C/2026/3476

1.7.2026

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/2026/3476)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Clos de Vougeot / Clos Vougeot'

EU reference number: PDO-FR-A0310-AM01 – 10.4.2026

1. **Name of product**

'Clos de Vougeot / Clos Vougeot'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

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

France

5. **Member State authority communicating the standard amendment**

Name

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

6. **Qualification as standard amendment**

The French authorities consider the application to meet 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.

The application for amendment to the 'Clos de Vougeot' or 'Clos Vougeot' 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 the application to be for a standard amendment.

[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)**

Title

Geographical area

Description

In Chapter I, Section IV(1) of the product specification, the phrase 'based on the 2024 Official Geographic Code' has been added after the words 'department of Côte-d'Or'.

This editorial amendment allows the geographical area to be identified with reference to the 2024 version of the Official Geographic Code, which is published by the National Institute of Statistics and Economic Studies (INSEE), and gives the definition of the geographical area legal certainty. Its boundaries have not changed.

The following paragraph has been added under the same point of the specification to advise that maps of the geographical area can be viewed on the website of the National Institute of Origin and Quality (INAO): 'Maps of the geographical area can be viewed on the website of the National Institute of Origin and Quality (INAO).'

The single document has been amended under the heading 'Concise definition of the geographical area' by the addition of the words 'based on the 2024 Official Geographic Code'.

☑ The amendment affects the single document.

Title

Demarcated parcel area

Description

The final sentence in Chapter I, Section IV(2) of the product specification has been amended to: 'Maps of the demarcated parcel area can be viewed on the website of the INAO.'

Following a decision by the competent national committee, the INAO has changed its procedures and will no longer submit the maps of the demarcated parcel area to the town halls of the relevant municipalities but publish them directly on its website.

☐ The amendment affects the single document.

Title

Area in immediate proximity

Description

In Chapter I, Section IV(3) of the product specification, the phrase 'based on the 2024 Official Geographic Code' has been added after 'comprises the territory of the following municipalities'.

3. Area in immediate proximity

In Chapter I, Section IV(3), the list of municipalities has been brought into line with the 2024 Official Geographic Code as some municipalities have changed name or merged since the specification was last approved.

— Department of Côte-d'Or: Valforêt (the part corresponding to the former municipality of Clémencey);

— Department of Rhône: Vindry-sur-Turdine (the part corresponding to the former municipalities of Dareizé, Les Olmes and Saint-Loup);

— Department of Saône-et-Loire: Fragnes-la-Loyère (the part corresponding to the former municipality of La Loyère) and La Vineuse-sur-Frégande (the part corresponding to the former municipalities of Donzy-le-National, La Vineuse and Massy);

— Department of Yonne: Montholon (the part corresponding to the former municipalities of Champvallon, Villiers-sur-Tholon and Volgré).

This editorial amendment allows the municipalities forming the area in immediate proximity to be identified with reference to the 2024 version of the Official Geographic Code, published by the INSEE. Adding this detail gives legal certainty to the definition of that area.

The names of the municipalities forming the area have been updated to take account of administrative changes. Its boundaries remain the same.

The single document has been amended under the heading 'Further applicable requirements'.

☑ The amendment affects the single document.

Title

Other cultivation practices

Description

The option to use methods other than hot-water treatment to combat flavescence dorée has been removed from Chapter I, Section VI(2)(b) of the product specification, given that no alternative methods have proven effective.

☐ The amendment affects the single document.

Title

Harvesting method

Description

In Chapter I, Section VII(1)(a) of the product specification, the words 'in whole bunches' are added after the word 'harvested' in the sentence 'The wines are made from grapes harvested when fully ripe'.

This amendment serves to maintain the quality of the fruit during harvesting.

This contributes to the noble and traditional image of the designation.

☐ The amendment affects the single document.

Title

Link with the geographical area

Description

In Chapter I, Section X(1)(b) of the product specification, the production data has been updated.

