C/2026/1822

20.3.2026

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/1822)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Volailles de la Champagne'

EU Reference number: PGI-FR-0172-AM01 – 23.12.2025

1. **Product name**

'Volailles de la Champagne'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

France

5. **National authority communicating the standard amendment**

Organisation

Ministry of Agriculture, Agri-food and Food Sovereignty

6. **Qualification as standard amendment**

The application for an amendment to the 'Volailles de la Champagne' PGI does not involve any of the three situations constituting a Union amendment, specifically:

(a) include a change in the name of the protected geographical indication;

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product.

The French authorities therefore consider that the application is for a standard amendment.

7. **Description of the approved standard amendment(s)**

Title

Responsible department in the Member State

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Description

The 'Responsible department in the Member State' section has been added, giving the contact details for the National Institute of Origin and Quality (*Institut national de la qualité et de l'origine* – INAO), in accordance with Regulation (EU) 2024/1143.

☐ The amendment affects the single document.

Title

Applicant group

Description

References to the SYNDIM producer group have been deleted. Only the reference to the MALVOISINE producer group has been kept. Its postal and telephone details have been updated and email added.

☐ The amendment affects the single document.

Title

Type of product

Description

The section relating to the type of product, formerly defined by its class, has been deleted from the specification.

☑ The amendment affects the single document.

Title

Product description

Description

With regard to the products covered by the PGI, the amendment provides for the production of an additional product, namely a guinea fowl capon.

The section has been supplemented by a description of the phenotype for each of the species and by a visual organoleptic description common to all the species.

Deep-freezing of poultry has been included among the authorised marketing methods.

The possibility of marketing the products in the form of cuts has been extended to all the species provided for in the product specification. Their characteristics have been specified. They may come from carcasses which may have slight defects, but the pieces selected must comply with the presentation criteria for Class A, and the carcass from which the cuts are taken must not have a minimum weight of less than 90 % of the weight specified for poultry sold whole.

In addition to poultry meat, the scope of the product specification has been extended to include offal sold separately. The giblets concerned are the liver, gizzard and heart.

☑ The amendment affects the single document.

Title

Geographical area

Description

The geographical area has been amended to add 66 municipalities of neighbouring cantons located between neighbouring cantons that form part of the geographical area.

☑ The amendment affects the single document.

Title

Evidence that the product originates in the area

Description

The traceability evidence has been updated and set out in a summary table.

☐ The amendment affects the single document.

Title

Description of the method of production

Description

Subsection 5.1, 'Placement of chicks'

Reference has been made in this sub-section to the phenotypes of each species. Strains and hybrid strains have been recognised as robust, slow-growing strains.

Subsection 5.2, 'Feeding of the poultry'

The list of categories of permitted feedstock has been updated in line with regulatory developments.

The minimum percentage of cereals (75 %) has been reduced to 70 % for all poultry. The maximum limit of 5 % of rapeseed in the feed ration and the exclusion of rapeseed oil containing more than 5 % erucic acid have been deleted.

The cereal proportions at the various stages of rearing have been clarified.

The limitation of total fat content to 5 % has been deleted.

The reference to the possibility of distributing cereals on runs and the ban on the distribution of growth promoters have been deleted.

The subsection relating to additives has been deleted.

Subsection 5.3, 'Characteristics of the poultry houses'

The characteristics of poultry houses (maximum areas, sanitary airlocks) and their layout (dimensions of the hatches) have been set out in detail.

It has also been specified that, in poultry houses, poultry are reared on the ground on plant-based bedding material.

Subsection 5.4, 'Densities in the poultry house'

The length of time between the date of partial removal (the practice of dividing up consignments of poultry during rearing) and the minimum slaughter age for capons, poulards and guinea fowl capons is specified, as well as the densities in the poultry house prior to partial removal.

For poulards, the density before partial removal has been changed from 6,25 individuals/m^2 to 9 individuals/m^2.

Subsection 5.5, 'Runs'

The obligation to install perches in the poultry houses has been specified.

