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

(2022/C 386/11)

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

'Alsace grand cru Hatschbourg'

PDO-FR-A0372-AM02

Date of communication: 20 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Additional indication

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: 'Sylvaner' and 'Pinot Noir', with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form 'Sylvaner' has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties 'can be made into wine and placed on the market under their respective common names'. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin 'Alsace grand cru Zotzenberg'. This took into account local custom and the reputation of these wines.

The common name 'Pinot Noir' has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain 'Alsace grand cru' designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these 'Alsace grand cru' designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as 'Muscat'. The words 'blancs' and 'roses' have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

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

The 'Alsace grand cru' protected designations of origin which cover red and white still wines are mentioned by name: 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

This amendment does not affect the single document.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

— in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;

— in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);

— the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. **Vine varieties**

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. **Planting density**

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. **Pruning rule**

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. **Rules on trellising and foliage height**

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. **Average maximum crop load per parcel**

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. **Ripeness of grapes and minimum natural alcoholic strength by volume**

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. **Yields**

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. **Malolactic fermentation, fermentable sugar content for red wines**

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. **Increasing the minimum natural alcoholic strength by volume prohibited for red wines**

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. **Capacity of the winery**

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. **Date of maturing and placing on the market for consumers in the case of red wines**

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. **Checks on packaged batches**

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. **Storing packaged wines**

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. **Human factors contributing to the link with the geographical area**

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

— The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

— The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

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

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. **Link with the geographical area**

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. **Transitional measures**

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. **Requirement to state the sugar content on labelling and other formats giving information for white wines**

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. **Advance declaration of the assignment of parcels**

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Alsace grand cru Hatschbourg

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine products**

1. Wine

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

1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types: — dry wines with minerality; — aromatic wines that are fruity, unctuous and rich. The colour of these two types of wine is deep and intense and ranges to golden yellow.

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

2. *Designation followed by the words 'Vendanges Tardives'*

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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

3. *Designation followed by the words 'Sélection de Grains Nobles'*

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	in milliequivalents per litre
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. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. *Maximum yields*

1. Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Designation followed by the words 'Sélection de Grains Nobles'

48 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueberschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

  Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kientzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

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

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B

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

Thanks to the favourable climate conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Hatschbourg' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines, with distinctive character and unique personality.

The rich soils with good drainage give the wines a fruity, aromatic character. The wines are unctuous, rich, complex and opulent, with good ageing potential.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin 'Alsace'.

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

Area in immediate proximity

Legal framework

National legislation

Type of further condition

Derogation concerning production in the demarcated geographical area

Description of the condition

The area in the immediate vicinity, defined by derogation for winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmanswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

  Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Epfig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimbrett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms ‘Vendanges Tardives’ and ‘Sélection de Grains Nobles’

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term ‘Vendanges Tardives’ or ‘Sélection de Grains Nobles’, the following must also be stated:

— vintage

— one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa