

## OTHER ACTS

## EUROPEAN COMMISSION

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

(2019/C 414/11)

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

## COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

**‘COUR-CHEVERNY’****PDO-FR-A0304-AM02****Date of communication: 18.9.2019**

## DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

**1. Pruning rule**

In point 1(b) of Section VI of the specification for the ‘Cour-Cheverny’ designation, the sentence ‘The number of fruit-bearing branches after flowering (Lorenz phenological growth stage 23) is less than or equal to 11.’ has been deleted.

The purpose of this deletion is to take better account of climate change by allowing more flexible pruning rules in order to adapt to climate risks.

Point 5.1 of the Single Document has been amended accordingly.

**2. Circulation between authorised warehouses**

Point 5(b) of Section IX of Chapter 1 concerning the date of entry into circulation of the wines between authorised warehouses has been deleted.

The Single Document is not affected by this amendment.

**3. Main points for checking**

Chapter 3 has been revised to simplify the inspection methods for the main points for checking.

The Single Document is not affected by this amendment.

**4. INAO reference**

In Section II of Chapter 3, the municipality of ‘Montreuil-sous-bois’ has been replaced by the municipality of ‘Montreuil’.

The aim of this amendment is to take account of the change in the municipality’s name.

The Single Document is not affected by this amendment.

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

## SINGLE DOCUMENT

**1. Product name**

Cour-Cheverny

**2. Geographical indication type**

PDO — Protected Designation of Origin

**3. Categories of grapevine products**

1. Wine

**4. Description of the wine(s)***Still dry white wines*

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

After packaging, the dry wines have a fermentable sugar content (glucose + fructose) not exceeding 4 grams per litre and a total acidity expressed in grams of tartaric acid per litre that is not more than 2 grams per litre less than the fermentable sugar content (glucose + fructose).

Wines with a minimum natural alcoholic strength by volume of 13,5 % have, after packaging, a fermentable sugar content (glucose + fructose) not exceeding 6 grams per litre.

After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %. The total volatile acidity, total acidity and total sulphur dioxide contents are those laid down by EU legislation. The wines are still white wines that are very lively when young.

The other criteria are in line with the applicable rules.

The bouquet often has aromas of citrus fruit, yellow-fleshed fruit or white flowers. Notes of rhubarb, spices or menthol can sometimes be detected. The wines' originality finds full expression as it matures, and after a few years they often reveal scents of honey, lemon, wax or plum as well as sweet notes of oxidation, which are characteristics of the Romorantin B variety. When the wines contain fermentable sugars, this generally adds to their complexity and makes them more suitable for ageing.

## 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)	

*Semi-sweet and sweet still white wines*

The semi-sweet and sweet wines have a minimum natural alcoholic strength by volume of 13,5 %.

After packaging, the semi-sweet and sweet wines have a fermentable sugar content (glucose + fructose) equal to or higher than 20 grams per litre but not exceeding 45 grams per litre.

Wines with a fermentable sugar content (glucose + fructose) equal to or higher than 20 grams per litre are produced without enrichment. The total volatile acidity, total acidity and total sulphur dioxide contents are those laid down by EU legislation.

The other criteria are in line with the applicable rules.

The bouquet often has aromas of citrus fruit, yellow-fleshed fruit or white flowers. Notes of rhubarb, spices or menthol can sometimes be detected. The wines' originality finds full expression as it matures, and after a few years they often reveal scents of honey, lemon, wax or plum as well as sweet notes of oxidation, which are characteristics of the Romorantin B variety. When the wines contain fermentable sugars, this generally adds to their complexity and makes them more suitable for ageing.

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. *Essential oenological practices*

#### *Specific oenological practice*

Wines with a fermentable sugar content (glucose + fructose) exceeding 20 grams per litre are produced without enrichment. The use of wood chips is forbidden. After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %. In addition to the above provisions, the oenological practices concerning these wines must meet the requirements laid down at Community level and in the Rural and Maritime Fishing Code.

