C/2026/3537

2.7.2026

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/2026/3537)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Chasselas de Moissac'

EU reference number: PDO-FR-0140-AM01 – 20.4.2026

1. **Name of product**

'Chasselas de Moissac'

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 and Food Sovereignty

6. **Qualification as standard amendment**

The application for amendment to the 'Chasselas de Moissac' PDO does not involve any of the three situations constituting a Union amendment; specifically, it does not:

(a) involve a change in the name of the protected designation of origin;

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product.

The French authorities therefore consider that the application is for a 'standard' amendment.

[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

Applicant group

Description

The wording of the provision on the composition of the group has been amended in order to clarify the different operator categories concerned.

☐ The amendment affects the single document.

Title

Definition of the geographical area

Description

As the parcel identification procedure has been removed, the paragraph on parcel identification has been deleted from the product specification.

☐ The amendment affects the single document.

Title

Evidence that the product originates in the geographical area

Description

The date for submission of the parcel identification declaration has been changed from 1 February to 30 June.

As regards the list of parcels, the term 'identified' has been replaced by 'committed', in line with the removal of parcel identification.

☐ The amendment affects the single document.

Title

Description of the production method

Description

The ban on chemical weed control between rows has been added.

The paragraph on yields has been amended:

— The total maximum average yield for the holding has been deleted as it refers to products not covered by the product specification.

— The maximum average yield of the designation of origin has been amended in order to differentiate the yield value according to whether the vines are trained using the single or the double trellis system. The maximum average yield of the designation of origin has been set at 15 t/ha for vines trained using the single trellis system and at 18 t/ha for vines trained using the double trellis system, instead of 13 t/ha initially. The yield per vine has been deleted.

— The maximum total yield per parcel has also been amended in order to differentiate the yield value according to whether the vines are trained using the single or the double trellis system. The maximum total yield per parcel has been set at 18 t/ha for vines trained using the single trellis system and at 21 t/ha for vines trained using the double trellis system, instead of 16 t/ha initially.

The paragraph on long-term storage has been amended to allow the grapes to be kept in a refrigeration system fitted with a ventilation system to ensure that the grapes do not dry out, without the use of sulphur dioxide.

The packaging stage has been amended to allow tray packaging in the vineyard. A requirement has also been added for trays packaged in the vineyard to be brought to 'trimming' workshops (where spoiled grapes are removed from the bunches) in order for the product to be weighed and to verify its compliance with the product specification.

In order to preserve the quality of the bulk produce, the requirement to fit trays weighing more than 5 kg with dividers has been added. These dividers must bear the name 'Chasselas de Moissac' and enable the box to be divided into at least three compartments.

☑ The amendment affects the single document.

Title

Reference to the inspection body

Description

The address of the National Institute of Origin and Quality has been changed to remove the words 'sous-Bois'.

☐ The amendment affects the single document.

Title

Specific labelling details

Description

The following standard paragraph has been added:

'In addition to the mandatory information required by the rules on the labelling and presentation of foodstuffs, the labelling displays the registered name of the product and the European Union PDO logo in the same visual field.'

☐ The amendment affects the single document.

Title

National requirements

Description

The table of the main points to be checked has been amended to reflect the changes to the 'Description of the method of production' section.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Chasselas de Moissac'

EU reference number: PDO-FR-0140-AM01 – 20.4.2026

1. **Name(s)**

'Chasselas de Moissac'

2. **Geographical indication type**

☑ PDO

☐ PGI

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

France

4. **Description of the agricultural product**

4.1. *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*

0806 10 – Fresh

4.2. *Description of the agricultural product to which the registered name applies*

The 'Chasselas de Moissac' PDO is reserved for fresh or long-life table grapes that are produced exclusively from the Chasselas B variety and have the following characteristics:

— the bunch is supple, homogenous in its density, and golden in colour, with a minimum length of 12 cm and a minimum weight of 100 g. The grapes are not deformed, insufficiently ripe, rotting or diseased. The bloom of the grapes is preserved, the seeds are discernible against the light, and the stem is turgescent;

— the grapes are perfectly healthy;

— the sugar content is equal to or above 17,2 degrees Brix. The sugar to acidity ratio is above 25.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a protected designation of origin only) and restrictions on sourcing of raw materials (for processed products designated by a protected geographical indication only)*

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4.4. *Specific steps in production that must take place in the identified geographical area*

All operations related to grape production take place within the geographical area.

4.5. *Specific rules concerning packaging, slicing, grating, etc. of the agricultural product the registered name refers to*

The long-term storage of the grapes takes place in 'trimming' and packaging workshops in the geographical area so that they can be placed in a cold chamber very quickly in order to preserve the product and prevent it from deteriorating. The speed with which the temperature is lowered is an indispensable condition for long-term storage. It is combined either with protection of the grapes using sulphur dioxide or with a refrigeration system fitted with a ventilation system to ensure that the grapes do not dry out.

'Chasselas de Moissac' can be packaged in trays in the vineyard; other types of packaging are carried out in 'trimming' workshops, at the same time as the bunches are trimmed and the product is sorted, which are crucial stages for obtaining the distinctive product covered by the designation. Therefore the lighting of the working spaces of 'trimming' and packaging workshops is at least 500 lux to allow the skilled staff to assess the quality of the 'Chasselas de Moissac' grapes: the colour of the grapes, the presence of the bloom, the transparency of the pulp and the turgescence of the stems.

In order to preserve the quality of this very fragile product, it is packaged manually. In addition, whenever a package exceeds 800 g, the bunches of grapes are presented in a single layer in trays holding a maximum of 8 kg. However, one to three bunches may be arranged on top of this layer, provided they are placed on a (paper) tissue. Trays holding more than 5 kg are fitted with dividers enabling the box to be divided into at least three compartments.

