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## Information and Notices

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### Contents

#### II *Information*

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

###### **European Commission**

|              |   |   |
|--------------|---|---|
| 2018/C 93/01 | Non-opposition to a notified concentration (Case M.8818 — Brookfield/Westinghouse) <sup>(1)</sup> ..... | 1 |
|--------------|---|---|

#### III *Preparatory acts*

###### **European Central Bank**

|              |   |   |
|--------------|---|---|
| 2018/C 93/02 | Opinion of the Governing Council of the European Central Bank of 7 March 2018 on a Council recommendation on the appointment of the Vice-President of the European Central Bank (CON/2018/14) ..... | 2 |
|--------------|---|---|

#### IV *Notices*

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

###### **European Commission**

|              |                           |   |
|--------------|---------------------------|---|
| 2018/C 93/03 | Euro exchange rates ..... | 3 |
|--------------|---------------------------|---|

EN

<sup>(1)</sup> Text with EEA relevance.

## NOTICES FROM MEMBER STATES

|              |  |   |
|--------------|--|---|
| 2018/C 93/04 | Update of reference amounts for the crossing of the external borders, as referred to in Article 6(4) of Regulation (EU) 2016/399 of the European Parliament and of the Council on a Union Code on the rules governing the movement of persons across borders (Schengen Borders Code) ..... | 4 |
|--------------|--|---|

---

## V *Announcements*

## PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

### **European Commission**

|              |   |   |
|--------------|---|---|
| 2018/C 93/05 | Prior notification of a concentration (Case M.8841 — Equistone Partners Europe/FRAM/Karavel) — Candidate case for simplified procedure <sup>(1)</sup> ..... | 6 |
|--------------|---|---|

## OTHER ACTS

### **European Commission**

|              |   |   |
|--------------|---|---|
| 2018/C 93/06 | Application for approval of a minor amendment made public in accordance with the fifth subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 ..... | 8 |
|--------------|---|---|

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<sup>(1)</sup> Text with EEA relevance.

## II

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

## EUROPEAN COMMISSION

**Non-opposition to a notified concentration****(Case M.8818 — Brookfield/Westinghouse)****(Text with EEA relevance)**

(2018/C 93/01)

On 5 March 2018, 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 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32018M8818. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

## III

*(Preparatory acts)*

## EUROPEAN CENTRAL BANK

## OPINION OF THE GOVERNING COUNCIL OF THE EUROPEAN CENTRAL BANK

of 7 March 2018

on a Council recommendation on the appointment of the Vice-President of the European Central Bank

(CON/2018/14)

(2018/C 93/02)

**Introduction and legal basis**

On 23 February 2018 the European Central Bank (ECB) received a request from the President of the European Council for an opinion on a Council Recommendation of 20 February 2018 <sup>(1)</sup> on the appointment of the Vice-President of the European Central Bank.

The competence of the ECB's Governing Council to deliver an opinion is based on Article 283(2) of the Treaty on the Functioning of the European Union.

**General observations**

1. The Council's recommendation, which was submitted to the European Council and on which the European Parliament and the ECB's Governing Council are being consulted, recommends that Luis DE GUINDOS JURADO be appointed as the Vice-President of the ECB for a term of office of eight years with effect from 1 June 2018.
2. The ECB's Governing Council is of the opinion that the proposed candidate is a person of recognised standing and professional experience in monetary or banking matters as required by Article 283(2) of the Treaty.
3. The ECB's Governing Council has no objection to the Council's recommendation to appoint Luis DE GUINDOS JURADO as the Vice-President of the ECB.

Done at Frankfurt am Main, 7 March 2018.

*The President of the ECB*

Mario DRAGHI

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<sup>(1)</sup> OJ C 67, 22.2.2018, p. 1.

## IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND  
AGENCIES

## EUROPEAN COMMISSION

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

9 March 2018

(2018/C 93/03)

1 euro =

| Currency              | Exchange rate | Currency                  | Exchange rate |
|-----------------------|---------------|---------------------------|---------------|
| USD US dollar         | 1,2291        | CAD Canadian dollar       | 1,5848        |
| JPY Japanese yen      | 131,31        | HKD Hong Kong dollar      | 9,6370        |
| DKK Danish krone      | 7,4494        | NZD New Zealand dollar    | 1,6931        |
| GBP Pound sterling    | 0,88893       | SGD Singapore dollar      | 1,6204        |
| SEK Swedish krona     | 10,1648       | KRW South Korean won      | 1 315,51      |
| CHF Swiss franc       | 1,1695        | ZAR South African rand    | 14,6257       |
| ISK Iceland króna     | 122,90        | CNY Chinese yuan renminbi | 7,7895        |
| NOK Norwegian krone   | 9,5948        | HRK Croatian kuna         | 7,4355        |
| BGN Bulgarian lev     | 1,9558        | IDR Indonesian rupiah     | 16 976,78     |
| CZK Czech koruna      | 25,454        | MYR Malaysian ringgit     | 4,8105        |
| HUF Hungarian forint  | 311,93        | PHP Philippine peso       | 64,102        |
| PLN Polish zloty      | 4,2018        | RUB Russian rouble        | 70,1112       |
| RON Romanian leu      | 4,6570        | THB Thai baht             | 38,538        |
| TRY Turkish lira      | 4,6939        | BRL Brazilian real        | 4,0100        |
| AUD Australian dollar | 1,5772        | MXN Mexican peso          | 22,8810       |
|                       |               | INR Indian rupee          | 80,1315       |

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

## NOTICES FROM MEMBER STATES

**Update of reference amounts for the crossing of the external borders, as referred to in Article 6(4) of Regulation (EU) 2016/399 of the European Parliament and of the Council on a Union Code on the rules governing the movement of persons across borders (Schengen Borders Code)**

(2018/C 93/04)

The publication of reference amounts for the crossing of the external borders, as referred to in Article 6(4) of Regulation (EU) 2016/399 of the European Parliament and of the Council of 9 March 2016 on a Union Code on the rules governing the movement of persons across borders (Schengen Borders Code) <sup>(1)</sup>, is based on the information communicated by the Member States to the Commission in conformity with Article 39 of the Schengen Borders Code.

In addition to the publication in the Official Journal, a monthly update is available on the website of the Directorate-General for Migration and Home Affairs.

## HUNGARY

*Replacement of the information published in OJ C 247, 13.10.2006.*

According to Article 25 of Decree of the Minister of Justice and Law Enforcement No 25 of 2007 implementing Act I of 2007 on the Admission and Residence of Persons with the Right of Free Movement and Residence and Act II of 2007 on the Admission and Right of Residence of Third-Country Nationals, the reference amount for the means of subsistence is 10 000 HUF per each entry for the third-country nationals and for the family members of EEA citizens or Hungarian citizens who are third-country nationals and subject to visa requirement.

Under Article 5 of the Aliens Act (Act XXXIX of 2001 on the Entry and Stay of Foreigners), the means of subsistence required for entry and stay may be certified by the presentation of:

- Hungarian currency or foreign currency or non-cash means of payment (e.g. cheque, credit card, etc.),
- a valid letter of invitation issued by a Hungarian national, an alien holding a residence permit or settlement permit or a legal entity if the person inviting the alien declares to cover the costs of the accommodation, lodging, health care and return (repatriation). The official consent of the aliens policing authority shall be attached to the letter of invitation,
- confirmation of board and lodging reserved and paid in advance by means of a travel agency (voucher),
- any other credible proof.

**List of previous publications**

|                              |                            |
|------------------------------|----------------------------|
| OJ C 247, 13.10.2006, p. 19. | OJ C 24, 26.1.2011, p. 6.  |
| OJ C 153, 6.7.2007, p. 22.   | OJ C 157, 27.5.2011, p. 8. |
| OJ C 182, 4.8.2007, p. 18.   | OJ C 203, 9.7.2011, p. 16. |
| OJ C 57, 1.3.2008, p. 38.    | OJ C 11, 13.1.2012, p. 13. |
| OJ C 134, 31.5.2008, p. 19.  | OJ C 72, 10.3.2012, p. 44. |
| OJ C 37, 14.2.2009, p. 8.    | OJ C 199, 7.7.2012, p. 8.  |
| OJ C 35, 12.2.2010, p. 7.    | OJ C 298, 4.10.2012, p. 3. |
| OJ C 304, 10.11.2010, p. 5.  | OJ C 56, 26.2.2013, p. 13. |

<sup>(1)</sup> See the list of previous publications at the end of this update.

