C/2024/2984

29.4.2024

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/2024/2984)

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

'Bourgogne'

PDO-FR-A0650-AM03

Date of communication: 1.2.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Yield**

In point 2 of Section VIII of Chapter I, the upper yield limit of white wines has increased as follows: 77 hl/ha instead of 75 hl/ha.

For all the supplementary geographical designations, the maximum yields of white wines have been increased, with the exception of the widely-spaced vines of the supplementary geographical designations 'Hautes Côtes de Beaune' and 'Hautes Côtes de Nuits'. According to the established production rules, these vines are already at their maximum possible yield.

The yield values have been increased to take account of climate change, which causes fluctuations and recurrent harvest deficits.

Point 5 of the single document has been amended, for white wines only.

2. **Change in inspection body**

Section II of Chapter III of the product specification has been amended in view of the revised drafting rules.

The single document is not affected by this amendment.

SINGLE DOCUMENT

1. **Name(s)**

Bourgogne

2. **Type of geographical indication**

PDO – protected designation of origin

3. **Categories of grapevine products**

1. Wine

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

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

BRIEF WRITTEN DESCRIPTION

The wines are still, dry white, red or rosé wines. a) - The white wines have a minimum natural alcoholic strength by volume of 10,5 %; The red and rosé wines have a minimum natural alcoholic strength by volume of 10,2 %. b) - After enrichment, the wines do not exceed the following total alcoholic strength by volume: White wines 13 %; Red and rosé wines 13,2 %. c) - At the bottling stage, the red wines have a maximum malic acid content of 0,4 grammes per litre. d) - The finished wines, ready for consumption, have a maximum fermentable sugar content (glucose + fructose) of: COLOUR OF WINES MAXIMUM FERMENTABLE SUGAR CONTENT (glucose + fructose) White wines - 3 grammes per litre; - or 4 g per litre, if the total acidity is greater than or equal to 55,10 milliequivalents per litre. Red wines 2 grammes per litre; Rosé wines 3 grammes per litre.

The other analytical criteria comply with the values established in European legislation.

Red and rosé wines often have a velvety tannic structure full of finesse and with beautiful fruity notes. The white wines, produced from the Chardonnay B variety, have a smooth flavour, enhanced by the acidity required for a balanced structure and allowing for good keeping qualities, resulting in potentially powerful wines. The wide-ranging latitudes of the geographical area make their mark on the wines. In Yonne, the wines' structure is characterised by conspicuous acidity, which contrasts with the more supple wines that are the hallmark of the southern part of the geographical area.

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**

5.1. *Specific oenological practices*

Specific oenological practice

a) Subtractive enrichment techniques are permitted for the red wines up to a concentration rate of 10 %;

b) The use of oenological charcoal, either alone or mixed in preparations, is prohibited in the production of rosé wines;

c) The use of wood chips is prohibited;

d) After enrichment, the total alcoholic strength by volume of the wines must not exceed:

White wines 13 %

Red and rosé wines 13,2 %

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

1. Planting density

Cultivation method

GENERAL PROVISIONS

The minimum planting density of the vines is 5 000 plants per hectare. The spacing between the rows is 2,2 metres or less;

— Where the planting density is higher than 8 000 plants per hectare, the spacing between the plants in the same row is at least 0,5 metres;

— Where the planting density is 8 000 plants per hectare or lower, the spacing between the plants in the same row is at least 0,8 metres;

Densely planted vines have a minimum planting density of 9 000 plants per hectare, with a spacing between plants in the same row of more than 0,5 metres.

SPECIAL PROVISION

In the vineyard demarcated for the 'Bourgogne' controlled designation of origin followed by the supplementary geographical indications of 'Hautes Côtes de Beaune' and 'Hautes Côtes de Nuits', vines have a minimum planting density of 4 000 plants per hectare, with spacing between the rows of 3 metres or less.

2. Pruning rules

Cultivation method

The vines are pruned according to the following techniques:

SPACING BETWEEN ROWS, COLOUR OF THE WINES, LOCATION OF VINES

PRUNING RULES

General provisions

White wines

— either spur pruning (vines trained to cordon du Royat and bilateral cordon) with ten or fewer buds per square metre;

— or cane pruning using the single or double Guyot method, with 8,5 or fewer buds per square metre.