Also with a view to preserving the characteristics of the product, it is packaged immediately after the trimming of the bunches so as to limit the amount of handling.

4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

The labelling on individual packages contains:

— the name of the protected designation of origin 'Chasselas de Moissac' written in characters at least as large as the largest characters;

— the name of the producer;

— the identification and traceability system specific to 'Chasselas de Moissac'.

5. **Concise definition of the geographical area**

The geographical area consists of 76 municipalities in the departments of Tarn-et-Garonne and Lot:

Department of Lot (46): Bagat-en-Quercy, Belfort-du-Quercy, Castelnau-Montratier, Flaugnac, Fontanes, Lascabanes, Lebreil, Montcuq, Montdoumerc, Montlauzun, Saint-Cyprien, Saint-Daunès, Saint-Laurent-Lolmie, Saint-Pantaléon, Saint-Paul-de-Loubressac, Sainte-Alauzie, Sainte-Croix and Valprionde.

Department of Tarn-et-Garonne (82): the cantons of Bourg-de-Visa, Lafrançaise, Lauzerte, Moissac, Molières and Montpezat-de-Quercy and the municipalities of Belvèze, Castelsagrat, Caussade, Cayriech, Gasques, Corbarieu, Génébrières, Goudourville, Lamothe-Capdeville, Léojac, Mirabel, Montaigu-de-Quercy, Montauban, Montjoi, Réalville, Roquecor, Saint-Clair, Saint-Nauphary and Saint-Vincent.

6. **Link with the geographical area**

Summary of the link

Specificity of the geographical area

Natural factors

Within the three geomorphological units making up the geographical area, the 'Chasselas de Moissac' vines have been established on parcels with relatively infertile soils that lack major elements or trace elements, are fairly deep and well-drained, and warm up easily owing to their texture that is rich in coarse fragments or to their exposure.

The climate is Atlantic, with continental and Mediterranean influences. Winters are relatively cold.

Temperatures rise markedly in the spring, while summer is characterised by plenty of sunshine and high temperatures. The average annual rainfall is between 600 mm and 800 mm. It is distributed evenly throughout the year, except in spring, when rainfall peaks significantly.

The prevailing winds blow from the west. They are oceanic and bring with them cloud formations and rainfall. A little less frequently, the warm, dry 'Autan' wind blows from the south-east, over short periods of a few days, in the spring and autumn.

Human factors

These natural factors combine with solid human know-how in both the training of the vines and the harvesting and preparation of the grapes, giving this product its originality. 'Chasselas de Moissac' is produced exclusively from the Chasselas B variety, which was developed from vines from the Moissac region. Clonal selection, started in 1956 by technicians from the French National Institute for

Agronomic Research (INRA), was carried out with the help of producers of 'Chasselas de Moissac'. The clones used today are derived from this work. Traditional know-how has been preserved despite the development of machines. There are therefore numerous manual processes involved, amounting to over 600 hours per hectare and requiring a skilled workforce. These steps include, in the vineyard, arranging the bunches after they have closed, which consists in freeing each bunch from the foliage and trellis, and harvesting in several stages; then, in the workshop, trimming the bunches, i.e. removing spoiled grapes from each bunch.

Specificity of the product

'Chasselas de Moissac' has a supple bunch, which is homogenous in its density and well-developed. The grapes are golden, a sign of proper ripeness, with a high sugar content above 17.2 degrees Brix and a sugar to acidity ratio above 25. Grapes that are green because insufficiently ripe or copper-coloured because overripe are excluded. Damaged grapes are removed.

'Chasselas de Moissac' grapes are exceptionally healthy and the bloom is preserved. Their freshness is also evident in their turgescent stem.

Causal link

The Chasselas growers have successfully harnessed and showcased the combination of specific topographic conditions and the climate which is subject to a wide range of influences.

The springtime humidity linked to the maritime climate ensures good growth of the vines. During the summer and autumn, the Mediterranean brings dry heat and sunshine which encourage regular, optimum ripening of the Chasselas, with moderate water stress in summer ensuring that the grapes ripen well. The 'Autan' wind affects the behaviour of the Chasselas throughout its growing cycle, for example by hastening budding, flowering and ripening. This wind sometimes blows hard at the end of the summer, which promotes the ripening of the grapes, and dries the vines after the August storms. This limits the development of cryptogamic diseases and contributes to obtaining a healthy product. The late onset of cold weather means that lignification takes place correctly.

The climatic and soil conditions of the 'Chasselas de Moissac' parcels promote good rooting of the vines and ensure that they develop well and that the grapes reach optimum ripeness. In addition, the natural lack of major elements and trace elements in the soils brings out the colour of the grapes and encourages sugar synthesis and bloom formation.

The Chasselas growers have taken advantage of these natural conditions favourable to the growth of this local vine variety and developed over time an optimal way of managing the vines and their production potential. Supple, colourful bunches are obtained by training the vines and applying strict pruning rules, thereby limiting the average number of vines per parcel and allowing air to pass through the foliage and grape bunches. The manual arrangement of the bunches makes it possible to obtain supple, homogenous and healthy bunches and also contributes to the colour and proper ripeness of the grapes.

Harvesting is done manually in several stages. The know-how of the Chasselas growers allows them to harvest bunches that have reached optimum ripeness. The conditions in place for transporting the bunches enable optimal preservation of the product's characteristics, in particular the bloom of the grapes. Manual trimming ensures that the health status of the product is preserved through the removal of spoiled grapes and allows the bunches to be sorted by colour, density and suppleness. The freshness of the bunches and, in particular, the turgescence of the stem are guaranteed by handling the grapes manually and preparing the bunches as soon as they are trimmed.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-1f4e18ac-2930-4d4c-8e87-0751905ea0fc