

## 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**

(2022/C 104/11)

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

## COMMUNICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

**‘Côtes de Thau’****PGI-FR-A1229-AM01****Date of communication: 6 December 2021****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Organoleptic description of the wine(s)**

In Chapter I of the specification, at point 3.3 ‘Organoleptic description of the wines’, details have been added of the colour and organoleptic characteristics of the wines.

These amendments have also been made to the single document under ‘Description of the wine(s)’.

**2. Geographical area**

In Chapter I, point 4 of the specification, the geographical area has been extended to nine neighbouring municipalities in the department of Hérault. The existing geographical area comprised six municipalities in the department of Hérault: Agde, Castelnau de Guers, Florensac, Marseillan, Pinet and Pomerols. It has been extended to the nine municipalities of the department that border the current area to the north-east. These municipalities were part of the area in immediate proximity: Balaruc les Bains, Balaruc le Vieux, Bouzigues, Frontignan, Loupian, Mèze, Poussan, Sète and Villeveyrac.

The purpose is to make the geographical area of the PGI around the Thau Lagoon more consistent with the divisions used in the Thau Basin water planning and management scheme (SAGE). It is a catchment area with a warm Mediterranean climate. Extending the ‘Côtes de Thau’ PGI strengthens the link with the geographical area and consolidates the geographical identity of the PGI. It is a more consistent and unified geographical entity in terms of the climate, which is warm Mediterranean, and the characteristics both of the subsoil and of the human presence.

This amendment has also been made to the single document under ‘Demarcated Geographical Area’.

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

### 3. **Area in immediate proximity**

In Chapter I, point 4 of the specification, the area in immediate proximity has been more clearly defined and extended to the municipalities bordering the geographical area in which the practices are actually observed.

This amendment has also been made to the single document under 'Further conditions - Derogation concerning production in the demarcated geographical area'.

### 4. **Grape varieties**

In Chapter I, point 5 of the specification, the list of grape varieties used to produce the 'Côtes de Thau' PGI wines has been updated. The protection and management body wishes to withdraw 15 grape varieties from the specification as they are not used to produce the wines and not grown in the geographical area. The following varieties have been withdrawn: Chasselas B, Chasselas Rose Rs, Chambourcin N, Couderc Noir N, Danlas B, Jurançon Blanc B, Landal N, Lival N, Maréchal Foch N, Mondeuse N, Müller-Thurgau B, Ravat Blanc B, Rayon d'Or B, Rubilande Rs and Valérien B.

This amendment has also been made to the single document under 'Main wine-grape varieties'.

### 5. **Link with the geographical area**

Further details have been added in Chapter I, point 7 of the specification. At point 7.1 'Specific characteristics of the geographical area', there is an explanation that the PGI covers 15 municipalities of the department of Hérault at the north-east edge, which form an amphitheatre around the Thau Lagoon.

Further information has also been added at point 7.3 'Causal link' to provide stronger evidence of the causal link, which is based on the connection between the characteristics of the geographical area and of the product. Côtes de Thau is a land of ancient tradition, and its vineyards have long been characterised by their focus on producing white wines. Skirting the Thau Lagoon, this area enjoys an aspect and Mediterranean climate that are particularly beneficial to vines. The soils, which are often permeable, are a mix of sand, loam, clay and limestone. This allows the vines to develop deep roots while lending the wines fruitiness and freshness.

These amendments have also been made to the single document under 'Link with the geographical area'.

### 6. **Presentation and labelling rules**

A labelling rule has been added at point 8 of the specification, 'Presentation and labelling rules', in accordance with European rules, setting out the grape varieties that can be mentioned. The labelling rule also concerns the additional geographical designation of 'Cap d'Agde', included in the specification, and its use in relation to the designation 'Côtes de Thau'. This labelling rule strengthens and preserves the identity of the PGI name.

### 7. **Inspection authority**

Contact details of the National Institute of Origin and Quality (INAO), the body responsible for monitoring, have been added to Chapter III of the specification for the 'Côtes de Thau' PGI. Inspections are carried out by the inspection body CERTIPAQ on behalf of INAO.

This extra information has been added to the single document under 'Detailed information on the monitoring body'.

## SINGLE DOCUMENT

### 1. **Name(s)**

Côtes de Thau

### 2. **Geographical indication type**

PGI - Protected geographical indication

### 3. Categories of grapevine products

1. Wine
5. Quality sparkling wine

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

#### 1. *Analytical description*

#### BRIEF WRITTEN DESCRIPTION

The 'Côtes de Thau' PGI covers red, rosé and white still and quality sparkling wines.