White wines (only in the municipalities of the departments of Rhône and of Saône-et-Loire included in the vineyard demarcated for the 'Mâcon' controlled designation of origin)

Pruning method known as 'à queue du Mâconnais' [Mâconnais tail pruning], with ten or fewer buds per square metre.

White wines (with the exception of the municipalities of the departments of Rhône and of Saône-et-Loire included in the vineyard demarcated for the 'Mâcon' controlled designation of origin)

'Chablis pruning', with 8,5 or fewer buds per square metre.

Red and rosé wines

— either spur pruning (vines trained using the Cordon de Royat, bilateral cordon, gobelet or fan methods), with a maximum of 10 buds per square metre;

— or cane pruning using the single or double Guyot method, with 8 or fewer buds per square metre.

3. Special pruning rules

Cultivation method

Special rules for vines in vineyards demarcated for the 'Bourgogne' controlled designation of origin followed by the supplementary geographical indications 'Hautes Côtes de Beaune' and 'Hautes Côtes de Nuits' (widely-spaced vines)

The vines are pruned:

— either spur pruning (vines trained to cordon du Royat or bilateral cordon);

— or cane pruning using the single or double Guyot method.

The number of buds per square metre is 6 or fewer.

The covering of canes on the same wire is prohibited.

Special provisions

Single Guyot pruning can be adapted:

— with a second spur making it possible to vary the position of the cane from one year to the next;

— with a cane trimmed to a maximum of three buds and a spur limited to two buds.

Regardless of the pruning method, the vines can be pruned with extra buds on condition that, at the phenological stage corresponding to 11 or 12 leaves, the number of fruit-bearing branches for the year by plant does not exceed the number of buds established by the pruning rules.

5.2. *Maximum yields*

1. White wines

77 hectolitres per hectare

2. Red and rosé wines

69 hectolitres per hectare

3. White wine with Bourgogne PDO + supplementary geographical designation

77 hectolitres per hectare

4. Red and rosé wine with Bourgogne PDO + supplementary geographical designation

67 hectolitres per hectare

5. White wine with Bourgogne PDO + 'Hautes Côtes de Beaune' and 'Hautes Côtes de Nuits' supplementary geographical designations

77 hectolitres per hectare

6. Red and rosé wine with Bourgogne PDO + 'Hautes Côtes de Beaune' and 'Hautes Côtes de Nuits' supplementary geographical designations

66 hectolitres per hectare

7. White wine with Bourgogne PDO + 'Tonnerre' supplementary geographical designation

77 hectolitres per hectare

8. White wine with Bourgogne PDO + 'Hautes Côtes de Beaune' and 'Hautes Côtes de Nuits' supplementary geographical designations (widely-spaced vines)

65 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are made and developed in the following communes:

WHITE, RED AND ROSÉ WINES

— Department of Côte-d'Or:

Aloxe-Corton, Ancey, Arcenant, Auxey-Duresses, Baubigny, Beaune, Belan-sur-Ource, Bévy, Bissey-la-Côte, Bligny-lès-Beaune, Boncourt-le-Bois, Bouix, Bouze-lès-Beaune, Brion-sur-Ource, Brochon, Chambolle-Musigny, Charrey-sur-Seine, Chassagne-Montrachet, Chaumont-le-Bois, Chaux, Chenôve, Chevannes, Chorey-lès-Beaune, Collonges-lès-Bévy, Comblanchien, Corcelles-les-Monts, Corgoloin, Cormot-le-Grand, Corpeau, Couchey, Curtil-Vergy, Daix, Dijon, Echevronne, L'Etang-Vergy, Fixin, Flagey-Echézeaux, Fussey, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gomméville, Griselles, Ladoix-Serrigny, Larrey, Magny-lès-Villers, Mâlain, Marcenay, Marey-lès-Fussey, Marsannay-la-Côte, Massingy, Mavilly-Mandelot, Meloisey, Messanges, Meuilley, Meursault, Molesme, Monthelie, Montliot-et-Courcelles, Morey-Saint-Denis, Mosson, Nantoux, Noiron-sur-Seine, Nolay, Nuits-Saint-Georges, Obtrée, Pernand-Vergelesses, Plombières-lès-Dijon, Poinçon-lès-Larrey, Pommard, Pothières, Premeaux-Prissey, Puligny-Montrachet, Reulle-Vergy, La Rochepot, Saint-Aubin, Saint-Romain, Santenay, Savigny-lès-Beaune, Segrois, Talant, Thoires, Vannaire, Vauchignon, Villars-Fontaine, Villedieu, Villers-la-Faye, Villers-Patras, Vix, Volnay, Vosne-Romanée and Vougeot;

