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Information and Notices

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⁽¹⁾ Text with EEA relevance.

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⁽¹⁾ Text with EEA relevance.

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II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.10858 – RAFFLES / APG / CMGO / TSH)****(Text with EEA relevance)**

(2022/C 395/01)

On 27 September 2022, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the ‘Competition policy’ website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32022M10858. EUR-Lex is the online point of access to European Union law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

13 October 2022

(2022/C 395/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	0,9739	CAD	Canadian dollar	1,3443
JPY	Japanese yen	142,94	HKD	Hong Kong dollar	7,6440
DKK	Danish krone	7,4385	NZD	New Zealand dollar	1,7314
GBP	Pound sterling	0,86513	SGD	Singapore dollar	1,3949
SEK	Swedish krona	11,0098	KRW	South Korean won	1 392,71
CHF	Swiss franc	0,9725	ZAR	South African rand	17,8173
ISK	Iceland króna	140,50	CNY	Chinese yuan renminbi	6,9945
NOK	Norwegian krone	10,3525	HRK	Croatian kuna	7,5310
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14 952,86
CZK	Czech koruna	24,569	MYR	Malaysian ringgit	4,5691
HUF	Hungarian forint	430,65	PHP	Philippine peso	57,352
PLN	Polish zloty	4,8303	RUB	Russian rouble	
RON	Romanian leu	4,9355	THB	Thai baht	36,843
TRY	Turkish lira	18,1041	BRL	Brazilian real	5,1214
AUD	Australian dollar	1,5495	MXN	Mexican peso	19,4442
			INR	Indian rupee	79,9981

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

COUNCIL

Notice for the attention of the persons subject to the restrictive measures provided for in Council Decision (CFSP) 2017/1775 and Council Regulation (EU) 2017/1770 concerning restrictive measures in view of the situation in Mali

(2022/C 395/03)

The following information is brought to the attention of Mr. DIAW Malick, Mr. WAGUÉ Ismaël, Mr. MAÏGA Choguel, Mr. MAÏGA Ibrahim Ikassa, Mr. DIARRA Adama Ben A.k.a Ben Le Cerveau, persons appearing in Annex II to Council Decision (CFSP) 2017/1775 ⁽¹⁾ and in Annex Ia to Council Regulation (EU) 2017/1770 ⁽²⁾ concerning restrictive measures in view of the situation in Mali.

The Council is considering maintaining the restrictive measures against the above-mentioned persons with amended statements of reasons. These persons are hereby informed that they may submit a request to the Council to obtain the intended statements of reasons for their designation, before 21 October 2022, to the following address:

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

Email: sanctions@consilium.europa.eu

⁽¹⁾ OJ L 251, 29.9.2017, p. 23.

⁽²⁾ OJ L 251, 29.9.2017, p. 1.

Notice for the attention of the persons and entities subject to the restrictive measures provided for in Council Decision (CFSP) 2018/1544, as amended by Council Decision (CFSP) 2022/1944, and in Council Regulation (EU) 2018/1542, as implemented by Council Implementing Regulation (EU) 2022/1936, concerning restrictive measures against the proliferation and use of chemical weapons

(2022/C 395/04)

The following information is brought to the attention of the persons and entities that appear in the Annex to Council Decision (CFSP) 2018/1544 ⁽¹⁾, as amended by Council Decision (CFSP) 2022/1944 ⁽²⁾, and in Annex I to Council Regulation (EU) 2018/1542 ⁽³⁾, as implemented by Council Implementing Regulation (EU) 2022/1936 ⁽⁴⁾, concerning restrictive measures against the proliferation and use of chemical weapons.

The Council of the European Union, after having reviewed the list of natural or legal persons, entities and bodies in the above-mentioned Annexes, has determined that the restrictive measures provided for in Decision (CFSP) 2018/1544 and Regulation (EU) 2018/1542 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 on the websites in Annex II to Regulation (EU) 2018/1542, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 3 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 above-mentioned lists should be reconsidered, before 1 July 2023, to the following address:

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

Email: sanctions@consilium.europa.eu

Any observations received will be taken into account for the purpose of the Council's periodic review, in accordance with Article 8 of Decision (CFSP) 2018/1544 and Article 12(4) of Regulation (EU) 2018/1542.

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.

⁽¹⁾ OJ L 259, 16.10.2018, p. 25.

⁽²⁾ OJ L 268, 14.10.2022, p. 24.

⁽³⁾ OJ L 259, 16.10.2018, p. 12.