As in the case of poultry houses, the minimum areas of runs per animal and the maximum age limits for access to a run have been specified.

The run used for the animals to go outdoors has been described. Most of it is covered with vegetation and shaded (trees, hedges, woodlands). The importance of trees has been highlighted by the requirement for each run to have one tree for every 20 m^2 of the poultry house, with a minimum of 20 trees.

Subsection 5.6, 'Castration'

Details of how the castration is to be carried out have been added (age when carried out, conditions for carrying the procedure out).

Subsection 5.7, ‘Confinement’

Details of how confinement is carried out have been provided: confinement of a maximum duration of 15 days for chickens intended for slaughter at over 90 days of age and for Christmas turkeys, and of between 2 and 4 weeks for capons and poulards, with the minimum percentage of cereals having been increased to 80 % for poulards and capons).

Subsection 5.9, ‘Fallowing’

The requirement for fallowing and the duration thereof has been added.

Subsection 5.10, ‘Age at slaughter’

The minimum age at slaughter of poulards has been reduced from 126 days to 120 days. The minimum age at slaughter of guinea fowl capons has been added.

Subsection 5.11, ‘Conditions for removal and transport of poultry’

A minimum feed withdrawal period of 5 hours for poultry prior to removal from the livestock facility has been added.

The transport time between the livestock facility and the slaughterhouse has been added: it may not exceed 3 hours or 100 km.

Subsection 5.12, ‘Waiting time prior to slaughter’

A minimum waiting time of 30 minutes has been added in order to give the poultry recovery time following transport.

Subsection 5.13, ‘Quality of the meat’

The conditions for air chilling the meat have been added.

The maximum time between slaughter and cutting is 96 hours.

Text has been added to state that only deep-freezing by pulsed air is permitted, and freezing is prohibited.

The paragraph on placing on the market has been removed.

☑ The amendment affects the single document.

Title

Elements justifying the link with the geographical environment

Description

The factors justifying the link with the geographical environment have been rewritten, allowing a distinction to be made between the specific characteristics of the geographical area, the product and the causal link. The elements underlying the link with the geographical environment remain unchanged. The link is still based on the use of strains and hybrids suited to outdoor runs, the importance and reputation of poultry farming in the geographical area, the human factors which have allowed traditional livestock farming to endure and also the characteristics of the environment which are conducive to free-range farming. The numerous illustrations and historical references have been deleted.

☑ The amendment affects the single document.

Title

Inspection body

Description

The contact details of the authorities responsible for inspections at national level are now provided, i.e. the National Institute of Origin and Quality (INAO) and the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (DGCCRF). The name and contact details of the certification body can be found on the INAO website and in the European Commission’s database.

☐ The amendment affects the single document.

Title

Labelling

Description

The current paragraph has been deleted and replaced by a sentence describing the mandatory regulatory elements specific to geographical indications.

☐ The amendment affects the single document.

Title

National requirements

Description

This section is presented in the form of a table showing the main items to be checked and the evaluation methods to be used.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Volailles de la Champagne'

EU Reference number: PGI-FR-0172-AM01 – 23.12.2025

1. **Name(s)**

'Volailles de la Champagne'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

France

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

02 – MEAT AND EDIBLE MEAT OFFAL

4.2. *Description of the agricultural product to which the registered name applies*

'Volailles de la Champagne' are birds of the order Galliformes. They belong to various families and include several types of bird:

— chickens, poulards, capons;

— guinea fowl and guinea fowl capons;

— turkeys.

All of these are derived from hardy, slow-growing strains enabling a long rearing period and slaughter on the threshold of sexual maturity, ensuring optimum product quality.

They are reared free-range on grassy runs with trees, which is conducive to the natural inclination of these strains to explore their runs, or in aviaries with perches.

These rearing conditions, combined with a feed based on cereals, make it possible to obtain 'Volailles de la Champagne' characterised by full-bodied carcasses with firm flesh (in the case of raw poultry). They have well-developed fillets and pronounced fat deposits on the lateral side of the thighs.