OJ C 98, 5.4.2013, p. 3.

OJ C 38, 4.2.2015, p. 20.

OJ C 269, 18.9.2013, p. 2.

OJ C 96, 11.3.2016, p. 7.

OJ C 57, 28.2.2014, p. 1.

OJ C 146, 26.4.2016, p. 12.

OJ C 152, 20.5.2014, p. 25.

OJ C 248, 8.7.2016, p. 12.

OJ C 224, 15.7.2014, p. 31.

OJ C 111, 8.4.2017, p. 11.

OJ C 434, 4.12.2014, p. 3.

OJ C 21, 20.1.2018, p. 3.

OJ C 447, 13.12.2014, p. 32.

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## V

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

## EUROPEAN COMMISSION

**Prior notification of a concentration****(Case M.8841 — Equistone Partners Europe/FRAM/Karavel)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2018/C 93/05)

1. On 2 March 2018, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- Equistone Partners Europe SAS (France), owned by Equistone LLP (United Kingdom),
- the FRAM group (France),
- the Karavel-Promovacances group ('Karavel', France).

Equistone Partners Europe acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of FRAM and Karavel.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Equistone Partners Europe: management of professional private equity funds,
- Karavel and FRAM: leisure travel services chiefly for a French clientele.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 <sup>(2)</sup>, it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.8841 — Equistone Partners Europe/FRAM/Karavel

<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

<sup>(2)</sup> OJ C 366, 14.12.2013, p. 5.



Observations can be sent to the Commission by e-mail, by fax, or by post. Please use the contact details below:

Email: [COMP-MERGER-REGISTRY@ec.europa.eu](mailto:COMP-MERGER-REGISTRY@ec.europa.eu)

Fax +32 22964301

Postal address:

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

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## OTHER ACTS

## EUROPEAN COMMISSION

**Application for approval of a minor amendment made public in accordance with the fifth subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014**

(2018/C 93/06)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 <sup>(1)</sup>.

## APPLICATION FOR APPROVAL OF A MINOR AMENDMENT

**Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(2)</sup>****‘CHAROLAIS DE BOURGOGNE’****EU No: PGI-FR-02099-AM01 — 31.10.2017****PDO ( ) PGI (X) TSG ( )****1. Applicant group and legitimate interest**

Association Charolais de Bourgogne (Association for ‘Charolais de Bourgogne’)  
Maison de l’Agriculture  
1 rue des Coulots  
21110 Bretenière  
FRANCE

Tel. +33 380484300

Fax +33 380484343

Email: charolaisdebourgogne@bourgogne.chambagri.fr

Association comprising all the operators in the sector: independent or associations of farmers, slaughterhouses, slaughterers, cutting plants and freezing facilities.

It therefore has a legitimate right to propose amendments to the product specification.

**2. Member State or Third Country**

France

**3. Heading in the product specification affected by the amendment(s)**

- ☐ Description of product
- ☐ Proof of origin
- ☒ Method of production
- ☐ Link
- ☐ Labelling
- ☐ Other [to be specified]

**4. Type of amendment(s)**

- ☒ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 and requiring no amendment to the published single document

<sup>(1)</sup> OJ L 179, 19.6.2014, p. 17.

<sup>(2)</sup> OJ L 343, 14.12.2012, p. 1.

- ☐ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 and requiring an amendment to the published single document
- ☐ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, for which a single document (or equivalent) has not been published
- ☐ Amendment to product specification of registered TSG to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

#### 5. **Amendment(s)**

In section 5.4 of the specification, 'Feeding of the animals', the paragraph

'The share of complete or complementary concentrated feed is limited to an average of 2 kilograms of raw material per day and per animal over the year. This feed consists exclusively of the following raw materials:

- cereal grains and products derived therefrom;
- oil seeds, oil fruits and products derived therefrom;
- legume seeds and products derived therefrom;
- tubers, roots, and products derived therefrom;
- other seeds and fruits, and products derived therefrom;
- forages and roughage, and products derived therefrom;
- other plants, algae and products derived therefrom;
- milk products and products derived therefrom;
- vinasses;
- minerals and products derived therefrom.'