⁽⁴⁾ OJ L 268, 14.10.2022, p. 7.

Notice for the attention of the persons, entities and bodies subject to the restrictive measures provided for in Council Decision (CFSP) 2019/1720, as amended by Council Decision (CFSP) 2022/1943, and in Council Regulation (EU) 2019/1716, as amended by Council Implementing Regulation 2022/1935, concerning restrictive measures in view of the situation in Nicaragua

(2022/C 395/05)

The following information is brought to the attention of the persons, entities and bodies that appear in the Annex to Council Decision (CFSP) 2019/1720 ⁽¹⁾, as amended by Council Decision (CFSP) 2022/1943 ⁽²⁾, and in Annex I to Council Regulation (EU) 2019/1716 ⁽³⁾, as amended by Council Implementing Regulation 2022/1935 ⁽⁴⁾, concerning restrictive measures in view of the situation in Nicaragua.

The Council of the European Union, after having reviewed the list of designated persons, entities and bodies has decided that the persons, entities and bodies that appear in the above-mentioned Annexes should continue to be included in the list of persons, entities and bodies subject to the restrictive measures provided for in Decision (CFSP) 2019/1720 and Regulation (EU) 2019/1716.

The attention of the persons, entities and bodies concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated on the websites in Annex II to Regulation (EU) 2019/1716 as amended by Implementing Regulation 2022/1935, concerning restrictive measures in view of the situation in Nicaragua, in order to obtain an authorisation to use frozen funds for basic needs or specific payments.

The persons, entities and bodies concerned may submit a request to the Council, together with supporting documentation, that the decision to include them on the above-mentioned lists should be reconsidered, before 1 June 2023, to the following address:

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

Email: sanctions@consilium.europa.eu

Any observations received will be taken into account for the purpose of the Council's periodic review, in accordance with Article 9 of Decision (CFSP) 2019/1720, as amended by Decision (CFSP) 2022/1943, concerning restrictive measures in view of the situation in Nicaragua.

The attention of the persons, entities and bodies 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.

⁽¹⁾ OJ L 262, 15.10.2019, p. 58.

⁽²⁾ OJ L 268, 14.10.2022, p. 22.

⁽³⁾ OJ L 262, 15.10.2019, p. 1.

⁽⁴⁾ OJ L 268, 14.10.2022, p. 5.

Notice for the attention of one person subject to the restrictive measures provided for in Council Decision 2010/413/CFSP and Council Regulation (EU) No 267/2012 concerning restrictive measures against Iran

(2022/C 395/06)

The following information is brought to the attention of Mr. Ahmad Vahidi (no. 13), person appearing in Annex II, Part I, to Council Decision 2010/413/CFSP ⁽¹⁾ and in Annex IX, Part I, to Council Regulation (EU) No 267/2012 ⁽²⁾ concerning restrictive measures against Iran.

The Council intends to include your name in the Annex to Decision 2011/235/CFSP ⁽³⁾ concerning restrictive measures directed against certain persons and entities in view of the situation in Iran and in Annex I to Regulation (EU) No 359/2011 ⁽⁴⁾ concerning restrictive measures directed against certain persons, entities and bodies in view of the situation in Iran.

The person concerned is hereby informed that he may submit a request to the Council to obtain the intended statement of reasons for his designation by 25 October 2022, to the following address:

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

Email: sanctions@consilium.europa.eu

⁽¹⁾ Council Decision of 26 July 2010 concerning restrictive measures against Iran and repealing Common Position 2007/140/CFSP (OJ L 195, 27.7.2010, p. 39).

⁽²⁾ Council Regulation (EU) No 267/2012 of 23 March 2012 concerning restrictive measures against Iran and repealing Regulation (EU) No 961/2010 (OJ L 88, 24.3.2012, p. 1).

⁽³⁾ Council Decision 2011/235/CFSP of 12 April 2011 concerning restrictive measures directed against certain persons and entities in view of the situation in Iran (OJ L 100, 14.4.2011, p. 51).

⁽⁴⁾ Council Regulation (EU) No 359/2011 of 12 April 2011 concerning restrictive measures directed against certain persons, entities and bodies in view of the situation in Iran (OJ L 100, 14.4.2011, p. 1).

Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Decision (CFSP) 2018/1544 and Council Regulation (EU) 2018/1542 concerning restrictive measures against the proliferation and use of chemical weapons apply

(2022/C 395/07)

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 basis for this processing operation are Council Decision (CFSP) 2018/1544 ⁽²⁾, as amended by Council Decision (CFSP) 2022/1944 ⁽³⁾, and Council Regulation (EU) 2018/1542 ⁽⁴⁾, as implemented by Council Implementing Regulation (EU) 2022/1936 ⁽⁵⁾.

