C/2026/5246

8.10.2026

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/2026/5246)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Blagny'

EU reference number: PDO-FR-A1023-AM01 – 13.7.2026

1. **Name of product**

'Blagny'

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**

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 'Blagny' 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 specification, the sentence 'Maps of the geographical area can be viewed on the National Institute of Origin and Quality (INAO) website.' has been added.

☐ The amendment affects the single document.

Title

Demarcated parcel area

Description

In Chapter I, Section IV(2) of the product specification, the final sentence has been amended to: 'Maps of the demarcated parcel area can be viewed on the National Institute of Origin and Quality (INAO) website.'

In Chapter I, Section IV(2)(b) of the product specification, the final sentence has been amended to: 'Maps of the demarcated parcel area can be viewed on the National Institute of Origin and Quality (INAO) website.'

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, after 'comprises the territory of the following municipalities', the phrase 'based on the 2024 Official Geographic Code' has been added.

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

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

Vine varieties

Description

In Chapter I, Section V(1)(a) and (b) of the product specification, the following has been added for the authorised varieties: 'César N, subject to signing by the National Institute of Origin and Quality (INAO), the protection and management body (ODG) and the operator concerned in line with the framework agreement approved by the relevant national committee'.

It has been added as variety of interest for adaptation purposes because it has agronomic characteristics that are interesting for the designation with a view to adapting to climate change, as well as an aromatic profile that is consistent with that sought by producers.

The point 'Wine grape variety or varieties' of the single document has been amended.

☑ The amendment affects the single document.

Title

Rules on planting proportions

Description

In Chapter I, Section V(2) of the product specification, the following first paragraph has been added: 'The proportion of César N is limited to 10 % of the vine varieties and 1 hectare per holding. The conformity of the vine varieties is assessed on all the parcels of the holding producing the wine covered by the designation.'

The areas of the varieties of interest for adaptation purposes are limited as they are introduced for an assessment period within each participating holding.

☐ The amendment affects the single document.

Title

Planting density

Description

In Chapter I, Section VI(1)(a) of the product specification, the following paragraph has been added: 'Vines may have a minimum planting density of 5 000 plants per hectare with a spacing between rows of 2,20 metres or less, subject to the signing of an agreement by the National Institute of Origin and Quality (INAO), the protection and management body (ODG), the authorised operator concerned and the winemaking operator in line with the framework agreement approved by the relevant national committee. The area of these vines is limited to 10 % of the total area of the parcels of the holding producing the wine covered by the designation and to 1 hectare per holding.'

This provision allows winegrowers to assess this method of training on limited areas in order to assess the adaptation of practices to climate change.

The point 'Winemaking practices' of the single document has been amended.

☑ The amendment affects the single document.

Title

Pruning

Description

In Chapter I, Section VI(1)(b) of the product specification, the following sentence has been added: 'For vines planted at fewer than 9 000 plants per hectare, the pruning rules have been adapted to take account of the fact that the number of buds or fruit-bearing branches per plant is meant per square metre.'

This rule has been added to regulate pruning in parcels with a specific density vis-à-vis the traditional density.

☑ The amendment affects the single document.

Title

Vine condition

Description

In Chapter I, Section VI(1)(f) of the product specification, the following paragraph has been added: 'Plants identified during the growing season as showing signs of phytoplasma yellows must be uprooted before 31 March of the year following the harvest.

Grapevine yellows are characterised by the following three symptoms:

— failure of the shoots to lignify;

— wilting of the grape clusters;

— partial or total discolouration of the leaves, accompanied by leaf rolling.'

This provision aims to eliminate plants affected by these diseases, whose grapes are of lower quality.

☐ 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

Blending

Description

In Chapter I, Section IX(1) of the product specification, the following paragraphs have been added:

'Grapes from vines planted at a density of fewer than 9 000 plants per hectare and covered by an agreement are vinified separately. They may be blended only after samples have been submitted to the ODG.

The final blend eligible for the protected designation of origin may contain no more than 15 % of grapes:

— obtained from the vine variety César N, and

— from vines planted at a density of between 5 000 and 9 000 plants per hectare, considered together or separately.'

These new blending rules will make it possible to assess the influence of these varieties and of lower densities on the characteristics of the wines.

☐ The amendment affects the single document.

Title

Presentation and labelling rules

Description

In Chapter I, Section XII(2)(f) of the product specification, the provision requiring that, when the vintage year is indicated on the wine label, all the grapes used to make the wine have been harvested in the stated year has been deleted.

This will allow operators to use up to 15 % wines from another vintage where the vintage year is stated on the wine label. This practice is necessary, in particular, to allow topping up of barrels with wines from a previous vintage.