#### *Cultivation method*

(a) Planting density: The minimum planting density of the vines is 4 500 plants per hectare, with spacing between the rows not exceeding 2,10 metres. The spacing between plants in the same row is between 0,90 and 1,20 metres. (b) Pruning rules: The vines are pruned with a maximum of 13 buds per plant, using the following techniques: - Guyot pruning with a single cane and not more than two shoots, - two half canes, - short pruning (in a fan shape or using the cordon de Royat method).

### b. *Maximum yields*

#### *Dry wines*

72 hectolitres per hectare

#### *Semi-sweet and sweet wines*

60 hectolitres per hectare

## 6. Demarcated geographical area

The grapes are harvested and the wines made, developed and aged in the territory of the following municipalities in the department of Loir-et-Cher: Cellettes, Cheverny, Chitenay, Cormeray, Cour-Cheverny, Huisseausur-Cosson, Montlivault, Mont-près-Chambord, Saint-Claude-de-Diray, Tour-en-Sologne and Vineuil.

## 7. Main wine grape varieties

Romorantin B — Daner

## 8. Description of the link(s)

#### *Description of the natural factors relevant to the link*

The geographical area is located on the left bank of the River Loire and extends between the banks of the river to the north, and the municipalities of Cheverny and Cour-Cheverny to the south. It is bounded by the River Loire and the forest of Russey to the northwest and by the Grande Sologne to the east and south (in particular the unbroken area of trees in the park of Chambord and the forest of Cheverny). The forest is very important within the geographical area. Whenever the vineyard is not in close proximity to the Loire, it is located in the middle of clearings, between the many relatively large forested areas.

The geographical area rests on a relatively gently undulating plateau, drained from east to west by the two tributaries of the Loire, the Cosson and the Beuvron, and a few of their tributaries. The geological substratum consists mainly of Senonian silicate-clay formations, under the limestone of the Beauce region (Aquitanian), which is covered by the sandy-clay formations of Sologne (Burdigalian). Parts of the area are covered by the high terraces of the Loire and by windblown sand.

The parcels that are precisely demarcated for the grape harvest have: - soils with a predominantly sandy to sandy-clay texture that rest deep down on a clay layer (Sologne formations), - brown calcareous to brown calcic soils (Beauce limestone).

The sub-oceanic climate has a continental aspect that is slightly stronger than for controlled designations of origin from the Loire and Touraine further downstream. It is a little drier (25-50 millimetres less annual rainfall) and markedly cooler (during the growing season, the average temperatures are 0,5 °C-1 °C lower and minimum temperatures 1 °C lower). This climate is influenced locally by the wooded areas and the valleys of the Beuvron, the Cosson and their small tributaries.

#### *Description of the human factors relevant to the geographical link*

Francis I is said to have had 80 000 seedlings of a white grape variety from Burgundy planted at his residence in Romorantin in 1519. This town about 40 kilometres southeast of Cour-Cheverny later gave its name to the variety. Recent genetic studies show that this grape variety stems from a cross between the Gouais B and Pinot Noir N varieties, as do other Burgundy varieties (Aligoté B, Auxerrois B, Chardonnay B, Gamay N and Melon B). This makes it very likely that the variety originates from Burgundy.

