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

(C/2024/7444)

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-AM03

Date of communication: 24 September 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Types of product

In Chapter I, Section III of the product specification, the text has been amended to show that the designation ‘Alsace grand cru Vorbourg’ no longer refers exclusively to still white wines.

An application for recognition of still red wines has been examined at national level for the designation of origin ‘Alsace grand cru Vorbourg’. This application for 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 this ‘Alsace grand cru’ designation, which was initially only recognised for white wines. Pinot Noir N is the only variety authorised for these red wines.

The single document has been amended in several places, in particular in point 4, due to the recognition of still red wines under the ‘Alsace grand cru Vorbourg’ designation.

2. Geographical area

In Chapter I, Section IV(1) of the specification, the reference to the Official Geographic Code has been updated to 2024. This amendment does not affect the boundary of the geographical area.

This amendment requires the amendment of point 6 of the single document.

3. Demarcated parcel area

In Chapter I, Section IV(2) of the specification, the date 25 June 2024 has been added.

The demarcated parcel area defines the parcels suitable for producing the grapes intended for the production of wine with the designation.

This area is approved by the competent national committee of the National Institute of Origin and Quality.

It does not require any amendments to the single document.

4. Area in immediate proximity

In Chapter I, Section IV(3) of the specification, the reference to the Official Geographic Code has been updated to 2024. This amendment does not affect the boundary of the area in immediate proximity, but requires the following updates to the list of municipalities for the department of Bas-Rhin:

- The municipality of Gimbrecht-Berstett has become the municipality of Gimbrecht (associated municipality, attached to Berstett);

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

- The name of the municipality of Mittelhausen has been deleted and that of Wingersheim les Quatre Bans added, together with the information that the only part of this municipality included is the territory of the delegated municipality of Mittelhausen.

This amendment requires the amendment of point 9 of the single document.

5. **Planting density**

In Chapter I, Section VI(1)(a) of the specification, for the production of red wine, the words ‘or “Alsace grand cru Vorbourg”’ have been added to the first paragraph after ‘Alsace grand cru Hengst’, following the submission at national level of the application for recognition of still red wines for this designation.

Point 5 of the single document has been amended.

6. **Pruning rule**

In Chapter I, Section VI(1)(b) of the specification, for the production of red wines, the vines are pruned to single or double Guyot with a maximum of 14 buds per plant.

The examination of the application for recognition of the ‘Alsace grand cru Vorbourg’ designation of origin of red wines requires an amendment to point 5 of the single document.

7. **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 the designation ‘Alsace grand cru Vorbourg’.

Point 4 of the single document has been amended to indicate the minimum natural alcoholic strength by volume.

8. **Minimum maturation period and date on which wines are made available to consumers on the market**

In Chapter I, Section IX(2) of the specification, the minimum maturation period for red and white wines has been amended to be until 1 November of the year following the harvest.

Point 5 of the single document has been amended.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, white and red wines cannot be placed on the market for consumers until 1 November of the year following the harvest, in line with the change to the maturation period.

This change does not require the single document to be amended.

9. **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 designation of origin ‘Alsace grand cru Vorbourg’, and of the change to the maturation period.

- The following information has been added for the protected designation of origin ‘Alsace grand cru Vorbourg’: reputation of red wines from the municipality of Rouffach, approved in 2024 for red wines; 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 for red wines; there must be a minimum maturing period of 11 months.

The single document is not affected by this amendment.

- for the designations ‘Alsace grand cru Hengst’ and ‘Alsace grand cru Kirchberg de Barr’, the minimum maturation period given for red wines is increased from 10 to 11 months.

The single document is not affected by these amendments.

10. Description of the wine(s)

In Chapter I(X)(2) of the specification, the following description has been added of the main organoleptic characteristics of the red wines for the 'Alsace grand cru Vorbourg' designation of origin: 'The colour of the red wines is deep and bright. Aromas of small red and black fruits combine with mineral notes. The wines are generous, with a dense tannic structure and silky tannins. They are elegant, fine and crystal clear, with a long finish and high ageing potential.'

Point 4 of the single document has been amended.

11. Link between the origin and characteristics of the products

In Chapter I, Section X(3) of the specification, with reference to the designation 'Alsace grand cru Vorbourg', the following clarification has been added: 'The presence of iron in the soil explains the vivid, intense and stable colour of the red wines.'

This addition requires an amendment to point 8 of the single document.

12. Inspection body

Chapter III(II) of the specification has been amended to make reference to the inspection body and to comply with the new drafting rules for this paragraph.

The single document has not been amended.

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

3.1. Combined Nomenclature code

— 22 - BEVERAGES, SPIRITS AND VINEGAR

2204 – wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

4. Description of the wine(s)

1. *White wine*

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', white wine*

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', white wine*

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): —

4. *Red wine*

BRIEF WRITTEN DESCRIPTION

The red wines, which are made solely from the Pinot Noir N grape variety, have a minimum natural alcoholic strength by volume of 12,5 %.

Malolactic fermentation is completed. At the packaging stage, the wines have a malic acid content not exceeding 0,4 grams per litre.

After fermentation, the wines have a fermentable sugar content not exceeding 2 grams per litre.

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

The colour of the red wines is deep and bright. Aromas of small red and black fruits combine with mineral notes. The wines are generous, with a dense tannic structure and silky tannins. They are elegant, fine and crystal clear, with a long finish and high ageing potential.

General analytical characteristics

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Training systems: planting density

Cultivation method

For vines intended to produce white wines, the minimum planting density is 4 500 plants per hectare.

For vines intended to produce red wines, the minimum planting density is 5 500 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

For white wines, the vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

For red wines, the vines are pruned to single or double Guyot with a maximum of 14 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.

The wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' and the red wines must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The white and red wines must be matured until at least 1 November 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

3. Red wine

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 2024 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

Pinot Noir N

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 presence of iron in the soil explains the vivid, intense and stable colour of the red wines.

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 2024 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:

Entire municipalities: Albé, Avolsheim, Balbronn, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Epfig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gim Brett (associated municipality, attached to Berstett), Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, 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.

Municipalities partially included: Wingersheim les Quatre Bans, only the territory of the delegated municipality of Mittelhausen.

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

Pinot Noir

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 following common forms of the grape variety name:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

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/boagri/document_administratif-c08e30ef-3332-4470-9202-24cc90d12fbe