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

☑ The amendment affects the single document.

Title

References to the inspection body

Description

In Chapter III, Section II of the product specification, the provisions concerning the inspection body 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

'Blagny'

EU reference number: PDO-FR-A1023-AM01 – 13.7.2026

1. **Name(s)**

'Blagny'

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 deeply coloured, with hues tending to garnet.

Aroma

The wines have a beautiful fruitiness often with predominant small black fruits and spicy notes, evolving with ageing into notes of game or undergrowth.

Taste

The wines often have a fairly robust yet velvety tannic structure, underpinned by a certain liveliness. A few years in the cellar temper the exuberance of their youth.

Additional information regarding organoleptic characteristics

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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

The wines have a minimum natural alcoholic strength by volume of 10,5 %.

☑ 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 method

Type of oenological practice

Cultivation method

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. – The vines do not have to be planted in rows as long as the minimum planting density is respected and the spaces between plants exceeds 0,50 metres. – Vines may have a minimum planting density of 5 000 plants per hectare with a spacing between rows of 2,20 metres or less, subject to the signing of an agreement by the National Institute of Origin and Quality (INAO), the protection and management body (ODG), the authorised operator concerned and the winemaking operator in line with the framework agreement approved by the relevant national committee on 29 June 2023. The area of these vines is limited to 10 % of the total area of the parcels of the holding producing the wine covered by the designation and to 1 hectare per holding.

(b) Pruning rules: The wines come from vines pruned according to the following provisions: General provisions – The vines are pruned to a maximum of 8 buds per plant: – either by spur pruning (vines trained to cordon de Royat, bilateral cordon, gobelet and éventail); – or by cane pruning using 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 using a second spur, which makes it possible to vary the position of the cane from one year to the next. 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 annual number of fruit-bearing branches per plant does not exceed the number of buds established by the pruning rules.

For vines planted at fewer than 9 000 plants per hectare, the pruning rules have been adapted to take account of the fact that the number of buds or fruit-bearing branches per plant is meant per square metre.

Winemaking practice

—

Type of oenological practice

Specific oenological practice

Description

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

— The use of wood chips is forbidden.

— After enrichment, the wines' total alcoholic strength by volume must not exceed 13,5 %.

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

7.2. *Maximum yields*

All wines / category / variety / type

Red wines

Maximum yield

Maximum yield:	58
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Red wines eligible to use the term 'premier cru'

Maximum yield

Maximum yield:	56
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

— César N

— 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 territory of the following municipalities in the department of Côte-d'Or: Meursault and Puligny-Montrachet.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

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

The geographical area is situated in the Côte de Beaune winegrowing region, an undulating, straight-sided ridge extending some 25 kilometres in a roughly north-east/south-west direction. This elevation of tectonic origin separates the limestone plateaux of the 'Hautes Côtes' 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 around 250 metres, at right angles to the 'Côte' (slope). The geographical area comprises the municipalities of Meursault and Puligny-Montrachet, south of the town of Beaune, in the department of Côte-d'Or, Burgundy. Blagny is a hamlet whose territory is shared by the two municipalities. Nestled in the heart of the main hillside, it occupies a small limestone terrace, punctuated by former quarries. The parcels demarcated for the grape harvest occupy a natural amphitheatre with gentle slopes crowned by woodland. Located halfway up the 'Côte', between 300 metres and 380 metres above sea level, around the hamlet of Blagny, they enjoy an easterly aspect, facing the rising sun. The bedrock consists mainly of marl (clayey limestone) from the Oxfordian age (Upper Jurassic) and, on the lower part, *dalle nacrée* (pearly slab) limestone from the Callovian age (Middle Jurassic). The slope's marl-limestone bedrock is often concealed by layers of scree formed of a mix of clay and silt, resulting from the deterioration of the subsoil and the overlying terrain. The nature and thickness of these layers depend on their position on the slope. Very stony and not very thick at the top of the slope, these layers are slightly more developed on the flatter areas (from a few decimetres to one metre). The soils are poorly developed, highly carbonated and thin. On marl, they can be heavy and clayey, but good drainage is ensured by the slope. On the *dalle nacrée*, they are very stony but easily penetrated by the roots. The water supply is ensured by the interstitial humidity of the weathered limestone, which ensure extremely effective drainage during wet periods. The climate is maritime and cool, disrupted by continental and southern influences passing through the Rhône-Saône corridors. The 'Côte', to the east of the Morvan massif and the Burgundy plateaux, enjoys a sheltered position that makes it warmer and drier than the region in general, which is conducive to high-quality winegrowing (Foehn effect). The specific situation of the geographical area brings a certain coolness, linked to the relative altitude, although this is largely offset by the amount of sunshine afforded to the area by its open landscape and by the fact that the area is protected from the westerly and the northerly winds. The site is a natural amphitheatre and is particularly hot during the summer months, which explains the presence of naturally occurring plant life with Mediterranean characteristics.