This formal amendment does not alter the link between the product and its origin.

The single document has been amended under the heading 'Link with the geographical area'.

☑ The amendment affects the single document.

Title

Main points to be checked

Description

In line B2 of the table in Chapter III, Section I of the product specification, a line entitled 'Harvesting' has been added as a main point to be checked. It specifies the method of checking the harvesting method.

☐ The amendment affects the single document.

Title

Information about the inspection body

Description

The provisions concerning the inspection body in Chapter III, Section II of the product specification have been amended to comply with new drafting rules.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Clos de Vougeot / Clos Vougeot'

EU reference number: PDO-FR-A0310-AM01 – 10.4.2026

1. **Name(s)**

'Clos de Vougeot / Clos Vougeot'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Country to which the demarcated 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 product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

6. **Description of the wine or wines**

Grapevine product

Red wines

Organoleptic characteristics

Visual appearance

The wines are a deep red colour.

Aroma

Their bouquet has exceptional aromatic intensity, with a blend of concentrated flavours of red and black berries, reminiscent of cherry, blackberry or blackcurrant, and notes of undergrowth or violet.

Taste

In the mouth, they are full-bodied, fleshy, long and in general have a good balance between delicate tannins, roundness and subtle acidity. Their aromas are remarkably long-lasting.

Additional information regarding organoleptic characteristics

The wines improve with age over many years.

Analytical characteristics

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

Additional information regarding analytical characteristics

—

☑ 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

Cultivation practices

Type of oenological practice

Cultivation practice

Description

(a) Planting density – The minimum vine planting density is 9 000 plants per hectare, with a maximum distance of 1,25 metres between rows and a minimum distance of 0,50 metres between plants in the same row; – It is not required to plant the vines in rows as long as the minimum planting density is respected and the plants are spaced more than 0,50 metres apart.

(b) Pruning rules – The wines originate from vines pruned in accordance with the following provisions:

General provisions – The vines are pruned to a maximum of 8 buds per plant: – either by spur pruning (vines trained using the cordon de Royat, bilateral cordon, gobelet and éventail systems); – or by cane pruning for the single Guyot method.

Special provisions – The period for establishing the cordon is limited to two years. During this period, double Guyot pruning to a maximum of five buds on each cane is permitted. Single Guyot pruning may be adapted: – by means of a second spur enabling the position of the cane to be varied from one year to the next; – or by means of a cane cut to a maximum of three buds and a spur limited to two buds. Regardless of the pruning method, the vines may be pruned to leave additional buds on condition that, at the phenological stage corresponding to 11 or 12 leaves, the number of fruit-bearing branches for the year per plant does not exceed the number of buds allowed by the pruning rules.

Winemaking practice

—

Type of oenological practice

Specific oenological practice

Description

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

— After enrichment, the wines' total alcoholic strength by volume must not exceed 14,5 %.

The oenological practices used to make the wines comply with EU regulations.

Winemaking practice

—

Type of oenological practice

Winemaking restriction

Description

The use of wood chips is not permitted.

7.2. *Maximum yields*

All wines / category / variety / type

Red wines

Maximum yield:

Maximum yield:	49
Maximum yield unit:	hectolitres per hectare

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

— Chardonnay B

— Pinot Blanc B

— Pinot Gris G

— Pinot Noir N

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

The grapes are harvested and the wines made, developed and matured in the commune of Vougeot in the department of Côte-d'Or, based on the 2024 Official Geographic Code.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

1. Information on the geographical area

(a) Description of the natural factors relevant to the link

The geographical area is situated in the Côte de Nuits winegrowing area and is a straight-sided elevation which extends some 25 kilometres in a roughly north/south direction. This landscape of tectonic origin separates the limestone plateaux of the 'Hautes Côtes' [high slopes] to the west, at an altitude of between 400 and 500 metres, from the Bresse plain to the east, a Tertiary graben at an altitude of almost 250 metres to the right of the 'Côte' [slope].

