C/2026/1841

1.4.2026

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/2026/1841)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Madiran'

EU Reference number: PDO-FR-A0687-AM04 – 8.1.2026

1. **Product name**

'Madiran'

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**

Name

Ministry of Agriculture and Food Sovereignty, Directorate-General for the Economic and Environmental Performance of Enterprises

6. **Qualification as standard amendment**

The French authorities consider that the application meets the requirements of Regulations (EU) No 1308/2013 and (EU) 2024/1143.

The amendments to this product specification are standard amendments as defined in Article 24(4) of Regulation (EU) 2024/1143.

[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).

The application for amendment to the 'Madiran' PDO does not involve any of the three situations constituting a Union amendment. Specifically, it does not:

(a) include a change in the name or in the use of the name, or in the category of product or products designated by the 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

Areas and places in which the various operations are conducted

Description

The municipalities in the geographical area have been updated in accordance with the 2025 Official Geographic Code. This amendment does not change the geographical area of the designation.

☑ The amendment affects the single document.

Title

Vine varieties

Description

To cope with climate change and preserve genetic diversity, Manseng N has been added as a secondary variety. It is a variety local to the South-West, with agronomic and oenological characteristics that meet societal expectations and contribute to the typical features of the product.

☑ The amendment affects the single document.

Title

Proportion of vine varieties to be planted

Description

As the product specification has developed, the importance of the Tannat N variety has grown, reaching a proportion of 80 % in 2008. The transitional measure to enable non-compliant vineyards to adapt came to an end in 2022, causing certain areas to be downgraded to PGI or 'Vin de France'.

Tannat is a strong identity marker of Madiran PDO wines. The proportion of Tannat may now reach up to 100 %, with a minimum of 60 % required in the blend.

☐ The amendment affects the single document.

Title

Harvest

Description

The producer group for the designation wishes to remove the harvest proclamation requirement in order to simplify administrative management, while maintaining a check on the ripeness of the grapes.

☐ The amendment affects the single document.

Title

Threshold for uncultivated areas

Description

The permitted percentage of dead or missing plants has increased from 15 % to 20 %, due to the impact of esca on the Cabernet grapes and in order to harmonise production conditions with the product specification for the Béarn PDO (overlapping geographical areas). A study carried out on 40 producers of the designation has shown that 17 % of them already exceed a 20 % mortality rate, whereas 22 % to 25 % are at a mortality rate of between 15 % and 20 %.

☐ The amendment affects the single document.

Title

Other cultivation practices

Description

Three agri-environmental provisions have been added to the specification. The aim is to enhance the sustainability of the designation in the face of climate change and high societal expectations.

— Chemical weed control is prohibited on headlands.

— The total chemical weed control of the parcels is forbidden.

— Between the rows, naturally occurring and/or planted vegetation is managed by mechanical or physical means.

☐ The amendment affects the single document.

Title

Harvesting and winemaking equipment

Description

The ban on the use of container-trailers equipped with vane pumps and the ban on continuous presses have been removed, since no operators have such equipment and no deficiencies were identified regarding these provisions.

☐ The amendment affects the single document.

Title

Vines planted on terraces

Description

For vines planted on terraces, the date of planting has been specified so that it corresponds to the date of publication of the decree approving this provision.

☐ The amendment affects the single document.

Title

Rules on blending

Description

In line with the two previous applications, the rules on blending have been amended to limit the proportion of secondary varieties to 40 %, thereby increasing the proportion of the main varieties, in particular Tannat, to at least 60 % of the blend.

☐ The amendment affects the single document.

Title

Analytical standards

Description

Modified colour intensity (OD 420 + OD 520 + OD 620) has been replaced by colour intensity (OD 420 + OD 520). The wines have a colour intensity (Abs 420 nm + Abs 520 nm, measured by spectrophotometry) greater than or equal to 6. The modified colour intensity is considered to be unstable over time and unsuitable for this designation.

☑ The amendment affects the single document.

