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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.10028 — Black Diamond Capital Management/Investindustrial Group/Phenolic Specialty Resins Business of Hexion)***(Text with EEA relevance)*

(2021/C 89/01)

On 19 January 2021, 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 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 32021M10028. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration
(Case M.10190 — OTPP/KKR/Caruna Group)

(Text with EEA relevance)

(2021/C 89/02)

On 10 March 2021, 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 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 32021M10190. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration
(Case M.10111 — CVC/Vivartia Holdings)

(Text with EEA relevance)

(2021/C 89/03)

On 8 March 2021, 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 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 32021M10111. EUR-Lex is the online access to European 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⁾

15 March 2021

(2021/C 89/04)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1920	CAD	Canadian dollar	1,4874
JPY	Japanese yen	130,17	HKD	Hong Kong dollar	9,2553
DKK	Danish krone	7,4362	NZD	New Zealand dollar	1,6588
GBP	Pound sterling	0,85670	SGD	Singapore dollar	1,6040
SEK	Swedish krona	10,1850	KRW	South Korean won	1 351,97
CHF	Swiss franc	1,1084	ZAR	South African rand	17,7316
ISK	Iceland króna	153,50	CNY	Chinese yuan renminbi	7,7508
NOK	Norwegian krone	10,0988	HRK	Croatian kuna	7,5798
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 165,81
CZK	Czech koruna	26,193	MYR	Malaysian ringgit	4,9021
HUF	Hungarian forint	367,63	PHP	Philippine peso	57,868
PLN	Polish zloty	4,5914	RUB	Russian rouble	87,1471
RON	Romanian leu	4,8845	THB	Thai baht	36,630
TRY	Turkish lira	8,9852	BRL	Brazilian real	6,6896
AUD	Australian dollar	1,5419	MXN	Mexican peso	24,6610
			INR	Indian rupee	86,4925

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

Information notice on marking specifications for single-use plastic products

(2021/C 89/05)

The Commission would like to inform the relevant operators and Member States' authorities that in order to support the implementation of the obligation under Directive (EU) 2019/904 of the European Parliament and of the Council ⁽¹⁾ regarding the marking of certain single-use plastic products, as of 3 July 2021, and as required under Article 7(2) of that Directive, the Commission has adopted an Implementing Regulation (EU) 2020/2151 ⁽²⁾ laying down rules on harmonised marking specifications on single-use plastic products listed in Part D of the Annex to Directive (EU) 2019/904 and related the corrigenda.

The marking concerns single-use plastic products listed in part D of the Annex to Directive (EU) 2019/904. These products are:

- (1) Sanitary towels (pads), tampons and tampon applicators;
- (2) Wet wipes, i.e. pre-wetted personal care and domestic wipes;
- (3) Tobacco products with filters and filters marketed for use in combination with tobacco products;
- (4) Cups for beverages.

Pictograms in vectorised format

With reference to the harmonised marking requirements in the Annex to the Implementing Regulation (EU) 2020/2151 considering the corrigenda, please find below the weblink to the vectorised pictograms, in the order they appear in the Annexes I to IV of the Implementing Regulation, in all official languages of EU Member States (as courtesy translation also in Gaelic, though not included in the Implementing Regulation).

https://ec.europa.eu/environment/topics/plastics/single-use-plastics/sups-marking-specifications_en

⁽¹⁾ OJ L 155, 12.6.2019, p. 1.

⁽²⁾ OJ L 428, 18.12.2020, p. 57.

ADMINISTRATIVE COMMISSION FOR THE COORDINATION OF SOCIAL SECURITY SYSTEMS**DECISION No H10****of 21 October 2020****concerning the methods of operation and the composition of the Technical Commission for Data Processing of the Administrative Commission for the Coordination of Social Security Systems****(Text of relevance to the EEA and to the EC/Switzerland Agreement)**

(2021/C 89/06)

THE ADMINISTRATIVE COMMISSION FOR THE COORDINATION OF SOCIAL SECURITY SYSTEMS,

Having regard to Article 72 of Regulation (EC) No 883/2004 of the European Parliament and of the Council of 29 April 2004 on the coordination of social security systems ⁽¹⁾, under which the Administrative Commission shall foster and develop cooperation between Member States by modernising procedures for the exchange of information, in particular by adapting the information flow between institutions for the purpose of exchange by electronic means, taking account of the development of data processing in each Member State; and adopt the common structural rules for data processing services, in particular on security and the use of standards, and shall lay down provisions for the operation of the common part of those services,

Having regard to Article 73 of Regulation (EC) No 883/2004, under which the Administrative Commission shall set up and determine the methods of operation and composition of a Technical Commission for Data processing, which shall deliver reports and a reasoned opinion before decisions are taken by the Administrative Commission pursuant to Article 72(d),

HAS DECIDED AS FOLLOWS:

Article 1

1. The Administrative Commission sets up the Technical Commission for Data Processing provided for in Article 73(1) of Regulation (EC) No 883/2004. It shall be called 'the Technical Commission'.
2. The Technical Commission shall have the functions laid down in Article 73(2) of Regulation (EC) No 883/2004.
3. The mandate with regard to the specific tasks of the Technical Commission shall be set by the Administrative Commission who may modify these tasks as required.

Article 2

1. The Technical Commission shall be composed of two members from each Member State, one of whom shall be nominated as the standing member, with the other designated as alternate.
2. The nominations from each Member State shall be forwarded to the Secretariat of the Administrative Commission by the government representative for the Member State on the Administrative Commission.
3. Members may be accompanied at the meetings of the Technical Commission by one or more additional experts where this is necessary because of the nature of the subjects to be dealt with.
4. Each delegation may, as a rule, consist of not more than four persons.

⁽¹⁾ OJ L 166, 30.4.2004, p. 1.

5. The representative of the European Commission in the Administrative Commission or a person designated by this representative shall act in a consultative capacity within the Technical Commission.
6. The representative of the European Commission, his/her alternate or any other person designated by the Secretariat of the Administrative Commission may attend all meetings of the Technical Commission and its ad hoc working groups. Those meetings may furthermore be attended, where this is relevant to the question to be dealt with, by representative(s) of the relevant departments of the European Commission.
7. A member of the Secretariat of the Administrative Commission shall attend all meetings of the Technical Commission and its ad hoc working groups.

Article 3

1. The office of Chair of the Technical Commission shall be held each half-year by either the standing member or another designated official belonging to the State whose representative on the Administrative Commission holds the office of Chair of that Commission for the same period.
2. If the Chair in office is prevented from attending a meeting of the Technical Commission, the alternate shall act as Chair.
3. The Chair of the Technical Commission may give the Secretariat instructions for meetings to be held and for the performance of activities that are within the scope of the tasks of the Technical Commission.

Article 4

The Technical Commission shall be convened by a letter of convocation sent to the members and the representative of the European Commission at least 10 working days before the meeting, by the Secretariat in consultation with the Chair of the Technical Commission.

Article 5

The Technical Commission shall adopt its reports and reasoned opinions where necessary on the basis of technical documents and studies. It can request from national administrations any information it deems necessary for appropriate accomplishment of its tasks.

Article 6

1. The Technical Commission may set up ad hoc working groups consisting of a limited number of persons to consider specific issues and present the Technical Commission with proposals.

The Technical Commission shall describe in a written mandate the tasks to be taken forward by such working groups and the timetable for completion of those tasks.

2. Ad hoc working groups shall be presided over by a person designated by the Chair of the Technical Commission in consultation with the representative of the European Commission or, failing this, by an expert representing the State whose representative on the Administrative Commission holds the office of Chair of that Commission.
3. The Chair of the ad hoc working group shall be summoned to the meeting of the Technical Commission in the course of which the report of that ad hoc working group is discussed.

Article 7

A designated member of the Secretariat of the Administrative Commission shall prepare and organise the meetings of the Technical Commission.

Article 8

1. Reports, reasoned opinions as well as any other matters related to the tasks mandated to the Technical Commission by the Administrative Commission in accordance with article 1 (3) shall be adopted by qualified majority of all members of the Technical Commission, in accordance with the voting rules applied by the Council of the European Union. Each Member State has a single vote that shall be cast by the standing member or the alternate. The reports, reasoned opinions or any other decided matters of the Technical Commission must indicate whether they were reached unanimously or by qualified majority. The conclusions or reservations of the minority will be recorded.

When the Technical Commission decides on the tasks referred to in article 1 (3), the Administrative Commission can take the final decision on the matter if 5 Member States require it within 5 working days from the communication of the Technical Commission decision to the Administrative Commission.

2. When a standing member of the Technical Commission holds the office of Chair, the alternate shall vote for that Member State.

Any member present when a vote is taken and who abstains from voting shall be invited by the Chair to state reasons for abstaining.

3. When the majority of members present abstain, the proposal put to the vote shall be considered as not having been taken into consideration.

4. The Technical Commission may decide to adopt reports and reasoned opinions by the use of written procedure if such a procedure was agreed at a prior meeting of the Technical Commission.

To this end, the Chair shall communicate the text to be adopted to the members of the Technical Commission. The members shall be given a set time limit of at least 10 working days, within which members shall have the possibility to state that they adopt or reject the proposed text or abstain from the voting. No response within the set time limit shall be considered as an affirmative vote.

The Chair may also decide to launch a written procedure in case no prior agreement had been obtained in a meeting of the Technical Commission. In such a case, only written agreements to the proposed text shall be counted as affirmative votes and the set time limit of at least 15 working days shall be given.

The Chair shall, at the expiry of the set time limit, inform the members of the result of the voting. A decision having received the required number of affirmative votes shall be considered adopted on the last day set for the period within which members were asked to respond.

5. If, in the course of the written procedure, a member of the Technical Commission proposes that the text is amended the Chair shall either:

- (a) recommence the written procedure by communicating the proposed amendment to the members in accordance with the procedure in paragraph 4; depending on the nature of the amendment the deadline referred to in paragraph 4 can be reduced to 5 working days; or
- (b) cancel the written procedure in order to have the matter discussed at the next meeting, depending on which procedure the Chair considers appropriate for the matter in question.

Article 9

1. The provisional agenda of each meeting of the Technical Commission shall be drawn up by the Secretariat in consultation with the Chair of the Technical Commission.

Before proposing to include an item in the agenda, the Secretariat may, where this appears necessary, ask the delegations concerned to make their views on this question known in writing.

The provisional agenda shall, in principle, comprise items for which a request is submitted by a member or by the representative of the European Commission.

2. The provisional agenda shall be sent at least 15 working days before the beginning of each meeting, to the members of the Technical Commission and to the persons mentioned in Article 2(6) above. A revised version of the agenda can be sent 5 working days before the meeting.

The documents relating to the items on the agenda which require decisions or opinions in the respective meeting should be made available, in principle, at the latest 10 working days before the meeting. This does not apply to documents providing general information which do not need to be approved, exceptional circumstances and other cases that can be agreed by the Technical Commission according to Article 14 below.

3. At the beginning of each meeting the Technical Commission shall approve the agenda of the meeting.

A unanimous vote of the Technical Commission is required for the inclusion in the agenda of any items other than those appearing on the provisional agenda.

Article 10

1. The Secretariat of the Administrative Commission shall draw up the minutes of the Technical Commission meetings. The minutes are approved by the Technical Commission in the English version.

2. The English version of the minutes will be sent to delegations for review at the latest 1 month before the following Technical Commission meeting.

Article 11

1. The Technical Commission shall report in writing to the Administrative Commission, on its activities and achievements after each of its meetings.

2. The Chair of the Technical Commission shall report on the activities of the Technical Commission in the meetings of the Administrative Commission, if so required by the Chair of the Administrative Commission.

Article 12

Any proposed action of the Technical Commission involving expenses to be borne by the European Commission is subject to the approval of the representative of that institution.

Article 13

The reports, reasoned opinions, agenda, minutes and any other documents supporting the activity of the Technical Commission will be drawn up in English.

Article 14

In so far as this is necessary, the Technical Commission may agree, by unanimous decision, to further specify and detail the current rules of procedures.

Article 15

This Decision shall be published in the *Official Journal of the European Union*. It shall apply from the date of publication.

Article 16

This Decision replaces Decision No H8 of 17 December 2015 (updated with minor technical clarifications on 9 March 2016).

The Chair of the Administrative Commission
Moira KETTNER

V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

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

(2021/C 89/07)

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

COMMUNICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

‘MARSANNAY’**PDO-FR-A0175-AM01****Submitted on: 14 December 2020****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Geographical area**

In Chapter I, Section IV, point 1, after ‘Côte-d’Or’, the words ‘based on the 2019 Official Geographical Code’ have been added.

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

The boundaries of the geographical area remain unchanged.

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

The single document is not affected by these amendments.

2. Demarcated parcel area

Point 2 has been replaced by the following provisions: ‘The wines are made from grapes grown on parcels located in the production area as approved by the National Institute of Origin and Quality (INAO) at the meeting of the relevant national committee on 19 June 2019’.

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

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

This amendment also removes the specific demarcation for the different colours of wine in the specification as this distinction is already included in the demarcation. The wording of the specification can therefore be simplified.

The single document is not affected by this amendment.

3. Area in immediate proximity

In Chapter I, Section IV, point 3, the words 'based on the 2019 Official Geographical Code' have been added after 'the following municipalities'.

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

The boundaries of this area remain unchanged.

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

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

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

4. Amendment to the name of the control body

References to the control body have been updated in Chapter III, Section II of the specification for AOC 'Marsannay'.

The section of the single document headed 'Other information' has been amended accordingly.

SINGLE DOCUMENT

1. Product name

Marsannay

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

Analytical description

The wines are still, dry white, red or rosé wines.

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

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

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

The total alcoholic strength by volume of the white and red wines after enrichment does not exceed 13,5 %.