Depending on the type of poultry, the characteristics of the finished products are as follows:

	Minimum age at slaughter	Minimum weight (kg)	
		Partially eviscerated	Ready to cook (RTC)
Chickens	81 days	1,3	1
Capons	150 days	2,9	2,5
Poulards	120 days	1,95	1,65
Guinea fowl	94 days	1,1	0,85
Guinea fowl capons	150 days	1,8	1,4
Turkeys	140 days	Male: 3,6 Female: 2,7	Male: 3,1 Female: 2,3

Whole birds must be Class A carcasses.

Cuts may come from carcasses:

— of Class A or having slight defects, but the selected pieces must meet the presentation criteria for Class A;

— the minimum weight of which must not be less than 90 % of the weight prescribed for whole poultry.

Whole birds are presented:

— 'ready-to-cook' (RTC) (plucked, gutted, headless, with or without the tarsal joints), packaged unwrapped, film-wrapped, packaged in a protective atmosphere or vacuum packed.

— 'dressed' (plucked, gutted, with head, feet and giblets present) and packaged unwrapped.

— The cuts are packaged unwrapped, film-wrapped, packaged in a protective atmosphere or vacuum packed.

— Poultry offal (heart, gizzard and liver) when sold alone is packaged unwrapped, in a rigid container wrapped with film, vacuum-packed or in a protective atmosphere.

'Volailles de la Champagne' meat and offal are sold fresh or deep-frozen.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a protected designation of origin only) and restrictions on sourcing of raw materials (for processed products designated by a protected geographical indication only)*

'Volailles de la Champagne' are given feed comprising:

— at least 50 % cereals in the initial phase up to 29 days, except for turkeys for which the proportion is at least 30 %;

— at least 70 % cereals for guinea fowl, guinea fowl capons, chickens and chicken capons, and 50 % for turkeys in the fattening phase.

The percentage of product derived from cereals must not exceed 15 % by weight of the total feed formula over the entire rearing period.

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

The rearing of the poultry, both in poultry houses and on runs, takes place in the geographical area of the 'Volailles de la Champagne' PGI.

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

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

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4.7. *Concise definition of the geographical area*

The departments of Marne (51), Aisne (02) and Ardennes (08) in their entirety, and the municipalities of the cantons of the following departments:

Department of Aube (10):

The municipalities of the cantons of Arcis-sur-Aube, Romilly-sur-Seine and Creney-près-Troyes, with the exception of the municipalities of Mergey, Luyères, Lavau, Vailly, Saint-Benoît-sur-Seine, Sainte-Maure, Villacerf, Villechétif and Creney-près-Troyes.

The municipalities of Magnicourt, Joncreuil, Bailly-Le-Franc, Donnement, Villeret, Chavanges, Arrembécourt, Lentilles, Balignicourt, Chalette-sur-Voire, Jasseines, Saint-Léger-sous-Margerie, Braux, Aulnay, Pars-lès-Chavanges, Montmorency-Beaufort, La Saulsotte, Montpothier, Barbuise, Périgny-la-Rose, Villenauxe-la-Grande, La Villeneuve-au-Châtelot, Plessis-Barbuise, Saint-Loup-de-Buffigny, La Fosse-Corduan, Origny-le-Sec, Orvilliers-Saint-Julien, Ossey-les-Trois-Maisons, Saint-Martin-de-Bossenay.

Department of Haute-Marne (52):

The municipalities of the cantons of Saint-Dizier, Saint Dizier-1, Saint-Dizier-3 and Wassy.

The municipalities of Magneux, Troisfontaines-la-Ville, Valleret, Sommancourt, Fays, Roches-sur-Marne, Domblain and Chamouilley.

Department of Meuse (55):

The municipalities of the cantons of Ancerville, Clermont-en-Argonne, Revigny-sur-Ornain and Stenay, with the exception of Tronville-en-Barrois, Nant-le-Grand, Guerpont, Tannois, Silmont, Velaines, Nant-le-Petit, Maulan, Chattancourt, Fromeréville-les-Vallons, Béthincourt, Marre, Montzéville, Béthelainville.