The climate is temperate maritime, moderated by continental or southern influences, the latter extending back through the Rhône corridor. The maritime character of the region is evident in the regular moderate rainfall, around 750 millimetres per year, without significant summer droughts. Temperatures are quite cool with an annual average of 10,5 °C. The 'Côte', to the east of the Morvan massif and the Burgundy plateaux, enjoys a position sheltered from the prevailing wind that makes it warmer and drier.

The geographical area is limited to a single municipality, Vougeot, between the city of Dijon and the town of Nuits-Saint-Georges in the department of Côte-d'Or in Burgundy.

At Vougeot, the brow of the 'Côte', at a height of some 150 metres, is made up of layers of Bajocian and Bathonian limestone (Middle Jurassic), the backbone of which is formed of the especially compact Comblanchien limestone. A thin layer of Bajocian marl (argillaceous limestone) is interposed within the limestone layers in the lower part of the slope, forming a slight bench in the landscape.

The 'Clos de Vougeot' vineyard nestles at the foot of the slope, on the piedmont, at an altitude of between 240 m and 265 m. It is located at the end of a steep-sided combe that has formed a small alluvial fan. The geological substrate, covered by surface formations, has no outcrops. The lower part of the slope rests on a substrate consisting of marl deposits known as the 'marnes de Bresse', while the upper part of the slope rests on a shallow Jurassic limestone slab. The central part has many fissures and a complex structure. Throughout the 'Clos' there are layers of scree formed of a mixture of clay and silt, resulting from the alteration of the subsoil and the overlying terrain and forming an alluvial fan in the southern part. The nature of the layers varies depending on their position. While very stony and thin at the top of the 'Clos', they have more clay and are thicker on the 'marnes de Bresse'.

The soils are poorly developed, generally carbonate, shallow and well-drained on the limestone substrate, and relatively deep, leached at the surface and poorly drained in the eastern part.

(b) Description of the human factors relevant to the link

The history of the 'Clos de Vougeot' is inextricably linked to that of Cîteaux Abbey, where the Cistercian Order originated. Shortly after 1098, when the abbey was founded, the monks acquired plots of land in the municipality of Vougeot which, over time, would develop into a considerable parcel of land. A century later, the land was walled, but the 'Clos' did not come under the full control of the abbey until the 18th century. At the same time, a fermentation cellar was constructed in the middle of the 'Clos' that became the modern-day Château du Clos Vougeot, a centre of Burgundy winegrowing. The monks remained the sole owners until the French Revolution of 1789. It was then confiscated like all ecclesiastical property and sold at auction. It changed hands a number of times until 1889, when it was finally sub-divided. It is now shared between around 80 owners.

'Clos de Vougeot' or 'Clos Vougeot' was recognised as a controlled designation of origin by decree in 1937. The owners and operators formed a consortium in 1947.

Among the vineyards of Burgundy, several 'climats' [vineyard sites with specific characteristics] have emerged over time that regularly produce exceptional wines, like 'Clos de Vougeot'. They lie at the heart of the best locations, with optimal soil and climatic conditions. They were identified and named centuries ago and both the vineyards and the cellars receive the greatest attention and care from the winegrowers. Year after year, these 'climats' produce the most perfect wines that have occupied the top position in the classification of great Burgundy wines for several centuries. The term 'grand cru', used to describe them, has appeared on the labels since the beginning of the 20th century and is well-established.

Vines are trained according to practices in use throughout the 'Côte de Nuits'. Specifically, the planting density exceeds 9 000 plants per hectare and the main grape variety is Pinot Noir N. Producers understand that the soils represent valuable heritage and therefore take great care to conserve them. It is customary to let the wines develop for several months, enabling them to gain remarkable ageing potential.

In 2024, the vineyards covered an area of around 49 hectares, producing an annual average of 1 804 hectolitres.