Title

Winery capacity

Description

In order to harmonise practices and simplify checks, the producer group of the designation proposes calculating winery capacity on the basis of a single harvest by applying a coefficient of 1,5 so as to better adapt to a changing climate. This new method of calculation replaces that based on 2,5 times the average of the last three vintages.

☐ The amendment affects the single document.

Title

Provisions according to product type

Description

To address the lack of storage space, the group wished to shorten the ageing time. To compensate for the shorter ageing time, new conditions have been introduced: After the first racking following completed malolactic fermentation and in order for the tannins to soften, the wines are aged until at least 15 April of the year following the harvest. The wines are aged in a container with a volume of more than 100 litres. Ageing may not take place in glass containers.

These amendments provide operators with more flexibility while maintaining the typical profile of wines with the 'Madiran' designation.

☑ The amendment affects the single document.

Title

Provisions on packaging

Description

An analysis must now be carried out before packaging in order to ensure the conformity of batches upstream. Moreover, analysis reports must now be kept for 24 months instead of 6.

In accordance with the shortened ageing time (15 April instead of 15 October), the wines are placed on the market on 1 May instead of 1 November of the year following the harvest.

☐ The amendment affects the single document.

Title

General plan of the place where wines are stored

Description

The obligation to draw up a general plan of the place where wines are stored has been moved to the section on record-keeping, in order to maintain traceability in the event of checks.

☐ The amendment affects the single document.

Title

Link with the geographical area

Description

The section on the link with the geographical area has been modified slightly to provide greater clarity and use more precise vocabulary on certain points.

☑ The amendment affects the single document.

Title

Transitional measures

Description

The transitional measures concerning the demarcated parcel area and the grape varieties have expired and have been deleted from the product specification.

☐ The amendment affects the single document.

Title

Declaration requirements

Description

The tacit renewal of the prior declaration of parcel assignment has been deleted, since annual changes in land parcels present a risk of error or omission.

This change has no operational impact, since no operators currently use this option.

The packaging declaration is now required at the latest on the day of the packaging operation. Furthermore, the exemption provided for operators carrying out more than 12 packaging operations has been deleted.

These developments aim to improve the accuracy of the reported volumes and to harmonise obligations between operators.

☐ The amendment affects the single document.

Title

References

Description

The contact details of the National Institute of Origin and Quality (*Institut national de la qualité et de l'origine*, INAO) have been updated.

The arrangements for checking compliance with the product specification have been amended.

☐ The amendment affects the single document.

Title

Main points for checking and evaluation methods

Description

The table has been updated to reflect previous amendments.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wines

'Madiran'

EU Reference number: PDO-FR-A0687-AM04 – 8.1.2026

1. **Name(s)**

'Madiran'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

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

France

4. **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**

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

5. **Categories of grapevine products as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

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

Grapevine product

Still red wines

Organoleptic characteristics

Visual appearance

Wines with the 'Madiran' protected designation of origin are still red wines made primarily from the Tannat N variety.

Aroma

The wines' aromatic profile, often marked by notes of red and black fruit, is fresh and fruity. It generally develops into complex aromas of candied fruit and spices.

Taste

These are still, dry red wines produced mainly using the Tannat N variety, which is related to Cabernet Franc N, Cabernet Sauvignon N and Fer N. The winemaking practices employed and the growing times allow the tannins to soften, thereby making it possible to obtain wines which have a well-balanced structure. Owing to their structure, the wines are well-suited for ageing. In the mouth, they combine roundness and richness, but always with a fresh finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	14
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The wines have:

— a minimum natural alcoholic strength by volume of 11,5 %;

— a maximum total alcoholic strength by volume after enrichment of 14 %;

— a malic acid content of ≤ 0,4 g/l;

— a fermentable sugar content of ≤ 3 g/l if the minimum natural alcoholic strength by volume is < 14 %;

— a fermentable sugar content of ≤ 4 g/l if the minimum natural alcoholic strength by volume is > 14 %;

— a modified colour intensity (OD 420 nm + OD 520 nm, measured by spectrophotometry) greater than or equal to 6 at the end of the ageing period.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Winemaking practice

Winemaking practices

Type of oenological practice

Specific oenological practice

Description

— Destemming of the harvest is mandatory.