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

The finished wines, ready to be released for consumption, have a maximum fermentable sugar content (glucose + fructose) of:

White wines

— 3 grams per litre,;

— or 4 grams per litre, if the total acidity is greater than or equal to 55,10 milliequivalents per litre, or 4,13 grams per litre, expressed as tartaric acid, (or 2,7 grams per litre, expressed as H₂SO₄).

Rosé wines

— 3 grams per litre;

Red wines

— 2 grams per litre.

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

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

5. Wine-making practices

a. *Specific oenological practices*

Planting density

Growing method

The minimum density of the vines in the vineyard is 9 000 plants per hectare. The spacing between the rows is 1,25 metres or less. Between plants in the same row, spacing is at least 0,5 metres.

The vines do not have to be planted in rows as long as the minimum planting density is respected with spacing between the plants exceeding 0,5 metres.

Pruning rules

Cultivation method

The wines come from vines pruned according to the following provisions.

General provisions

White wines

— either spur pruning (vines trained to cordon du Royat and bilateral cordon) with ten or fewer buds per plant,

— or cane pruning, single Guyot with eight or fewer buds per plant,

— or 'Chablis pruning', only for the Chardonnay B variety, with eight or fewer buds per plant.

Red and rosé wines

The vines are pruned with a maximum of eight buds per plant:

— either spur pruning (vines trained to cordon du Royat, bilateral cordon, gobelet or éventail),

— or cane pruning to simple Guyot.

Special provisions

The formation period for the cordon is limited to two years. During this period, pruning to double Guyot is permitted with a maximum of five buds on each cane.

Pruning to single Guyot can be adapted:

- with a second spur making it possible to vary the position of the cane from one year to the next;
- with a cane trimmed to a maximum of three buds and a spur limited to two buds.

Regardless of the pruning method, the vines can be pruned with extra buds on condition that, at the phenological stage corresponding to 11 or 12 leaves, the annual number of fruitful shoots per plant does not exceed the number of buds established by the pruning rules.

Oenological practices

Specific oenological practice

Subtractive enrichment techniques are permitted for the red wines up to a concentration rate of 10 %.

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

The use of wood chips is prohibited.

The total alcoholic strength by volume after enrichment must not exceed 13,5 % in the case of red and white wines, and 13 % in the case of rosé wines.

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

b. *Maximum yields*

Red wines

58 hectolitres per hectare

White wines

64 hectolitres per hectare

Rosé wines

65 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made, processed and aged in the territory of the following municipalities in the department of Côte-d'Or: Chenôve, Couchey and Marsannay-la-Côte.

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

Chardonnay B

Pinot blanc B

Pinot gris G

Pinot noir N

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

Description of the natural factors relevant to the link

The geographical area is situated in the most northern part of the Côte de Nuits vineyard, a straight-sided elevation which extends some 25 kilometres in a north/south direction. This elevation of tectonic origin separates the limestone plateaux of the Hautes Côtes to the west, at an altitude of between 400 and 500 metres, from the Bresse plain to the east, a Tertiary graben at an altitude of almost 250 metres, at right angles to the 'Côte' (slope).

A cool maritime climate dominates, disrupted by continental and southern influences from the confluence of the Rhône and Saône rivers. The maritime character of the region is evident in the regular moderate rainfall, around 750 millimetres per year, without significant summer droughts. Temperatures are quite cool with an annual average of 10.5 degrees centigrade.

The 'Côte' is located to the east of the Morvan massif and the Burgundy plateaux. Its sheltered position results in a warmer mesoclimate, as well as notably low rainfall for the region.

The geographical area comprises the municipalities of Marsannay-la-Côte, Couchey and Chenove, south of the city of Dijon, in the department of Côte-d'Or, in Burgundy.

The brow of the 'Côte', at a height of some 150 metres, is marked by a relatively even landscape. It is interrupted by a broad dry valley formed by the juncture of two combes draining the far west side of the 'Côte'. There are other smaller combes, also with small alluvial fans.

The southern slope of the dry valley is formed of layers of limestone and marl (argillaceous limestone) from the Jurassic period, including the especially compact Comblanchien limestone, which forms the backbone of the landscape. Heavy parallel fracturing has scored long strips into the elevated area, creating different levels. This led to the formation of Lias marl (Lower Jurassic period), entrochal limestone, Bajocian marl (Middle Jurassic period), chert-bearing limestone, oolitic limestone and Comblanchien limestone from the Bathonian (Middle Jurassic period).

On the north side, there is less fracturing and layers of Bathonian limestone prevail.

The limestone substrate of the valley sides and base slopes is covered by layers of scree formed of a mix of clay and loam resulting from the alteration of the subsoil and areas of elevation. The nature of the layers depends on their position on the slope. On the valley side, they are very stony and sparse. On the foothills, the layers contain more fine particles and are denser, ranging from decimetres up to one metre.

At the head of the valley, a large alluvial fan sweeps down towards the plain. It comprises well-drained alluvial formations of gravel and limestone.

The parcels demarcated for the grape harvest are located on the lower part of the brow of the 'Côte', as well as on the alluvial fans with gravelly soils.

The soils have not undergone much development and are generally carbonate, shallow and well-drained. However, they are characterised by a high clay content, especially on the foothills and at the levels where marl is found. The soils of the large alluvial fan have good filtering qualities. The clay content is low and there are abundant limestone pebbles.

Description of the human factors relevant to the geographical link

The earliest evidence of viticulture in the geographical area dates back to around 530 and the writings of Gregory of Tours. In his 'History of the Franks', he says of the city of Dijon: 'on the west side, there are fertile mountains, covered in vines, which provide the inhabitants with such a fine vintage that they scorn the wine of Ascalon'.

From the seventh century onwards, numerous archives attest to the existence of a 'Marsannay' vineyard, including records of gifts to the Abbey of Bèze in 658, the Church of Saint-Etienne of Dijon in 882, and the Priory of Epoisses in 1189, *inter alia*.

From the eleventh century, the Dukes of Burgundy owned a property at Chenove where, in 1238, a 'cellar' with two presses was built. The property passed to the King of France and is now called 'Clos du Roi'.

Until the nineteenth century, the vineyard was planted with 'elegant varieties', meaning the various Pinots, and produced wines of great renown. From 1850, writers refer to wine production being geared towards table wine, made mainly from the variety Gamay. Indeed, at this time, the population of the city of Dijon doubled and the demand for table wine increased proportionally. Situated at the edge of Dijon, the municipalities of Chenove, Marsannay and Couchey naturally began meeting this demand while neglecting fine wines. Producers organised collectively around this flourishing trade. Mutual aid societies were created in Marsannay in 1850 and in Couchey in 1855, and the Syndicat viticole de la Côte dijonnaise (Wine-growers' Union of Dijon) was established in 1891. With the health and financial crises of the late nineteenth century, the importance of the vineyard diminished.

From the 1930s onwards, rehabilitation slowly began, focused on the production of fine wines. During the 1960s, the variety Gamay practically disappeared. It gave way to a vineyard planted with Pinot noir N, which was to become famous for the production of rosé wines. Since 1937, these wines have been sold under the controlled designation of origin 'Bourgogne'. Back then, the wine-growers' unions of Marsannay and Couchey were working to develop the revived vineyard. The reputation of the wines grew and, in 1961, it was permitted to follow the name of the controlled designation of origin 'Bourgogne' with the name 'Marsannay & raquo [sic] and 'Rosé de Marsannay' in the case of the rosé wines.

