C/2025/2814

21.5.2025

Publication of a communication of approval of a standard amendment to the product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/2814)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ([1]).

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Alpes-Maritimes'

PGI-FR-A1148-AM03

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Geographical area and area in immediate proximity

Chapter I of the product specification, point 4 – Geographical area and area in immediate proximity – has been supplemented with a reference to the Official Geographic Code, which recognises and lays down the list of municipalities by department at national level. This editorial amendment allows the geographical area to be reproduced, without any changes, as a list of municipalities and the geographical area to be identified with reference to the 2020 version of the Official Geographic Code, which is published by the National Institute of Statistics and Economic Studies (INSEE), and gives legal certainty to the definition of the geographical area.

The same reference and the updated list of municipalities have been inserted in the single document under the headings 'Geographical area' and 'Area in immediate proximity'.

2. Vine varieties

In Chapter I of the product specification – point V – Vine varieties – the protection and management body has requested the inclusion of varieties:

— resistant to downy mildew and powdery mildew:

Muscaris B, Soreli B, Souvignier Gris B, Artaban N, Floréal B, Vidoc N, Voltis B, Monarch N, Prior N, Solaris B, Sauvignac B and Lilaro N.

— resistant to drought:

Assyrtiko B, Verdejo B, Xinomavro N, Xarello B, Nero d'Avola N, Agiorgitiko N and Moschofilero Rs.

With similar physiological and oenological properties to the varieties used in the PGI production, these varieties reduce the need for plant protection products. They do not affect the PGI wines' organoleptic characteristics.

The 'Wine grape varieties' section of the single document has been updated.

3. Inspection body

Chapter III of the specification for the protected geographical indication 'Alpes-Maritimes' has been amended to simplify the section entitled 'Inspection body', specifying that compliance with the product specification must be checked on the basis of an approved control plan and by a third-party body delegated by the INAO and offering guarantees of competence, impartiality and independence.

This simplification does not affect the single document.

([1]) OJ L 9, 11.1.2019, p. 2.

SINGLE DOCUMENT

1. **Name(s)**

Alpes-Maritimes

2. **Geographical indication type**

PGI - protected geographical indication

3. **Categories of grapevine products**

1. Wine

5. Quality sparkling 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. *Still red, rosé and white wines*

BRIEF WRITTEN DESCRIPTION

Wines eligible to bear the protected geographical indication 'Alpes-Maritimes' include still red, rosé and white wines. Still wines bearing the protected geographical indication 'Alpes-Maritimes' have a minimum actual alcoholic strength by volume of 9 %. In the case of still wines, the threshold or limit values for actual alcoholic strength (sparkling wines only), total alcoholic strength, total acidity, volatile acidity, total sulphur dioxide and carbon dioxide (sparkling wines only) are as established in EU legislation. The red wines are generally tannic, sophisticated and powerful. Their colour ranges from ruby red to deep garnet with purple tints. The rosé wines are either floral or fruity and spicy, structured in the mouth depending on the blends used, with freshness principally from the Grenache N and Cinsault N varieties. They are bright pink with salmon tints. The complex and elegant white wines are characterised in particular by floral and citrus aromas. They are fine, fruity and lively, and either pale yellow with tints of green or a bright and clear gold.

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) —

2. *Quality sparkling wine*

BRIEF WRITTEN DESCRIPTION

Wines eligible to bear the protected geographical indication 'Alpes-Maritimes' include quality sparkling red, rosé and white wines. The quality sparkling wines have fine, elegant bubbles and a pleasant freshness combined with floral or fruity aromas, depending on the varieties used in the blend. Quality sparkling rosé wines are mainly produced from Grenache N and Mourvèdre N and quality sparkling white wines from Vermentino B and Sémillon B. They are fruity and floral and have similar organoleptic characteristics to the still wines. In the case of quality sparkling wines, the threshold or limit values for actual alcoholic strength (sparkling wines only), total alcoholic strength, total acidity, volatile acidity, total sulphur dioxide and carbon dioxide (sparkling wines only) are as established in EU legislation.