The Parlement of Paris issued an edict in 1577 prohibiting Parisians from purchasing wines produced less than twenty leagues (88 kilometres) from the capital. To meet demand, the planting of vineyards was initially extended around Orléans, then further and further downstream in the direction of Blois and Tours. Later, the commissioning of a canal linking the Loire and the Seine in the 17th century facilitated the transport of wine. Plantings of high-yield grape varieties became ever more frequent, and in the 18th century the map of Cassini shows that an unbroken vineyard grew on both banks of the River Loire. However, contrary to the old wine-growing region of Beauce (located on the other bank of the Loire), where the Teinturier N grape variety was predominantly planted (an extremely strong and productive Teinturier grape variety, known locally as 'le gros noir'), the 'Cour-Cheverny' geographical area has preserved a high-quality wine-growing tradition, with the winegrowers remaining committed to growing the Romorantin B variety. This is an early-maturing grape variety whose hardiness is well-adapted to the natural environment. When overripe, the variety can be used to make wines with variable amounts of fermentable sugars. It is not grown to a significant extent anywhere else, either in France or in the world. In 2008, the 'Cour-Cheverny' vineyards covered 60 hectares cultivated by thirty or so producers, who made a little more than 1 500 hectolitres. The wines are still white wines that are very lively when young. The bouquet often has aromas of citrus fruit, yellow-fleshed fruit or white flowers. Notes of rhubarb, spices or menthol can sometimes be detected. The wines' originality finds full expression as it matures, and after a few years they often reveal scents of honey, lemon, wax or plum as well as sweet notes of oxidation, which are characteristics of the Romorantin B variety. When the wines contain fermentable sugars, this generally adds to their complexity and makes them more suitable for ageing. The presence of poor soils that are difficult to till and produce low yields when planted with cereal crops but are suited to viticulture has been a determining factor in the location of the vineyards. The geology of the geographic area is strongly affected by the Loire (erosion and formation of terraces) and unique compared to that of the other controlled designations of origin of the Loire.

In line with local customs, the demarcated parcel area consists of parcels with primarily sandy soils that are not very deep or fertile, have good drainage capacity and low water reserves. These parcels ensure good ripeness of the grapes.

The winegrowers observe and analyse the behaviour of their vines in order to determine the right location for the vineyards, one that benefits the Romorantin B variety, a rare and particular variety that contributes significantly to the originality of the wines' aromatic profile. This is the only grape variety used to make wines bearing the controlled designation of origin. Its hardiness and ability to adapt to the difficult natural environment of the geographical area have led the winemakers to use the variety when it is overripe to make sweet wines of great quality.

Five centuries of commitment to this grape variety have made it possible for producers to highlight the recognised original characteristics of their products. This is done by optimally managing the vines and their production potential through training the vines and strict pruning rules.

The 'Cour-Cheverny' controlled designation of origin, which was recognised in 1993, is today one of the most highly esteemed wines of the Val de Loire. To make these wines more widely known, the producers have established a *Maison des Vins* at the Château de Cheverny, which has over 300 000 annual visitors.

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

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in the immediate vicinity, defined by derogation for the making, processing and ageing of the wines, comprises the territory of the following municipalities of the Department of Loir-et-Cher: Candé-sur-Beuvron, Feings, Fougères-sur-Bièvre, Fresnes, Maslives, Les Montils, Muides-sur-Loire, Ouchamps, Saint-Dyé-sur-Loire, Saint-Laurent-Nouan, Sambin, Seur and the E land registry section of the municipality of Monthou-sur-Bièvre.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- (a) The grape variety does not appear on the labels below the name of the controlled designation of origin.
- (b) Wine with a fermentable sugar content (glucose and fructose) of at least 20 grams per litre must be described with the terms 'semi-sweet' or 'sweet' according to the fermentable sugar content (glucose or fructose) of the wine, as defined in the relevant Community legislation.
- (c) The optional terms are marked on the labels in letters that may not be larger, either in height or width, than double the size of the letters forming the name of the controlled designation of origin.
- (d) The size of the letters of the geographical name 'Val de Loire' may not be larger, either in height or width, than two-thirds of the size of the letters forming the name of the controlled designation of origin.
- (e) Wines with the controlled designation of origin may specify a smaller geographical unit on their labels, provided that: - it is a registered location, - it appears on the harvest declaration.

**Link to the product specification**

[https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-449162c2-914f-4ae7-a61a-51f9e03d691b](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-449162c2-914f-4ae7-a61a-51f9e03d691b)

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