The controller of this processing operation is the Council of the European Union represented by the Director General of RELEX (External Relations) of the General Secretariat of the Council and the department entrusted with the processing operation is RELEX.1 that can be contacted at:

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

Email: sanctions@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 (CFSP) 2018/1544, as amended by Decision (CFSP) 2022/1944, and Regulation (EU) 2018/1542, as implemented by Implementing Regulation (EU) 2022/1936.

The data subjects are the natural persons who fulfil the listing criteria as laid down in Decision (CFSP) 2018/1544 and Regulation (EU) 2018/1542.

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.

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.

⁽¹⁾ OJ L 295, 21.11.2018, p. 39.

⁽²⁾ OJ L 259, 16.10.2018, p. 25.

⁽³⁾ OJ L 268, 14.10.2022, p. 24.

⁽⁴⁾ OJ L 259, 16.10.2018, p. 12.

⁽⁵⁾ OJ L 268, 14.10.2022, p. 7.

Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Decision (CFSP) 2019/1720, as amended by Council Decision (CFSP) 2022/1943, and Council Regulation (EU) 2019/1716, as amended by Council Implementing Regulation 2022/1935, concerning restrictive measures in view of the situation in Nicaragua apply

(2022/C 395/08)

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 basis for this processing operation are Council Decision (CFSP) 2019/1720 ⁽²⁾, as amended by Council Decision (CFSP) 2022/1943 ⁽³⁾, and Council Regulation (EU) 2019/1716 ⁽⁴⁾, as amended by Council Implementing Regulation 2022/1935 ⁽⁵⁾, concerning restrictive measures in view of the situation in Nicaragua.

The controller of this processing operation is the Department RELEX.1 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
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 (CFSP) 2019/1720, as amended by Decision (CFSP) 2022/1943, and Regulation (EU) 2019/1716, as amended by Implementing Regulation 2022/1935.

The data subjects are the natural persons who fulfil the listing criteria as laid down in Decision (CFSP) 2019/1720, as amended by Decision (CFSP) 2022/1943, and Regulation (EU) 2019/1716, as amended by Council Implementing Regulation 2022/1935

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 262, 15.10.2019, p. 58.

⁽³⁾ OJ L 268, 14.10.2022, p. 22.

⁽⁴⁾ OJ L 262, 15.10.2019, p. 1.

⁽⁵⁾ OJ L 268, 14.10.2022, p. 5.

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).

NOTICES FROM MEMBER STATES

Commission communication pursuant to Article 17(5) of Regulation 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community
Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations

(Text with EEA relevance)

(2022/C 395/09)

Member State	Sweden
Concerned routes	Arvidsjaur–Stockholm/Arlanda Gällivare–Stockholm/Arlanda Hagfors–Stockholm/Arlanda Hemavan–Stockholm/Arlanda Kramfors–Stockholm/Arlanda Lycksele–Stockholm/Arlanda Pajala–Luleå Sveg–Stockholm/Arlanda Torsby–Stockholm/Arlanda Vilhelmina–Stockholm/Arlanda Östersund–Umeå Mora – Stockholm/Arlanda
Period of validity of the contract	27 October 2023 – 26 October 2027
Deadline for submission of tenders	2 months from publication of this notice
Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the modified public service obligations can be obtained	Web address for more information about the tender: Procurements Swedish Transport Administration For further information please contact: Swedish Transport Administration Phone : 0771 921921 Int. Phone : +46 771921921 Contact person: Lisa Berglund Email: lisa.a.berglund@trafikverket.se Address : Trafikverket 781 89 Borlänge SWEDEN Internet: www.trafikverket.se

Commission communication pursuant to Article 16(4) of Regulation 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Establishment of public service obligations in respect of scheduled air services

(Text with EEA relevance)

(2022/C 395/10)

Member State	Sweden
Concerned routes	Arvidsjaur–Stockholm/Arlanda Gällivare–Stockholm/Arlanda Hagfors–Stockholm/Arlanda Hemavan–Stockholm/Arlanda Kramfors–Stockholm/Arlanda Lycksele–Stockholm/Arlanda Pajala–Luleå Sveg–Stockholm/Arlanda Torsby–Stockholm/Arlanda Vilhelmina–Stockholm/Arlanda Östersund–Umeå Mora – Stockholm/Arlanda
Date of entry into force of the public service obligations	27 October 2023
Address where the text and any relevant information and/or documentation related to the modified public service obligations can be obtained	For further information please contact: The Swedish Transport Administration 781 87 Borlänge SWEDEN Tel. 0771 921921 Int. +46 771921921 Contact person: Lisa Berglund Email: lisa.a.berglund@trafikverket.se Website : www.trafikverket.se