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*

All oenological 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 harvesting of the grapes and the production and development of 'Alpes-Maritimes' PGI wines takes place within all the municipalities included in the department of Alpes-Maritimes in accordance with the 2020 Official Geographic Code.

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

Agiorgitiko N

Alicante Henri Bouschet N

Aligoté B

Altesse B

Aramon N

Aramon blanc B

Aramon gris G

Aranel B

Arbane B

Arinarnoa N

Arriloba B

Arrouya N

Artaban N

Assyrtiko B

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 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

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

Couderc noir N

Counoise N

Courbu B – Gros Courbu

Courbu noir N

Couston N

Crouchen B – Cruchen

César N

Duras N

Durif N

Egiodola N

Ekigaïna N

Elbling B

Etraire de la Dui N

Fer N - Fer Servadou, Braucol, Mansois, Pinenc

Feunate N

Floreal B

Folignan B

Folle Blanche B

Fuella Nera N

Furmint B

Gamaret

Gamay N

Gamay de Bouze N

Gascon N

Genovèse B

Gewürztraminer Rs

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

Joubertin

Jurançon blanc B

Jurançon noir N - Dame noire

Knipperlé B

Lauzet B

Lilaro N

Liliorila B

Listan B – Palomino

Lledoner pelut N

Macabeu B - Macabeo

Mancin N

Manseng noir N

Marsanne B

Marselan N

Maréchal Foch 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

Moschofilero Rs

Mourvaison N

Mourvèdre N - Monastrell

Mouyssaguès

Muresconu N – Morescono

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

Muscat à petits grains rouges Rg - Muscat, Moscato

Mérille N

Müller-Thurgau B

Nero d'avola N

Nielluccio N - Nielluciu

Noir Fleurien N

Négret de Banhars N

Négrette N

Oberlin noir 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 de Brunel N

Plant droit N - Espanenc

Portan N

Portugais bleu N

Prior N

Prunelard N

Précoce Bousquet B

Précoce de Malingre B

Raffiat de Moncade B

Riesling B

Riminèse B

Rivairenc N - Aspiran noir

Rivairenc blanc B – Aspiran blanc

Rivairenc gris G – Aspiran gris

Rosé du Var Rs

Roublot B

Roussanne B

Roussette d'Ayze B

Sacy B

Saint Côme B

Saint-Macaire N

Saint-Pierre doré B

Sauvignac B

Sauvignon B - Sauvignon blanc

Sauvignon Gris G - Fié gris

Sciaccarello N

Segalin N

Seinoir N

Select B

Semebat N

Semillon B

Servanin N

Solaris B

Soreli B

Souvignier gris B

Sylvaner B

Syrah N - Shiraz

Tannat N

Tempranillo N

Terret blanc B

Terret gris G

Terret noir N

Tibouren N

Tourbat B

Tressot N

Téoulier N

Ugni blanc B

Valdiguié N

Varousset N

Velteliner rouge précoce Rs

Verdejo B

Verdesse B

Vermentino B - Rolle

Vidoc N

Villard blanc B

Villard noir N

Viognier B

Voltis B

Xarello B

Xinomavro N

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

8.1. *Specificity of the geographical area and of the product*

Located in south-eastern France, in the Provence-Alpes-Côte d'Azur region, and bordering the Mediterranean, the geographical area of the protected geographical indication 'Alpes-Maritimes' covers the entire department of Alpes-Maritimes. It is primarily characterised by extremely varied landscapes. The agricultural area of this department is limited and located close to the coastal strip, where there is strong competition for land, as well as in the valleys, which ascend towards the mountains, and on the best-exposed slopes. These slopes are traditionally home to both vines and olive trees, as the valleys are more commonly used for growing flowers or fruit and vegetables.

