower or registered to the estate, and be made solely and exclusively from the wine-grower's crops and on the estate respectively.

**Link to the product specification**

<https://ja.cat/AlaP4>

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**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 178/03)

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

COMMUNICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

**‘BEAUMES DE VENISE’**

**PDO-FR-A0724-AM02**

**Date of communication: 9.3.2021**

**DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

**1. Area in immediate proximity**

In Chapter I, point IV, sub-point 3° ‘Area in immediate proximity’ of the product specification, the municipality of Violès has been added to the list of Vaucluse municipalities comprising the area in immediate proximity, in order to take winemaking practices into account. This municipality is adjacent to the area in immediate proximity and does not call into question the basis of the link with the geographical area.

This amendment has been included in the ‘Further conditions’ section of the single document.

**2. Vine varieties**

— In Chapter I, point V, sub-point 1° ‘Vine varieties’ of the product specification, the Mourvèdre variety has been moved from the list of secondary varieties to the list of additional varieties.

This amendment has been included in the single document by moving the Mourvèdre variety from the list of secondary varieties to the list of main varieties.

— In Chapter I, point V, sub-point 2° ‘Rules on the proportion of varieties to be planted’ of the product specification, an amendment has been made establishing that Syrah and Mourvèdre are to represent at least 25 % of a holding’s vine varieties at vineyard level. These rules on the proportion of varieties to be planted do not apply to small holdings with an area of less than 1,5 hectares, or to holdings forced to re-structure (succession, termination of a tenancy agreement, winding-up of a company, grubbing up, expropriation, purchase) whereby the producer has five years to reach compliance. These rules on the proportion of varieties do not affect the single document.

— In Chapter I, point XI ‘Transitional measures’ of the product specification, the transitional measure regarding the rules on the proportion of varieties to be planted up to the 2015 harvest has been deleted as it is now obsolete. This amendment does not affect the Single Document.

**3. Training systems**

— In Chapter I, point VI, sub-point 1° ‘Training systems’ of the product specification, an amendment has been made in order to clarify the minimum vine planting density, pruning rules and prohibited chemical treatments and weed control.

The minimum vine planting density is 4 000 plants per hectare. Moreover, the maximum distance between rows has been increased from 2,20 m to 2,50 m and the minimum area available for each plant has been increased from 2,20 m<sup>2</sup> to 2,50 m<sup>2</sup>.

These amendments have been included in the single document, under ‘Wine-making practices’.

<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

With regard to pruning rules, the period for establishing the cordon de Royat has been increased from 2 to 5 years. The maximum number of buds seemed too high and has been changed from a maximum of 12 to a maximum of 8. It has been clarified that the regeneration of a vineyard parcel pruned using the cordon de Royat method may not account for more than 10 % of existing plants per year. These changes are in line with practice in the field.

These amendments have been included in the single document, under 'Wine-making practices'.

Clarification is provided on the chemical treatments and weed control methods which are prohibited from use in vineyards. These details have been added to the single document, under 'Wine-making practices'.

- Specific chemical treatments against botrytis are prohibited.
- Full chemical weed control on parcels is prohibited.
- Chemical weed control between rows is prohibited.
- Chemical weed control of headlands is prohibited.
- Spontaneous vegetation cover on headlands is maintained.
- Plastic mulching is prohibited.

#### 4. **Blends of grape varieties in the wines**

- In Chapter I, point IX 'Processing, winemaking, winegrowing, market preparation' of the product specification, information has been added to clarify the rules on blending grape varieties in the wines and the colour intensity limit applicable to wines.

The wines are made from a blend of grapes or wines which mostly comprise the main and additional varieties and must include the Grenache N grape variety. The main and additional varieties must account for at least 60 % of the blend.

The colour intensity limit has been lowered and is greater than or equal to 5 instead of 6.

These details have been added to the single document under 'Description of the wine(s)'.

- In Chapter I, point IX 'Processing, winemaking, winegrowing, market preparation' of the product specification, amendments have been made to clarify the following:

All operators have a wine-making capacity at least that of the volume of wine produced during the previous harvest where the surface area is the same.

The bottling line and packaging equipment must undergo a cleaning procedure.

Agglomerated corks are prohibited.

Operators must provide proof of appropriate storage areas for market-ready products.

These details regarding storage and packaging do not affect the single document.

#### 5. **Producer declaration requirements**

Chapter II of the product specification clarifies the declaration requirements applicable to producers so as to comply with the methods for inspecting claims, transactions and market preparation. These details do not affect the single document.