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.10561 – CINTRA / ABERTIS / ITINERE / BIP & DRIVE)

(Text with EEA relevance)

(2022/C 395/11)

1. On 7 October 2022, 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:

- Cintra Infraestructuras España, S.L. ('Cintra', Spain), belonging to the Ferrovial Group (Spain),
- Abertis Autopistas España, S.A. ('Abertis', Spain), controlled by Atlantia S.p.A ('Atlantia', Italy) and Actividad de Construcción y Servicios, S.A. ('ACS', Spain),
- Itínere Infraestructuras ('Itínere', Spain), controlled by Corsair Capital LLC ('Corsair', United States),
- Bip & Drive E.D.E. S.A. ('Bip & Drive', Spain).

Cintra, Abertis and Itínere will acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of Bip & Drive.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are the following:

- Cintra is active in the construction, improvement, maintenance and management of roads and motorways and handles toll road concessions in Spain. It belongs to the Ferrovial Group, a diversified group which operates internationally in construction, infrastructure concessions, telecommunications and services. The Cintra group of companies, headed by Cintra, is Ferrovial's transport infrastructure developer subsidiary,
- Abertis belongs to the Abertis Group which manages mobility and telecommunications infrastructure all over the world. In the EU, it is mostly active in Spain and France and, to a lesser extent, in Italy. Abertis is jointly controlled by Atlantia and ACS. In Europe, Atlantia manages motorways (Spain and Portugal) and airports (Italy and France) under concession and offers mobility services. ACS carries out construction, concessions and services activities and is active in Europe, America and Asia,
- Itínere manages motorway concessions in Spain. It is controlled by Corsair, an investment firm focused on growing infrastructure companies in North America and Europe. Apart from Itínere, Corsair does not have any other activities in Spain,
- Bip & Drive is a distributor of electronic toll payment devices for Spanish motorways, especially on board equipment.

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

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.10561 – CINTRA / ABERTIS / ITINERE / BIP & DRIVE

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

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

(2022/C 395/12)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Alsace grand cru Kirchberg de Ribeauvillé’**PDO-FR-A0339-AM02****Date of communication: 20 July 2022****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Additional indication**

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: ‘Sylvaner’ and ‘Pinot Noir’, with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form ‘Sylvaner’ has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties ‘can be made into wine and placed on the market under their respective common names’. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin ‘Alsace grand cru Zotzenberg’. This took into account local custom and the reputation of these wines.

The common name ‘Pinot Noir’ has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain ‘Alsace grand cru’ designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these ‘Alsace grand cru’ designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as ‘Muscat’. The words ‘blancs’ and ‘roses’ have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

The 'Alsace grand cru' protected designations of origin which cover red and white still wines are mentioned by name: 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

This amendment does not affect the single document.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

- in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;
- in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);
- the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. Vine varieties

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. Planting density

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. Pruning rule

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. Rules on trellising and foliage height

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. Average maximum crop load per parcel

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. Ripeness of grapes and minimum natural alcoholic strength by volume

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. Yields

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. Malolactic fermentation, fermentable sugar content for red wines

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. Increasing the minimum natural alcoholic strength by volume prohibited for red wines

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. Capacity of the winery

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. Date of maturing and placing on the market for consumers in the case of red wines

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. Checks on packaged batches

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. Storing packaged wines

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. Human factors contributing to the link with the geographical area

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

— The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

— The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

20. Description of the wine(s)

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. Link with the geographical area

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. Transitional measures

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. Requirement to state the sugar content on labelling and other formats giving information for white wines

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. Advance declaration of the assignment of parcels

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. Name(s)

Alsace grand cru Kirchberg de Ribeauvillé

2. Geographical indication type

PDO – Protected designation of origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

- 1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types: — dry wines with minerality; — aromatic wines that are fruity, unctuous and rich. The colour of these two types of wine is deep and intense and ranges to golden yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Designation followed by the words 'Vendanges Tardives'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Designation followed by the words 'Sélection de Grains Nobles'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine-making practices

5.1. Specific oenological practices

1. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. Maximum yields

1. Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Designation followed by the words 'Sélection de Grains Nobles'

48 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueborschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kientzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

7. Wine grape variety(-ies)

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B.

