C/2025/2743

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# 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/2025/2743)

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

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

**'Pessac-Léognan'**

**PDO-FR-A0162-AM02 – 10.3.2025**

1. **Name of product**

'Pessac-Léognan'

2. **Geographical indication type**

☒ Protected designation of origin (PDO)

☐ Protected geographical indication (PGI)

☐ Geographical indication (GI)

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

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

France

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

Ministère de l'Agriculture, de l'Alimentation, de la Pêche, de la Ruralité et de l'Aménagement du Territoire [Ministry of Agriculture, Food, Fisheries, Rural Affairs and Land Use Planning]

6. **Qualification as standard amendment**

The amendments to this product specification are standard amendments, in accordance with the definition laid down in Article 24(4) of Regulation (EU) 2024/1143.

These amendments are not considered Union amendments within the meaning of Article 24(3) of Regulation (EU) 2024/1143. Specifically they:

a) do not 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) do not risk voiding the link to the geographical area referred to in the single document;

c) do not entail further restrictions on the marketing of the product.

([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).

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

*Labelling*

The provision relating to the broader geographical unit has been amended to include 'Vin de Bordeaux' and 'Grand Vin de Bordeaux'.

This amendment affects the single document.

SINGLE DOCUMENT

1. **Name(s)**

Pessac-Léognan

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

3.1. *Combined Nomenclature code*

— 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)**

1. *Red wines*

BRIEF WRITTEN DESCRIPTION

The wines have a minimum natural alcoholic strength by volume of 11 %. After enrichment, the total alcoholic strength by volume of the red wines does not exceed 13,5 %. At the packaging stage, each batch of red wine has a malic acid content not exceeding 0,3 grams per litre. At the packaging stage, the composition of the red wines is as follows:

— fermentable sugar (glucose and fructose) content not exceeding 2 grams per litre;

— volatile acidity not exceeding 16,33 milliequivalents per litre, or 0,8 grams per litre expressed as $H_2SO_4$, or 0,98 grams per litre expressed as acetic acid.

The total acid and total sulphur dioxide content are those set out in EU legislation. The red wines are produced mainly from Cabernet Sauvignon N, the ancestral grape variety of the protected designations of origin of Bordeaux. The variety is perfectly adapted to these gravelly soils in which it achieves optimum ripeness. Cabernet Sauvignon N produces highly coloured wines with robust tannic structure, capable of ageing for many years. The wines have complex aromas with frequent blackcurrant notes which, over time, often develop smoky, spicy notes of leather and plum. Cabernet Sauvignon N is often blended with Merlot N and Cabernet Franc N, varieties which bring suppleness and add to its elegance. It is occasionally blended with Malbec, Petit Verdot N and Carmenère N, ancient Bordeaux varieties which increase the complexity of wines.

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): —

2. *White wines*

BRIEF WRITTEN DESCRIPTION

The wines have a minimum natural alcoholic strength by volume of 11 %. After enrichment, the total alcoholic strength by volume of the white wines does not exceed 13 %. At the packaging stage, the composition of the wines is as follows:

— fermentable sugar (glucose and fructose) content not exceeding 4 grams per litre;

— volatile acidity not exceeding 16,33 milliequivalents per litre, or 0,8 grams per litre expressed as $H_2SO_4$, or 0,98 grams per litre expressed as acetic acid.

The total acid and total sulphur dioxide content are those set out in EU legislation. The dry white wines are produced mainly from Sauvignon B and Semillon B grapes. When young, they are generally straw-yellow in colour and rather pale. They are fruity, lively and vigorous. Blended in varying proportions with Sauvignon Gris G or Muscadelle B grapes, they have a complex perfume. Over time, they acquire a subtle golden colour and develop very delicate floral aromas, at times reminiscent of lime flower and shrubbery. When fully mature, the white wines become more fleshy, round and long in the mouth.

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. **Winemaking practices**

a. *Specific oenological practices*

1.

Specific oenological practice

Subtractive enrichment techniques are permitted for the red wines up to a concentration rate of 15 %. After enrichment, the total alcoholic strength by volume of the white wines does not exceed 13 %. After enrichment, the total alcoholic strength by volume of the red wines does not exceed 13,5 %.

In addition to the above provision, the oenological practices followed must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

2.

Cultivation method

The minimum vine planting density is 6 500 plants per hectare. The distance between the rows does not exceed 1.6 metres and the distance between plants in the same row is at least 0,8 metres.

The vines are pruned at the latest by the unfolded-leaves stage (Lorenz stage 9), with a maximum of 12 buds per plant distributed as follows:

— ‘Short’ (or spur) pruning and ‘cane’ (or long) pruning: canes bear a maximum of seven buds for the varieties Cabernet Sauvignon N, Cot N, Merlot N, Muscadelle B, Petit Verdot N and Semillon B. For Cabernet Franc N, Carmenère N and Sauvignon B, the maximum is eight buds. There are a maximum of two spurs, pruned to one bud.

— Spur pruning is either on two cordons or ‘éventail’ trained with four arms.

In accordance with the Rural and Maritime Fishing Code, irrigation during the vine growing season is permitted only if persistent drought disrupts the proper physiological development of the vines and ripening of the grapes.

b. *Maximum yields*

1.