Finally, in 1987, the controlled designation of origin 'Marsannay' was recognised by decree. It can be used for white, rosé and red wines.

The vines are trained according to current practice throughout the Côte de Nuits. Plant density exceeds 9 000 plants per hectare. The grape varieties are Chardonnay B and Pinot noir N. Producers understand that the soils represent valuable heritage and therefore take great care to conserve them.

It is customary for the wines to age for several months.

In 2008, the vineyard covered an area of around 230 hectares, producing an annual average of 17 000 hectolitres, mainly of red wine. White and rosé wines each represent 15 % of production.

Causal link

The cool maritime climate, the topography of the 'Côte', which is marked by combes and valleys, and the marl and limestone soils of the Jurassic period combine to produce the finest expressions of the native Burgundian varieties of Pinot noir N and Chardonnay B.

The parcels demarcated for the grape harvest nestle at the foot of the main elevation, once the surface soils are sufficiently developed to allow root penetration and proper drainage. Other parcels extend into the gravelly soils of the broad valley.

This diverse topography, with its varied substrates, marl and limestone subsoils, and deposits of pebble and clay, offers a mosaic of environments from which the wines draw their richness and diversity.

The wines produced from gravelly parcels and the permeable soils of alluvial fans are often fruity, elegantly structured, supple and open. Parcels on the main slope, with shallow soils rich in clay and iron oxides, produce wines that are powerful, deep-coloured and able to keep for longer.

This richness and diversity is highlighted, according to custom, by the name of the '*climat*', or specific vineyard, appearing on the label. Ageing the wines, and enhancing suitability for bottle-ageing, helps strengthen the expression of this diversity, apparent in the taste.

The Côte d'Or vineyard extends out from Dijon and reaches its full expression in the vineyard of 'Marsannay'. The city gives way to the long, unbroken line of vines stretching south towards the Maranges vineyard more than 50 kilometres away.

The 'Marsannay' vineyard is the principal survivor of the historic vineyard of the Côte Dijonnaise, once renowned for its excellent wines but now largely absorbed into the urban sprawl of Dijon.

The history of the 'Marsannay' vineyard is rich and complex. Over many centuries, it has witnessed the events in the development of the surrounding areas. The proximity of the city of Dijon has rendered the vineyard both fragile and emblematic. Created by the Dukes of Burgundy in the Middle Ages, owned and tended by the burghers of Dijon, the vineyard adapted to the needs of the city, even at the expense of risking its former prestige. Since its revival, it has become the 'golden gate' to the Côte de Nuits.

Information on the quality and characteristics of the product

The red wines are deeply coloured. They are highly supple and structured with powerful tannins. The aromas of black fruits and berries are often blended with notes of prune and musk. The parcels on gravelly soils produce wines that are elegant and richly textured rather than robust.

The rosé wines are soft and fruity, often with notes of peach or red fruit, underpinned by a delightful liveliness.

The white wines are generous and richly textured with fruity notes, sometimes suggesting exotic fruits, sometimes with notes of menthol or lemongrass.

Several years of keeping allow these wines to develop their full aromatic potential.

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

Area in immediate proximity

Legal framework:

EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

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

- Department of Côte-d'Or: Agencourt, Aloxe-Corton, Ancey, Arcenant, Argilly, Autricourt, Auxey-Duresses, Baubigny, Beaune, Belan-sur-Ource, Bévy, Bissey-la-Côte, Bligny-lès-Beaune, Boncourt-le-Bois, Bouix, Bouze-lès-Beaune, Brion-sur-Ource, Brochon, Cérilly, Chamboeuf, Chambolle-Musigny, Channay, Charrey-sur-Seine, Chassagne-Montrachet, Châtillon-sur-Seine, Chaumont-le-Bois, Chauv, Chenôve, Chevannes, Chorey-lès-Beaune, Clémencey, Collonges-lès-Bévy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-le-Grand, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebaty, Echevronne, Epernay-sous-Gevrey, L'Etang-Vergy, Etrochey, Fixin, Flagey-Echézeaux, Flavignerot, Fleurey-sur-Ouche, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gomméville, Grancey-sur-Ource, Griselles, Ladoix-Serrigny, Lantenay, Larrey, Levernois, Magny-lès-Villers, Mâlain, Marcenay, Marey-lès-Fussey, Marsannay-la-Côte, Massingy, Mavilly-Mandelot, Meloisey, Merceuil, Messanges, Meuilley, Meursanges, Meursault, Molesme, Montagny-lès-Beaune, Monthelie, Montliot-et-Courcelles, Morey-Saint-Denis, Mosson, Nantoux, Nicey, Noiron-sur-Seine, Nolay, Nuits-Saint-Georges, Obtrée, Pernand-Vergelesses, Perrigny-lès-Dijon, Plombières-lès-Dijon, Poinçon-lès-Larrey, Pommard, Pothières, Premeaux-Prissey, Prusly-sur-Ource, Puligny-Montrachet, Quincey, Reulle-Vergy, La Rochepot, Ruffey-lès-Beaune, Saint-Aubin, Saint-Bernard, Saint-Philibert, Saint-Romain, Sainte-Colombe-sur-Seine, Sainte-Mariela-Blanche, Santenay, Savigny-lès-Beaune, Segrois, Taily, Talant, Thoirs, Vannaire, Vauchignon, Velars-sur-Ouche, Vertault, Vignoles, Villars-Fontaine, Villebichot, Villedieu, Villers-la-Faye, Villers-Patras, Villy-le-Moutier, Vix, Volnay and Vougeot,
- Department of Rhône: Alix, Anse, L'Arbresle, Les Ardillats, Arnas, Bagnols, Beaujeu, Belleville, Belmont d'Azergues, Blacé, Le Breuil, Bully, Cercié, Chambost-Allières, Chamelet, Charentay, Charnay, Châtillon, Chazay-d'Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Dareizé, Denicé, Dracé, Emeringes, Fleurie, Frontenas, Gleizé, Jarnioux, Julié, Juliénas, Jullié, Lacenas, Lachassagne, Lancié, Lantignié, Légny, Létra, Limas, Lozanne, Lucenay, Marchamp, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Odenas, Les Olmes, Le Perréon, Pommiers, Porte des Pierres Dorées, Quincié-en-Beaujolais, Régnié-Durette, Rivolet, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Ouillères, Saint-Etienne-la-Varenne, Saint-Georges-de-Reneins, Saint-Germain-Nuelles, Saint-Jean-d'Ardières, Saint-Jean-des-Vignes, Saint-Julien, Saint-Just-d'Avray, Saint-Lager, Saint-Loup, Saint-Romain-de-Popey, Saint-Vérand, Sainte-Paule, Salles-Arbuissonnas-en-Beaujolais, Sarcey, Taponas, Ternand, Theizé, Le Val d'Oingt, Vaux-en-Beaujolais, Vauxrenard, Vernay, Villefranche-sur-Saône, Ville-sur-Jarnioux and Villié-Morgon,
- Department of Saône-et-Loire: Aluze, Ameugny, Azé, Barizey, Beaumont-sur-Grosne, Berzé-la-Ville, Berzé-le-Châtel, Bissey-sous-Cruchaud, Bissy-la-Mâconnaise, Bissy-sous-Uxelles, Bissy-sur-Fley, Blanot, Bonnay, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussièrès, Buxy, Cersot, Chagny, Chaintré, Chalon-sur-Saône, Chamilly, Champagny-sous-Uxelles, Champforgeuil, Chânes, Change, Chapaize, La Chapelle-de-Bragny, La Chapelle-de-Guinchay, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, La Charmée, Charnay-lès-Mâcon, Charrecey, Chasselas, Chasse-le-Camp, Château, Châtenoy-le-Royal, Chaudenay, Cheilly-lès-Maranges, Chenôves, Chevagny-lès-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, Crêches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-Pertuis, Dracy-le-Fort, Dracy-lès-Couches, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagy, Fleurville, Fley, Fontaines, Fragnes-La Loyère solely for the territory of the former municipality of La Loyère, Fuissé,