The protected geographical indication 'Alpes-Maritimes' is produced in a small area of vineyards (less than 50 hectares) split up into larger and smaller pieces of land (in the municipalities of Nice, Saint-Jeannet and Saint-Paul-de-Vence) that are distributed among small holdings.

These vineyards, which are located at the heart of alpine Provence, on the eastern border of calcareous Provence, consist primarily of the vineyards in Nice and its surroundings. Their subsoil dates back to the 'Pliocene revolution', which gave rise to this large sea when Provence shifted towards the south. The resulting sedimentary deposits are covered by thick layers of conglomerates called 'conglomerates of the Pliocene delta of the Var'. The landscapes were formed in the Quaternary period, when Provence underwent a new shift – this time towards the west – which pushed these conglomerates up to an altitude of 600 m. This is how the steep slopes came into existence.

The soils created by these formations consist of sand-lime pudding stones and roundstones from the erosion of the Alpine peaks close by. One notable exception are the dolomitic, clay-limestone, magnesium-rich soils of the Lérins Islands.

The vineyards are planted at an altitude of up to 400 metres, almost exclusively on slopes facing north-south, and rarely on hilltop plateaux. They have an eastern or western exposure and grow on parcels that have been carefully selected for the harvest of the grapes. The vines are rooted in narrow man-made bench terraces, or 'restanques', consisting of roundstones mixed with very light coarse sand (pudding stone) with veins of clay.

The average annual rainfall is 830 mm, with plenty of sunshine, as much as 2 820 hours a year.

The Var Valley is fundamental to the description of the climate affecting the vines. The valley allows the wind to circulate following the direction of the slopes, thereby subjecting the vineyards to northern winds blowing from the Alps during the night and part of the morning, and then to sea breezes from the east at the end of the day. Even though the economic balance of the holdings depends partly on having to plant all the vine varieties capable of producing original blends and satisfying the markets, one of the particularities of this protected geographical indication can be found in the winemakers' wish to preserve local vine varieties, such as Braquet N, Fuella Nera N, Grassen N and Mourvaison N, for the making of red wines. Wines from the varieties Braquet N and Fuella Nera N are well suited to ageing. In addition, there are blends of vine varieties that are common to the rest of Provence based on Mourvèdre N, Cinsault N, Carignan N, even Grenache N or Alicante N.

Using this selection of 'black' grape varieties, wine estates produce tannic, sophisticated and powerful red wines.

The rosé wines are made from blends that produce either floral or fruity and spicy wines that are structured in the mouth but always pleasantly fresh.

The white wines, made mainly from the Vermentino B variety, locally called 'rolle', are complex and elegant, with floral and citrus aromas. They are often well suited to ageing. Other vine varieties may be used as well, such as Roussanne B, Clairette B, Bourboulenc B and Chardonnay B.

Quality sparkling rosé wines are mainly produced from Grenache N and Mourvèdre N and quality sparkling white wines from Vermentino B and Sémillon B. They are fruity and floral and have similar organoleptic characteristics to the still wines.

8.2. *Causal link*

These vineyards are very strongly marked by their geographical environment and varying and contrasting landscapes ranging from the Mediterranean coast to the high mountains. They combine the characteristics of a Provençal vineyard with certain northern influences. The sea and the mountains, the sun and the cold wind, and the striking contrasts between northern and southern exposure affect the vines, olive trees and people alike.

The well-exposed slopes, the soils allowing good drainage that encourage the establishment and growth of the vine while protecting it against the damage caused by summer storms, the sunny and windy weather allowing good ripening and protection against cryptogamic diseases – all of these contribute to the development of the vineyard. The climatic characteristics enable slow ripening, which is essential in particular to the freshness and elegance of the white and rosé wines and the sparkling wines. They are also behind the powerful, tannic character of the red wines.