For the still wines, the minimum and maximum levels provided for in EU regulations apply to the total alcoholic strength, total acidity, volatile acidity and total sulphur dioxide content.

For the quality sparkling wines, the minimum and maximum levels provided for in EU regulations apply to the actual alcoholic strength, total alcoholic strength, total acidity, volatile acidity, total sulphur dioxide and carbon dioxide content.

By way of derogation, the volatile acidity content for wines with a fermentable sugar content (glucose and fructose) of at least 45 grams per litre is as established by an order jointly issued by the Minister for Consumer Affairs and the Minister for Agriculture.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

#### 2. *Organoleptic description*

#### BRIEF WRITTEN DESCRIPTION

The wines are characterised above all by an expression of aromatic intensity and a balance of flavours underpinned by freshness.

The white wines are generally a clear bright yellow that corresponds to pale gold in colour. The initial sensation in the mouth is characterised by citrus notes and a generous freshness. With the finish, notes of citrus and/or exotic fruits can develop together with slightly amylic notes. The finish is long, sometimes with a touch of minerality.

The rosé wines are crystal clear with shades ranging from pale peach to violet tints. On the nose, they present subtle and delicate aromas of red fruit. In the mouth, the initial sensation is bold and lively with aromas of red berries while the finish may have notes of boiled sweets. Generally long in the mouth, they offer a pleasing freshness.

The red wines are deeply coloured with strong tints. The nose is powerful with notes of red fruit and local scrublands. In the mouth, the dominant sensation is that of a supple and fresh wine based on ripe fruit.

The quality sparkling wines have fine, elegant bubbles and a pleasant freshness combined with floral or fruity aromas, depending on the varieties used in the blend.

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**

### 5.1. *Specific oenological practices*

#### 1. Specific oenological practice

All wine-making practices followed must comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

### 5.2. *Maximum yields*

#### 1. Rosé and white wines

120 hectolitres per hectare

#### 2. Red wines

110 hectolitres per hectare

## 6. **Demarcated geographical area**

The harvesting of the grapes and the production and development of wines bearing the 'Côtes de Thau' PGI must take place in the territory of the following municipalities in the department of Hérault:

Agde, Balaruc-les-Bains, Balaruc-le-Vieux, Bouzigues, Castelnau-de-Guers, Florensac, Frontignan, Loupian, Marseillan, Mèze, Pinet, Pomerols, Poussan, Sète and Villeveyrac.

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

Alicante Henri Bouschet N

Alphonse Lavallée N

Altesse B

Aramon N

Aramon blanc B

Aramon gris G

Arel B

Arinarnoa N

Auxerrois B

Baco blanc B

Cabernet franc N

Cabernet-Sauvignon N

Caladoc N

Cardinal Rg

Carignan N  
Carignan blanc B  
Carmenère N  
Chardonnay B  
Chasan B  
Chenanson N  
Chenin B  
Clairette B  
Clairette rose Rs  
Clarin B  
Colombard B  
Counoise N  
Egiodola N  
Gamay N  
Gamay de Chaudenay N  
Gewurztraminer Rs  
Grenache N  
Grenache blanc B  
Grenache gris G  
Gros Manseng B  
Lledoner pelut N  
Marsanne B  
Marselan N  
Mauzac B  
Merlot N  
Meunier N  
Muscadelle B  
Muscardin N  
Négrette N  
Parrellada B  
Petit Manseng B  
Petit Verdot N  
Pinot gris G  
Pinot noir N  
Piquepoul blanc B  
Piquepoul gris G  
Piquepoul noir N  
Portan N  
Riesling B  
Roussanne B  
Savagnin rose Rs  
Sciaccarello N  
Semillon B

Servant B  
Seyval B  
Sylvaner B  
Tannat N  
Tempranillo N  
Terret blanc B  
Terret gris G  
Terret noir N  
Ugni blanc B  
Verdelho B  
Villard blanc B  
Villard noir N  
Viognier B

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

The geographical area of the 'Côtes de Thau' PGI covers 15 municipalities of the department of Hérault, forming an amphitheatre around the Thau Lagoon.

