C/2025/5430

9.10.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/5430)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Périgord'

PGI-FR-A1105-AM03 – 10.7.2025

1. **Product name**

'Périgord'

2. **Geographical indication type**

☐ Protected designation of origin (PDO)

☒ Protected geographical indication (PGI)

☐ Geographical indication (GI)

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

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

France

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

Ministère de l'agriculture, de l'agroalimentaire et de la forêt [Ministry of Agriculture, Agri-food and Forestry]

6. **Qualification as standard amendment**

The French authorities consider that the application meets 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 an amendment to the 'Périgord' PGI 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 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)**

Addition of partial de-alcoholisation

The PGI producer group is requesting the addition of partial de-alcoholisation to the product specification for the 'Périgord' PGI.

In order to meet this social demand, the PGI producers wish to add a new product to those already available within the designation, thereby diversifying their products covered by the PGI.

The reason given by the PGI producer group for this request is the change in social trends and consumption patterns. Growing health consciousness, increased awareness of the effects of alcohol and the fact that an increasing number of French people are choosing to live a healthier lifestyle have all led to a drop in consumption. Furthermore, consumers' tastes have changed.

The introduction of partial de-alcoholisation of the wines involves the following proposed amendments to the product specification for the 'Périgord' PGI:

— Product types: addition of partially de-alcoholised red, rosé and white still wines.

— Analytical standards: addition of a minimum actual alcoholic strength by volume of between 6 % and 9 % for partially de-alcoholised wines.

— Organoleptic characteristics: description of the product.

— Geographical area / area in immediate proximity: the grapes are harvested and the partially de-alcoholised wines made, developed and de-alcoholised throughout the geographical area of, and the area in immediate proximity to, the 'Périgord' PGI.

— Vine varieties: the partially de-alcoholised wines are produced from all the varieties listed in the product specification for the 'Périgord' PGI.

— Maximum production yields: the partially de-alcoholised wines are produced subject to the maximum yield per hectare provided for in the product specification for the 'Périgord' PGI, namely 120 hl/ha.

— De-alcoholisation processes: de-alcoholisation processes authorised by the regulation are used.

— Link with the geographical area: the link has been amended to include the following:

  — in the section headed 'Specificity of the product': the characteristics of the partially de-alcoholised wines;

  — in the section headed 'Causal link': a reference to partially de-alcoholised wines (reputation and link with the area).

— Conditions governing presentation and labelling: the term 'Partially de-alcoholised wine' is obligatory.

— Declaration requirements: a declaration for wines destined for de-alcoholisation has been added.

— Main points for checking: the wines destined for de-alcoholisation treatment must be subjected to systematic checks, as must the partially de-alcoholised wines.

This affects the following point(s) of the single document: 'Description of the wines', 'Demarcated geographical area', 'Link with the geographical area' and 'Further conditions'.

SINGLE DOCUMENT

1. **Name(s)**

'Périgord'

2. **Type of geographical indication**

PGI – Protected geographical indication

3. **Categories of grapevine products**

1. Wine

3.1. *Combined Nomenclature code*

22 – BEVERAGES, SPIRITS AND VINEGAR

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

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

The protected geographical indication 'Périgord' applies exclusively to red, rosé and white still wines, and to partially de-alcoholised red, rosé and white still wines. Still wines bearing the protected geographical indication 'Périgord' have a minimum actual alcoholic strength by volume of 10,5 %. Partially de-alcoholised still wines bearing the protected geographical indication 'Périgord' have an actual alcoholic strength by volume of between 6 % and 9 %.

The (minimum or maximum) total acidity content, total sulphur dioxide in volatile acidity and total alcoholic strength by volume are laid down in EU legislation. Thanks to the complementarity of the Aquitaine and local grape varieties, the red wines are soft and round with sometimes slightly granular tannins, giving them a certain character. The rosé wines, on the other hand, have fruity aromas with a pleasant freshness at the end. The dry white wines are also fruity and light in the mouth but with a fine volume ending with a slight acidity. Red wines bearing the reference 'Vin de Domme' are fruity and soft. Wines aged in oak barrels have a ruby red colour with fruity aromas, marked by a slightly woody, liquorice taste. The intensely coloured rosé wines bearing the name 'Vin de Domme' have a very expressive bouquet with notes of red fruit. In the mouth, they are characterised by a good balance with volume and a long and warm finish with freshness. Wines destined for partial de-alcoholisation have the characteristics of the PGI. Partially de-alcoholised wines with the 'Périgord' protected geographical indication retain their taste and aromatic qualities. The partially de-alcoholised white, rosé and red wines are fruity, fresh, harmonious, balanced and soft. They are light and easy-drinking.