has been replaced by the following:

'The share of complete or complementary concentrated feed is limited to an average of 2 kilograms of raw material per day and per animal over the year. This feed consists exclusively of the following raw materials:

- cereal grains and products derived therefrom;
- oil seeds, oil fruits and products derived therefrom;
- legume seeds and products derived therefrom;
- tubers, roots, and products derived therefrom;
- other seeds and fruits, and products derived therefrom;
- forages and roughage, and products derived therefrom;
- other plants, algae and products derived therefrom;
- milk products and products derived therefrom;
- vinasses (condensed molasses soluble) and chicory vinasses;
- minerals and products derived therefrom;
- protein from *Methylophilus methylotrophus*;
- protein from *Methylococcus capsulatus* (Bath), *Alcaligenes acidovorans*, *Bacillus brevis* and *Bacillus firmus*;
- yeasts and parts thereof (brewer's yeast);

- mycelium silage from the production of penicillin;
- by-products from the production of L-glutamic acid;
- by-products from the production of L-lysine-monohydrochloride with *Brevibacterium lactofermentum*;
- starch;
- starch, pre-gelatinised;
- mono-, di- and triglycerides of fatty acids;
- propane-1,2-diol (propylene glycol).'

The current specification contains a positive list of feedstuffs, as set out above, and states: 'The additives provided for by the rules in force may be used throughout the rearing period, with the exception of urea, which is prohibited'. Certain additives that were provided for by the rules in force when the specification was first drafted changed category in 2013, while the PGI application was being examined by the national authorities. Because of the positive list of authorised feedstuffs set out in the specification, a certain number of former additives, now regarded as raw materials, can no longer be used by the operators. They should therefore be added to the positive list of authorised feedstuffs. Under the new classification, the following authorised former additives are now regarded as raw materials:

- protein from *Methylophilus methylotrophus*;
- protein from *Methylococcus capsulatus* (Bath), *Alcaligenes acidovorans*, *Bacillus brevis* and *Bacillus firmus*;
- yeasts and parts thereof (brewer's yeast);
- mycelium silage from the production of penicillin;
- by-products from the production of L-glutamic acid;
- by-products from the production of L-lysine-monohydrochloride with *Brevibacterium lactofermentum*;
- starch;
- starch, pre-gelatinised;
- mono-, di- and triglycerides of fatty acids;
- propane-1,2-diol (propylene glycol).

This list has been added to the list of raw materials that may be included in the complete or complementary concentrated feed. Its addition does not change the possible composition of the concentrated feed but brings the specification into line with the current classification.

#### 6. Updated product specification (only for PDO and PGI)

[https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-b223bbde-6b0b-4277-8068-0f231a63348e](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-b223bbde-6b0b-4277-8068-0f231a63348e)

SINGLE DOCUMENT

**'CHAROLAIS DE BOURGOGNE'**

**EU No: PGI-FR-02099-AM01 — 31.10.2017**

**PDO ( ) PGI ( X )**

#### 1. Name(s)

'Charolais de Bourgogne'

#### 2. Member State or Third Country

France

#### 3. Description of the agricultural product or foodstuff

##### 3.1. Type of product

Class 1.1. Fresh meat (and offal)

### 3.2. Description of the product to which the name in (1) applies

'Charolais de Bourgogne' is beef that is obtained from animals of the Charolais breed type (born to mothers and fathers of the Charolais breed type) and that has the following characteristics:

| Category and minimum and maximum age | Minimum weight of the carcass | Conformation | Fat cover |
|--------------------------------------|-------------------------------|--------------|-----------|
| Bovine aged 14 to 24 months          | 320 kg                        | E, U, R      | 2-3-4     |
| Heifer aged not less than 24 months  | 280 kg                        | E, U, R      | 2-3-4     |
| Cow aged not more than 10 years      | 330 kg                        | U, R         | 2-3-4     |

'Charolais de Bourgogne' meat is pure red in colour, finely marbled, lean, lightly veined, tender and juicy.