— Subtractive enrichment techniques are permitted up to a maximum concentration rate of 10 %.

— After enrichment, the wines' total alcoholic strength by volume must not exceed 14 %. In addition to the above provisions, the oenological practices concerning these wines must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

Winemaking practice

Planting density

Type of oenological practice

Cultivation method

Description

The minimum planting density is 4 000 vines per hectare. The spacing between the rows of vines must not exceed 2,50 metres. The spacing between plants in the same row must be at least 0,80 metres.

Winemaking practice

Pruning of vines

Type of oenological practice

Cultivation method

Description

The vines are spur pruned (using the 'Cordon de Royat' system) or using the single or double Guyot system, with a maximum of 15 buds per plant. The number of fruit-bearing branches per plant and per year after flowering (Lorenz phenological growth stage 23) is less than or equal to: – 10 for the Tannat N variety; – 12 for the ancillary varieties.

Winemaking practice

Irrigation

Type of oenological practice

Cultivation method

Description

Irrigation may be authorised.

7.2. *Maximum yields*

All wines/category/variety/type

Still red wines

Maximum yield:

Maximum yield:	60
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— Cabernet Franc N

— Cabernet Sauvignon N

— Fer N

— Fer Servadou, Braucol, Mansois, Pinenc

— Manseng noir N

— Tannat N

9. **Concise definition of the demarcated geographical area**

1. *Geographical area*

The grapes are harvested and the wines are made, developed and aged in the geographical area, which, on the date of approval of this specification by the competent national committee, comprises the territory of the following municipalities on the basis of the 2025 Official Geographic Code:

— Department of Gers:

Municipalities included in their entirety: Maumusson-Laguian and Viella.

Municipalities included in part: Riscle (only the territory of the delegated municipality of Cannet).

— Department of Hautes-Pyrénées: Castelnau-Rivière-Basse, Hagedet, Lascazères, Madiran, Saint-Lanne and Soublecause.

— Department of Pyrénées-Atlantiques: Arricau-Bordes, Arrosès, Aubous, Aurions-Idernes, Aydie, Bétracq, Burosse-Mendousse, Cadillon, Castetpugon, Castillon (canton of Lembeye), Conchez-de-Béarn, Corbère-Abères, Crouseilles, Diusse, Escurès, Gayon, Lasserre, Lembeye, Mascaraàs-Haron, Moncaup, Moncla, Monpezat, Mont-Disse, Portet, Saint-Jean-Poudge, Séméacq-Blachon, Tadousse-Ussau and Vialer.

2. *Demarcated parcel area*

The wines must be made from grapes grown on parcels located in the production area as approved by the National Institute of Origin and Quality (INAO) at the meetings of the relevant national committee on 6 March 1997, 8 and 9 November 2006, 3 May 2017 and 29 and 30 June 2023.

INAO submits the maps establishing the boundaries of the parcels of the production area thus approved to the town halls of the municipalities listed in paragraph 1. INAO submits the maps establishing the boundaries of the parcels of the production area thus approved to the town halls of the municipalities listed in paragraph 1.

10. **Link with the geographical area**

Category of the grapevine product

1. Wine

Summary of the link

The geographical area is located to the south and west of the River Adour, in the southern foothills of the Pyrenees. It covers a section of hills. The geographical area covers the territory of 37 municipalities in three departments. A relatively homogeneous, mild and fairly damp climate predominates across the entire geographical area. At the end of the summer and in autumn, the warm and dry southerly foehn wind is frequent. The ridges of the Madirannais are essentially composed of molasse formed mainly from marls and some limestone banks. Gravelly clays have been deposited on top of these molasse deposits, followed by an alluvial layer of pebbles, which is nowadays found in the topmost position. These formations were eroded over the Quaternary period, resulting in the creation of the five ridges separated by assymetric valleys: the molasse deposit emerges as calcareous banks here and there on the steep west-facing slopes. The gentle east-facing slopes are covered with wind-blown silts which have been mixed with underlying deposits. The associated soils are of two main types: clay-limestone soils and leached soils. The archives of the Madiran Priory show that vineyards existed all over this area in the early 13th century. Trade with the Bigorre region and the Pyrenees was established as early as the 15th century. The opening of this specific market for concentrated and tannic red wines with good keeping potential has guided winemakers in their choice of techniques. The Tannat N variety has become a crucial component of the blends used to obtain the product which has brought such repute to Madiran. Notarised records from the 16th and 17th centuries show that red wine grapevines were cultivated using a vine training technique similar to the one in use nowadays; at the time, it was perceived as a guarantee of quality. During the 17th century a new market opened for red wines from the Madiran region: they were sold in order to be shipped to and consumed in the French Antilles. These two large markets, the Pyrenees and the Antilles, led to production being oriented towards intensely coloured, concentrated and tannic wines with high