60 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made, matured and packaged in the territory of the following municipalities of the department of Gironde, on the basis of the Official Geographic Code in force on 26 February 2020: Cadaujac, Canéjan, Gradignan, Léognan, Martillac, Mérignac, Pessac, Saint-Médard-d'Eyrans, Talence and Villenave-d'Ornon.

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

Cabernet Franc N

Cabernet Sauvignon N

Carmenère N

Cot N – Malbec

Merlot N

Muscadelle B

Petit Verdot N

Sauvignon B – Sauvignon Blanc

Sauvignon Gris G – Fié Gris

Semillon B

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

The geographical area covers the northern part of the 'Graves' protected designation of origin area. It borders Bordeaux to the west and south of the city, on the left bank of the River Garonne.

The characteristic soils are evidence of earlier courses of the Garonne, which shifted at the end of the Tertiary and during the Quaternary as a result of the successive melting of Pyrenean glaciers. At that time, large quantities of materials were carried along and, depending on the strength of the currents and density of the sediments, deposited on former sea-beds composed of limestone and shelly sand. The process of erosion produced the following soils:

— soils formed on water-worn gravel or pebbles, reaching depths of 3 metres or more;

— soils formed on calcareous, sandy and shelly clay, resting on a bedrock of fractured and porous limestone.

This complexity of the soil creates a rich natural environment for the protected designation of origin.

Situated in a gently undulating landscape, the gravel deposits form especially well-defined mounds in the landscape. The gentle slopes provide excellent natural drainage, helped by a large network of small rivers, tributaries of the Garonne.

The climate is generally representative of the Gironde, cool and suitable for vines on account of its mildness and regular rainfall. The temperature is regulated thanks to the protection of the part of the Landes forest in the department of Gironde, to the south, and the Atlantic Ocean to the west.

The geographical area has the particular feature of being situated on the outskirts of the city of Bordeaux, surrounded in places by urban development.

As it grew, the city encroached on the vineyards. Within the single geographical area that would later become the area of the 'Pessac-Léognan' protected designation of origin, over 3 000 hectares of 'Graves' vineyards, including several hundred of 'cru' quality, were lost between the start of the 20th century and the 1970s. By that time, only 550 hectares remained.

A group of young winegrowers then took up the cause of reclaiming the vineyards and called for the 'Graves' controlled designation of origin, as it was at the time, to be restructured. As a result, by Decree of 9 September 1987, the controlled designation of origin 'Pessac-Léognan' was given the same status as the municipal designations of 'Médoc'. This recognised the particular characteristics of the geographical area, originally belonging to the 'terroir' of the 'Graves' controlled designation of origin and an integral part of its geographical area.

Grown in a maritime climate, since the 17th century the vines have needed to be supported on stakes. Widespread use of trellising and a sufficiently strict pruning method have resulted in a well-distributed harvest and sufficient canopy for effective photosynthesis and optimum ripeness. Similarly, in order to avoid an excessive yield on each vine and to ensure optimum ripeness and concentration in the wines, planting density is high.

The area demarcated for the harvesting of grapes consists of parcels characterised by gravelly to sandy-gravelly, but also occasionally clay-limestone, soil. The parcels have sufficient drainage capacity due either to their permeability or to being situated on slopes. Parcels situated on recent alluvial deposits, sand or impermeable subsoil are not eligible.

These carefully defined parcels allow optimum development of the local vine varieties which have been selected over time for their keeping and ageing qualities. Such qualities reflect the fact that it has historically been necessary for the wines to be transported over long distances.

The red wines benefit from a long ageing, necessary for them to achieve maturity and optimum expression before they are placed on the market for consumers.

The dry white wines grown on the more sandy or clay-based soils are exceptionally refined with floral and fruity notes, but not without freshness.

A thriving business shipping these wines around the world became established in the port of Bordeaux. The proximity of the protected designation of origin area meant that 'Pessac-Léognan' quickly acquired a worldwide reputation, benefiting from innovative techniques, encouraging holdings to develop and thus enabling them to evolve while maintaining age-old practices.

Almost all producers of 'Pessac-Léognan' take part in the 'en primeur' sale on the Place de Bordeaux, a tradition characteristic of the great wines of Bordeaux. The sale takes place in the spring following the harvest, with the brokers, known locally as 'courtiers', acting as intermediaries between owners and wine merchants. Following the transaction, the wine remains in the care of the seller and is stored and matured until ready for packaging.

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

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

In order to preserve the essential characteristics and authenticity of the wines, they are packaged within the geographical area. Packaging is either in glass bottles or airtight vacuum packs of up to 5 litres. It takes place at the premises at which the grapes were harvested and made into wine.The red wines are matured at least until 15 September of the year following the year of harvest. The white wines are matured at least until 15 March of the year following the year of harvest.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The broader geographical unit 'Vin de Graves' or 'Grand Vin de Graves' or 'Vin de Bordeaux' or 'Grand Vin de Bordeaux' may appear on any recipients, labels or brochures. The size of the letters used for this broader geographical unit must not be larger, either in height or width, than two thirds of the size of the letters forming the name of the protected designation of origin.

The classification 'Cru Classé de Graves' may appear in place of the broader geographical unit 'Vin de Graves' or 'Grand Vin de Graves' provided that the same conditions regarding presentation and letter size are respected.

**Link to the product specification**

https://info.agriculture.gouv.fr/boagri/document_administratif-eafa5b1a-119b-4042-814b-a0a10646c996