8. Description of the link(s)

Thanks to the favourable mesoclimate conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Kirchberg de Ribeauvillé' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines with a thousand nuances, distinctive character and unique personality.

Generous sunshine and long, slow ripening owing to the cool nightly breeze known as *Tahlvendala* produce wines that are usually aromatic, unctuous and complex in the mouth with good salinity and an underlying firm acidity giving them balance and length. Spicy notes are quite frequent on the nose. The wines gain minerality and complexity over time.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin 'Alsace'.

The work by Médard Barth entitled *Der Rebbau des Elsass und die Absatzgebieten seiner Weine*, written in 1958, spoke highly of this *lieu-dit*, which today is famous.

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 winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

- Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmanswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

- Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardwiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Efig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimbrecht-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated:

— vintage

— one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa

**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**

(2022/C 395/13)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Alsace grand cru Vorbourg’

PDO-FR-A0632-AM02

Date of communication: 20 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Additional indication

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: ‘Sylvaner’ and ‘Pinot Noir’, with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form ‘Sylvaner’ has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties ‘can be made into wine and placed on the market under their respective common names’. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin ‘Alsace grand cru Zotzenberg’. This took into account local custom and the reputation of these wines.

The common name ‘Pinot Noir’ has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain ‘Alsace grand cru’ designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these ‘Alsace grand cru’ designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as ‘Muscat’. The words ‘blancs’ and ‘roses’ have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

The ‘Alsace grand cru’ protected designations of origin which cover red and white still wines are mentioned by name: ‘Alsace grand cru Hengst’ and ‘Alsace grand cru Kirchberg de Barr’.

This amendment does not affect the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

- in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;
- in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);
- the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. **Vine varieties**

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. **Planting density**

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. **Pruning rule**

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. **Rules on trellising and foliage height**

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. **Average maximum crop load per parcel**

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. **Ripeness of grapes and minimum natural alcoholic strength by volume**

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. Yields

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. Malolactic fermentation, fermentable sugar content for red wines

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. Increasing the minimum natural alcoholic strength by volume prohibited for red wines

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. Capacity of the winery

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. Date of maturing and placing on the market for consumers in the case of red wines

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. **Checks on packaged batches**

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. **Storing packaged wines**

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. **Human factors contributing to the link with the geographical area**

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

— The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

— The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

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

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. Link with the geographical area

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. Transitional measures

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. Requirement to state the sugar content on labelling and other formats giving information for white wines

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. Advance declaration of the assignment of parcels

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. Name(s)

Alsace grand cru Vorbourg

2. Geographical indication type

PDO – Protected designation of origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types: — dry wines with minerality; — aromatic wines that are fruity, unctuous and rich. White wines from Vorbourg are full-bodied and fleshy with delicate minerality and marked salinity. They have a tannic finish. Fruit aromas (citrus fruits, white peach, pear, etc.) are dominant. Ripe acidity forms the backbone of the wine. The colour is deep and intense and ranges to golden yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Designation followed by the words 'Vendanges Tardives'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Designation followed by the words 'Sélection de Grains Nobles'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine-making practices

5.1. Specific oenological practices

1. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. Maximum yields

1. Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Designation followed by the words 'Sélection de Grains Nobles'

48 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueborschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kintzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

7. Wine grape variety(-ies)

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B

8. Description of the link(s)

Thanks to the favourable mesoclimate conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Vorbourg' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive, nuanced wines with distinctive character and unique personality.

In this warm and sunny *grand cru*, the wines are characterised by a delicate minerality linked to the presence of limestone in the soil and subsoil. The marls and fine-layered, heavy clays produce fleshy, full-bodied wines with delicate minerality and a marked salinity. The finish is tannic and earthy.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin 'Alsace'.

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 winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmanswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Efig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimbrett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated:

— vintage

— one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa

**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**

(2022/C 395/14)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Alsace grand cru Altenberg de Bergbieten’

PDO-FR-A0349-AM02

Date of communication: 20 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Additional indication

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: ‘Sylvaner’ and ‘Pinot Noir’, with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form ‘Sylvaner’ has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties ‘can be made into wine and placed on the market under their respective common names’. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin ‘Alsace grand cru Zotzenberg’. This took into account local custom and the reputation of these wines.

The common name ‘Pinot Noir’ has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain ‘Alsace grand cru’ designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these ‘Alsace grand cru’ designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as ‘Muscat’. The words ‘blancs’ and ‘roses’ have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

The ‘Alsace grand cru’ protected designations of origin which cover red and white still wines are mentioned by name: ‘Alsace grand cru Hengst’ and ‘Alsace grand cru Kirchberg de Barr’.

This amendment does not affect the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

- in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;
- in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);
- the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. **Vine varieties**

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. **Planting density**

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. **Pruning rule**

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. **Rules on trellising and foliage height**

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. **Average maximum crop load per parcel**

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. **Ripeness of grapes and minimum natural alcoholic strength by volume**

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. Yields

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. Malolactic fermentation, fermentable sugar content for red wines

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. Increasing the minimum natural alcoholic strength by volume prohibited for red wines

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. Capacity of the winery

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. Date of maturing and placing on the market for consumers in the case of red wines

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. **Checks on packaged batches**

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. **Storing packaged wines**

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. **Human factors contributing to the link with the geographical area**

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

- The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.
- The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

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

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. Link with the geographical area

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. Transitional measures

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. Requirement to state the sugar content on labelling and other formats giving information for white wines

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. Advance declaration of the assignment of parcels

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. Name(s)

Alsace grand cru Altenberg de Bergbieten

2. Geographical indication type

PDO – Protected designation of origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types: — dry wines with minerality; — aromatic wines that are fruity, unctuous and rich. The colour of these two types of wine is deep and intense and ranges to golden yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Designation followed by the words 'Vendanges Tardives'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Designation followed by the words 'Sélection de Grains Nobles'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine-making practices

5.1. Specific oenological practices

1. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. Maximum yields

1. Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Designation followed by the words 'Sélection de Grains Nobles'

48 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Guebenschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kintzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

7. Wine grape variety(-ies)

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B

8. Description of the link(s)

Thanks to the favourable climate conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Altenberg de Bergbieten' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines, with distinctive character and unique personality.

The full-bodied structure of the wines, their clean acidity and their long-lasting aromas are due to the dominance of marl in the *lieu-dit*. The tannic structure and characteristic flavour of the wines are produced by the presence of gypsum, which is the unique feature of this designation.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin 'Alsace'.

The work by Médard Barth entitled *Der Rebbau des Elsass und die Absatzgebieten seiner Weine*, written in 1958, spoke highly of this *lieu-dit*, which today is famous.

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 winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmanswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardwiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Efig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimbrecht-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated:

— vintage

— one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa

**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**

(2022/C 395/15)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Alsace grand cru Marckrain’

PDO-FR-A0333-AM02

Date of communication: 20 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Additional indication

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: ‘Sylvaner’ and ‘Pinot Noir’, with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form ‘Sylvaner’ has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties ‘can be made into wine and placed on the market under their respective common names’. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin ‘Alsace grand cru Zotzenberg’. This took into account local custom and the reputation of these wines.

The common name ‘Pinot Noir’ has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain ‘Alsace grand cru’ designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these ‘Alsace grand cru’ designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as ‘Muscat’. The words ‘blancs’ and ‘roses’ have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

The ‘Alsace grand cru’ protected designations of origin which cover red and white still wines are mentioned by name: ‘Alsace grand cru Hengst’ and ‘Alsace grand cru Kirchberg de Barr’.

This amendment does not affect the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

- in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;
- in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);
- the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. **Vine varieties**

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. **Planting density**

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. **Pruning rule**

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. **Rules on trellising and foliage height**

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. **Average maximum crop load per parcel**

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. **Ripeness of grapes and minimum natural alcoholic strength by volume**

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. Yields

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. Malolactic fermentation, fermentable sugar content for red wines

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. Increasing the minimum natural alcoholic strength by volume prohibited for red wines

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. Capacity of the winery

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. Date of maturing and placing on the market for consumers in the case of red wines

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. **Checks on packaged batches**

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. **Storing packaged wines**

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. **Human factors contributing to the link with the geographical area**

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

— The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

— The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

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

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. **Link with the geographical area**

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. **Transitional measures**

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. **Requirement to state the sugar content on labelling and other formats giving information for white wines**

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. **Advance declaration of the assignment of parcels**

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Alsace grand cru Marckrain

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine products**

1. Wine

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

1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types: — dry wines with minerality; — aromatic wines that are fruity, unctuous and rich. The colour of these two types of wine is deep and intense and ranges to golden yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Designation followed by the words 'Vendanges Tardives'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Designation followed by the words 'Sélection de Grains Nobles'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine-making practices

5.1. Specific oenological practices

1. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term ‘Vendanges Tardives’ or ‘Sélection de Grains Nobles’ must be matured until at least 1 June of the second year following the harvest.