It is presented fresh or frozen. The meat may not be marketed in chilled form once it has been thawed.

### 3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

The animals are reared in accordance with traditional cycles of alternating between pasture (at least 6 months a year) and the cowshed during the entire rearing period, i.e. one cycle for bovines aged 14 to 24 months and at least two cycles for the females.

The holding's area under grass must account for at least 70 % of the principal forage area.

The feed of all the animals is based on grass and coarse fodder. The coarse forage, excluding straw, must come exclusively from the geographical area. This enables the traditional use of the significant presence in the geographical area of natural grasslands, which are characterised by their diversity and the quality of their flora.

The share of complete or complementary concentrated feed is limited to an average of 2 kilograms of raw material per day and per animal over the year, except during the finishing phase.

Urea is prohibited throughout the rearing period.

The finishing phase is carried out on pasture or by providing the feed in troughs.

### 3.4. Specific steps in production that must take place in the defined geographical area

The farrowing, rearing and fattening must take place in the geographical area.

### 3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

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### 3.6. Specific rules concerning labelling of the product the registered name refers to

The labelling of 'Charolais de Bourgogne' includes, in particular:

- the name of the protected geographical indication;
- the national identification number of the animal or the batch number;
- the category of the animal from which the meat comes;
- the date of slaughter;
- where applicable: the words 'a minimum maturation time of 7 days for pieces to be grilled or roasted, except for the thin skirt, the thick skirt and the fillet' or 'a minimum maturation time of 7 days for vacuum-packed meat'.

#### 4. Concise definition of the geographical area

The geographical area of the 'Charolais de Bourgogne' PGI covers the following municipalities:

*In the department of Ain:*

Arbigny, Asnières-sur-Saône, Bagé-le-Châtel, Beaupont, Beny, Bey, Boz, Chavannes-sur-Reyssouze, Chevroux, Coligny, Cormoranche-sur-Saône, Cormoz, Courtes, Crottet, Curciat-Dongalon, Domsure, Feillens, Garnerans, Genouilleux, Gorrevod, Grièges, Guereins, Lescheroux, Mantenay-Montlin, Manziat, Marboz, Mogneneins, Montmerle-sur-Saône, Ozan, Peyzieux-sur-Saône, Pirajoux, Pont-de-Vaux, Pont-de-Veyle, Replonges, Reyssouze, Saint-André-de-Bagé, Saint-Bénigne, Saint-Didier-sur-Chalaronne, Saint-Etienne-sur-Reyssouze, Saint-Jean-sur-Reyssouze, Saint-Julien-sur-Reyssouze, Saint-Laurent-sur-Saône, Saint-Nizier-le-Bouchoux, Saint-Trivier-de-Courtes, Salavre, Sermoyer, Servignat, Thoissey, Valeins, Verjon, Vernoux, Vescours, Vesines, Villemotier.

*In the department of Cher:*

Apremont-sur-Allier, Argenvières, Bannay, Beffes, Belleville-sur-Loire, Boulleret, Bué, La Chapelle-Hugon, La Chapelle-Montlinard, Charentonnay, Le Chautay, Couargues, Cours-les-Barres, Couy, Crézancy-en-Sancerre, Cuffy, Feux, Gardefort, Garigny, Germigny-l'Exempt, Groises, La Guerche-sur-l'Aubois, Herry, Jalognes, Jouet-sur-l'Aubois, Jussy-le-Chaudrier, Lère, Lugny-Champagne, Marseilles-les-Aubigny, Ménétou-Ratel, Ménétréol-sous-Sancerre, Précý, Saint-Bouize, Sainte-Gemme-en-Sancerrois, Saint-Léger-le-Petit, Saint-Martin-des-Champs, Saint-Satur, Sancergues, Sancerre, Savigny-en-Sancerre, Sens-Beaujeu, Sevry, Sury-près-Lère, Sury-en-Vaux, Thauvenay, Torteron, Veaugues, Verdigny, Vinon.

*In the department of Côte-d'Or:*

The cantons of Arnay-le-Duc, Beaune, Ladoix-Serrigny and Semur-en-Auxois.