— Department of Rhône:

Charentay;

— Department of Saône-et-Loire:

Aluze, Ameugny, Azé, Barizey, Berzé-la-Ville, Berzé-le-Châtel, Bissey-sous-Cruchaud, Bissy-la-Mâconnaise, Bissy-sous-Uxelles, Bissy-sur-Fley, Blanot, Bonnay, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussières, Buxy, Cersot, Chagny, Chaintré, Chamilly, Champagny-sous-Uxelles, Chânes, Change, Chapaize, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, Charnay-lès-Mâcon, Charrecey, Chasselas, Chassey-le-Camp, Château, Cheilly-lès-Maranges, Chenôves, Chevagny-lès-Chevrières, Chissey-lès-Mâcon, Clessé, Cortambert, Cortevaix, Couches, Crêches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Dennevy, Dezize-lès-Maranges, Donzy-le-National, Dracy-lès-Couches, Dracy-le-Fort, Epertully, Etrigny, Farges-lès-Mâcon, Fleurville, Fley, Fontaines, Fuissé, Genouilly, Germagny, Givry, Grevilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, Lacrost, Laives, Laizé, Leynes, Lournand, Lugny, Mâcon, Malay, Mancey, Martailly-lès-Brancion, Massy, Mellecey, Mercurey, Milly-Lamartine, Montagny-lès-Buxy, Montbellet, Montceaux-Ragny, Moroges, Nanton, Ozenay, Paris-l'Hôpital, Péronne, Pierreclos, Plottes, Préty, Prissé, Remigny, La Roche-Vineuse, Rosey, Royer, Rully, Saint-Albain, Saint-Amour-Bellevue, Saint-Boil, Saint-Clément-sur-Guye, Saint-Denis-de-Vaux, Saint-Désert, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Gilles, Saint-Jean-de-Trézy, Saint-Jean-de-Vaux, Saint-Léger-sur-Dheune, Saint-Mard-de-Vaux, Saint-Martin-Belle-Roche, Saint-Martin-du-Tartre, Saint-Martin-sous-Montaigu, Saint-Maurice-des-Champs, Saint-Maurice-de-Satonnay, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Sernin-du-Plain, Saint-Vallerin, Saint-Vérand, Saint-Ythaire, La Salle, Salornay-sur-Guye, Sampigny-lès-Maranges, Santilly, Sassangy, Saules, Savigny-sur-Grosne, Sennecey-le-Grand, Senozan, Sercy, Serrières, Sigy-le-Châtel, Sologny, Solutré-Pouilly, Tournus, Uchizy, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, La Vineuse, Vinzelles and Viré;

— Department of Yonne:

Accolay, Asquins, Augy, Auxerre, Beine, Bernouil, Béru, Bleigny-le-Carreau, Chablis, Champvallon, La Chapelle-Vaupelteigne, Charentenay, Chemilly-sur-Serein, Cheney, Chichée, Chitry, Collan, Coulanges-la-Vineuse, Courgis, Cravant, Dannemoine, Dyé, Epineuil, Escolives-Sainte-Camille, Fleys, Fontenay-près-Chablis, Irancy, Joigny, Junay, Jussy, Lignorelles, Ligny-le-Châtel, Maligny, Migé, Molosmes, Mouffy, Poilly-sur-Serein, Préhy, Quenne, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Saint-Père, Serrigny, Tharoiseau, Tonnerre, Tronchoy, Val-de-Mercy, Venoy, Vermenton, Vézelay, Vézinnes, Villy, Vincelottes, Viviers and Volgré.

WHITE WINES

— Department of Rhône:

Anse, Bagnols, Blacé, Le Bois-d'Oingt, Le Breuil, Charnay, Châtillon, Chessy, Cogny, Corcelles-en-Beaujolais, Denicé, Frontenas, Gleizé, Jarnioux, Lacenas, Lachassagne, Lancié, Légny, Liergues, Lucenay, Marcy, Moiré, Morancé, Nuelles, Oingt, Pommiers, Pouilly-le-Monial, Rivolet, Saint-Germain-sur-l'Arbresle, Saint-Jean-des-Vignes, Saint-Julien, Saint-Laurent-d'Oingt, Theizé, Ville-sur-Jarnioux.

RED AND ROSÉ WINES

— Department of Rhône:

Cercié, Chénas, Chiroubles, Emeringes, Fleurie, Juliénas, Jullié, Lantignié, Odenas, Quincié-en-Beaujolais, Régnié-Durette, Saint-Etienne-la-Varenne, Saint-Lager, and Villié-Morgon.

— Department of Saône-et-Loire:

La-Chapelle-de-Guinchay, Pruzilly, Romanèche-Thorins.

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

Chardonnay B

César N

Gamay N

Pinot Blanc B

Pinot Gris G

Pinot Noir N

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

8.1. *Description of the natural factors relevant to the link*

The geographic area is situated on slopes traditionally dedicated to vine growing in the Yonne, Côte-d'Or, Saône-et-Loire and Rhône departments. It spans over 300 municipalities.

It comprises a group of more or less separate vineyards located in the Burgundy wine-growing region (*la Bourgogne viticole*), spread over around 250 kilometres from north to south.

Each of the vineyards is characterised by its unique landscape, geology and climate.

The Yonne and 'Châtillonnais' vineyards, north of the 'Côte d'Or', are planted on the cuestas of the Paris basin, on sediment dating back to the Late Jurassic period, with the exception of the 'Vézelien', planted on Lower to Middle Jurassic formations, and the 'Jovinien', planted on Upper Cretaceous formations. The substrates are largely marly (argillaceous limestone), and locally calcareous. The vineyards are restricted to the more exposed slopes on the cuestas, along the main valleys draining the region, Yonne and its tributaries and the Seine and its tributaries. The area reaches altitudes of between 150 and 300 metres.

From Dijon to the outskirts of Lyon, the vineyards follow a straight, almost uninterrupted series of hills, corresponding to the western border of the Bresse plain, a large tectonic structure that collapsed during the uplift of the Alps. The substrates are largely sedimentary, calcareous or marly, generally dating back to the Jurassic period, but also locally from the Triassic period. Locally, mainly in the Saône-et-Loire, outcrops of metamorphic or granite bedrock from the primary era, create acidic soils for wine producing. Although the hills in the hinterland are sometimes high (650 metres in Côte-d'Or, 1 000 metres in the 'Beaujolais'), vines are planted between an altitude of 250 and 400 metres. Each of the vineyards is characterised by its unique landscape, geology and morphology:

— wide valleys that sink into the limestone plateaux of the Paris basin;

— a thin continuous strip located at the border between the plain and the plateau for 'la Côte';

— a series of parallel hills from north to south, known as the 'chaînons' (the 'ranges') in the 'Mâconnais'.

The Burgundy wine-growing region is blessed with a mostly cool oceanic climate. This climate is characterised by moderate and regular rainfall, without a pronounced summer drought. The temperatures indicate a cool climate, with an annual average of 11 °C.

This is particularly true for the Yonne department, but is somewhat lessened in the south east of the geographical zone by the protection offered by the Morvan and Charolais hills, that creates a Foehn effect, reducing humidity and bringing the temperature above the regional average.

The eastern part of the geographical area is affected by continental influences, with relatively low temperatures during winter, periods of frost that can be long and intense but also very dry and sunny late seasons.

Southern influences, particularly noticeable in the southern part of the geographical area can, temporarily, create high summer temperatures and warm sea breezes, causing summer storms.

The northern location of the Burgundy vineyards results in mesoclimatic conditions having a significant impact on wine-growing potential, and in the conditions for the vintage being strongly reflected in the characteristics of the wines.

The parcels selected for the grape harvest comprise all sectors traditionally recognised for being suited to wine-growing. They are located principally on the well-exposed slopes of the main elevations, which benefit from the best thermal and water conditions.

8.2. *Description of the human factors relevant to the link*

Vine-growing can be traced back to the Gallo-Roman period (depictions of vines in Escolives-Sainte-Camille near Auxerre, a 1st century vine excavated in Gevrey-Chambertin, the 'speech to Constantine' by Eumenes describing the vineyards of 'Pagus arebrignus' near Beaune in the 4th century). Transportation routes such as the Saône (amphorae dating back to the middle of the 1st century AD in Chalon-sur-Saône) or the Via Agrippa facilitated the expansion of vineyards.

By the Middle Ages, the 'Burgundy' vineyards were already of economic importance and known far and wide. Auxerre produces 'Basse Bourgogne' (Lower Burgundy) wines, while the Côte d'Or is known for its 'Vins de Beaune'.