5.2. *Maximum yields*

1. Designation with or without the additional term ‘Vendanges Tardives’
60 hectolitres per hectare
2. Designation followed by the term ‘Sélection de Grains Nobles’
48 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueborschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmat, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kientzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

7. **Wine grape variety(-ies)**

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B

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

Thanks to the favourable climate conditions characteristic of the vineyards of Alsace, the protected designation of origin ‘Alsace grand cru Marckrain’ benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines, with distinctive character and unique personality.

The deep soils characterised by limestone make it possible to obtain powerful, fruity wines with notes of spices. The wines’ pronounced and ripe acidity gives them balance and allows for long keeping.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin ‘Alsace’.

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 winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmanswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Epfig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimbrett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated:

- vintage
- one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa

**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**

(2022/C 395/16)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Alsace grand cru Kitterlé'

PDO-FR-A0335-AM02

Date of communication: 20 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Additional indication

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: 'Sylvaner' and 'Pinot Noir', with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form 'Sylvaner' has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties 'can be made into wine and placed on the market under their respective common names'. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin 'Alsace grand cru Zotzenberg'. This took into account local custom and the reputation of these wines.

The common name 'Pinot Noir' has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain 'Alsace grand cru' designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these 'Alsace grand cru' designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as 'Muscat'. The words 'blancs' and 'roses' have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

The 'Alsace grand cru' protected designations of origin which cover red and white still wines are mentioned by name: 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

This amendment does not affect the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

- in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;
- in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);
- the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. **Vine varieties**

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. **Planting density**

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. **Pruning rule**

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. **Rules on trellising and foliage height**

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. **Average maximum crop load per parcel**

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. **Ripeness of grapes and minimum natural alcoholic strength by volume**

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. Yields

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. Malolactic fermentation, fermentable sugar content for red wines

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. Increasing the minimum natural alcoholic strength by volume prohibited for red wines

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. Capacity of the winery

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. Date of maturing and placing on the market for consumers in the case of red wines

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. **Checks on packaged batches**

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. **Storing packaged wines**

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. **Human factors contributing to the link with the geographical area**

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

— The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

— The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

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

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. Link with the geographical area

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. Transitional measures

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. Requirement to state the sugar content on labelling and other formats giving information for white wines

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. Advance declaration of the assignment of parcels

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. Name(s)

Alsace grand cru Kitterlé

2. Geographical indication type

PDO – Protected designation of origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types: — dry wines with minerality; — aromatic wines that are fruity, unctuous and rich. The colour of these two types of wine is deep and intense and ranges to golden yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Designation followed by the words 'Vendanges Tardives'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Designation followed by the words 'Sélection de Grains Nobles'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine-making practices

5.1. Specific oenological practices

1. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. Maximum yields

1. Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Designation followed by the words 'Sélection de Grains Nobles'

48 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueborschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwih, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kintzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

7. Wine grape variety(-ies)

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B

8. Description of the link(s)

Thanks to the favourable climate conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Kitterlé' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines, with distinctive character and unique personality.

The sandstone and very good orientation mean that the wines stand out for their fine aromas and high concentration.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin 'Alsace'.

The work by Médard Barth entitled *Der Rebbau des Elsass und die Absatzgebieten seiner Weine*, written in 1958, spoke highly of this *lieu-dit*, which today is famous.

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 winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmanswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Epfig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimbrett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

EU legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated:

- vintage
- one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa

**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**

(2022/C 395/17)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Alsace grand cru Steinklotz’

PDO-FR-A0636-AM02

Date of communication: 20 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Additional indication

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: ‘Sylvaner’ and ‘Pinot Noir’, with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form ‘Sylvaner’ has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties ‘can be made into wine and placed on the market under their respective common names’. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin ‘Alsace grand cru Zotzenberg’. This took into account local custom and the reputation of these wines.

The common name ‘Pinot Noir’ has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain ‘Alsace grand cru’ designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these ‘Alsace grand cru’ designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as ‘Muscat’. The words ‘blancs’ and ‘roses’ have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

The ‘Alsace grand cru’ protected designations of origin which cover red and white still wines are mentioned by name: ‘Alsace grand cru Hengst’ and ‘Alsace grand cru Kirchberg de Barr’.