Genouilly, Germagny, Givry, Granges, Grevilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, Lacrost, Laives, Laizé, Lalheue, Leynes, Lournand, Lugny, Mâcon, Malay, Mancey, Martailly-lès-Brancion, Massilly, Mellecey, Mercurey, Messey-sur-Grosne, Milly-Lamartine, Montagny-lès-Buxy, Montbellet, Montceaux-Ragny, Moroges, Nanton, Ozenay, Paris-l'Hôpital, Péronne, Pierreclos, Plottes, Préty, Prissé, Pruzilly, Remigny, La Roche-Vineuse, Romanèche-Thorins, Rosey, Royer, Rully, Saint-Albain, Saint-Ambreuil, Saint-Amour-Bellevue, Saint-Boil, Saint-Clément-sur-Guye, Saint-Denis-de-Vaux, Saint-Désert, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Germain-lès-Buxy, Saint-Gervais-sur-Couches, Saint-Gilles, Saint-Jean-de-Trézy, Saint-Jean-de-Vaux, Saint-Léger-sur-Dheune, Saint-Mard-de-Vaux, Saint-Martin-Belle-Roche, Saint-Martin-du-Tartre, Saint-Martin-sous-Montaigu, Saint-Maurice-de-Satonnay, Saint-Maurice-des-Champs, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Rémy, Saint-Sernin-du-Plain, Saint-Symphorien-d'Ancelles, Saint-Vallerin, Saint-Vérand, Saint-Ythaire, Saisy, La Salle, Salornay-sur-Guye, Sampigny-lès-Maranges, Sancé, Santilly, Sassangy, Saules, Savigny-sur-Grosne, Sennecey-le-Grand, Senozan, Sercy, Serrières, Sigy-le-Châtel, Sologny, Solutré-Pouilly, Taizé, Tournus, Uchizy, Varennes-lès-Mâcon, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, La Vineuse for the combined area of the former municipalities of Donzy-le-National, La Vineuse et Massy, Vinzelles and Viré,

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

Labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- (a) Wines with the registered designation of origin may display the name of a smaller geographical unit on their labels, provided that:
 - it is the name of a place in the land register,
 - and it appears on the harvest declaration.

The place name must be printed in letters no larger, either in height or in width, than half the size of the letters forming the name of the registered designation of origin.
- (b) Wines with the controlled designation of origin may specify on their labels the broader geographical unit 'Vin de Bourgogne' or 'Grand Vin de Bourgogne'.
- (c) When the grape variety is specified on the label, this does not appear in the same visual field as the mandatory indications and is printed in letters no larger than 2 mm.

Link to the product specification

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-8fa6b7fc-47fa-4091-8d6c-4610b85767b5

Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

(2021/C 89/08)

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 ⁽¹⁾.

The application for approval of this minor amendment can be consulted in the Commission's eAmbrosia database.

SINGLE DOCUMENT

'REBLOCHON'/'REBLOCHON DE SAVOIE'

EU No: PDO-FR-0130-AM01 – 3.9.2020

PDO (X) PGI ()

1. Name(s)

'Reblochon'/'Reblochon de Savoie'

2. Member State or third country

France

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.3. Cheeses

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

'Reblochon'/'Reblochon de Savoie' is an uncooked cheese made from raw, whole cow's milk, pressed in the form of a flattened, slightly tapered cylinder approximately 14 cm in diameter, 3,5 cm in height and 450 to 550 g in weight.

It contains a minimum of 45 g of fat per 100 g after total desiccation and its dry matter must not be less than 45 g per 100 g of cheese.

It has a fine, regular and uniform rind, which is washed during the maturing process. The rind is yellow to orangey-yellow in colour and may be fully or partly covered in a fine, short white bloom.

The cheese itself is barely firm and it is homogeneous, supple and smooth. Cream to yellowish ivory in colour, it is lightly salted and may have small perforations.

The PDO also covers the smaller cheese, which has the same organoleptic characteristics but is approximately 9 cm in diameter, 3 cm in height and between 230 and 280 g in weight.

'Reblochon'/'Reblochon de Savoie' may be presented as a whole cheese or in portions.

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

The milk used for producing 'Reblochon'/'Reblochon de Savoie' must come from dairy herds consisting of cows from the dairy breeds Abondance, Montbéliarde or Tarentaise (also known as Tarine).

⁽¹⁾ OJL 179, 19.6.2014, p. 17.

To safeguard the link to the area, the herd's feed must mainly consist of fodder from the geographical area of origin. The basic feed ration consists of:

- at least 50 % of grass grazed during the summer period and hay distributed daily during the winter period,
- green fodder: green corn, grass distributed in fresh condition, fodder beet. Straw may only be included in the basic feed ration for the heifers.

During the summer period, the grazing period is at least 150 days.

The fodder from the area must be 100 %, expressed as dry matter, of the basic feed ration of the lactating cows. For holdings at an altitude of over 600 m and on alpine holdings where the lactating cows graze at an altitude above 600 m, the fodder from the area should make up at least 75 %, expressed as dry matter, of the lactating cows' basic feed ration. The only type of fodder that may be bought in from outside the PDO area is hay.

The basic feed ration may be complemented with the distribution of supplementary feed: concentrates and dehydrated fodder up to a maximum of 1 800 kg per dairy cow/year and 500 kg/animal/year for heifers.

Given the average production level, cows in the area consume 6-7 000 kg of total dry matter. With 1 800 kg of concentrates with a dry matter content of about 89 %, the requirement that a minimum of 50 % of the intake of dry matter be produced in the geographical area is achieved through the consumption of grass, green fodder and dried fodder. This minimum percentage exceeds 70 % for areas at an altitude below 600 m.

The dairy herd's feed may not include silage products, fermented fodder, tied bales or feed that could have an adverse influence on the odour or taste of the milk or cheese or that present a risk of bacteriological contamination.