The role of ecclesiastical structures (abbeys, bishoprics) and of the nobility in building the reputation of Burgundy wines is well known. Cluny, Cîteaux, Pontigny, the Chapter of Langres and the Dukes of Burgundy all helped in their own way to create prestigious vineyards and wines with a flourishing reputation. For example, around the 15th century, the Duchy of Burgundy, stretching from Mâcon to Amsterdam, made it possible to publicise and facilitate the trade in Burgundy wines.

In the 18th century, the significant growth in the wine trade was a source of new economic strength. Burgundy wines were sold extensively to the north of France and Europe, and indeed to other continents.

However, the Burgundy wine-growing region very much developed its own identity during the 19th century. The former or recent administrative divisions (provinces or departments) were mixed at an economic level, where urban centres, such as Auxerre, Dijon, Beaune, Chalon-sur-Saône or Mâcon, distributed the wines from the region. The north of the Beaujolais region was associated at the time with 'Mâcon' wines. The 'Tonnerrois' and 'Châtillonnais', at the edge of the Champagne region, were also included under the name 'Bourgogne'.

The 'Bourgogne' designation of origin was formalised in a ruling by the Court of Dijon in 1930. The bases laid down in this first ruling have changed very little since then and the current demarcation of the geographical area has been taken from it. The 'Bourgogne' controlled designation of origin was recognised by decree in 1937.

The geographical area is characterised by its limited vine variety. For white wines, Chardonnay B is the dominant variety, with Pinot blanc B as a locally present variety. For red and rosé wines, Pinot noir N is grown almost exclusively in the three departments in the north of Burgundy, and the variety Gamay N is grown in the south of the geographical area. In addition, Pinot Gris G, known locally as 'Beurot' and, in the Yonne, César N, appear anecdotally.

These varieties are probably indigenous and closely related ('Pinot' family), and have been selected and adapted to local conditions since the Middle Ages.

The dispersed geographical spread of the vineyards leads to certain differences in production methods. Each small region, having inherited long-standing know-how, has preserved its local vine-training practices, such as arch-training in the Mâconnais or Chablis pruning in the Yonne. The vineyard landscapes are therefore typical of each place and recognisable.

These local identities are expressed through the recognition of supplementary geographical indications which correspond to small regions or municipalities: 'Chitry', 'Côtes d'Auxerre', 'Epineuil', 'Tonnerre', 'Vézelay', 'Coulanges-la-Vineuse', 'Hautes-Côtes de Nuits', 'Hautes-Côtes de Beaune', 'Côte châlonnaise', 'Côtes du Couchois', and sometimes localities which are more limited in area: 'Côte Saint Jacques', 'Le Chapitre', 'Chapelle Notre Dame', and 'Montrecul'.

Organised first in local trade unions and subsequently in producer federations, producers created a union in 2007 to represent all harvest declarants with the 'Bourgogne' controlled designation of origin.

The vineyard has around 5 100 hectares, producing almost 200 000 hectolitres of red and rosé wines and 80 000 hectolitres of white wines annually. More than 50 % of this production benefits from a supplementary geographical designation, and most is sold under the supplementary geographical designations 'Hautes Côtes de Beaune' (40 000 hectolitres, 17 % of white wines), 'Hautes Côtes de Nuits' (33 000 hectolitres, 22 % of white wines), and 'Côte châlonnaise' (28 000 hectolitres, 29 % of white wines). Due to their high profile, 40 % to 45 % of Burgundy wines are exported, depending on the year.

8.3. *Information on the quality and characteristics of the product*

Red and rosé wines often have a velvety tannic structure full of finesse and with beautiful fruity notes.

The white wines, produced from the Chardonnay B variety, have a smooth flavour, enhanced by the acidity required for a balanced structure and allowing for good keeping qualities, resulting in potentially powerful wines.

The wide-ranging latitudes of the geographical area make their mark on the wines. In Yonne, the wines' structure is characterised by conspicuous acidity, which contrasts with the more supple wines that are the hallmark of the southern part of the geographical area.

8.4. *Causal interactions*

The Burgundy vineyards are located in the north, where vines face heavy climate-related constraints. Due to this, planting is limited to more favourable locations which have a dryer and warmer mesoclimate than the climate of the region, with draining soils for evacuating excess water, as well as fertile soils which heat up quickly.

The vineyards are principally found on the main hills, which are mostly calcareous and at a moderate altitude.

