C/2024/6184

15.10.2024

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

(C/2024/6184)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Banyuls'

PDO-FR-A0672-AM01

Date of communication: 22.7.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Colour intensity of wines bearing the term 'rosé'

In Chapter I of the product specification, Section IX 'Processing, production, maturation, packaging, storage', point 1(b) 'Analytical standards', the colour intensity range (OD 420 + OD 520) for wines eligible to bear the term 'rosé', which is currently 0,40 to 0,70, has been widened to 0,30 to 0,80 to better take account of products actually being made. This amendment does not alter the link to the origin.

The single document has been amended under the point 'Description of the wine(s)'.

2. Shortening of the ageing period for wines bearing the terms 'ambré' and 'traditionnel'

In Chapter I of the product specification, Section IX 'Processing, production, maturation, packaging, storage', point 2 'Provisions by product type', and Section X 'Link with the geographical area', the ageing period for wines bearing the terms 'ambré' or 'traditionnel' has been shortened from 30 to 24 months. This change does not alter the organoleptic qualities of the products. It makes it possible to adapt the marketing of the wines to market demand, while preserving the oxidative and fruity nature of the wines bearing these descriptions.

This reduction in the ageing period has been included in the single document, under the headings 'Description of the wines' and 'Link with the geographical area'.

3. Removal of the 3-month minimum bottle-ageing requirement for wines bearing the terms 'blanc' or 'rimage'

In Chapter I of the product specification, Section IX 'Processing, production, maturation, packaging, storage', point 2 'Provisions by product type' and Section X 'Link with the geographical area', the 3-month minimum bottle-ageing requirement has been deleted in order to make it possible for wine merchants to also package the product, with a view to developing the market.

These amendments are included in the single document under the headings 'Description of the wines', 'Link with the geographical area' and 'Further conditions – packaging'.

([1]) OJ L 9, 11.1.2019, p. 2.

4. **Date of placing on the market for consumers wines bearing the term 'ambré' or 'traditionnel'**

In Chapter I of the product specification, Section IX 'Processing, production, maturation, packaging, storage', point 5(a) 'Provisions concerning product circulation and placing on the market for the consumer', and Section X 'Link with the geographical area', the date of placing on the market for consumers wines bearing the term 'ambré' or 'traditionnel' has been brought forward by 6 months as a consequence of the equivalent shortening of the maturation period. The wines are placed on the market as of 1 September of the second year following the year of harvest.

This clarification has been included in the 'Description of the wines' section of the single document.

5. **Date for circulation of wines between authorised warehouses**

In Chapter I of the product specification, Section IX 'Processing, production, maturation, packaging, storage', point 5(b) 'Provisions concerning product circulation', the dates establishing the period during which the wines cannot circulate between merchants and traders before being made available for consumption have been deleted. This amendment allows wines to circulate between all operators before being released for consumption and removes any risk of unfair competition between traders.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Banyuls

2. **Type of geographical indication**

PDO – protected designation of origin

3. **Categories of grapevine products**

3. Liqueur wine

3.1. *Code for Combined Nomenclature*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

2204 – wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

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

BRIEF WRITTEN DESCRIPTION

a) These are natural sweet wines.

b) Wines intended for sale or at the packaging stage must meet the following analytical standards: - Actual alcoholic strength by volume: greater than or equal to 15 %; - Total alcoholic strength by volume: greater than or equal to 21,5 %; - Fermentable sugar content (glucose and fructose): greater than or equal to 45g per litre. - Colour intensity (OD 420 + OD 520): less than or equal to 2,50 for wines bearing the term 'ambré'; greater than or equal to 0,30 but not more than 0,80 for wines bearing the term 'rosé'; greater than or equal to 2,80 for wines bearing the term 'traditionnel'; greater than or equal to 4 for wines bearing the term 'rimage'. - Shade (OD 420/OD 520): less than or equal to 1,2 for wines bearing the term 'rosé'.

c) The volatile acidity, total acidity and total sulphur dioxide content are those laid down by EU legislation.

The wines comprise, first of all, those produced in a reducing environment, in accordance with the production methods described by the following terms:

— 'rimage' ('wine of the year' in Catalan), for red wines made from the Grenache N variety, aged until at least 1 May of the year following the year of harvest.