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

The milk production and milking and the cheese production and maturing must take place within the geographical area.

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

The cheese is initially packaged in the geographical area before leaving the maturing cellar, which constitutes the last stage in the production of 'Reblochon'/'Reblochon de Savoie'. This provision preserves the quality of the rind by preventing its desiccation and the growth of undesirable moulds. This initial packaging does not prevent the product from being repackaged elsewhere at a later stage.

This packaging, in an appropriate means of packing, includes a false bottom made of spruce wood which is in contact with at least one of the sides of the cheese, which is presented in the form of a whole or half cheese. Three sides of each portion must have a rind.

It is not necessary to package individually the products supplied to the food industry, but they must nevertheless be packed before leaving the geographical area.

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

The labelling for the cheese must bear the name of the designation of origin 'Reblochon'/'Reblochon de Savoie' in characters at least two thirds of the size of the largest characters on the label. Furthermore, the labelling may bear the name of the designation of origin accompanied by the term 'petit' (small) for the smaller cheese defined in point 3.2.

Irrespective of the regulatory references applicable to all cheeses and the aforementioned term, the use of any qualifier or other reference accompanying the aforementioned designation of origin is prohibited on the labelling, advertising, invoices or commercial documents, with the exception of specific trademarks.

The labelling must include, in the same visual field as the name of the designation of origin 'Reblochon' or 'Reblochon de Savoie', the European Union PDO logo. It may also include the words 'appellation d'origine protégée' ['protected designation of origin'].

4. Concise definition of the geographical area

The geographical area covers two thirds of the department of Haute-Savoie (all the part east of Annecy above 500 m in altitude) and several municipalities or parts of municipalities of the department of Savoie.

Department of Haute-Savoie

Abondance; Alex; Allinges; Amancy; Andilly; Annecy territory of the former municipality of Annecy-le-Vieux only; Arâches-la-Frasse; Arbusigny; Arenthon; Armoy; Arthaz-Pont-Notre-Dame; Ayse; Ballaison; Beaumont; Bellevaux; Bernex; Bluffy; Boège; Bogève; Bonne; Bonnevaux; Bonneville; Bons-en-Chablais; Brenthonne; Brizon; Burdignin; Cervens; Chamonix-Mont-Blanc; Charvonnex; Châtel; Châtillon-sur-Cluses; Chevaline; Chevenoz; Cluses; Collonges-sous-Salève; Combloux; Contamine-sur-Arve; Copponex; Cordon; Cornier; Cranves-Sales; Cruseilles; Demi-Quartier; Digny-Saint-Clair; Domancy; Doussard; Draillant, Duingt; Entrevernes; Essert-Romand; Etaux; Faucigny; Faverges-Seythenex; Fessy; Féternes; Fillières; Fillinges; Giez; Glières-Val-de-Borne; Groisy; Habère-Lullin; Habère-Poche; Juvigny; Balme-de-Thuy; La Baume; La Chapelle-d'Abondance; La Chapelle-Rambaud; La Chapelle-Saint-Maurice; La Clusaz; La Côte-d'Arbroz; La Forclaz; La Muraz; La Rivière-Enverse; La Roche-sur-Foron; Lathuile; La Tour; La Vernaz; Le Biot; Le Bouchet-Mont-Charvin; Lyaud; Le Grand-Bornand; Le Reposoir; Le Sappey; Leschaux; Les Clefs; Les Contamines-Montjoie; Les Gets; Les Houches; Les Villards-sur-Thônes; Lucinges; Lullin; Lully; Manigod; Marcellaz-en-Faucigny; Machilly; Magland; Margencel; Marignier; Marnaz; Megève; Mégevette; Menthonnex-en-Bornes; Menthon-Saint-Bernard; Mieussy; Monnetier-Mornex; Montriond; Mont-Saxonnex; Morillon; Morzine; Nancy-sur-Cluses; Nangy; Nâves-Parmelan; Novel; Onnion; Orcier; Passy; Peillonex; Perrignier; Pers-Jussy; Praz-sur-Arly; Présilly; Quintal; Reignier-Esery; Reyvroz; Saint-André-de-Boège; Saint-Blaise; Saint-Cergues; Saint-Eustache; Saint-Férréol; Saint-Gervais-les-Bains; Saint-Jean-d'Aulps; Saint-Jean-de-Sixt; Saint-Jean-de-Tholome; Saint-Jeoire; Saint-Jorioz; Saint-Laurent; Saint-Pierre-en-Faucigny; Saint-Sigismond; Saint-Sixt; Sallanches; Samoëns; Saxel; Scientrier; Scionzier; Serraval; Servoz; Sevrier; Seytroux; Sixt-Fer-à-Cheval; Talloires-Montmin; Taninges; Thônes; Thyez; Vailly; Vacheresse; Val de Chaise; Vallorcine; Verchaix; Vétraz-Monthoux; Veyrier-du-Lac; Villard; Villaz; Ville-en-Sallaz; Villy-le-Bouveret; Villy-le-Pelloux; Vinzier; Viuz-en-Sallaz; Vougy; Vovray-en-Bornes.

Department of Savoie

Cohennoz, Crest-Voland, Flumet, La Giétaz, Mercury (Sections G1 and G2), Notre-Dame-de-Bellecombe, Plancherine (Sections A1, A2, A3), Saint-Nicolas-La-Chapelle, Ugine.

5. Link with the geographical area

'Reblochon' or 'Reblochon de Savoie' is a cheese made using raw, whole milk from cows from local breeds adapted to the mountain environment. Its small size and smooth and supple paste are the result, above all, of production know-how that has been preserved to this day and originates from the use of small quantities of high-fat milk.

The geographical area is situated in the northern Alps and includes the mountainous regions between Lake Geneva and the Mont Blanc massif. The topography is particularly dramatic, with ever higher massifs ranging from west to east (1 000 m for the western foothills, over 2 000 m for the peaks of the limestone massif, over 4 000 m for the Mont Blanc massif), separated by wide valleys at altitudes of over 500 m. The climate is mountainous, directly exposed to the winds from the west. It is characterised by abundant precipitation.

Most of the agricultural land is farmed as pasture land. The region is characterised by particularly highly developed high-altitude permanent grassland, the alpine pastures. There is a lot of plant diversity in the pastures due to the variety of environmental conditions (sun, irrigation and drainage, exposure, altitude, etc.) and the land use (pastoral practices). Ninety per cent of the grass-covered areas is permanent grassland dominated by cocksfoot grass, considered to be a very good fodder grass, white clover and red clover. There are hayfields with rich, average and rough or dry grazing land.

One of the characteristics of the dairy farms in the geographical area is the use of the alpine pastures in summer. The herds' life is heavily influenced by the seasons.

the milk producers favour cows from dairy breeds native to mountain regions, adapted to the physical and climate constraints of the environment (body type adapted to grazing on sloping pastures; heat tolerance; capacity to thrive on grazing in the summer and dry fodder in the winter), while regularly producing quality milk.