keeping potential. In the 18th and 19th centuries, the red wines were sold under the name 'Madiran', a term used for the first time in 1744, and attained great repute. Vineyards expanded to cover 5 000 ha by the end of the 18th century. The Madiran AOC was recognised by decree in 1948. In the 20th century, the vineyard area shrunk considerably. Since the early 1980s, the area under vineyards has slowly but steadily expanded to reach its current 1 300 ha, with the wine produced in roughly equal measure by individual wineries and cooperatives. The Tannat N variety is vigorous, late-maturing and vulnerable to grey rot, but the climatic conditions in the area enable it to reach maturity without any difficulty. The slopes of the hillsides create favourable topoclimatic conditions, allowing excess rainwater to drain away, and, where the slopes are favourably oriented, offering more insolation and warmth, which are conducive to maturation of the vintage. In a region where the wide variety of soils and morphology has created a patchwork landscape, people have created vineyards which are of necessity discontinuous, giving preference to those parcels of land best suited to bringing the grapes to maturity in healthy conditions. Parcels of this type are defined by the parcelled production area (on favourably oriented slopes with soils that tend to be well-draining and often stony). The producers have acquired technical mastery over the management and optimisation of the tannic potential of their vines: they aim for phenolic maturity in their grapes and adapt the vatting process to the quality and quantity of the tannins. They blend and age their wines with the aim of preserving their keeping potential and the fruity aromas of the grapes. The reputation of Madiran wines – of being structured, tannic and strong wines – persists to this day. Their reputation has grown and expanded considerably since the start of the 20th century and particularly since the 1980s, thanks to the efforts of the winemakers, who have managed to produce wines with tannins which, while being just as noticeable as before, are softer and more elegant.

The Tannat N variety has become a crucial component of the blends used to obtain the product which has brought such repute to Madiran. This variety is vigorous, late-maturing and vulnerable to grey rot, but the climatic conditions in the area enable it to reach maturity without any difficulty.

The producers have acquired technical mastery over the management and optimisation of the tannic potential of their vines: they aim for phenolic maturity in their grapes and adapt the vatting process to the quality and quantity of the tannins. They blend and age their wines with the aim of preserving their keeping potential and the fruity aromas of the grapes.

11. **Further applicable requirements**

Title of the requirement/derogation

Smaller or larger geographical unit

Legal framework

National legislation

Type of additional requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name of a smaller geographical unit may appear on the labels of wines covered by the controlled designation of origin, provided that: – it is a place name listed in the land registry; – the name appears on the harvest declaration. Wines with the controlled designation of origin may specify on their labels the broader geographical unit 'Sud-Ouest'.

Title of the requirement/derogation

Area in immediate proximity

Legal framework

National legislation

Type of additional requirement/derogation

Derogation concerning production in the demarcated geographical area

Description of the requirement/derogation

The area in immediate proximity, defined by derogation for the making, development and ageing of the wines, comprises the territory of the following municipalities of the Department of Gers: Labarthète, Riscle and Saint-Mont.

In accordance with Article 5(1) of Commission Delegated Regulation (EU) 2019/33, the area in immediate proximity corresponds to an area in the immediate proximity of the demarcated area in question.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-394c9c74-735a-4ba0-a779-2e713e1a1801