— 'blanc', for wines produced from white or grey grape varieties, using the same method of production as wines bearing the term 'rimage';

— 'rosé', for wines packaged no later than 31 December of the year following the year of harvest.

They also take the form of wines produced in an oxidising environment in accordance with the production methods described by the terms:

— 'ambré', for wines produced from white or grey varieties;

— 'traditionnel', for wines produced mainly from the Grenache N variety.

These wines are aged until at least 1 September of the second year following the year of harvest. Ageing plays a key role in the aromatic complexity of the wines. Carried out in a reducing environment, it helps to preserve:

— the aromas of fresh red fruit, grapes, cherries and kirsch for wines bearing the term 'rimage';

— aromas of white flowers, citrus fruit, spices and sweet aromas for wines bearing the term 'blanc';

— light, fresh and fruity flavours for wines bearing the term 'rosé'.

Where production is carried out in an oxidising environment, in wood (vats or demi-muids) or in glass demijohns exposed to the sun, subject to the harsh climate of the geographical area:

— wines bearing the term 'ambré' acquire greater length and balance, intense aromas of candied fruit, honeyed flowers, wax, spices or verbena;

— wines bearing the term 'traditionnel' develop aromas of candied ripe fruit, plum spirit, honey and roasted coffee or cocoa for the longest aged cuvées. Depending on the ageing conditions, they can develop complex aromas as far as 'rancio', with its hints of roasting, dried fruit and in particular walnuts.

Whether 5, 10 or 50 years old, 'Banyuls' wines are rich in complexity and have a very long palate.

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

a) The wines are produced by adding alcohol to the grape must (a process known as mutage) during fermentation. Mutage is carried out by adding neutral alcohol of vinous origin with a minimum alcohol strength by volume of 96 %, in a proportion in terms of pure alcohol of not less than 5 % and not more than 10 % of the volume of the grape must used. Mutage is carried out before 31 December of the year in which the grape must was harvested. However, additional mutage may be carried out by adding a maximum of 10 % pure alcohol.

b) The addition of any product that could alter the colour of the wines is prohibited.

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

2.

Cultivation method

1) Planting density

— The minimum planting density of the vines is 4 000 plants per hectare. The spacing between the rows of vines must not exceed 2,50 metres. The area available for each plant must not exceed 2,50 m^2. This area is calculated by multiplying the distance between rows by the distance between plants in the same row.

For vines planted in squares or in a staggered pattern, the area available for each plant must not exceed 3 m^2. This area is calculated by multiplying the distance between rows by the distance between plants in the same row. The spacing between rows and spacing between plants in the same row must be less than or equal to 1,70 metres.

— Vines planted on terraces are permitted a maximum spacing of 2,50 metres between the top of each terraced bank or wall and the first row of plants on the terrace above, and the same between the foot of the bank or wall and first row on the terrace below.

2) Training and pruning rules

a) General provisions

— The vines are gobelet or fan trained.

— They are spur pruned, with a maximum of 7 spurs per plant. There are a maximum of two buds on each spur.

— Pruning takes place by 31 March at the latest. However, the National Institute of Origin and Quality may grant a derogation in the event of exceptional weather conditions, serious family problems or late land rents.

b) Special provisions

The Grenache B, Grenache G and Grenache N varieties may be pre-pruned, with more than two buds per spur, provided that by 31 March at the latest the vines are pruned in accordance with the general provisions.

3) Irrigation

Irrigation is prohibited.

4) Harvesting

— The wines are obtained from grapes harvested by hand in multiple passes.

— Sorting of the harvest is obligatory where a visual inspection of the grapes reveals that they are not in a healthy condition or not sufficiently ripe. The operator does the sorting either on the parcel or in the winery.

5.2. *Maximum yields*

1.

40 hectolitres per hectare

6. **Demarcated geographical area**

The grapes must be harvested and the wines made, developed and aged and, in the case of wines eligible to bear the terms 'blanc' or 'rimage', the grapes must be harvested and the wines made, developed, aged and packaged, in the following municipalities in the department of Pyrénées-Orientales: Banyuls-sur-Mer, Cerbère, Collioure and Port-Vendres.