The municipalities of:

Agencourt, Agey, Alise-Sainte-Reine, Ancy, Argilly, Athié, Aubigny-en-Plaine, Aubigny-les-Sombernon, Auvillers-sur-Saône, Bagnot, Barbière-sur-Ouche, Baulme-la-Roche, Benoisy, Bessey-les-Cîteaux, Blaisy-Bas, Blaisy-Haut, Bligny-le-sec, Bonnencontre, Boux-sous-Salmaise, Brazey-en-Plaine, Broin, Buffon, Bure-les-Templiers, Bussy-la-Pesle, Bussy-le-Grand, Chamblanc, Champagny, Champ-d'Oiseau, Chanceaux, Charencey, Charrey-sur-Saône, Chaugy, Chaume-les-Baigneux, Chivres, Comblanchien, Corcelles-lès-Cîteaux, Corgoloin, Corpoyer-la-Chapelle, Courcelles-les-Montbard, Crépond, Darcey, Detain-et-Bruant, Drée, Echallot, Echannay, Epernay-sous-Gevrey, Eringes, Esbarres, Etormay, Fain-les-Montbard, Fain-les-Moutiers, Flavigny-sur-Ozerain, Fresnes, Frôlois, Fussey, Gerland, Gisseys-sous-Flavigny, Glanon, Grenant-lès-Sombernon, Grésigny-Sainte-Reine, Grignon, Grosbois-en-Montagne, Hauteroche, Izeure, Jailly-les-Moulins, Jallanges, Jours-les-Baigneux, Labergement-les-Seurre, Labruyère, Lanthès, Lechâtelet, Magny-les-Aubigny, Magny-les-Villers, Mâlain, Marigny-le-Cahouët, Menesble, Ménetreux-le-Pitois, Mesmont, Minot, Moitron, Montigny-Montfort, Montmain, Montoillot, Montot, Moutiers-Saint-Jean, Mussy-la-Fosse, Nogent-les-Montbard, Pagny-la-Ville, Panges, Pellerey, Poiseul-la-Grange, Poncey-sur-l'ignon, Pouillenay, Pouilly-sur-Saône, Prâlon, Quincerot, Quincey, Quincy-le-Vicomte, Recey-sur-Ource, Remilly-en-Montagne, La Roche-Vanneau, Saint-Anthot, Saint-Bernard, Saint-Broing-les-Moines, Saint-Germain-les-Senailly, Saint-Jean-de-Bœuf, Saint-Nicolas-les-Cîteaux, Saint-Rémy, Saint-Seine-l'Abbaye, Saint-Victor-sur-Ouche, Salmaise, Savigny-sous-Mâlain, Savouges, Seigny, Senailly, Seurre, Sombernon, Source-Seine, Terrefondrée, Thénissey, Trouhaut, Trugny, Turcey, Vaux-Saules, Venarey-les-Laumes, Verrey-sous-Drée, Verrey-sous-Salmaise, Vieilmoulin, Villaines-les-Prévôtes, Villebichot, La Villeneuve-les-Converts, Villotte-Saint-Seine, Villy-le-Moutier, Viserny.

*In the department of Loire:*

Ambierle, Arcinges, Arçon, Bellerocche, Belmont-de-la-Loire, La Bénisson-Dieu, Boyer, Briennon, Le Cergne, Chandon, Changy, Charlieu, Le Crozet, Cuinzier, Ecoche, La Gresle, Jarnosse, Mably, Maizilly, Mars, Nandax, Noailly, Les Nôés, La Pacaudière, Pouilly-sous-Charlieu, Renaison, Sail-les-Bains, Saint-Alban-les-Eaux, Saint-André-d'Apchon, Saint-Bonnet-des-Quarts, Saint-Denis-de-Cabanne, Saint-Forgeux-Lespinasse, Saint-Germain-la-Montagne, Saint-Germain-Lespinasse, Saint-Haon-le-Châtel, Saint-Haon-le-Vieux, Saint-Hilaire-sous-Charlieu, Saint-Martin-d'Estreaux, Saint-Nizier-sous-Charlieu, Saint-Pierre-la-Noaille, Saint-Rirand, Saint-Romain-la-Motte, Sevelinges, Urbise, Villers, Vivans.

*In the department of Nièvre:*

All municipalities except Annay, Dornecy and Neuvy-sur-Loire.