2. Information on the quality and characteristics of the product

The wines are a deep red colour. Their bouquet has exceptional aromatic intensity, with a blend of concentrated flavours of red and black berries, reminiscent of cherry, blackberry or blackcurrant, and notes of undergrowth or violet. In the mouth, they are full-bodied, fleshy, long and in general have a good balance between delicate tannins, roundness and subtle acidity. Their aromas are remarkably long-lasting. The wines improve with age over many years.

3. Causal interactions

The maritime climate, with southern and continental influences, combined with a particularly favourable topographical situation, perfect exposure on the slopes, and stony soils produced by the erosion of Jurassic limestone, give this walled site every advantage for the cultivation of high quality wines. The 'Clos de Vougeot' is an ideal site for the grape variety Pinot Noir N, which is native to Burgundy. On that site it develops to its full potential, which is thus expressed with a particular elegance. Managed with the aim of producing small yields, the vines are very carefully tended by the growers.

The Clos de Vougeot vineyard was only subdivided in 1889, although it was walled by the monks of Cîteaux in 1198. These thousand years of history illustrate and transcend the notion of 'climat' specific to Burgundy. Almost 80 owners now share the 50 hectares of vineyard, but the Clos de Vougeot remains unique and its reputation, held since at least the 17th century, has been maintained over time.

In 1816 Jullien, in his 'Topographie de tous les vignobles connus' [Topography of all known vineyards], listed the red wines of the Clos de Vougeot as being among the finest wines in Burgundy. In 1855 Dr Lavalle categorised them as 'unparalleled' and in 1860 the Viticulture Committee of Beaune County designated all the wines from the Clos de Vougeot as 'first class'. The standing of the Clos de Vougeot is the result of both its prestigious history and the remarkable quality of its production. Its wines are sold and sought after worldwide.

The 'Clos', with its wall and its castle (both recognised as 'historical landmarks'), nestling at the heart of an exceptional site, remains the symbol of the greatness of Burgundy wines. Since 1944 the Château du Clos Vougeot has been the headquarters of the Confrérie des Chevaliers du Tastevin, and has provided a worthy setting for the organisation's activities promoting Burgundy wines around the world.

11. **Further applicable requirements**

Title of the requirement/derogation

Area in immediate proximity

Legal framework

National legislation

Type of further requirement/derogation

Derogation concerning production in the demarcated geographical area

Description of the requirement/derogation

The area in immediate proximity, defined by derogation for making, developing and maturing the wines, comprises the territory of the following municipalities, based on the 2024 Official Geographic Code:

— Department of Côte-d'Or: Agencourt, Aloxe-Corton, Ancey, Arcenant, Argilly, Autricourt, Auxey-Duresses, Baubigny, Beaune, Belan-sur-Ource, Bévy, Bissey-la-Côte, Bligny-lès-Beaune, Boncourt-le-Bois, Bouix, Bouze-lès-Beaune, Brion-sur-Ource, Cérilly, Chamboeuf, Chambolle-Musigny, Channay, Charrey-sur-Seine, Chassagne-Montrachet, Châtillon-sur-Seine, Chaumont-le-Bois, Chaux, Chenôve, Chevannes, Chorey-lès-Beaune, Collonges-lès-Bevy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-Vauchignon, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebaty, Echevronne, Epernay-sous-Gevrey, Etrochey, Flagey-Echézeaux, Flavignerot, Fleurey-sur-Ouche, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Citeaux, Gomméville, Grancey-sur-Ource, Griselles, La-Rochepot, Ladoix-Serrigny, Lantenay, Larrey, L'Etang-Vergy, Levernois, Magny-lès-Villers, Mâlain, Marcenay, Marey-lès-Fussey, Marsannay-la-Côte,