7. **Wine grape variety(ies)**

Carignan N

Carignan blanc B

Cinsaut N - Cinsault

Counoise N

Grenache N

Grenache blanc B

Grenache gris G

Macabeu B - Macabeo

Marsanne B

Mourvèdre N - Monastrell

Muscat d'Alexandrie B - Muscat, Moscato

Muscat à petits grains blancs B - Muscat, Moscato

Roussanne B

Syrah N - Shiraz

Tourbat B

Vermentino B - Rolle

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

a) Description of the natural factors relevant to the link

France's most southerly vineyards are located between 'mar i mont' ('the sea and the mountains' in Catalan), on a very uneven site, on steep slopes dropping very sharply from 917 metres at the Pic de Sailfort to sea level on the coast.

The geographical area extends to the eastern end of the Albères massif, where the Pyrenees drop suddenly into the Mediterranean Sea. It extends over the territory of four municipalities in the part of the Pyrénées-Orientales department known as the 'Côte Vermeille', all of which are ports: Banyuls-sur-Mer, Collioure, Cerbère and Port-Vendres.

Around these ports, the area is bordered:

— to the east, by the Mediterranean Sea;

— to the south by the high ridge of the Pyrenees, forming the border with Spain;

— to the north, by the foothills of the Albères and the Roussillon plain;

— to the west, by the high Pyrenees.

The uplifting of the Pyrenees has created a highly mountainous landscape, with a multitude of recesses, small curved valley heads and viewpoints overlooking the sea.

The geological substrate is homogeneous, consisting mainly of brown schists of Cambrian origin. Structured vertically, these very fractured rocks are the source of poor soils with low water retention capacity and, depending on the topographic situation, some variation in thickness.

The parcels demarcated for the harvest of grapes are on terraces, up to an altitude of 400 metres, and very occasionally in the alluvial, stony and dry valley bottoms of watercourses such as the Baillaury, Cosprons, Douy or Ravaner, which drain the geographical area.

The geographical area has very high annual sunshine of more than 2 600 hours and a Mediterranean climate which is mild in winter, hot and dry in summer. The average annual temperature is 15 °C, but varies with altitude. The temperature regime is characterised by low annual temperature variations, but with often large daily variations.

Average annual rainfall is less than 650 mm and also varies according to altitude. It is characterised by violent and irregular rainfall, with long periods of summer drought interrupted by brief and intense rainy periods in spring and autumn. This sharp rainfall can lead to soil erosion and the creation of ravines, which has made terrace cultivation a must.

One feature of the climate is the wind, which blows almost 200 days a year:

— the 'Tramontane', a dominant north-westerly wind (130 days per year), is violent and has a drying effect; it can be useful as it helps to purify the atmosphere of fungal diseases. However, it can often be destructive because of its physical impact on young vines in spring; it is also responsible for the spread of fires in summer;

— the sea breeze, which blows from the east or south-east, brings fresh, humid air that tempers the heat in summer.

Under this harsh climate, vines cover the landscape, alternating with small wooded areas of cork or green oak, olive trees, Mediterranean shrubs and heathlands which follow in the path of repeated fires.

This landscape has been shaped by the perseverance of farmers who, over the generations, have optimised the cultivation of the slopes and foothills, while preserving a protective vegetation cover on the land. They have built many dry-stone walls to retain the soil and clear the land of stones, thereby creating the terraces characteristic of this landscape.

b) Description of the human factors relevant to the link

It was the Phoenicians who first planted vines some 7 centuries before Christ, starting at the port of Collioure.

From the early Middle Ages, the geographical and climatic context made terracing necessary from early on, subsequently reinforced by the Templars.

The trade in wine, flourishing from the ports, was encouraged by James I of Majorca in 1207 and subsequently by the kings of Aragon, with the transfer to wine-growing municipalities of a tax levied on imported wines, in order to maintain the high quality of local production.

Following the annexation of this territory by France in 1659 (Treaty of the Pyrenees), and in order to combat smuggling linked to the introduction of taxes by the State, French troops prepared to intervene in 1773. However, the Intendant of the Province of Roussillon found a compromise, granting incentives for the planting of vines, to encourage the smugglers to become winegrowers.

