C/2026/2069

7.4.2026

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/2026/2069)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Muscadet Coteaux de la Loire'

EU reference number: PDO-FR-A0495-AM02 – 8.1.2026

1. **Name of product**

'Muscadet Coteaux de la Loire'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

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

France

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

Name

Ministry of Agriculture and Food Sovereignty

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 amendment to the 'Muscadet Coteaux de la Loire' 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;

[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).

(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.

7. **Description of the approved standard amendment(s)**

Title

Labelling

Description

The producer group for the designation has decided to use a broader geographical unit to identify the wines, opting for the term 'Vin de Loire' instead of 'Val de Loire'.

This change follows the communication guidelines adopted by Loire wine producers.

The aim is to make the identity clearer and align it more closely with the reality of the wines made by producers in the Loire basin.

☑ The amendment affects the single document.

Title

Addition of agri-environmental provisions

Description

Two agri-environmental provisions have been added to the product specification, namely a provision on the management of vegetation between the rows and a provision altering the morphology of the subsoil. The aim is to enhance the sustainability of the designation to respond to climate change and high societal expectations.

☐ The amendment affects the single document.

Title

Start of harvest

Description

The producer group for the designation wishes to abolish the harvest proclamation requirement in order to simplify administrative management while maintaining a check on the ripeness of the grapes.

☐ The amendment affects the single document.

Title

Trellising height

Description

The provision laying down a minimum or maximum height of the wires, depending on the trellising method, has been deleted. In the context of climate change, this provision is no longer relevant to the designation, and foliage height, as a factor in the leaf-to-fruit ratio, is sufficient.

☐ The amendment affects the single document.

Title

Update of the Geographic Code

Description

The municipalities in the geographical area have been updated in accordance with the 2025 Official Geographic Code. This amendment does not change the geographical area of the designation.

☑ The amendment affects the single document.

Title

Density

Description

The planting density has been reduced to 5 000 vines per hectare.

The purpose of this reduction is to harmonise planting densities across all PDOs in the Nantes winegrowing area. It also reduces the need for more agricultural machinery on holdings, particularly tillage tools and treatment equipment such as recovery panels. This amendment is not considered to have an impact on the quality of the product.

☑ The amendment affects the single document.

Title

Analytical standards

Description

The maximum volatile acidity threshold has been removed from the product specification.

The producer group for the designation has stated that it can be difficult to limit volatile acidity to 10 meq/l (0,49 g/l H_2SO_4) in the case of prolonged ageing, which can sometimes be up to 8 to 10 years. The threshold laid down in the general legislation (18 meq/l or 0,88 g/l H_2SO_4) ultimately appears more appropriate, particularly in the light of global warming, the longer ageing times for these complex and rich wines, and changing consumer expectations.

☑ The amendment affects the single document.

Title

Packaging of 'sur lie' wines

Description

The provision on the latest packaging date for wines labelled 'sur lie' has been amended to provide greater flexibility and align it with operators' actual practices. Therefore, the latest packaging date has been pushed back to 30 June of year N+2.

Today's winegrowers increasingly also exercise a trading activity, adapting their business model accordingly. In particular, bottling equipment tends to be pooled between several holdings. Moreover, for climate-related reasons the volumes that can be bottled directly at any one winery are often insufficient to meet the volume requirements of large retailers. This increasingly means wines from several wineries need to be assembled to be able to deliver larger batches.

In view of this, the rule requiring packaging to take place at the winery appears outdated. Technical advances in the area of transport, in particular the use of refrigerated tanks, now make it possible to ensure the quality of the wines is not altered during transport.

The area authorised for packaging, which for wines labelled 'sur lie' has so far been restricted to the winery itself, has therefore been extended to the geographical area of the designation and the area in immediate proximity.

The section on the link with the geographical area has been amended accordingly.

☑ The amendment affects the single document.

Title

Reporting requirements

Description

In line with the amendment to the product specification for the 'Muscadet' PDO extending the time frame for racking, the deadline for submitting a reclassification declaration has also been pushed back to no later than 1 December of the year following the year of the harvest.

☐ The amendment affects the single document.

Title

Link

Description

The link section has been amended to bring up to date some information (number of operators, production areas, volumes) in the description of the human factors.

☐ The amendment affects the single document.

Title

Transitional measure

Description

The transitional measure relating to the demarcated parcel area expired in 2020 and has therefore been deleted from the specification.

☐ The amendment affects the single document.