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

According to a study by Pierre Forgeot, vines first appeared in the Côte de Beaune region in the second century BC. From the 15th century onwards, 'Beaune' wines conquered the whole of Europe. They were the 'brand image' of the Duchy of Burgundy at its peak. These heady, low-tannin red wines, known as 'pinots vermeils' (vermilion pinots), were the only wines suitable for transporting. The 18th century saw the rise of merchant-winegrowers in Burgundy, giving the region's wines a new identity and establishing their widespread distribution across Europe. Côte de Beaune supplied 'fine wines' to Beaune's wine merchants, which held a large share of the market. The small hamlet of Blagny, located on the boundary between the municipalities of Meursault and Puligny-Montrachet, first appeared in historical records in the Middle Ages. Its origins lie in an outlying estate of the Cistercian Abbey of Maizières, situated a few kilometres to the east. Although little evidence of this grange remain, its memory has been preserved in local place names, notably in the route known as the 'Monks' Path', linking Blagny to the plain. At the time of the French revolution, Maizières disappeared, having being confiscated and then sold as a national asset, and its possessions were dispersed. At the beginning of the 19th century, however, 'Blagny' wines emerged among the most highly regarded 'crus of Puligny'. Jullien (as early as 1816), Dr Lavalle (1855) and later Danguy and Aubertin (1892) all refer to them. Situated between the renowned names of 'Meursault' and 'Puligny', celebrated for their great white wines, 'Blagny' has made a name for itself thanks to the red wines produced around the hamlet. These wines were officially recognised under the 'Blagny' protected designation of origin in 1937. Since the 18th century, the vineyards and the factors that determine their quality have been the subject of extensive study, and many authors have produced classifications of Burgundy's crus. The classifications drawn up by the Beaune Winegrowing Committee in 1860 represent the culmination of this work. For each municipality of the 'Côte', each *climat* (the

common name for a specific vineyard site, usually a *lieu-dit*, i.e. a plot with a traditional, local name) planted with a *cépage fin* (elegant variety) was classified on a quality scale. In 1943, a list of *climats* eligible to use the term 'premier cru' was recognised. 'Blagny' is a protected designation of origin reserved exclusively for red wines. The main vine variety is Pinot Noir N. The vines are trained in line with current practices in the Côte de Beaune region, including, in particular, planting densities of more than 9 000 plants per hectare. It is customary to mature the wines for at least eight months. In 2008, the vineyards covered an area of around 5 hectares, producing an annual average of 165 hectolitres.

(c) Information on the quality and characteristics of the product

Deeply coloured, with hues tending to garnet, the wines often have a fairly robust yet velvety tannic structure, underpinned by a certain liveliness. They have a beautiful fruitiness often with predominant small black fruits and spicy notes, evolving with ageing into notes of game or undergrowth. A few years in the cellar temper the exuberance of their youth.

(d) Causal interactions

The cool maritime climate, the topography of the 'Côte' and the marl and limestone soils of the Jurassic period help the native Burgundy variety Pinot Noir N to thrive. In the geographical area of 'Blagny', this variety is especially unique owing to the singular characteristics of the site. The altitude and the heavy marly bedrock contribute to a certain austerity in the structure of the wines, while the heat stored by the amphitheatre, consisting of the combe and its wooded crown, considerably aids the ripening process. The terrain, the geological diversity and the variety of soils that have developed give rise to a wide array of nuances in the wines, which have long encouraged producers to differentiate between the *climats* making up the winegrowing area. These nuances are highlighted through the common practice of labelling the wines with the name of the *climat* where the grapes were grown. The wines' long period of élevage, enhancing their suitability for bottle-ageing, helps strengthen the expression of this diversity, apparent in the taste. In 1816, Jullien listed 'Blagny' red wines as third class wines among the fine Burgundy wines. In 1860, the Beaune Winegrowing Committee ranked most of the area as first class. The *lieux-dits* making up the 'Blagny' area are now classified as 'premier cru'. Wines with the 'Blagny' protected designation of origin are unique and a rarity within Burgundy's protected designations of origin. They are not widely distributed and tasting them is still an emotional experience for enthusiasts.