The tradition of vine cultivation became deeply rooted, in particular, by the practice of 'bail à complant' or 'souche morte'. This practice, which originated before the year 1000, continues to this day in the 'Banyuls' winegrowing area and accounts for more than 50 % of vineyard plots! This form of tenure has allowed people of modest means to exploit a small number of plots, owning the plants while not owning the land. The latter remains the property of landowners who transfer their plots in co-ownership, with the requirement that the plants be kept alive.

This has helped ensure dead plants are regularly replaced, with grafting on site from grafts which the producers considered to be the most 'interesting'. Moreover, this practice has led, over the generations, to a diversity of grape varieties being found within the same plot.

From 1830, everything developed very quickly. Trade, via the harbour at Port-Vendres, intensified. The railway reached Collioure and was then extended into Spain, where the track gauge was different. This led to significant handling activity for the transshipment of goods. The population expanded, attracted by the port and handling activity, with everyone seeking access to winegrowing with their own 'bail à complant'. 'Banyuls' wine benefited from this boom, driven by the commercial activity of wine merchants in the region, but also a clergyman, Abbé Rous.

In 1885, the tail end of the phylloxera crisis destroyed a large part of the vineyards and increased the difficulties faced by producers due to competition from fraudulent wines.

In the 19th century, the reputation of 'Banyuls' came from dry white wines with a high natural alcoholic strength by volume, stable and with excellent ageing potential, whose reputation had crossed the Atlantic Ocean. With the enactment of the Arago (1872) and Pams (1898) laws, which recognised a special tax status for naturally sweet wines, this winegrowing area specialised in the production of natural sweet wines.

As of 1902, producers joined together in a trade association to combat fraud and, on 18 September 1909, the 'Banyuls' designation of origin was legally defined for the production of natural sweet wines.

The 'Banyuls' controlled designation of origin was recognised by the Decree of 6 August 1936. It was one of the very first controlled designations of origin in France.

Average annual production is around 20 000 hectolitres, of which 75 % are red wines produced by around thirty private wineries which market their products directly, and three cooperative wineries, the largest of which, the 'Groupement Interproducteurs Collioure Banyuls', accounts for 80 % of the production.

The wines are natural sweet wines made by mutage using neutral alcohol of vinous origin with a content of more than 96 % by volume. This mutage is carried out during fermentation, on the grapes, known as 'mutage sur grains' or on the must, in a proportion, in terms of pure alcohol, of not less than 5 % and not more than 10 % of the underlying volume.

In the case of wines produced using the production method described by the term 'rimage', mutage must be carried out on the must.

The wines have an actual alcoholic strength by volume of at least 15 %, a total alcoholic strength by volume of at least 21,5 % and a fermentable sugar content of at least 45 grams per litre.

The wines comprise, first of all, those produced in a reducing environment, in accordance with the production methods described by the following terms:

— 'rimage' ('wine of the year' in Catalan), for red wines made from the Grenache N variety, aged at least until 1 May of the year following the year of harvest; these wines are bottled before 30 June of the second year following the year of harvest, by the operator harvesting the grapes and making these wines or by the wine-making collective whose members harvest the grapes;

— 'blanc', for wines produced from white or grey grape varieties, using the same method of production as wines bearing the term 'rimage';

— 'rosé', for wines bottled no later than 31 December of the year following the year of harvest.

They also take the form of wines produced in an oxidising environment in accordance with the production methods described by the terms:

— 'ambré', for wines produced from white or grey varieties;

— 'traditionnel', for wines produced mainly from the Grenache N variety.

These wines are aged at least until 1 September of the second year following the year of harvest.

Wines that have been aged for at least 5 years are marked 'hors d'âge'.

Wines produced in accordance with the production methods described by the terms 'ambré', 'rosé', 'rimage' or 'traditionnel' are precisely defined in the specification in terms of colour intensity (OD 420 + OD 520) and in terms of shade (OD 420/OD 520) for wines bearing the term 'rosé'.

Ageing plays a key role in the aromatic complexity of the wines.

Carried out in a reducing environment it helps to preserve:

— the aromas of fresh red fruit, grapes, cherries and kirsch for wines bearing the term 'rimage';

— aromas of white flowers, citrus fruit, spices and sweet aromas for wines bearing the term 'blanc';

— light, fresh and fruity flavours for wines bearing the term 'rosé'.