Title

References

Description

The contact details of the National Institute of Origin and Quality (*Institut national de l'origine et de la qualité*, INAO) have been updated.

The arrangements for checking compliance with the product specification have been amended.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wines

'Muscadet Coteaux de la Loire'

EU reference number: PDO-FR-A0495-AM02 – 8.1.2026

1. **Name(s)**

'Muscadet Coteaux de la Loire'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

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 products as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

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

Grapevine product

White wines

Organoleptic characteristics

Visual appearance

The wines covered by the 'Muscadet Coteaux de la Loire' designation are white.

Aroma/Nose

The wines have delicate aromas, often predominantly floral, sometimes with mineral notes, and a taste balance that generally tends towards freshness.

Taste/Palate

The wines have a taste balance that generally tends towards freshness.

In some cases, prolonged maturation makes them suitable for ageing.

They are carefully bottled to preserve and strengthen their aromatic richness.

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 %;

— a maximum fermentable sugar content (glucose and fructose) of 3 grams per litre;

— a maximum total alcoholic strength by volume, after enrichment, of 12 %.

The wines comply with the limits on total acidity content, total sulphur dioxide content and total actual alcoholic strength laid down in EU legislation. The wines are still, dry white wines.

☑ 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

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Type of oenological practice

Growing method

Description

The minimum planting density is 5 000 vines per hectare. The distance between the rows is 2,20 metres or less, and the spacing between plants in the same row is between 0,90 and 1,10 metres. The vines are pruned with a maximum of 12 buds per plant, either by means of spur pruning with a maximum of five spurs per plant or by means of simple or double Guyot. Pruning is carried out before the budding stage or stage 5 on the Eichhorn et Lorenz scale. Regardless of the pruning method, the vines can be pruned with four additional buds per plant on condition that, at the phenological stage corresponding to 11 or 12 leaves, there are no more than 12 fruit-bearing branches for the year per plant.

Winemaking practice

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Type of oenological practice

Specific oenological practice

Description

Any heat treatment of the harvest at a temperature below -5 °C is prohibited. After enrichment, the wines' total alcoholic strength by volume does not exceed 12 %. In addition to the above provisions, the oenological practices concerning these wines meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

7.2. *Maximum yields*

All wines / category / variety / type

White wines

Maximum yield

Maximum yield:	66
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— Melon B

9. **Concise definition of the demarcated geographical area**

1. *Geographical area*

All stages of the production must take place within the geographical area approved by the National Institute of Origin and Quality at the meeting of the competent national committee on 15 June 2017. The perimeter of this area, on the date of approval of this specification by the relevant national committee, comprises the territory of the following municipalities or parts of municipalities, on the basis of the 2025 Official Geographic Code:

— Department of Loire-Atlantique: Ancenis-Saint-Géréon, La Boissière-du-Doré, Carquefou, Le Cellier, Couffé, Divatte-sur-Loire (delegated municipality of Barbechat only), Ligné (partly), Le Loroux-Bottereau (partly), Mauves-sur-Loire, Oudon, La Remaudière, Thouaré-sur-Loire, Vair-sur-Loire.

— Department of Maine-et-Loire: Mauges-sur-Loire (delegated municipalities of La Chapelle-Saint-Florent and Saint-Florent-le-Vieil only), Orée d'Anjou (delegated municipalities of Bouzillé, Champtoceaux, Drain, Landemont, Liré and La Varenne only).

The National Institute of Origin and Quality submits the maps establishing the boundaries of the geographical area thus approved to the town halls of the municipalities included in part. These maps may be consulted on the website of the National Institute of Origin and Quality.

2. *Demarcated parcel area*

The wines must be made from grapes grown on parcels located in the production area approved by the National Institute of Origin and Quality (INAO) at the meetings of the relevant national committee on 19 May 2011 and 20 June 2018.

The National Institute of Origin and Quality submits the maps establishing the boundaries of the parcels of the production area thus approved to the town halls of the municipalities listed in paragraph 1.

10. **Link with the geographical area**

Categories of grapevine product

1. Wine

Summary of the link

The geographical area, under the influence of the Loire, has a mild, relatively dry, and sunny climate. It is hilly, with slopes adjoining the river, and features often coarse and shallow soils developed mainly on metamorphic rocks. The fracturing of the metamorphic rocks which form the geological base and the coarse texture of the soil allow the vines to develop deep roots, providing the plants with a water supply which is gradually reduced and favours the ripening of Melon B grapes. The mild winter ensures an early start to the vines' growth cycle, which generally allows harvesting of the grapes before the autumn rains. The moderate summer temperatures also help to preserve the freshness and aromas present in this delicate white grape variety. The ocean breezes that travel up the Loire reduce the humidity of the air and make it possible to harvest the grapes while in good condition, which contributes, in part, to the fineness of the wines' aromas, particularly in the floral or mineral ranges.