The dairy cows' feed mainly consists of pasture grass in summer and dry fodder in winter. The supplementary feed is limited in quantity, to safeguard the low-intensity nature of the farming.

The name 'Reblochon de Savoie' comes from the French word 'reblâche', which means 'to milk a second time'. This practice originated in the 13th century, when farmers who leased alpine pastures had to pay a tax to the landowners. Cows that were not fully milked at the time when the tax was charged gave a little but very creamy milk on the second milking, because the end of milking produces milk with a high fat content. Thus the cheese-makers used this small amount of rather high-fat milk to make little rounds of creamy cheese.

The cheesemaker's labour, founded on expertise and experience handed down through the generations, plays an essential role in unlocking the flavour of 'Reblochon'/'Reblochon de Savoie'. The raw milk, which is not pre-treated, is processed at a low temperature to best develop the flavour. The twice-daily milking means that the milk has to be used quickly and precisely. Using raw whole milk makes it necessary to work in open vats where the cheesemaker can note any variations in the milk and adapt the process accordingly.

The ageing initially took place on the alpine farm. It was later developed in the valley, where the relative ease of access led to the emergence of the profession of cheese maturer. The cheese maturer's tasks notably include monitoring humidity levels and the maturing temperature, which plays an important role in the development of the fungal flora (which gives the rind its characteristic appearance).

As a commercial product 'Reblochon' took off in the 19th century, when dealers specifically trading in it were first found. This was facilitated by the development of roads.

'Reblochon'/'Reblochon de Savoie' is a pressed, uncooked cheese made from raw, whole cow's milk, which is not processed before production.

It can be produced in a smaller format. It is presented in the form of a flat, slightly tapered cylinder.

It is a smooth and supple cheese that is cream to ivory in colour and lightly salted. Its washed fine rind, yellow to orangey-yellow in colour, is covered in a fine white bloom.

The very wet mountain environment which accounts for the whole of the geographical area promotes strong grass growth in spring and summer. The diversity of the conditions of the environment, such as the altitude and the exposure of the alpine pastures and the type of rocks, gives the grasslands a great botanical wealth, with each habitat characterised by a distinctive community of flora.

Within these communities, numerous species have strong aromas which contribute to the characteristics of 'Reblochon'/'Reblochon de Savoie'.

This harsh environment is very restrictive for the herds and only the mountain breeds can support a way of life that combines winters spent in barns in the valley and extensive grazing every day in the alpine pastures in summer.

These breeds are capable of producing protein-rich milk very suitable for making cheese: the curd obtained after the rennet is added is firm and the cheese yield is high.

Obtained initially from production using small quantities of high-fat milk, 'Reblochon'/'Reblochon de Savoie' cheese is the result of the use of a simple method (low heating, rapid renneting, no drying out in the vat) with short maturing periods. During the maturing process, the surface of the cheese is occupied by a succession of multiple, co-existing microbial groups. This succession is essentially due to the changing pH level and the level of salt in the rind. These microflora, in particular the *Geotrichum candidum*, give 'Reblochon'/'Reblochon de Savoie' its characteristic fine white bloom and also contribute to the development of the texture and flavour of the cheese.

Thus, the organoleptic characteristics of 'Reblochon'/'Reblochon de Savoie' are linked to the dairy cows' feed (pasture, fodder), which is obtained from flora that has adapted to the particular climatic conditions, and to the preservation of the cheesemakers' and maturers' skills.

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-8edfe34a-d472-4f74-9c4a-8f06b6b3dee2

Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

(2021/C 89/09)

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 ⁽¹⁾.

The application for approval of this minor amendment can be consulted in the Commission's *eAmbrosia* database.

SINGLE DOCUMENT

'MIEL DE GALICIA'/'MEL DE GALICIA'

EU No: PGI-ES-0278-AM01 – 16.9.2020

PDO () PGI (X)

1. Name(s)

'Miel de Galicia'/'Mel de Galicia'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.4: Other products of animal origin

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

The protected geographical indication (PGI) 'Miel de Galicia'/'Mel de Galicia' denotes honey that has the characteristics listed in the product specification and has been produced, processed and packaged in accordance with all the requirements established in the product specification, the quality manual and current legislation. This honey is made in movable-frame hives and extracted by draining or centrifuging. It is presented in liquid, crystallised or creamed form, or as comb honey (whole combs or comb sections).

'Miel de Galicia' can be categorised by botanical origin as follows:

- Polyfloral honey;
- Eucalyptus monofloral honey,
- Chestnut monofloral honey,
- Blackberry monofloral honey,
- Heath monofloral honey,
- Honeydew honey.

Physical and chemical characteristics:

- moisture content: maximum 18,5 %,
- diastase activity: minimum 9 Schade units; honeys with a low enzyme content have to reach a minimum of 4 Schade units, provided that the hydroxymethylfurfural content does not exceed 10 mg/kg,
- Hydroxymethylfurfural: maximum 28 mg/kg.

⁽¹⁾ OJL 179, 19.6.2014, p. 17.

Melissopalynological characteristics:

In general, the pollen spectrum, considered as a whole, should match the typical profile of Galician honeys.

In any case, the *Helianthus annuus*-*Olea europaea*-*Cistus ladanifer* pollen combination must not exceed 5 % of the overall pollen spectrum.

The following pollen spectrum requirements also apply to the different honeys according to their floral origins:

- (a) Polyfloral honey: *Castanea sativa*, *Eucalyptus* sp., *Ericaceae*, *Rubus* sp., *Rosaceae*, *Cytisus* sp., *Ulex* sp., *Trifolium* sp., *Lotus* sp., *Campanula*, *Centaurea*, *Quercus* sp., *Echium* sp., *Taraxacum* sp. and *Brassica* sp. must make up the majority of the pollen spectrum;
- (b) Monofloral honeys:
 - Eucalyptus honey: minimum 70 % eucalyptus (*Eucalyptus* sp.) pollen,
 - Chestnut honey: minimum 70 % chestnut (*Castanea* sp.) pollen,
 - Blackberry honey: minimum 45 % blackberry (*Rubus* sp.) pollen,
 - Heath honey: minimum 30 % heath (*Erica* sp.) pollen;
- (c) Honeydew honey: pollen spectrum composed of the plants that are characteristic of the Galician vegetation, particularly *Castanea sativa*, *Rubus*, *Cytisus/Genista* and *Erica*.

Organoleptic characteristics:

As a general rule, the honeys must have organoleptic properties – colour, odour and taste – that are characteristic of their specific floral origin. The most distinctive organoleptic characteristics for each origin are as follows:

- Polyfloral: colour ranging from amber (light or dark) to dark colour; floral or vegetal odour; sweet taste that may contain hints of the predominant flora; possibly also some astringency,
- Eucalyptus monofloral: light amber or amber colour; floral odour, generally with a hint of wax; predominantly sweet taste, possibly complemented by some sharpness and perhaps also savoury flavours,
- Chestnut monofloral: amber to dark colour, sometimes with reddish tones; preferably vegetal odour; predominantly sweet taste, possibly complemented by savoury flavours, perhaps some detectable bitterness and sharpness; astringency also possible,
- Blackberry monofloral: light to dark amber colour; floral and/or fruity odour; fundamentally sweet taste, though some sharpness and/or savoury flavour and/or bitterness may also be detectable,
- Heath monofloral: amber, dark amber or dark in colour with reddish tones; vegetal odour – floral also possible; predominantly sweet taste, usually complemented by some bitterness, possibly also savoury flavour and/or sharpness,
- Honeydew honey: dark amber to dark in colour; often with a vegetal odour; sweet-tasting, with detectable savoury flavour and/or bitterness.