Where production is carried out in an oxidising environment, in wood (vats or demi-muids) or in glass demijohns exposed to the sun, subject to the harsh climate of the geographical area:

— wines bearing the term 'ambré' acquire greater length and balance, intense aromas of candied fruit, honeyed flowers, wax, spices or verbena;

— wines bearing the term 'traditionnel' develop aromas of candied ripe fruit, plum spirit, honey and roasted coffee or cocoa for the longest aged cuvées.

Depending on the ageing conditions, they can develop complex aromas as far as 'rancio', with its hints of roasting, dried fruit and in particular walnuts.

Whether 5, 10 or 50 years old, 'Banyuls' wines are rich in complexity and have a very long palate.

In a very specific natural context of mountains and coast, human beings have adapted and sculpted a landscape, planting vines (for the last 2 000 years) on steep slopes, stretching from the seashore up to 400 metres in altitude.

Under a harsh climate of contrasts, on unstable and well-filtered coarse soils, successive generations have built terraces to combat soil erosion and fires. There are more than 5 000 linear kilometres of dry stone wall in the plots within the area from which grapes are harvested. These terraces correct the slope and make it possible to preserve the agronomic potential of the soil, but are rarely reachable with agricultural equipment.

To curb the speed and force of run-off water, the winegrowers have created a system for channelling it into stone drains known locally as 'agouilles', which form networks in the shape of a bird's foot, or 'peu de galle' in Catalan. Over generations, in the most sheltered locations, humans have built a geometric mosaic of interlocking vines, confining the green oak and cork oak forest to the steepest ravines and the most exposed locations.

With the 'bail à complant', a cultural heritage of Catalan origin, producers have preserved the vineyards and their varietal diversity, often found within the same plot, demonstrating their ability to adapt to this difficult terrain.

In this harsh, very dry and infertile region, conducive to the production of natural sweet wines which require a minimum grape sugar content of 252 grams, the 'Grenache' variety has come to dominate, both Grenache N, a hardy variety, resistant to water stress and strong winds, and the Grenache B and Grenache G varieties, which are less susceptible to coulure. The other traditional varieties used for the production of natural sweet wines – Macabeu B, Tourbat B (known locally as 'malvoisie du Roussillon'), Muscat à petits grains B and Muscat d'Alexandrie B (known locally as 'muscat roman') – are also present, often mixed with other varieties in the plots, as demonstrated in the oldest vineyard. The other secondary varieties present are those varieties used to make dry wines with the 'Collioure' controlled designation of origin, produced in the same territory.

This diversity, traditional in the vine population, enables producers, by sorting and harvesting by hand, to produce the two controlled designations of origin 'Banyuls' and 'Collioure' on the same plot, with a yield limited to 30 hectolitres per hectare for the 'Banyuls' controlled designation of origin. The quantity of 'Collioure' declared per hectare may not exceed the difference between 40 hectolitres and the quantity declared for 'Banyuls', multiplied by a coefficient of 1,3. The maximum average load per plant is also limited to 1,50 kg, with mandatory sorting if the grapes are not in a healthy condition or not sufficiently ripe.

Natural conditions mean that the winegrower has to manage the plants rigorously. The vines are therefore pruned short and are mainly gobelet trained to withstand harsh weather conditions (a climate both very hot and dry, but with severe rain events, a strong maritime influence, and violent winds) and to ensure the longevity of the plants, with low yields that are essential to obtain the high natural sugar content of the grapes necessary for the production of the natural sweet wines.

Producers, aware that they are cultivating an exceptional natural environment, protect this heritage with the greatest of care. The specification requires that water management arrangements and features to ensure the integrity and sustainability of the soil (dry stone walls, terraces, etc.) are maintained in accordance with traditional practice, and only developments or works which do not substantially alter these features are permitted.

The tradition of harvesting the grapes by hand, still upheld by winegrowers today, helps preserve the originality and characteristics of these terraced vineyards.

The producers have tamed the steep, slatey slopes of the geographical area and ensured the reputation and trade in the wines, whose development is also linked to the presence of the seaports of Banyuls-sur-Mer, Cerbères, Collioure and Port-Vendres.

Starting around 1850, the reputation of 'Banyuls' wines was enhanced by the resolve of public figures such as abbots, doctors of medicine, pharmacists and rich landowners, convinced of their benefits and high quality.