The Burgundy wine-growing region, a group of smaller regions each with their own particular identity and profile, giving the regional production a certain level of diversity which is reflected in the supplementary geographical designations, presents some important common characteristics:

— limited and indigenous vine varieties which are particularly suited to the soil and climate conditions;

— the single-varietal or almost single-varietal character of the wines.

This agronomic unit combines with the diversity of the natural conditions and of local customs to provide a wide range of white, red and rosé wines which share the characteristics of northern wines such as acidity and fruit, giving them a certain elegance associated with good keeping qualities.

Even though it is slight, the climate gradient is fully expressed through the Pinot noir N and Chardonnay B varieties, which are very reactive to variations in the natural environment.

The Burgundy wine-growing region as it exists is the result of a relatively recent collective dynamic. Although its constituent vineyards boast a prestigious history, they actually came together under a common name only in the 19th century.

In his book 'Topographie de tous les vignobles connus' ['Topography of all known vineyards'] in 1816, Jullien still felt obliged to justify his decision to include in the same chapter the wines of Lower Burgundy (department of Yonne), those of Upper Burgundy (Côte d'Or and Nord de la Saône-et-Loire) and, lastly, the 'vins de Mâcon' encompassing the 'Mâconnais' and some of the 'Beaujolais' wines.

It is probable that the nascent wine trade in the 18th century as well as the organisation of winegrowing at the start of the 20th century had a decisive part in the emergency of this Burgundian identity. Trade and then the producers themselves replaced nobility and the Church, which had historically been the promoters of the 'Crus de Bourgogne', by taking over the economic dimension of winegrowing and ensuring its reach, even beyond European borders. Abbot Arnoux bears witness to this in his 'Dissertation sur la situation de la Bourgogne, sur les vins qu'elle produit…' ['Dissertation on the situation of Burgundy, on the wines it produces ...'], published in London in 1728, in French originally and then in English and German. Thomas Jefferson, who would go on to become President of the United States, visited Burgundy in 1787. For the rest of his life, he remained an enthusiastic promoter of the 'crus' of Burgundy, which he helped to make known in America.

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

Area in immediate proximity (white, red and rosé wines)

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the production and development of the wines, comprises the territory of the following municipalities:

— Department of Côte-d'Or:

Agencourt, Argilly, Autricourt, Cérilly, Chambœuf, Channay, Châtillon-sur-Seine, Clémencey, Combertault, Corcelles-les-Arts, Curley, Ebaty, Epernay-sous-Gevrey, Etrochey, Flavignerot, Fleurey-sur-Ouche, Gerland, Grancey-sur-Ource, Lantenay, Levernois, Merceuil, Meursanges, Montagny-lès-Beaune, Nicey, Perrigny-lès-Dijon, Prusly-sur-Ource, Quincey, Ruffey-lès-Beaune, Saint-Bernard, Saint-Philibert, Sainte-Colombe-sur-Seine, Sainte-Marie-la-Blanche, Tailly, Velars-sur-Ouche, Vertault, Vignoles, Villebichot and Villy-le-Moutier;

— Department of Rhône:

Alix, L'Arbresle, Les Ardillats, Arnas, Avenas, Beaujeu, Belleville, Belmont d'Azergues, Bully, Chambost-Allières, Chamelet, Chasselay, Chazay-d'Azergues, Dardilly, Dareizé, Dracé, Fleurieux-sur-l'Arbresle, Létra, Limas, Lozanne, Marchampt, Montmelas-Saint-Sorlin, Les Olmes, Le Perréon, Sain-Bel, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Oullières, Saint-Georges-de-Reneins, Saint-Jean-d'Ardières, Saint-Just-d'Avray, Saint-Loup, Saint-Romain-de-Popey, Saint-Vérand, Sainte-Paule, Salles-Arbuissonnas-en-Beaujolais, Sarcey, Taponas, Ternand, Vaux-en-Beaujolais, Vauxrenard, Vernay and Villefranche-sur-Saône;

— Department of Saône-et-Loire:

Beaumont-sur-Grosne, Chalon-sur-Saône, Champforgeuil, La Chapelle-de-Bragny, La Charmée, Châtenoy-le-Royal, Chaudenay, Cluny, Cormatin, Demigny, Donzy-le-Pertuis, Farges-lès-Chalon, Flagy, Granges, Lalheue, La Loyère, Massilly, Messey-sur-Grosne, Saint-Ambreuil, Saint-Germain-les-Buxy, Saint-Gervais-sur-Couches, Saint-Rémy, Saint-Symphorien-d'Ancelles, Saisy, Sancé, Taizé and Varennes-lès-Macon;