*In the department of Rhône:*

The canton of Belleville.

The municipalities of:

Aigueperse, Azolette, Monsols, Ouroux, Propières, Saint-Bonnet-des-Bruyères, Saint-Christophe, Saint-Clément-de-Vers, Saint-Etienne-des-Ouillères, Saint-Igny-de-Vers, Saint-Jacques-des-Arrêts, Saint-Mamert, Trades.

*In the department of Saône-et-Loire:*

All municipalities except Beauvernois, Bosjean, Champagnat and Cuiseaux.

*In the department of Yonne:*

The canton of Avallon.

The municipalities of:

Andryes, Angely, Asquins, Bierry-les-Belles-Fontaines, Blacy, Chamoux, Cisery, Coutarnoux, Diges, Dissangis, Domecy-sur-Cure, Dracy, Foissy-les-Vézelay, Fontaines, Fontenay-près-Vézelay, Fontenoy, Givry, Guillon, L'Isle-sur-Serein, Joux-la-Ville, Lalande, Lavau, Leugny, Levis, Marmeaux, Merry-la-Vallée, Mézilles, Montréal, Moulins-sur-Ouanne, Moutiers-en-Puisaye, Parly, Pierre-Perthuis, Pisy, Sainpuits, Saint-André-en-Terre-Plaine, Sainte-Colombe-sur-Loing, Saint-Fargeau, Saint-Martin-des-Champs, Saint-Martin-sur-Ocre, Saint-Père, Saints-en-Puisaye, Saint-Sauveur-en-Puisaye, Santigny, Sauvigny-le-Beuréal, Savigny-en-Terre-Plaine, Sceaux, Talcy, Tannerre-en-Puisaye, Tharoiseau, Thizy, Toucy, Treigny, Trévilly, Vassy-sous-Pisy, Vézelay, Vignes.

## 5. Link with the geographical area

The geographical area of 'Charolais de Bourgogne' consists of a number of small agricultural regions that rank among the most fertile in Europe and where a system of extensive livestock farming has developed. Nearly four-fifths of the agricultural areas are forage areas. In this geographical area, natural grasslands, which are characterised by their diversity and the quality of their flora, make up the vast majority of the forage areas (on average 73 %).

The climate — oceanic with continental or southern influences, depending on the specific parts of the area — ensures even rainfall throughout the year. The temperature increases in the spring lead to a rapid warming up and promote the uniform growth of grass in the grasslands, the practice of haymaking and, in certain areas, second harvesting.

The Burgundy bocage (farmland with hedges and trees) was established in the nineteenth century as the region became specialised in cattle breeding and, in particular, the production of 'Charolais de Bourgogne'. It is a geometric bocage, where the hedges are made of various thorny plants (dog-rose, blackthorn, etc.), elderberries, willows and other plants. The hedges are built of fences made using acacia poles and barbed wire, the base of which is fertilised with bird droppings. The breeders maintain these live hedges by pruning them regularly, which creates a link to the wild flora and fauna (which produce and use the hedge) and contributes to the well-being of the livestock (which grazes frequently) and to the character of the landscape.

As a transitional zone between the calcareous soils of the Paris basin and the crystalline soils of the Massif Central, the geographical area has benefited from this pedological variety, which has made it possible to develop complementary practices. The breeders produce and rear animals on poor crystalline soils and the fatteners 'finish' them on their fertile clay-limestone land.

The production system for 'Charolais de Bourgogne' is characterised by the extensive improvement of land and the extensive management of livestock, in accordance with the alternating cycles of pasture and wintering. The potential of the Charolais animal and the grassland is made good use of in the area according to traditional principles established over several centuries.

The breeders are key to the process of selecting animals. They continue to improve the livestock, which has been passed down from one generation to the next. The know-how is transmitted between breeders (visual assessment of the animals' qualities, competitions, etc.) and generations (breeding livestock).

During winter the livestock receives feed based on hay, most of which comes from the holding and all of which comes from the geographical area, straw supplemented with cereals and oil-cake in limited quantities to balance the ration. The breeder's main objective is to shorten the wintering period to the extent possible. Often the animals return to the cowshed only once the pasturing potential has been exhausted and are put out to grass when the first green shoots appear in the spring. The mother-calf pair is turned out to pasture when the first green shoots appear, in order to make the best use of the grass.