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

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

Both production and post-production activities (extraction, storage and packaging) must take place in the defined geographical area.

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

The honey is to be packaged at facilities listed in the regulatory board's register of packaging facilities. Honey for direct consumption is generally packaged in containers of 500 g-1 000 g.

The containers must be sealed in a way that prevents the loss of natural aromas and the entry of foreign odours or atmospheric humidity, which can affect the product. Clear, colourless glass is to be used for packaging. Other materials may be authorised provided that they are approved food-grade materials. Comb sections are to be packaged in authorised packaging materials.

Moreover, packaging must take place at facilities that only receive honey from apiaries listed on the PGI registers. Labelling (main and secondary labels) must be performed at the same premises as packaging under the supervision of the control body. All of this is to preserve quality and ensure product traceability.

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

After certification, 'Miel de Galicia' PGI honey must be labelled with the packager's specific trademark, used solely for honeys covered by the PGI, and with a secondary label displaying a sequential alphanumeric code. These secondary labels, approved and issued by the control body, also contain the official 'Miel de Galicia' PGI logo.

Both the commercial label and the secondary label must contain the words *indicación geográfica protegida* [protected geographical indication] and the registered name in either of its two forms: 'Miel de Galicia' or 'Mel de Galicia'.

Honeydew honey may be labelled with the term *miel de bosque* [forest honey].

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

The production, processing and packaging area for 'Miel de Galicia' PGI honey covers the whole of the Autonomous Community of Galicia.

5. **Link with the geographical area**

The registration of this geographical indication is based on both its reputation and the existence of certain specific characteristics linked to the natural environment in which it is made.

Reputation

Beekeeping reached the peak of its success in Galicia before the introduction of sugar, honey being highly prized as a sweetener and for its medicinal properties. According to the 1752-53 census known as the Catastro de Ensenada, Galicia had 366 339 traditional beehives (known locally as *trobos* or *cortizos*), which can still be found in a number of places. This clearly illustrates the importance of beekeeping in Galicia since ancient times, and is reflected in Galician placenames.

Traditional structures known as *cortín*, *albar*, *abellariza*, *albiza* or *albariza* – a high wall in an oval, circular or sometimes rectangular shape, without a roof, designed to contain and protect beehives and prevent animals (particularly bears) from getting in – can still be found in mountainous parts of Galicia today, particularly in the eastern Ancares and Caurel hills and the Sierra del Suído. Some of these structures are still in working condition.

In 1880 the parish priest of Argozón (Chantada, Lugo), Benigno Ledo, set up the first movable-frame hive. A few years later he built the first hive designed for breeding by colony division and for breeding queens, calling it a 'nursery hive'. Roma Fábrega's book on beekeeping states that the first Spaniard to have had movable-frame hives was this Galician 'priest of the bees', Benigno Ledo, reflecting his importance for beekeeping not just in Galicia but also for Spain as a whole.

The first work published in Galicia on beekeeping was probably the *Manual de Apicultura* ['Beekeeping Manual'] by Ramón Pimentel Méndez (1893), written specifically for Galician beekeepers.

'Miel de Galicia' is included in the *Inventario Español de Productos Tradicionales* ['Spanish Inventory of Traditional Products'], published by the Spanish Ministry for Agriculture, Fisheries and Food in 1996 (pages 174 and 175). The product is among the major commercial attractions at traditional autumn festivities.

In 1998, the Ministry of Agriculture and Fisheries carried out a study on the honey trade in Spain, which revealed that more honey was consumed in the north-west of the country (Galicia) than in the rest of Spain and that the price of honey was also higher there. Since ancient times, consumers have valued the honey made in Galicia, which gives it a higher market value than honey from other parts of Spain.

Specific characteristics linked to the natural environment

Located in the north-western corner of the Iberian Peninsula, Galicia is one of the oldest territorial entities in Spain. Its name has remained practically unchanged since Roman times (the Romans called it Gallaecia) and it has had virtually the same borders for more than eight centuries. The region's administrative borders coincide with geographical elements running from north to south and east to west, which have traditionally isolated it from its neighbouring regions, explaining how the region has kept its own language.

These geographical boundaries shape Galicia's climate. Estuaries and river valleys provide inland areas with a marine influence which is a consequence of the south-west/north-east orientation (a phenomenon not found on any other Spanish coast) and mountain ranges which limit the passage of various weather fronts, giving the climate of this region specific characteristics in terms of temperature and rainfall.

In addition, most of Galicia has different geological and soil conditions than the Mediterranean regions where bees are traditionally kept. Acidic soils predominate, shaping the local vegetation and consequently the production of nectar and the characteristics of the local honeys.

This is therefore a natural region that is totally different to the rest of the Iberian Peninsula. This difference is due to geomorphological, climatic, biological and soil-related factors. These influence the local flora, which has adapted to the natural conditions formed by all of these variables.

Galicia is fairly homogenous in terms of the plants that provide nectar for honey production. The most significant distinguishing features of the local honey are due to the abundance of certain key pollen-providing plants. Five main pollen types are present in the majority of Galician honeys: *Castanea sativa*, *Rubus*, *Cytisus*, *Erica* and *Eucalyptus*. *Eucalyptus* is very prevalent in coastal areas. Inland honey production is characterised by an abundance of three species: *Castanea Sativa*, *Erica* and *Rubus*.

In short, Galicia's geographical location and specific characteristics give honeys with a unique set of characteristics, setting them apart from honeys made in other regions.

One of the most useful analytical tools for identifying the geographical specificity of honey is pollen analysis. This analysis has shown that Galician honeys have the following specific characteristics that distinguish them from other honeys:

- their pollen profile is unique and characteristic, setting them apart from those made in neighbouring regions,
- they contain very little or no pollen from the *Lamiaceae* family, such as *Lavandula*, *Rosmarinus*, *Thymus*, *Mentha*, etc. (less than 1 %),
- they contain very little or no *Helianthus annuus*, *Citrus* or *Olea europaea* pollen (less than 1 %),
- they contain very little or no *Cistus ladanifer* pollen (less than 1 %),
- they contain no *Hedysarum coronarium*, *Hypocoum procumbens* or *Diplotaxis eruroides* pollen.

'Miel de Galicia' therefore has several specific characteristics that can be attributed to its natural surroundings.

Reference to publication of the product specification

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

https://mediorural.xunta.gal/sites/default/files/productos/en-tramitacion/Pliego_de_condiciones_Miel_de_Galicia_julio_2020_final.pdf

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