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. **Wine-making practices**

5.1. *Specific oenological practices*

Specific oenological practice

All winemaking practices followed must comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

5.2. *Maximum yields*

120 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and wines with the 'Périgord' protected geographical indication are made, developed and partially de-alcoholised: – in the department of Dordogne – in the territory of the following municipality situated in the department of Lot: Salviac.

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

Abondant B

Abouriou B

Alicante Henri Bouschet N

Aligoté B

Alphonse Lavallée N

Altesse B

Alvarinho – Albariño

Aléatico N

Aramon N

Aramon Blanc B

Aramon Gris G

Aranel B

Arbane B

Arinarnoa N

Arriloba B

Arrouya N

Arrufiac B – Arrufiat

Artaban N

Aubin B

Aubin Vert B

Aubun N – Murescola

Auxerrois B

Bachet N

Barbaroux Rs

Baroque B

Biancu Gentile B

Blanc Dame B

Bouchalès N

Bouillet N

Bouquettraube B

Bourboulenc B – Doucillon Blanc

Brachet N – Braquet

Brun Fourca N

Brun Argenté N – Vaccarèse

Béclan N – Petit Béclan

Béquignol N

Cabernet Blanc B
Cabernet Cortis N
Cabernet Franc N
Cabernet Sauvignon N
Caladoc N
Calitor N
Camaralet B
Carcajolo N
Carcajolo Blanc B
Carignan N
Carignan Blanc B
Carménère N
Castets N
Chardonnay B
Chasan B
Chasselas B
Clairette Rose Rs
Chatus N
Chenanson N
Chenin B
Cinsaut N – Cinsault
Clairette B
Clairette rose Rs
Clarin B
Claverie B
Codivarta B
Colombard B
Colombaud B – Bouteillan
Corbeau N – Douce Noire
Côt N – Malbec
Counoise N
Courbu B – Gros Courbu
Courbu Noir N
Crouchen B – Cruchen
César N
Danlas B
Duras N
Durif N
Egiodola N
Ekigaïna N
Elbling B
Etraire de la Dui N
Fer N – Fer Servadou, Braucol, Mansois, Pinenc
Feunate N

Floréal B
Folignan B
Folle Blanche B
Franc Noir de Haute-Saône N
Fuella Nera N
Furmint B
Gamaret
Gamay Fréaux N
Gamay N
Gamay de Bouze N
Gamay de Chaudenay N
Ganson N
Gascon N
Genovèse B
Goldriesling B
Gouget N
Graisse B
Gramon N
Grassen N – Grassenc
Grenache N
Grenache Blanc B
Grenache Gris G
Gringet B
Grolleau N
Grolleau Gris G
Gros Manseng B
Gros Vert B
Jacquère B
Joubertin
Jurançon Blanc B
Jurançon Noir N – Dame Noire
Knipperlé B
Lauzet B
Len de l'El B – Loin de l'Oeil
Liliorila B
Listan B – Palomino
Lival N
Macabeu B – Macabeo
Mancin N
Manseng Noir N
Marsanne B
Marselan N
Mauzac B
Mauzac Rose Rs

Mayorquin B
Melon B
Merlot N
Merlot blanc B
Meslier Saint-François B – Gros Meslier
Meunier N
Milgranet N
Molette B
Mollard N
Monarch N
Mondeuse N
Mondeuse Blanche B
Monerac N
Montils B
Morrastel N – Minustellu, Graciano
Mourvaison N
Mourvèdre N – Monastrell
Mouyssaguès
Muscadelle B
Muscardin N
Muscaris B
Muscat Ottonel B – Muscat, Moscato
Muscat Cendré B – Muscat, Moscato
Muscat d'Alexandrie B – Muscat, Moscato
Muscat de Hambourg N – Muscat, Moscato
Muscat à petits grains blancs B – Muscat, Moscato
Muscat à petits grains roses Rs – Muscat, Moscato
Mérille N
Müller-Thurgau B
Nielluccio N – Nielluciu
Noir Fleurien N
Négret de Banhars N
Négrette N
Ondenc B
Orbois B
Pagadebiti B
Pascal B
Perdea B
Persan N
Petit Courbu B
Petit Manseng B
Petit Meslier B
Petit Verdot N
Picardan B – Araignan