The breeder manages the grassland in a rigorous manner in order to optimise the growth of grass. This includes the stocking and destocking of grasslands and the establishment of forage reserves. These practices help to preserve the qualitative and quantitative potential of the grasslands and make the parcels accessible to the animals during most of the year. This in turn allows the herd, composed of cows and their calves, to graze for a long period of time, which ends with the separation of the young animals from the rest of the herd.

The bocage, which is ideally suited to forage production, and livestock grazing have developed jointly in this region. The Charolais breed is particularly well adapted to these conditions. Here, the use of a rearing system characterised by the extensive exploitation of the land and livestock makes it possible to manage large areas and maintain extensive open spaces.

The carcass of 'Charolais de Bourgogne' displays a solid skeleton and has developed a remarkable carcass quality.

The meat yield of the 'Charolais de Bourgogne' carcass exceeds 70 % and is excellent, with a high percentage of muscle and little covering fat. The yield is clearly higher than for comparable animals, with about 50 % of the meat being available for grilling. The carcass quality ranks among the best in its category, with almost 95 % of the animals being classified as good (R) to excellent (E).

The colour of 'Charolais de Bourgogne' meat is a beautiful vivid and bright red. The fat is thin and light and forms a small network between the meat, rendering it marbled and flavourful. The meat is recognised for its nutritional quality and provides a significant amount of proteins, iron and vitamins, which are high-quality nutrients. When cooked the meat has the particularity of retaining water well, which limits the loss of juices. The main organoleptic characteristic of the meat is that it is tender and medium fatty while remaining flavourful and juicy.

'Charolais de Bourgogne' meat is the result of the breeders' know-how. The rearing practices, which have been handed down over time, have helped to shape the Burgundy bocage, in which the cattle spend time until maturity, on land that gives the meat its distinctive qualities.

The production of 'Charolais de Bourgogne' developed thanks to the quality of the soils, the abundance of grassland, a favourable climate and hydrography and the pedogeological diversity.

Suckling promotes the production of healthy young animals. The fact that the animals are put out to grass early and graze for the maximum amount of time, combined with the existence of dry periods, obliges the animals to cope with drops in the availability of feed. As a result, the animal draws on its fat reserves. This production mechanism results in marbled meat whose flavours are enhanced by the distribution of fat within the pieces of meat.

The nature of the feed (in particular the importance of grazing) and the movements of the animals in the grassland contribute to the fine and tender quality of the meat. The high proportion of grass in the feed gives a red colour to the meat and also transfers to it natural antioxidants (vitamin E) that stabilise the colour until the meat is sold. The finishing phase adds a fatty layer to the carcass to supplement the fat deposited in the intermuscular adipose tissues (marbling), and this promotes maturation and the development of the taste and tenderness.

The link with the geographical area 'Charolais de Bourgogne' is based on reputation.

For a long time now 'Charolais de Bourgogne' has had an important place in the local cuisine and festivals. It is described in all guide books as typical of the Burgundy region. This reputation is underpinned in gastronomy by the recipes and comments of top chefs. For example Thierry and Damien Broin offer as a speciality 'Boeuf Charolais de Bourgogne', obtained from a short supply chain. In his restaurant, which is recommended in many guide books and referred to in several reviews, chef Yannick Vaillant acknowledges that 'Charolais de Bourgogne' is renowned for its gustatory qualities.

Quality dishes featuring 'Charolais de Bourgogne' are served at prestigious dinners, as illustrated by the presence of 'Carpaccio de Charolais de Bourgogne' on the menu of a fancy dinner and tasting event organised by the French Chambers of Agriculture at the Château de Savigny-les-Beaune on 8 July 1997.

'Charolais de Bourgogne' always earns distinctions in official competitions organised for the Charolais breed. For example, at the national competition of the World Charolais Congress held in August 2014, there were 750 animals present and more than 50 % of the winners were from Burgundy.

### Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

[https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-b223bbde-6b0b-4277-8068-0f231a63348e](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-b223bbde-6b0b-4277-8068-0f231a63348e)

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