Massingy, Mavilly-Mandelot, Meloisey, Merceuil, Messanges, Meuilley, Meursanges, Meursault, Molesme, Montagny-lès-Beaune, Monthelie, Montliot-et-Courcelles, Morey-Saint-Denis, Mosson, Nantoux, Nicey, Noiron-sur-Seine, Nolay, Nuits-Saint-Georges, Obtrée, Pernand-Vergelesses, Perrigny-lès-Dijon, Plombières-lès-Dijon, Poincon-lès-Larrey, Pommard, Pothières, Premeaux-Prissey, Prusly-sur-Ource, Puligny-Montrachet, Quincey, Reulle-Vergy, Ruffey-lès-Beaune, Saint-Aubin, Saint-Bernard, Sainte-Colombe-sur-Seine, Sainte-Marie-la-Blanche, Saint-Philibert, Saint-Romain, Santenay, Savigny-lès-Beaune, Segrois, Tailly, Talant, Thoires, Valforêt (the part corresponding to the former municipality of Clémencey), Vannaire, Velars-sur-Ouche, Vertault, Vignoles, Villars-Fontaine, Villebichot, Villedieu, Villers-la-Faye, Villers-Patras, Villy-le-Moutier, Vix, Volnay, Vosne-Romanée, Vougeot;

— Department of Rhône: Alix, Anse, Arnas, Bagnols, Beaujeu, Belleville, Belmont-d'Azergues, Blacé, Bully, Cercié, Chambost-Allières, Chamelet, Charentay, Charnay, Châtillon, Chazay-d'Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Denicé, Dracé, Emeringes, Fleurie, Frontenas, Gleizé, Juliénas, Jullié, L'Arbresle, Lacenas, Lachassagne, Lancié, Lantignié, Le Breuil, Le Perréon, Légny, Létra, Les Ardillats, Limas, Lozanne, Lucenay, Marchampt, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Odenas, Le Perréon, Pommiers, Porte des Pierres Dorées, Quincié-en-Beaujolais, Régnié-Durette, Rivolet, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Oullières, Saint-Etienne-la-Varenne, Saint-Georges-de-Reneins, Saint-Germain-Nuelles, Saint-Jean-des-Vignes, Saint-Julien, Saint-Just-d'Avray, Saint-Lager, Saint-Romain-de-Popey, Saint-Vérand Sainte-Paule, Salles-Arbuissonnas-en-Beaujolais, Sarcey, Taponas, Ternand, Theizé, Val d'Oingt, Vaux-en-Beaujolais, Vauxrenard, Vernay, Villefranche-sur-Saône, Ville-sur-Jarnioux et Villié-Morgon, Vindry sur Turdine (the part corresponding to the former municipalities of Dareizé, Les Olmes and Saint-Loup);