#### SINGLE DOCUMENT

##### 1. **Name(s)**

Beaumes de Venise

##### 2. **Geographical indication type**

PDO – Protected Designation of Origin

##### 3. **Categories of grapevine products**

1. Wine

#### 4. Description of the wine(s)

The wines are still red wines, produced at a low yield and from a blend of several varieties. It is essential for Grenache N, Syrah N and Mourvèdre to be used and to be the predominant varieties. The Grenache, Syrah and Mourvèdre varieties must account for at least 60 % of the blend.

These intense wines are characterised by their elegant, ample and full-bodied structure, the good balance between acidity, alcohol and silky tannins, and by their fruity, spicy aromas, becoming enriched with animal essences after ageing.

Malic acid content  $\leq 0,4$  g/l; minimum natural alcoholic strength by volume  $>12,5$  % vol.; modified colour intensity greater than or equal to 6; total polyphenols index greater than or equal to 45.

Fermentable sugar content  $\leq 3$  g/l if natural alcoholic strength by volume  $\leq 14$  %, or 4 g/l if natural alcoholic strength by volume  $> 14$  % vol.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	16,33
Maximum total sulphur dioxide (in milligrams per litre)	

#### 5. Wine-making practices

##### 5.1. Specific oenological practices

###### Density

###### Cultivation method

- The minimum vine planting density is 4 000 plants per hectare.
- The distance between rows must not exceed 2,50 m.
- The area available for each plant is up to  $2,50 \text{ m}^2$ . This surface area is obtained by multiplying the spacing between the rows by the spacing between the plants.
- The spacing between plants in the same row is between 0,90 m and 1,10 m other than for vines trained using a unilateral cordon for which the spacing between plants in the same row is between 0,80 m and 1,10 m.

###### Pruning

###### Cultivation method

The vines are pruned short (using the gobelet or cordon de Royat method), with a maximum of 12 buds per plant. Each spur has a maximum of two buds.

- The period for establishing the cordon de Royat is limited to 5 years. During this period, vines may be pruned in single or double Guyot with a maximum of 8 buds per plant after debudding.
- The regeneration of a vineyard parcel pruned using the cordon de Royat method may not account for more than 10 % of existing plants per year.

###### Harvesting and transportation

###### Cultivation method

Grapes are harvested manually.

- Harvests must be sorted on the parcel or on a sorting table.
- The content of the tipper trailers which transport the harvest may not exceed 3 000 kg.

Irrigation

Cultivation method

- Irrigation may be authorised.

Oenological practices and physical treatments

Specific oenological practice

- Any heat treatment of the wine harvest at a temperature above 40 °C is prohibited.

The wines' total alcoholic strength by volume after enrichment must not exceed 14,5 %.

Weed control

Cultivation method

To preserve the characteristics of the physical and biological environment which is a fundamental part of the local area:

- Specific chemical treatments against botrytis are prohibited.
- Full chemical weed control on parcels is prohibited.
- Chemical weed control between rows is prohibited.
- Chemical weed control of headlands is prohibited.
- Spontaneous vegetation cover on headlands is maintained.
- Plastic mulching is prohibited.

## 5.2. *Maximum yields*

Red wine

42 hectolitres per hectare

## 6. **Demarcated geographical area**

The grapes are harvested and the wines made, developed and aged in the territory of the following municipalities in the department of Vaucluse: Beaumes-de-Venise, Lafaie, La Roque-Alric and Suzette.

## 7. **Main wine grape variety(-ies)**

Grenache N

Mourvèdre N - Monastrell

Syrah N - Shiraz

## 8. **Description of the link(s)**

The wine-growing area is south-facing and ensconced in the terrain of the Dentelles de Montmirail mountain chain. The Mediterranean climate is characterised by very dry summers with abundant sunshine. This climate favours the ripening of the grapes. The dry, red wines are made from a blend of several grape varieties, including Grenache N and Syrah N. These intense wines have a sensory profile characterised by an elegant, ample and full-bodied structure, a good balance between acidity, alcohol and silky tannins, and by fruity, spicy aromas, becoming enriched with animal essences after ageing.

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

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the making, development and ageing of the wines, comprises the territory of the following municipalities of the Department of Vaucluse: Aubignan, Courthézon, Gigondas, Sarrians, Vacqueyras and Violès.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labels of wines with the controlled designation of origin may specify the larger geographical unit 'Cru des Côtes du Rhône'.

The labels of wines with the controlled designation of origin may specify the larger geographical unit 'Vignobles de la Vallée du Rhône' in accordance with the conditions specified in the agreement signed between the various protection and management bodies concerned.

**Link to the product specification**

[http://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-75070b8a-ae04-4f4e-9d15-ee0dcb121b20](http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-75070b8a-ae04-4f4e-9d15-ee0dcb121b20)

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