— Department of Yonne:

Aigremont, Annay-Sur-Serein, Arcy-sur-cure, Avallon, Bazarnes, Bessy-sur-Cure, Censy, Champlay, Champs-sur-Yonne, Chamvres, Châtel-Gérard, Chevannes, Coulangeron, Cruzy-le-Châtel, Escamps, Gy-L'Evêque, Héry, Island, Jouancy, Lichères-près-Aigremont, Lucy-sur-Cure, Melisey, Merry-Sec, Molay, Montigny-la-Resle, Moulins-en-Tonnerois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasilly, Pierre-Perthuis, Pontigny, Roffey, Rouvray, Sacy, Sainte-Pallaye, Sainte-Vertu, Sarry, Senan, Tissey, Vallan, Venouse, Vézannes, Villeneuve-Saint-Salves, Villiers-sur-Tholon, Vincelles and Yrouerre.

Area in immediate proximity (red and rosé wines)

Legal framework:

EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the production and development of the wines, comprises the territory of the following municipalities:

RED AND ROSÉ WINES

Department of Rhône: Anse, Bagnols, Blacé, Le Bois-d'Oingt, Le Breuil, Charnay, Châtillon, Chessy, Cogny, Corcelles-en-Beaujolais, Denicé, Frontenas, Gleizé, Jarnioux, Lacenas, Lachassagne, Lancié, Légny, Liergues, Lucenay, Marcy, Moiré, Morancé, Nuelles, Oingt, Pommiers, Pouilly-le-Monial, Rivolet, Saint-Germain-sur-l'Arbresle, Saint-Jean-des-Vignes, Saint-Julien, Saint-Laurent-d'Oingt, Theizé and Ville-sur-Jarnioux.

Area in immediate proximity (white wines)

Legal framework:

EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the production and development of the wines, comprises the territory of the following municipalities:

WHITE WINES

— Department of Rhône:

Cercié, Chénas, Chiroubles, Emeringes, Fleurie, Juliénas, Jullié, Lantignié, Odenas, Quincié-en-Beaujolais, Régnié-Durette, Saint-Etienne-la-Varenne, Saint-Lager and Villié-Morgon;

— Department of Saône-et-Loire:

La-Chapelle-de-Guinchay, Pruzilly, Romanèche-Thorins.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

a) The name of the controlled designation of origin may be followed by the reference 'Clairet' for wines meeting the production conditions laid down for that reference.

b) The name of the controlled designation of origin may be followed by the supplementary geographical designations set out below, for wines meeting the production conditions laid down for these supplementary geographical designations:

— 'Chitry';

— 'Côte Chalonnaise';

— 'Côtes d'Auxerre';

— 'Côtes du Couchois';

— 'Côte Saint-Jacques';

— 'Coulanges-la-Vineuse';

— 'Epineuil';

— 'Hautes Côtes de Beaune';

— 'Hautes Côtes de Nuits';

— 'La Chapelle Notre-Dame';

— 'Le Chapitre';

— 'Montrecul' or 'Montre-Cul' or 'En Montre-Cul';

— 'Tonnerre';

— 'Vézelay'.

These supplementary geographical designations are written after or immediately below the name of the controlled designation of origin, and printed in characters no larger, in height or in width, than those forming the name of the controlled designation of origin.

c) Where the name of the controlled designation of origin is supplemented by a reference to the main variety, the latter is printed immediately below it in characters no larger, in height or in width, than two thirds of the size of the characters used for the controlled designation of origin.

d) The name of the controlled designation of origin must be followed by the reference 'Gamay' for wines meeting the set production conditions.

The reference 'Gamay' should appear immediately below the name of the protected designation of origin in characters equal in height and width to those forming the name of the controlled designation of origin.

e) Wines bearing the controlled designation of origin may display the name of a smaller geographical unit on their labels, provided that:

— it is the name of a place in the land register;

— it appears on the harvest declaration.

The name of the registered location must be printed in letters that are no larger, in height or in width, than half the size of the letters forming the name of the controlled designation of origin.

f) Wines with this controlled designation of origin may specify the broader geographical unit 'Vin de Bourgogne' on their labels.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-8ef8ee69-ebd9-41ce-b171-0c93f2b1b6f7