11. **Further applicable requirements**

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) The name of the protected designation of origin can be supplemented by the traditional term 'premier cru'. The name of the protected designation of origin can be followed by the supplementary geographical designations (*climats*) below, in accordance with the provisions laid down for the wines entitled to bear the traditional term 'premier cru':

List of *climats* – 'Hameau de Blagny', – 'La Garenne' or 'sur la Garenne', – 'La Jeunellotte', – 'La Pièce sous le Bois', – 'Sous Blagny', – 'Sous le Dos d'Ane', and – 'Sous le Puits'.

The name of a *climat* which may be used in conjunction with the traditional term 'premier cru' must appear immediately after the name of the protected designation of origin and be printed in letters that are no larger, either in height or in width, than those spelling the name of the protected designation of origin.

(b) The name of a smaller geographical unit may appear on the labelling of wines covered by the protected designation of origin, 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 no larger, either in height or in width, than half the size of the letters forming the name of the protected designation of origin.

(c) The larger geographical unit 'Vin de Bourgogne' or 'Grand Vin de Bourgogne' may appear on the labelling of wines covered by the protected designation of origin.

(d) Where the name of the protected designation of origin is followed by the supplementary geographical designation 'Côte de Beaune', that supplementary geographical designation appears immediately after the name of the protected designation of origin without no other words in between. It is printed in identical characters of the same size, colour and font as those forming the name of the protected designation of origin.

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

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, Austriourt, 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, Cérilly, Chambœuf, Chambolle-Musigny, Channay, Charrey-sur-Seine, Chassagne-Montrachet, Châtillon-sur-Seine, Chaumont-le-Bois, Chaux, Chenôve, Chevannes, Chorey-lès-Beaune, Collonges-lès-Bévy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-Vauchignon, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebaty, Echevronne, Epernay-sous-Gevrey, L'Etang-Vergy, Etrochey, Fixin, Flagey-Echézeaux, Flavignerot, Fleurey-sur- Ouche, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gomméville, Grancey-sur-Ource, Griselles, Ladoix-Serrigny, Lantenay, Larrey, Levernois, Magny-lès-Villers, Mâlain, Marcenay, Marey-lès-Fussey, Marsannay-la-Côte, Massingy, Mavilly-Mandelot, Meloisey, Merceuil, Messanges, Meuilley, Meursanges, 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, Poinçon-lès-Larrey, Pommard, Pothières, Premeaux-Prissey, Prusly-sur-Ource, Quincey, Reulle-Vergy, La Rochepot, 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, Valforêts (the part of the territory 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 and Vougeot;

— Department of Rhône: Alix, Anse, L'Arbresle, Les Ardillats, Arnas, Bagnols, Beaujeu, Belleville-en-Beaujolais, Belmont-d'Azergues, Blacé, Le Breuil, Bully, Cercié, Chambost-Allières, Chamelet, Charentay, Charnay, Châtillon, Chazay-d'Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Denicé, Dracé, Emeringes, Fleurie, Frontenas, Gleizé, Jarnioux, Juliénas, Jullié, Lacenas, Lachassagne, Lancié, Lantignié, Légny, Létra, Limas, Lozanne, Lucenay, Marchampt, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Odenas, Le Perréon, Pommiers, Portes 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, Ville-sur-Jarnioux, Villié-Morgon and 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, Chalon-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-lès-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, Crêches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-Pertuis, Dracy-le-Fort, Dracy-lès-Couches, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagy, Fleurville, Fley, Fontaines, Fragnes-la-Loyère (the part corresponding to the former municipality of La Loyère), Fuissé, Genouilly, Germagny, Givry, Granges, Grevilly, 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-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-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-de-Satonnay, Saint-Maurice-des-Champs, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Rémy, Saint-Sernin-du-Plain, Saint-Symphorien-d'Ancelles, 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, Taizé, Tournus, Uchizy, Varennes-lès-Mâcon, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, Vinzelles and Viré;

— Department of Yonne: Aigremont, Annay-sur-Serin, Arcy-sur-Cure, Asquins, Augy, Auxerre, Avallon, Bazarnes, Beine, Bernouil, Béru, Bessy-sur-Cure, Bleigny-le-Carreau, Censy, Chablis, Champlay, Champs-sur-Yonne, Chamvres, La Chapelle-Vaupelteigne, 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, 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-Tonnerois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasilly, Pierre-Perthuis, Poilly-sur-Serein, Pontigny, Préhy, Quenne, Roffey, Rouvray, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Saint-Père, Sainte-Pallaye, Sainte-Vertu, Sarry, Senan, Serrigny, 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.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-8014d4a0-f691-4399-b6d4-ca4ad830e24e