C/2025/6573

9.12.2025

Publication of an application for approval of a Union amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article 97(3) in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2025/6573)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition with the Commission.

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

'Savennières Coulée de Serrant'

PDO-FR-A0983-AM01

Date of application: 13.10.2015

1. Rules applicable to the amendment

Major amendment (Article 118q(2), first sentence, of Regulation (EC) No 1234/2007)

2. Applicant and legitimate interest

Fédération viticole de l'Anjou et de Saumur (Anjou and Saumur winegrowers' union)

3. Description of and reasons for amendment

3.1. *Name*

The name of the designation is replaced by 'Coulée de Serrant'.

The purpose of changing the name of the PDO 'Savennières Coulée de Serrant' to 'Coulée de Serrant' is to improve the legal protection of the name, in order better to preserve its established reputation both in France and abroad.

The name of the PDO 'Savennières Coulée de Serrant' has been changed to 'Coulée de Serrant'. The application was submitted to the French authorities on the ground that the composite nature of the current name of the designation 'Savennières Coulée de Serrant', referring to the more general municipal designation 'Savennières', makes it difficult to ensure efficient protection both in Europe and elsewhere, in particular in the case of complex brands or confusing or parasitic labels. The risk of misuse, imitation or appropriation of this PDO is all the greater given that the majority of this wine is exported (70 %).

The 'lieu-dit' Coulée de Serrant is situated in the municipality of Savennières.

3.2. *Editorial changes*

The description of the causal interaction between the geographical environment and the characteristics of the product in point X of Chapter 1 of the product specification repeatedly affirms the historical precedence and reputation of the 'lieu-dit' 'Coulée de Serrant', which is well rooted and often confirmed in numerous press articles in France and abroad.

The name 'Savennières Coulée de Serrant' has been replaced in each case in the specification by the name 'Coulée de Serrant'.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

Point X of Chapter 1 of the product specification has also been clarified on a number of points, in line with the amendment to the name:

— under point 1(a), eighth paragraph, the words: 'volcanic veins whose original acidic material has produced rhyolite' is replaced by the words: 'alternating with these shales, phtanite beds';

— under point 1(b):

  — in the second paragraph, after the words: 'since then' the following words are inserted: 'wine produced from those vines' and the words: 'small vineyard' are replaced by the words: 'lieu-dit';

  — in the third paragraph, the words: 'to that' is replaced by the words: 'to the "lieu-dit"';

  — the seventh paragraph is replaced by the following: 'Several texts also refer to the ban on "greasing" the vines, in order to respect their balance solely through the capacity of the soil to sustain a low load of chenin B grapes.';

  — the following sentence has been added after the last paragraph: 'Following that recognition, the winegrowers exploiting these vines have continued their careful observation work and applied for recognition as a controlled designation of origin for this "lieu-dit"; their practices emanating from a rich history were codified in a product specification approved in November 2011 recognising in its own right the designation of origin "Savennières Coulée de Serrant", which later became "Coulée de Serrant".';

— in point 3:

  — at the beginning of the third paragraph, the sentence: 'That repute is due to the exceptional quality of the production.' is deleted;

  — a paragraph worded as follows is added: 'Today this wine has a duly established reputation with informed consumers. In addition to the French or English-speaking press, the designation "Coulée de Serrant" is now frequently cited in other consuming countries, particularly in Japan and Brazil. More than two thirds of the total production of "Coulée de Serrant" wines are currently exported from France.'.

SINGLE DOCUMENT

1. **Name(s)**

Coulée de Serrant

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

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)**

1. *Dry wines*

The wines are straw yellow to golden yellow in colour. The colour is often paler for dry wines, especially in young wines; it becomes more intense with ageing. Their intense and complex aroma usually combines fruity, spicy or smoky notes. With dry wines, fruity aromas may be reminiscent of apricot or peach.

Even when the wines are dry, they are rich and concentrated in the mouth, with a long finish marked by minerality and freshness.

Fermentable sugar content (glucose + fructose): Maximum 4 grams per litre.

The general rules apply to the maximum total alcoholic strength, minimum total acidity, maximum volatile acidity and maximum total sulphur dioxide content of the wines.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	12,5
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Semi-sweet wines*

The wines are straw yellow to golden yellow in colour. The colour becomes more intense with ageing, also with the semi-sweet and sweet wines. Their intense and complex aroma usually combines fruity, spicy or smoky notes. The semi-sweet wines are more evocative of quince. The semi-sweet wines generally have a higher concentration, a fruity aromatic richness and a balanced flavour.

Fermentable sugar content (glucose + fructose): More than or equal to 30 grams per litre and not more than 45 grams per litre.

The general rules apply to the maximum total alcoholic strength, minimum total acidity, maximum volatile acidity and maximum total sulphur dioxide content of the wines.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,5
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Sweet wines*

The wines are straw yellow to golden yellow in colour. The colour becomes more intense with ageing, also with the semi-sweet and sweet wines. Aromas of dried fruit are mingled with aromas of quince in the sweet wines. With a clear fatty sensation, the sweet wines offer a full mouthfeel and exceptional length.

Fermentable sugar content (glucose + fructose): Greater than or equal to 45 grams per litre.

The general rules apply to the maximum total alcoholic strength, minimum total acidity, maximum volatile acidity and maximum total sulphur dioxide content of the wines.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,5
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

(a) *Essential oenological practices*

1. Oenological practices

Specific oenological practice:

Any kind of enrichment is prohibited.

Any heat treatment of the wine harvest or of the wine at a temperature below – 5 °C or above 40 °C is prohibited.

All partial dealcoholisation of the wines is prohibited.