The Mediterranean Sea, lagoons, beaches and scrubland form a unique natural setting that provides the basis of an economy and a way of life. The Thau Lagoon exerts a moderating influence on the landscape and climate. It is separated from the Mediterranean by a narrow landform called a *lido* in French, on which vines are planted. The soils are reddish beige in colour, generally light in texture, ranging from sandy loam to sandy clay, largely free of stones and relatively deep. The climate is characterised by quite heavy rainfall in autumn and winter while summer rainfall is scarce but occasionally stormy. Fortunately, the sea breezes compensate by reducing evaporation and limiting the risk of water stress. Annual rainfall is around 600 millimetres. The Thau Lagoon is, in effect, a landlocked sea of 20 kilometres in length. Its influence is vital.

The aquatic environment mitigates the harsh Mediterranean climate with mild temperatures that are especially beneficial for the ripening of white grape varieties.

This natural heritage is closely linked to the economic assets of the area, in particular viticulture, shellfish aquaculture, fishing and tourism focused on, for example, sea-bathing, spas or nature.

Consumer trends are developing in favour of fresh and fruity white wines. The terroir of 'Côtes de Thau' wines is particularly suited to the production of this type of wine. This geographical area enjoys climate and soil conditions that allow white grape varieties to ripen slowly.

The still wines produced in the area of the 'Côtes de Thau' PGI come in three colours: white, rosé and red. There is an established tradition of dry white wines in this region. Indeed, the 'Côtes de Thau' PGI is one of the few which produces more white wines than reds.

The historic grape variety has always been Terret B. Nevertheless, there are also other varieties from different parts of France which can greatly enhance aroma and quality.

Côtes de Thau is a land of ancient tradition, and its vineyards have long been characterised by their focus on producing white wines. Skirting the Thau Lagoon, this area enjoys an aspect and Mediterranean climate that are particularly beneficial to vines. The soils, which are often permeable, are a mix of sand, loam, clay and limestone. This allows the vines to develop deep roots while lending the wines fruitiness and freshness.

The wine-makers have directed this production towards fresh and aromatic wines, making use of all the modern technology for gentle extraction and temperature control.

With their characteristic freshness, the wines of the 'Côtes de Thau' PGI reflect the very specific climate around the Thau Lagoon. They therefore go particularly well with the locally produced seafood.

The wine-makers have also been able to adapt to market demand from beyond the Thau Basin by developing significant red and rosé wine production.

At the same time, they are dedicated to preserving the very consideration biodiversity of their region through appropriate techniques. They participate in the Thau Basin scheme established by the national and local authorities, with the support of the European Commission.

The Thau Lagoon is a complex and attractive environment. In this respect, it provides an excellent basis for a sound environmental education. The wine-growers are adapting to these questions by developing practices that respect the biodiversity around them.

The lagoon is an important tourist attraction. It offers bathing, water sports, fishing, themed walks, visits to shellfish aquaculture sites, and Cap d'Agde, an area which receives hundreds of thousands of tourists every year. These are major factors in the reputation of the 'Côtes de Thau' wines.

The future of viticulture is closely linked to these issues. The wine-makers exist thanks to their very strong link with the Thau Basin. Protecting this precious environment is the foundation on which the PGI has been developed and its reputation established in this rich and complex setting.

#### 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 immediate proximity, defined by derogation for the making and development of wines with the 'Côtes de Thau' protected geographical indication, comprises the following municipalities bordering the geographical area: Montagnac, Saint Pons de Mauchiens, Saint Pargoire, Plaisan, Cournonterral, Montbazin, Gigean, Vic la Gardiole, Saint Thibery, Pézenas, Nézignan l'Evêque, Bessan, Vias, Aumes and Cazouls d'Hérault.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The protected geographical indication 'Côtes de Thau' may be supplemented by the terms 'primeur' (early) or 'nouveau' (new).

The European Union PGI logo must appear on the label if the words 'Indication géographique protégée' (Protected Geographical Indication) are replaced by the traditional expression 'Vin de pays'.

The protected geographical indication 'Côtes de Thau' may be supplemented by the name of one or more wine grape varieties.

The name of the grape variety or varieties must appear immediately below the name of the protected geographical indication 'Côtes de Thau'. The size of the letters must not be larger, either in height or in width, than half the size of those used for the name of the PGI.

The protected geographical indication 'Côtes de Thau' may be supplemented by the smaller geographical unit 'Cap d'Agde'.

The size of the letters used for the smaller geographical unit 'Cap d'Agde' must not be larger, either in height or in width, than those used for the protected geographical indication 'Côtes de Thau'.

**Link to the product specification**

[https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-2cf1f3e1-6ab1-45ea-9fbb-0371f556cb1f](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-2cf1f3e1-6ab1-45ea-9fbb-0371f556cb1f)

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