The municipalities of Longeville-en-Barrois, Savonnières-devant-Bar, Combles-en-Barrois, Trémont-sur-Saulx, Fains-Véel, Beausite, Èvres, Les Trois-Domaines, Nubécourt, Seuil-d'Argonne, Beaulieu-en-Argonne, Foucaucourt-sur-Thabas, Pretz-en-Argonne, Waly, Lavoye, Brizeaux, Ippécourt, Autrécourt-sur-Aire, Velosnes, Thonne-les-Près, Thonnelle, Thonne-le-Thil, Flassigny, Thonne-la-Long, Montmédy, Jametz, Juvigny-sur-Loison, Louppy-sur-Loison, Chauvency-le-Château, Avioth, Breux, Marville, Han-lès-Juvigny, Remoiville, Verneuil-Grand, Quincy-Landzécourt, Vigneul-sous-Montmédy, Bazeilles-sur-Othain, Iré-le-Sec, Chauvency-Saint-Hubert, Écouviez, Villécloye, Verneuil-Petit, Bar-le-Duc.

Department of Nord (59):

The municipalities of the cantons of Aniche, Aulnoye-Aymeries, Avesnes-sur-Helpe, Cambrai, Le Cateau-Cambrésis, Caudry, Douai, Fourmies, Maubeuges, Orchies and Sin-le-Noble.

Department of Oise (60):

The municipalities of the cantons of Compiègne-1, Crépyl-en-Valois and Noyon, with the exception of Choisy-au-Bac, Margny-lès-Compiègne, Clairoix, Janville, Bienville, Verberie, Saint-Vaast-de-Longmont and Carlepont.

The municipalities of Croutoy, Chelles, Saint-Étienne-Roilaye, Pierrefonds, Hautefontaine, Cuise-la-Motte, Acy-en-Multien, Neufchelles, Rosoy-en-Multien, Cuvergnon, Marolles, Ormoy-Villers, Villers-Saint-Genest, Réez-Fosse-Martin, Bargny, Betz, Bouillancy, Ormoy-le-Davien, Mareuil-sur-Ourcq, Étavigny, Autheuil-en-Valois, Rouville, Boursonne, Brégy, Gondreville, Rouvres-en-Multien, Lévignen, Antilly, La Villeneuve-sous-Thury, Ivors, Boullarre, Thury-en-Valois, Varinfroy, Solente, Ognolles.

Department of Seine-et-Marne (77):

The municipalities of the cantons of Coulommiers and La Ferté-sous-Jouarre, with the exception of Boissy-le-Châtel, Hautefeuille, Coulommiers, Pézarches, Maisoncelles-en-Brie, Touquin, Chailly-en-Brie, La Celle-sur-Morin, Aulnoy, Mauperthuis, Beautheil-Saints, Giremoutiers, Saint-Augustin, Mouroux, Poincy, Trilport, Fublaines, Montceaux-lès-Meaux, Germigny-l'Évêque, Nanteuil-lès-Meaux.

The municipalities of Courchamp, Sancy-lès-Provins, Melz-sur-Seine, Beauchery-Saint-Martin, Augers-en-Brie, Cerneux, Chalautre-la-Grande, Léchelle, Villiers-Saint-Georges, Saint-Martin-du-Boschet, Voulton, Rupéreux, Beton-Bazoches, Les Marêts, Courtacon, Sourdun, Louan-Villegruis-Fontaine, Champcenest and Montceaux-lès-Provins.

Department of Somme (80):

The municipalities of the canton of Péronne, with the exception of Lesbœufs, Hem-Monacu, Rancourt, Flers, Hardecourt-aux-Bois, Gueudecourt, Ginchy, Maurepas, Sailly-Saillisel, Équancourt, Combles, Herbécourt, Mesnil-en-Arrouaise, Longueval, Guillemont, Étricourt-Manancourt.

The municipalities of Monchy-Lagache, Villecourt, Y, Athies, Muille-Villette, Offoy, Quivières, Brouchy, Tertry, Esmery-Hallon, Douilly, Croix-Moligneaux, Ham, Eppeville, Sancourt, Ennemain, Matigny, Ugny-l'Équipée.

5. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☑ a given quality

☐ other characteristics

Summary of the link

The link to the origin of 'Volailles de la Champagne' is based on its reputation and on the product's specific characteristics linked to the know-how of the poultry farmers.

Distinctive features of the geographical area

The geographical area occupies the east of the Paris Basin, on mainly sedimentary Tertiary (in particular Upper Cretaceous (chalk)) geological substrate. The landscape unfolds between a succession of cuestas, alternating escarpments describing arcs that are generally oriented north-south and surmounted by backslopes forming large plateaux, crossed from north to south by the rivers Aisne, Marne, Aube and Seine. The terrain thus provides a variety of settings, ranging from plains to slopes to plateaux, in fairly open landscapes with varying soils, topography and orientations which have supported a wide variety of farming practices, from viticulture to livestock farming, including the farming of arable crops on the most fertile and most easily machine-harvestable land. In very rural areas, this has resulted in a diversified agricultural economy with a land distribution highly conducive to the presence of large farms growing arable crops, a large number of mixed crop-livestock farms and smaller specialised farms (wine holdings).

The geographical area has a modified oceanic climate with little continental influence. Annual rainfall is quite high and characterised by regular rainfall throughout the year, resulting in low levels of sunshine (less than 1 700 hours/year on average). The temperature differences between summer and winter are quite marked (harsh winters and hot and typically stormy summers) with mild transitional seasons. The terrain appears to have a weak effect on these conditions overall, but there is local-level variation, associated in particular with the Côte d'Île-de-France escarpment. This climate is particularly conducive to grass growth on the plains, particularly in the Champagne wetlands.

The geographical area has large, sparsely populated rural areas, punctuated by large, densely populated conurbations, with Reims in the centre, connected by the main communication routes to Saint-Quentin, Charleville-Mézières and Châlons-en-Champagne on the periphery. Although the proximity to Paris and the favourable conditions for arable crops on the Champagne plateaux favoured cereals and arable crops, in places where vines were not planted, poultry production developed on mixed crop-livestock farms in the more rural areas, benefiting at that time from the nearby supply of cereals, grass growth facilitated by the climatic conditions, chicken runs and the use of hardy breeds well adapted to the harsh winters.

Specificity of the product

'Volailles de la Champagne' come from hardy, slow-growing strains with a long rearing period on grassy and wooded runs.

Their degree of fat cover makes it possible to obtain poultry with full-bodied carcasses and firm raw flesh. They have well-developed fillets and pronounced fat deposits on the lateral side of the thighs.

Causal link

The production of 'Volailles de la Champagne' has developed thanks to the variety of natural settings available at the level of the geographical area and the individual farm holdings.

Humans have devised complementary farming systems to make the best use of all the land, i.e. mixed crop-livestock farming and cereal production in particular, and livestock farming.

The choice of hardy strains, in conjunction with an oceanic climate with continental influences, makes it possible for runs to be used all year round. This makes it possible for the poultry to ingest the grass present on the runs without difficulty.

Feed is supplemented, in particular by means of cereals, which account for a minimum 70 % of the feed during the fattening phase.

Access to a run, the feed provided and the long rearing period allow the poultry to fatten slowly and thus obtain full-bodied carcases; the raw flesh of the poultry is firm, with well-developed fillets and pronounced fat deposits on the lateral side of the thighs.

The proximity of urban centres, which are furthermore relatively easily reachable, ensures that there are outlets for this production and has contributed to the reputation of the poultry through its showcasing in recipes.

Taken together, these factors earn the finished product an acknowledged quality and attendant reputation, as proved by the medals obtained at the Concours Général Agricole in Paris since 1998. The most recent medals awarded to the 'Volailles de la Champagne' PGI are a silver medal for the *poulet blanc* (white chicken) and the *poulet jaune* (yellow chicken) in 2023 and 2025 and a bronze medal for the *poulet jaune* in 2022.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-adb8c281-1cb3-499e-ad36-4df85dd44b9c