— Department of Saône-et-Loire: Aluze, Ameugny, Azé, Barizey, Beaumont-sur-Grosne, Berzé-la-Ville, Berzé-le-Châtel, Bissey-sous-Cruchaud, Bissy-la-Mâconnaise, Bissy-sous-Uxelles, Bissy-sur-Fley, Blanot, Bonnay-Saint-Ythaire, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussières, Buxy, Cersot, Chagny, Chaintré, Châlon-sur-Saône, Chamilly, Champagny-sous-Uxelles, Champforgeuil, Chânes, Change, Chapaize, La Chapelle-de-Bragny, La Chapelle-de-Guinchay, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, La Charmée, Charnay-lès-Mâcon, Charrecey, Chasselas, Chassey-le-Camp, Château, Châtenoy-le-Royal, Chaudenay, Cheilly-lès-Maranges, Chenôves, Chevagny-les-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, Crèches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-Pertuis, Dracy-lès-Couches, Dracy-le-Fort, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Macon, Flagy, Fleurville, Fley, Fontaines, Fragnes-la-Loyère (the part corresponding to the former municipality of La Loyère), Fuissé, Genouilly, Germagny, Givry, Granges, Grévilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, La Vineuse-sur-Frégande (the part corresponding to the former municipalities of Donzy-le-National, La Vineuse and Massy), Lacrost, Laives, Laizé, Lalheue, Leynes, Lournand, Lugny, Mâcon, Malay, Mancey, Martailly-lès-Brancion, Massilly, Mellecey, Mercurey, Messey-sur-Grosne, Milly-Lamartine, Montagny-lès-Buxy, Montbellet, Montceaux-Ragny, Moroges, Nanton, Ozenay, Paris-l'Hôpital, Péronne, Pierreclos, Plottes, Préty, Prissé, Pruzilly, Remigny, La Roche-Vineuse, Romanèche-Thorins, Rosey, Royer, Rully, Saint-Jean-de-Trézy, Saint-Albain, Saint-Ambreuil, Saint-Amour-Bellevue, Saint-Boil, Saint-Clément-sur-Guye, Saint-Denis-de-Vaux, Saint-Désert, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Germain-lès-Buxy, Saint-Gervais-sur-Couches, Saint-Gilles, 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-de-Satonnay, Saint-Maurice-des-Champs, Saint-Rémy, Saint-Sernin-du-Plain, Saint-Vallerin, Saint-Vérand, Saisy, La Salle, Salornay-sur-Guye, Sampigny-lès-Maranges, Sancé, Santilly, Sassangy, Saules, Savigny-sur-Grosne, Sennecey-le-Grand, Senozan, Sercy, Serrières, Sigy-le-Châtel, Sologny, Solutré-Pouilly, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Symphorien-d'Ancelles, Taizé, Tournus, Uchizy, Varennes-lès-Mâcon, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, Vinzelles, Viré;

— Department of Yonne: Aigremont, Annay-sur-Serein, Arcy-sur-Cure, Asquins, Augy, Auxerre, Avallon, Bazarnes, Beine, Bernouil, Béru, Bessy-sur-Cure, Bleigny-le-Carreau, Censy, Chablis, Champlay, Champs-sur-Yonne, Chamvres, Charentenay, Châtel-Gérard, Chemilly-sur-Serein, Cheney, Chevannes, Chichée, Chitry, Collan, Coulangeron, Coulanges-la-Vineuse, Courgis, Cruzy-le-Châtel, Dannemoine, Deux-Rivières, Dyé, Epineuil, Escamps, Escolives-Sainte-Camille, Fleys, Fontenay-près-Chablis, Gy-l'Evêque, Héry, Irancy, Island, Joigny, Jouancy, Junay, Jussy, La-Chapelle-Vaupelteigne, Lichères-près-Aigremont, Lignorelles, Ligny-le-Châtel, Lucy-sur-Cure, Maligny, Mélisey, Merry-Sec, Migé, Molay, Molosmes, Montholon (the part corresponding to the former municipalities of Champvallon, Villiers-sur-Tholon and Volgré), Montigny-la-Resle, Mouffy, Moulins-en-Tonnerrois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasilly, Pierre-Perthuis, Poilly-sur-Serein, Pontigny, Préhy, Quenne, Roffey, Rouvray, Saint-Père, Sainte-Pallaye, Sarry, Senan, Serrigny, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Sainte-Vertu, Tharoiseau, Tissey, Tonnerre, Tronchoy, Val-de-Mercy, Vallan, Venouse, Venoy, Vermenton, Vézannes, Vézelay, Vézinnes, Villeneuve-Saint-Salves, Villy, Vincelles, Vincelottes, Viviers and Yrouerre.

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.

Title of the requirement/derogation

Labelling

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

(a) Wines with the protected designation of origin may specify on their labels the larger geographical unit 'Vin de Bourgogne' or 'Grand Vin de Bourgogne'.

(b) It is prohibited to state the grape variety on the labels of wines with the protected designation of origin.

(c) The name of the protected designation of origin can be supplemented by the traditional term 'Grand Cru'.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-4d5bf76d-50ff-43c6-84e1-54e10078aecc