Furthermore, the establishment of the vines has benefited from the location of the slopes, as they are sufficiently far away from the coast to have discouraged barbarian invasions but still close enough to the sea to have rendered possible the development of trade.

Thus, despite competition from other crops and, in particular, the cultivation of the Nice carnation, which was very lucrative after the Second World War, the vineyards gradually flourished again thanks to the determination of a few winegrowing families, who were able to preserve old and very distinctive local varieties that were well adapted to the area.

A dozen or so family holdings are persevering in winemaking on the Côte d'Azur. They produce approximately 600 to 700 hl per year of still wines, 50 % of which are red wines, 35 % white wines and 15 % rosé wines. Their quality has been recognised since 1979 under the denomination 'Vin de Pays'. A total of 3 000-4 000 bottles of sparkling wine are produced every year.

Wines bearing the protected geographical indication have displayed their own identity and built a strong reputation; the recognised, high-quality wines produced by the monks of Lérins are excellent proof of this. The reputation of the wines of Alpes Maritimes is reflected in the sound economic health of this production, 70 % of which is marketed at regional level, at remunerative prices of EUR 8 to 10 per bottle to customers who are mostly tourists, while 20 % is sold domestically and 10 % exported.

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 protected geographical indication 'Alpes-Maritimes' may be supplemented by the name of one or more grape varieties.

The protected geographical indication 'Alpes-Maritimes' may be supplemented by the terms 'primeur' (early) or 'nouveau' (new). The terms 'primeur' (early) and 'nouveau' (new) are reserved for still wines only.

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

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the production and development of wines with the protected geographical indication 'Alpes-Maritimes', comprises the following municipalities bordering the geographical area in accordance with the 2020 Official Geographic Code:

in the south-west, the following municipalities bordering on the department of Var:

Les Adrets-de-l'Estérel, Ampus, Les Arcs, Bagnols-en-Forêt, Bargème, Bargemon, La Bastide, Le Bourguet, Brenon, Callas, Callian, Cavalaire-sur-Mer, Châteaudouble, Châteauvieux, Claviers, Cogolin, Comps-sur-Artuby, La Croix-Valmer, Draguignan, Fayence, Figanières, Flayosc, Fréjus, La Garde-Freinet, Gassin, Grimaud, Lorgues, La Martre, La Môle, Mons, Montauroux, Montferrat, La Motte, Le Muy, Le Plan-de-la-Tour, Puget-sur-Argens, Ramatuelle, Rayol-Canadel-sur-Mer, Roquebrune-sur-Argens, La Roque-Esclapon, Saint-Antonin-du-Var, Sainte-Maxime, Saint-Paul-en-Forêt, Saint-Raphaël, Saint-Tropez, Salernes, Seillans, Sillans-la-Cascade, Tanneron, Taradeau, Tourrettes, Trans-en-Provence, Trigance and Vidauban;

in the west, the following municipalities bordering on the department of Alpes-de-Haute-Provence:

Allons, Allos, Angles, Annot, Barcelonnette, Beauvezer, Braux, Castellane, Castellet-lès-Sausses, Colmars, La Condamine-Châtelard, Demandolx, Enchastrayes, Entrevaux, Faucon-de-Barcelonnette, Le Fugeret, La Garde, Jausiers, Lambruisse, Le Lauzet-Ubaye, Méailles, Moriez, La Mure-Argens, Méolans-Revel, Peyroules, Pontis, La Rochette, Rougon, Saint-André-les-Alpes, Saint-Benoît, Saint-Julien-du-Verdon, Saint-Paul-sur-Ubaye, Saint-Pierre, Saint-Pons, Sausses, Soleilhas, Thorame-Basse, Thorame-Haute, Les Thuiles, Ubaye-Serre-Ponçon, Ubraye, Uvernet-Fours, Val-de-Chalvagne, Val d'Oronaye, Vergons and Villars-Colmars.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-21d7b276-d069-4cd5-84ee-9bb99da97e7c