Pineau d'Aunis N
Pinot Blanc B
Pinot Gris G
Pinot Noir N
Piquepoul blanc B
Piquepoul Gris G
Piquepoul Noir N
Plant droit N – Espanenc
Portan N
Poulsard N – Ploussard
Prunelard N
Précoce Bousquet B
Précoce de Malingre B
Raffiat de Moncade B
Ribol N
Riminèse B
Rivairenc N – Aspiran Noir
Rivairenc Blanc B – Aspiran Blanc
Rivairenc Gris G – Aspiran Gris
Romorantin B – Danery
Rosé du Var Rs
Roublot B
Roussanne B
Roussette d'Ayze B
Sacy B
Saint Côme B
Saint-Macaire N
Saint-Pierre Doré B
Sauvignon B – Sauvignon Blanc
Sauvignon Gris G – Fié Gris
Savagnin Blanc B
Savagnin Rose Rs
Sciaccarello N
Segalin N
Select B
Semebat N
Sémillon B
Servanin N
Servant B
Solaris B
Soreli B
Souvignier Gris Rs
Syrah N – Shiraz
Tannat N

Tempranillo N

Terret Blanc B

Terret Gris G

Terret Noir N

Tibouren N

Tourbat B

Touriga Nacional N

Tressot N

Trousseau N

Téoulier N

Ugni Blanc B

Valdiguié N

Velteliner Rouge Précoce Rs

Verdejo B

Verdesse B

Vermentino B – Rolle

Vidoc N

Viognier B

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

Périgord, which is associated with the department of Dordogne, is located in the South-West of France. It forms a transition between the eroded Massif Central and the vast Aquitaine sedimentary basin.

It is crossed from the north-east to the south-west by a river network comprising, inter alia, the Isle and the Vézère and their tributaries, above all in the south of the department of Dordogne.

Périgord benefits fully from Atlantic influences, in terms of both temperatures and rainfall. The temperature gradient decreases from the south-west to the north-east as the altitude rises. The opposite is true for rainfall.

The climate is a semi-maritime climate, with a broader annual temperature range and less rainfall than on the Aquitaine coast. Spring is generally wetter than winter, and the prevailing winds are westerly.

In geomorphological terms, the production area is an arid limestone plateau with numerous karstic phenomena (caves, chasms, sinkholes, disappearing streams and springs) crossed by the very deep valley of the Céou.

The landscape is criss-crossed by a number of cereal-growing areas in the valley basins, steep slopes and plateau edges, with limestone outcrops where the vegetation is made up solely of green oak and juniper coppices.

The growing areas are located on the higher parts of the plateaus and also in lower areas when the limestone has been eroded enough to carry soil.

While forests predominate in uncultivated limestone areas, agriculture is present on the alterites, with some cereal cultivation, sheep breeding, walnut trees and strawberry production in the Nabirat area and tobacco crops in the Dordogne valley.

Winegrowing naturally finds its place on the well-exposed and airy limestone plateaus.

18th century cartographers (in particular Belleyme) reveal that vineyards were located throughout the Dordogne valley, with two important hubs around Bergerac and Domme and in the north-east of the department at the foot of the first hills of the Massif Central at the edge of the shale and limestone.

Today winegrowing is concentrated in the area around Bergerac and in the canton of Domme, which is undergoing some renewal.

For the canton of Domme, the Campagnac-les-Quercy anticline has come to form part of the region's Cretaceous limestone.

The Jurassic formations of Portlandien and Kimméridgian contain limestone that breaks into slabs, giving rise to flat stones called 'lauzes'. Moreover, these limestone slabs were removed by winegrowers from their plots to build surrounding walls and dry stone cabins, the most famous of which, on Daglan plateau, are listed in the additional inventory of historical monuments.

It is because of this particular geological feature that winegrowing has survived and developed in this area. As throughout the South-West, winegrowing was established in Périgord in Roman times.

From the outset, it was the Dordogne River, the only transport route (using cargo boats), which played a decisive role in the trading of 'vins du haut pays' (high-country wines).

The wines transported via the Dordogne and also the Garonne, Lot and Tarn rivers, were able to survive and develop until the devastation wreaked by phylloxera around 1880. Vineyards continued to decline following the second fatal blow of the First World War, which deprived them of a generation of men. Winegrowing has survived mainly in the area around Bergerac.

The choice of wine varieties, based on local and Aquitaine grapes, is largely dominated, for red wines, by Merlot and Cabernets and, for white wines, Sauvignon and Sémillon and a little Chardonnay.

Thanks to this complementarity, the red wines are soft and smooth, with sometimes slightly granular tannins, giving them a certain character.

The rosé wines, on the other hand, have fruity aromas with a pleasant freshness at the end.

The dry white wines are also fruity and light in the mouth but with a fine volume ending with a slight acidity.

Wines destined for partial de-alcoholisation have the characteristics of the PGI.

Partially de-alcoholised wines with the 'Périgord' protected geographical indication retain their taste and aromatic qualities. The partially de-alcoholised white, rosé and red wines are clear, fruity, fresh, harmonious, well balanced and soft. They are light and easy-drinking.