The use of wood chips is not permitted.

Continuous presses are prohibited.

2. Winemaking

Winemaking restriction:

The grapes are hand-picked through at least two selections of bunches on the vine.

The use of grape harvesting machines is prohibited.

The grapes are picked and then transported using boxes or bins.

The grapes are poured whole into the press.

3. Training of the vines

Cultivation practice:

The minimum planting density is 5 000 vines per hectare. The spacing between the rows must not exceed 2 m, and the spacing between vines in the same row must be at least 1 m.

The vines are pruned by 30 April at the latest, either in mixed pruning, with a maximum of 10 buds per vine, or in cordon de Royat, with a maximum of 12 buds per vine.

At the phenological stage corresponding to 11 or 12 leaves, the number of fruit-bearing branches for the year by plant must be 8 or less.

(b) *Maximum yields*

1. Dry wines

35 hectolitres per hectare

2. Semi-sweet and sweet wines

30 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made, developed and aged in the territory of the following municipality in the department of Maine-et-Loire: Savennières.

7. **Main wine grapes**

Chenin B

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

8.1. The geological formations are part of the Massif Armoricain. The soils are mainly a result of the shale and sandstone and shale formations of the upper Ordovician to the lower Devonian series. Locally, there are phtanite beds alternating with these shales. On those hills, the bedrock usually lies very near the surface. The soil is generally shallow, not very fertile and very stony. It has a considerable drainage capacity and a low water reserve.

The area's climate is oceanic. The Mauges uplands to the west nuance this oceanic trait through the Foehn effect. The fact that the local area is sheltered from the humid winds gives it annual average rainfall of 600 millimetres, compared to more than 800 millimetres on the Mauges hills. This difference in rainfall is even more marked during the vines' growth cycle, in particular from June up to the harvest period. Average annual temperatures are relatively high (approximately 12 °C). However, these traits are more pronounced at mesoclimatic level. The steep, south-facing slopes take advantage of the sun's rays, restrict humidity in the air during the summer and guarantee that the parcels are well aerated.

The Loire plays a key role in regulating heat on the nearby slopes located below the prevailing winds, thus keeping night-time temperatures high. It also plays an important role during the harvesting period by encouraging the formation of morning mists, which are essential for the development of Botrytis cinerea.

The 'Coulée de Serrant' vineyards were planted in 1130 by Cisterian monks and, since then, the wine produced from those vines has always been marketed under that name. For several centuries this 'lieu-dit' was the property of the Château de Serrant, located in the neighbouring municipality of Saint-Georges-sur-Loire. It thus retained its name and contributed significantly to the reputation of controlled designation of origin 'Savennières' wines. In 1887 the vineyard was partly destroyed by phylloxera. It was recreated in 1894 and successive owners have continued to make use of the parcels.

The Chenin B variety seems always to have been planted on these slopes. The benefits of late harvesting this variety using specific techniques soon became apparent. Several texts also refer to the ban on 'greasing' the vines, in order to respect their balance solely through the capacity of the soil to sustain a low load of Chenin B grapes.

8.2. The wines are white and most often dry. Their straw yellow to golden yellow colour reflects a certain elegance. The nose reveals an aromatic, intense and complex bouquet. Fruity notes, which may be reminiscent of quince, apricot, peach or dried fruit, are mixed with spicy or smoked aromas. But this wine impresses above all by its magnificent taste on the palate. A high concentration, a fruity aromatic richness, a good balance of flavours, and the presence of fat, give fine volume to the wine. The finish is exceptionally long, marked by minerality and freshness, giving the wine incredible presence.

A privileged position on the steep sides of a slope bathed by the Loire, flowing under a light morning fog, provides an ideal location here for the Chenin B variety. The unique characteristics of this site (ideal topography and exposure, very thin soils on a slaty base, proximity to the Loire) make it possible to obtain a harvest which is small in quantity but in a perfect state of ripeness. Owing to the surface rooting of the vines and a mild, dry and sunny climate, this level of ripeness gives the wines their intense aroma, fruitiness and mouthfeel volume, which can be appreciated when tasting the dry wines and become more powerful in the semi-sweet and sweet wines, which are more concentrated.

The terrain of the 'Coulée de Serrant', with its shallow soils (0,15 m), means that the soil is kept in good condition mechanically or through grass cover and the supply of vine protection products which could destroy life in the subsoil and jeopardise the parcels' suitability for wine-growing is controlled. There is little doubt that the old ban on 'greasing' the vine is a custom derived from centuries of observation. The technique of harvesting in several stages to select the grapes and the fact that there is no practice leading to enrichment reflect the wish to produce an iconic wine from these vineyards. Pressing and traditional winemaking techniques preserve the qualities of the raw material. This exacting know-how, part of the age-old history of this wine-growing site, heightens the complexity of the wines' aroma. It contributes to the balance of their flavours and gives them a long-lasting aroma, highlighted by freshness and minerality in the dry wines, as well as by an exceptional volume in the mouth, driven by their richness and fat in the semi-sweet and sweet wines.

9. **Essential further conditions**

Name of a broader geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The geographical name 'Val de Loire' appears in letters no larger, either in height or in width, than two thirds the size of the letters forming the name of the registered designation of origin.

Indication of the sugar content

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines with a fermentable sugar content of at least 30 grams per litre must be described in all commercial documents, shipping documents and on labels using the terms 'semi-sweet' or 'sweet' according to the fermentable sugar content (glucose and fructose) of the wine, as laid down by EU rules. These particulars are included on the labels in the same field of vision as the name of the controlled designation of origin.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-9477ede0-2d47-454b-8ab6-d04804c978e1