The long winegrowing history of the geographical area and its early specialisation have long favoured the sharing of know-how and practices between producers. Seeking to protect the authenticity of their products, they obtained recognition of the 'Muscadet Coteaux de la Loire' protected designation of origin in 1936, making it one of the oldest protected designations of origin in France.

Their know-how enables operators to control production and harvest healthy, fully ripe grapes. Made in line with local custom, the wines are aged on their fine winemaking lees until dispatch or packaging, without any racking. The geographical area's mild winter temperatures, which favour interaction with the lees, allow the wines to continue to improve during ageing, growing richer on the palate from the very next spring. Careful bottling makes it possible to preserve the wine's essential characteristics, as some aromas continue to develop after packaging. This know-how, perfectly suited to the potential of the natural environment and the Melon B variety, allows the odorous molecules formed in fermentation and the precursors of glycosidic aromas to be fully expressed in the wines.

Bottled before the summer of the second year following the harvest, wines bearing the protected designation of origin supplemented by the words 'sur lie' keep their characteristic freshness, sometimes enhanced by a slight bead due to the residual carbon dioxide formed during fermentation. To prevent any oxidation, the wines are bottled directly within the geographical area or the area in immediate proximity. This traditional practice, which minimises handling, is perfectly suited to preserving the delicate aroma compounds of the wines.

The ubiquitous presence of the Loire, the location of the geographical area at mid-distance between the cities of Nantes and Angers, and the dynamism of the port of Ancenis, have led to the historic development of a commercial winegrowing area and contributed to its success. Thanks to their freshness and fine aromas, the wines have gained a wide customer base and are a staple at the many restaurants located on the banks of the Loire. They work wonders with seafood, and even more so with fish *au beurre blanc*, a local recipe dating back to the 19th century.

11. **Further applicable requirements**

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 way of derogation for making and developing wines and for making, developing, ageing and bottling wines that may be labelled 'sur lie', comprises the territory of the municipalities in the departments of Loire-Atlantique, Maine-et-Loire and Vendée listed in the product specification.

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.

Title of the requirement/derogation

Additional provisions relating to labelling

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name of the protected designation of origin may be followed by the words 'sur lie' in accordance with the rules laid down in the product specification for the use of this indication. The name of the protected designation of origin may be followed by the geographical name 'Vin de Loire', in accordance with the rules laid down in the product specification. The size of the letters of the words 'sur lie' and of the geographical name 'Vin de Loire' must not be larger, in height, width or thickness, than the letters forming the name of the protected designation of origin. Wines labelled 'sur lie' must also state the vintage. Wines with the protected designation of origin may specify a smaller geographical unit on their labels, provided that: - it is a registered place name; - it appears on the harvest declaration. The place name must be printed in letters no larger (in height, width and thickness) than half the size of the letters forming the name of the protected designation of origin. It must appear in the same visual field as the name of the protected designation of origin.

Title of the requirement/derogation

Packaging in the demarcated area

Legal framework

National legislation

Type of further requirement/derogation

Packaging in the demarcated area

Description of the requirement/derogation

Wines that may be labelled 'sur lie' must be bottled within the demarcated area. To preserve the characteristics deriving from their vinification and ageing – in particular their freshness and complex aromas and the slight bead resulting from their naturally occurring carbon dioxide – and to keep decanting to a minimum, wines that may be labelled 'sur lie' must be bottled within the geographical area or the area in immediate proximity between 1 March of the year following the harvest and 30 June of the second year following the harvest.

This ageing method makes for round and unctuous wines, as they are enriched, in particular, with mannoproteins and other compounds resulting from the autolysis of yeast cell walls. It is based on letting the wines rest and keeping them in a carbon dioxide-rich atmosphere, which strongly limits oxidation and the release of volatile compounds. Their carbon dioxide content being too high for them to be packed in flexible containers, the wines are bottled, and particular care is required during bottling. The wines remain on their fine winemaking lees at the time of packing or when first dispatched from the winery.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-1c85e139-c8cd-4ce4-aa5e-22fc6f165a6d