As a result of its remoteness from Bordeaux, the Domme region suffered less from the Hundred Years War. Throughout the period after the Hundred Years War, efforts were made to restore vineyards and to plant new vines, as evidenced by numerous notarial documents.

Around 1260, the Count of Toulouse observed grape harvesting in some areas of the Domme region. The sale of wine in Sarlat is regulated by statutes going back to 1288, as confirmed by letters patent from 1299.

Current production in the Domme region is made up of red and rosé wines. The red wines are fruity and soft. Those aged in oak barrels have a ruby red colour with fruity aromas, marked by a slightly woody, liquorice taste.

The intensely coloured rosé wines bearing the name 'Vin de Domme' have a very expressive bouquet with notes of red fruit. In the mouth, they are characterised by a good balance with volume and a long and warm finish with freshness.

Domme wine is clearly an Aquitaine wine by dint of the dominance of Merlot N and Cabernet Franc N, while the Côt N variety, which is very common in the neighbouring department of the Lot, is less used here.

The 'Association des amis du vin de Domme' [Friends of Domme wine association], with more than 2 000 members, including the 15 winemakers, represents the entirety of this small region in its efforts to maintain this prestigious wine-growing area, the renown of which is spreading as a result of its dynamic cooperative structures. The historical and cultural links with its large neighbour, the Bordeaux region, have impacted on winemaking in Périgord. While geomorphological and climatic continuity exists between the two regions, there is also continuity in terms of cultivation, and the same Aquitaine grape varieties are used.

Trade links have allowed for dialogue and an exchange of know-how between the two neighbouring winegrowing communities.

Total production of 'vin de pays' within the department of Dordogne is accounted for by 25 producers, including 6 cooperative wine cellars, amounting to an average of 8 500 hectolitres of red and rosé wines and 2 500 hectolitres of white wines.

On 12 September 1784, the community of Domme introduced the principle of harvest proclamation 'in order to preserve the reputation of "vins de pays", which would be lost if grapes are harvested before they have fully matured'.

Wineries are mainly located in the immediate vicinity of the ports of shipment, namely Domme and Castelnaud, in order to allow the wines to be transported downstream on cargo boats.

At the end of the 19th century, phylloxera brought a first fatal blow to winegrowing, which at the time accounted for more than 2 800 hectares of vines.

It would take until 1993 for an association of farmers, agricultural technicians and local elected representatives to be set up to restore winegrowing.

Périgord wines derive their distinctiveness from the limestone plateaus on which the vines are mostly located. These soils benefit from good drainage, which favours the production of fresh white and rosé wines with a good degree of acidity. The soil's good hydrological regime, together with the oceanic influences, allow the grapes to achieve good phenolic ripeness, thereby giving rise to red wines characterised by their tannins.

The influence of the Dordogne valley, open as it is to a more pronounced maritime influence, makes 'vin de Domme' wine softer and more fruity.

Enjoying a long-standing reputation, the wines of Périgord and Domme also benefit from the tourist activity gravitating around the exceptional site close to the medieval bastide town of Sarlat, attracting almost 2 million visitors a year, and where many historic films are filmed.

Alongside other local food products, including walnuts, strawberries, chestnuts, cabécou cheese and lamb, not forgetting truffles and ceps, Périgord wines contribute to the reputation of this tourist region.

Changing wine consumption habits, with a notable concern among consumers for a healthier and less calorific diet, have led some PGI Périgord producers to direct part of their production towards partially de-alcoholised wines, in order to meet social demand. Furthermore, the identity of PGI Périgord wines, characterised by their softness and fruity profile, can be preserved for the partially de-alcoholised wines, thereby enhancing the reputation of the PGI.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The European Union PGI logo must appear on the label if the words 'Indication géographique protégée' (Protected geographical indication) are replaced by the traditional term 'Vin de pays'.

The protected geographical indication 'Périgord' may be supplemented by the name of one of the following additional geographical units in accordance with the production conditions laid down in this specification: 'Dordogne' and 'Vin de Domme'.

The size of the letters used for the geographical units 'Dordogne' and 'Vin de Domme' must not be larger, either in height or in width, than those used for the protected geographical indication 'Périgord'.

The following can be added to the protected geographical indication ‘Périgord’:

the name/s of one or more vine varieties,

the word ‘primeur’ (‘early’) or ‘nouveau’ (‘new’).

The words ‘Partially dealcoholised wine’ must appear on the label of partially dealcoholised wines with the protected geographical indication ‘Périgord’.

Link to the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-8f339a88-105e-4d50-a0ed-4f52c10c90a2