This amendment does not affect the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

- in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;
- in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);
- the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. **Vine varieties**

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. **Planting density**

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. **Pruning rule**

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. **Rules on trellising and foliage height**

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. **Average maximum crop load per parcel**

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. **Ripeness of grapes and minimum natural alcoholic strength by volume**

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. Yields

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. Malolactic fermentation, fermentable sugar content for red wines

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. Increasing the minimum natural alcoholic strength by volume prohibited for red wines

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. Capacity of the winery

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. Date of maturing and placing on the market for consumers in the case of red wines

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. **Checks on packaged batches**

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. **Storing packaged wines**

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. **Human factors contributing to the link with the geographical area**

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

— The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

— The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

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

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. Link with the geographical area

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. Transitional measures

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. Requirement to state the sugar content on labelling and other formats giving information for white wines

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. Advance declaration of the assignment of parcels

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. Name(s)

Alsace grand cru Steinklotz

2. Geographical indication type

PDO – Protected designation of origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types: — dry wines with minerality; — aromatic wines that are fruity, unctuous and rich. The colour of these two types of wine is deep and intense and ranges to golden yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Designation followed by the words 'Vendanges Tardives'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Designation followed by the words 'Sélection de Grains Nobles'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine-making practices

5.1. Specific oenological practices

1. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. *Maximum yields*

1. Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Designation followed by the words 'Sélection de Grains Nobles'

48 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueborschwihr, Guebwiller, Hattstatt, Hunawihir, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kientzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

7. **Wine grape variety(-ies)**

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B

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

Thanks to the favourable climate conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Steinklotz' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines, with distinctive character and unique personality.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin 'Alsace'.

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 winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmanswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Epfig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimbrett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated:

- vintage
- one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa

**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**

(2022/C 395/18)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Alsace grand cru Pfingstberg’

PDO-FR-A0387-AM02

Date of communication: 20 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Additional indication

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: ‘Sylvaner’ and ‘Pinot Noir’, with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form ‘Sylvaner’ has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties ‘can be made into wine and placed on the market under their respective common names’. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin ‘Alsace grand cru Zotzenberg’. This took into account local custom and the reputation of these wines.

The common name ‘Pinot Noir’ has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain ‘Alsace grand cru’ designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these ‘Alsace grand cru’ designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as ‘Muscat’. The words ‘blancs’ and ‘roses’ have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

The ‘Alsace grand cru’ protected designations of origin which cover red and white still wines are mentioned by name: ‘Alsace grand cru Hengst’ and ‘Alsace grand cru Kirchberg de Barr’.

This amendment does not affect the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

- in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;
- in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);
- the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. **Vine varieties**

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. **Planting density**

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. **Pruning rule**

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. **Rules on trellising and foliage height**

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. **Average maximum crop load per parcel**

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. **Ripeness of grapes and minimum natural alcoholic strength by volume**

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. Yields

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. Malolactic fermentation, fermentable sugar content for red wines

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. Increasing the minimum natural alcoholic strength by volume prohibited for red wines

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. Capacity of the winery

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. Date of maturing and placing on the market for consumers in the case of red wines

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. **Checks on packaged batches**

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. **Storing packaged wines**

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. **Human factors contributing to the link with the geographical area**

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

- The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.
- The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

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

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. Link with the geographical area

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. Transitional measures

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. Requirement to state the sugar content on labelling and other formats giving information for white wines

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. Advance declaration of the assignment of parcels

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. Name(s)

Alsace grand cru Pfingstberg

2. Geographical indication type

PDO – Protected designation of origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types: — dry wines with minerality; — aromatic wines that are fruity, unctuous and rich. The colour of these two types of wine is deep and intense and ranges to golden yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Designation followed by the words 'Vendanges Tardives'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Designation followed by the words 'Sélection de Grains Nobles'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine-making practices

5.1. Specific oenological practices

1. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. *Maximum yields*

1. Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Designation followed by the words 'Sélection de Grains Nobles'

48 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueberschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kintzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

7. **Wine grape variety(-ies)**

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B

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

Thanks to the favourable climate conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Pfingstberg' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines, with distinctive character and unique personality.

The strength of the limestone finds expression by giving the wines their fullness and developing their aromatic complexity and a potency that is always underlined by a very pleasant harmony resulting from the temperate climate and the sandstone.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin 'Alsace'.

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 winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmanswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Efig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimbrett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated:

— vintage

— one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa

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