As of 1920, cooperative cellars started playing an important role in their production and marketing. 'Banyuls' wine was drunk at the very best tables, and Maurice Sailland Curnonsky, known as the Prince of Gastronomy, described it as having the roundness and warmth of the Saracens.

Closer to our times, the reputation of 'Banyuls' wines has been growing with the flow of tourists attracted by the exceptional landscape, dominating the Mediterranean and born of the work of human hands.

Wines bearing the term 'blanc' are bottled in the demarcated geographical area and the area in immediate proximity, at the premises of the operator who harvested the grapes and made the wine, or by collectives whose members harvest the grapes, meaning that the wine does not have to travel for bottling. The producers' aim is to optimally protect the quality and special characteristics of the product, enhancing its youthful characteristics and consequently the reputation of the controlled designation of origin. A specific declaration requirement related to packaging is laid down for these wines in the specification.

The same applies to wines bearing the term 'rimage', for which 'mutage sur grains' is required, which is a valuable aid in order to highlight, with little ageing, the paradox of fresh but rich wines with a fine tannic power, reflecting the characteristics of this area located between the sea and the mountains.

Preserving the terraces and the sustainability of the vineyards is closely linked to the social structure of the geographical area and the many economic activities that take place there. Activities associated with the proximity to the sea (fishing, docking, etc.), the existence of the cross-border railway line and cultural attachment to the wine-growing heritage have helped to protect this original and uniquely structured winegrowing region.

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:

a) The area in immediate proximity defined by derogation for making, processing and ageing the wines and for making, processing, ageing and bottling wines eligible to bear the terms 'blanc' or 'rimage' comprises the territory of the following municipalities of the Pyrénées-Orientales department: Argelès-sur-mer, Laroque-des-Albères, Montesquieu-des-Albères, Palau-del-Vidre, Saint-André, Saint-Génis-des-Fontaines, Sorède and Villelongue-dels-Monts.

(b) The area in immediate proximity defined by derogation for ageing the wines and for ageing and bottling wines eligible to bear the terms 'blanc' or 'rimage' comprises the territory of the following municipalities of the Pyrénées-Orientales: Cases de Pène, Elne, Ortaffa and Prats-de-Mollo.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

a) The traditional term 'vin doux naturel' must be printed on the labels.

b) The name of the controlled designation of origin must be supplemented by the terms 'ambré', 'blanc', 'rimage', 'rosé' or 'traditionnel'. These particulars must appear on the labelling. They must also be included in advertisements, leaflets and invoices.

c) For wines bearing the terms 'blanc', 'rimage' or 'rosé', the vintage must also be stated.

d) The name of the controlled designation of origin may be accompanied by the term 'hors d'âge' in the case of natural sweet wines bearing the terms 'ambré' or 'traditionnel' that fulfil the production conditions laid down for that term in the specification.

e) The name of the controlled designation of origin may be accompanied by the term 'rancio',' in the case of natural sweet wines bearing the terms 'ambré' or 'traditionnel', with or without the term 'hors d'âge' that fulfil the production conditions laid down for that term in the specification.

f) All optional terms, the use of which, under EU rules, may be regulated by the Member States, must be printed on the labels in letters that are no larger, in height or in width, than twice the size of the letters forming the name of the controlled designation of origin.

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Wines bearing the terms 'blanc' and 'rimage' are aged in a reducing environment.

This form of ageing of wines bearing the term 'blanc' helps preserve the delicate aromas of white flowers, citrus fruit and spices, and for wines bearing the term 'rimage', the aromas of fresh red fruit, grapes, cherry and kirsch. Ageing takes place until 1 May of the year following the year of harvest. The wines are bottled by the operator who harvested the grapes and made the wine, or by collectives whose members harvest the grapes, meaning that the wine does not have to travel for bottling. The wines must be packaged no later than 30 June of the second year following the year of harvest.

The aim of the producers is, on the one hand, to optimally preserve the essential characteristics of products developed and, on the other hand, to guarantee and safeguard, by means of checks carried out in the region of production which require particular organoleptic expertise, the quality and specific nature of the products and, consequently, the reputation of the controlled designation of origin.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-899e0777-fc57-4540-be08-3ed69390874c