C/2025/4116

24.7.2025

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/2025/4116)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Alsace / Vin d'Alsace'

PDO-FR-A1101-AM03 – 29.4.2025

1. **Name of product**

'Alsace / Vin d'Alsace'

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. **Member State authority communicating the standard amendment**

Ministry of Agriculture and Food Sovereignty – Directorate-General for the Economic and Environmental Performance of Enterprises, Office for Wines and Other Drinks

6. **Qualification as standard amendment**

The amendments to the product specification are standard amendments as defined in Article 24(4) of Regulation (EU) 2024/1143.

The application for an amendment to the 'Alsace' 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 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)**

1. *Geographical area*

In Chapter I, Section IV(1), of the product specification, a paragraph has been added giving the date on which the geographical area was approved by the INAO (National Institute for Origin and Quality) and defining the source for the demarcation of the area perimeter (2019 Official Geographic Code) as it appears in the product specification.

The following amendments have been made: under point 1, the following two opening paragraphs have been added:

'The geographical area is as approved by the National Institute of Origin and Quality at the meeting of the relevant national committee of 3 February 2000. 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, based on the 2019 Official Geographic Code.

Maps of the geographical area can be accessed on the INAO website.'

The reference to the 2019 Official Geographic Code made it necessary to update the list of municipalities. The following amendments have been made: under point 1(a), in the paragraph concerning the department of Haut-Rhin:

— the word 'Vignoble' has been added to the name of the municipality 'Kaysersberg';

— the municipalities 'Kientzheim' and 'Sigolsheim' have been deleted.

— A further editorial amendment has also been made:

— Under point 1(b), the word 'following' has been replaced by 'as referred to under Section II(2)';

These amendments affect the single document.

2. *Area in immediate proximity*

In Chapter I, Section IV(3), of the product specification, the paragraph on the area in immediate proximity has been amended in order to correct a mistake in the numbering.

The following amendment has been made: under point 3(b), the reference 'IV(1)(b)' has been replaced by 'II(2)'.

This amendment does not affect the single document.

3. *Vine varieties*

In Chapter I, Section V(a), of the product specification, an editorial amendment has been made to the table in relation to the common name 'Edelzwicker' since this is included in the 'category': 'Alsace' or 'Vin d'Alsace' whether followed or not by a supplementary geographical designation or place name. This name is not part of that category.

The following amendment has been made: in the table under point (a), the words 'whether followed or not by a supplementary geographical designation or place name' have been deleted for the common name 'Edelzwicker'.

This amendment does not affect the single document.

4. *Vine planting plan*

In Chapter I, Section V(b), of the product specification, the deadline for lodging vine planting plans as approved by the INAO with the municipal authorities, has been deleted.

This amendment does not affect the single document.

5. *Pruning rule*

In Chapter I, Section VI(1)(b), of the product specification, the rule on the number of buds/m^2 has been deleted, leaving only the rule on the number of buds per plant.

This makes it possible to harmonise the wording across specifications and to simplify the methods of checking.

For vines which are authorised to produce the designation of origin ‘Alsace’ or ‘Vin d’Alsace’ followed by a place name or by a supplementary geographical designation, the maximum number of buds per plant has been reduced from 24 to 22. This reduction establishes an order of priority as compared to vines authorised to produce the ‘Alsace’ or ‘Vin d’Alsace’ designation of origin.

For vines which are authorised to produce the designation of origin ‘Alsace’ or ‘Vin d’Alsace’ followed by a place name or by a supplementary geographical designation supplemented by the term ‘Vendanges Tardives’ or ‘Sélection de Grains Nobles’, the words ‘a maximum of 20 buds per plant’ have been added.

These amendments affect the single document.

6. *Trellising rules*

In Chapter I, Section VI(1)(c), of the product specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of checking the height of the foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

7. *Winery capacity*

In Chapter I, Section IX(1)(f), of the product specification, the coefficient for calculating the capacity of the winery has been reduced from 1,3 to 1,2 times the volume of the previous harvest.

The ratio between the volume of wine made and the capacity of the winery does not need to be as high.

This amendment does not affect the single document.

8. *Packaging*

In Chapter I, Section IX(3)(b), of the product specification, the requirement for operators to keep sample bottles for a given period has been removed. This rule is covered by the approved inspection plan.

This amendment does not affect the single document.

9. *Bottle storage*

In Chapter I, Section IX(4), of the product specification, further details have been provided of the characteristics of the place where packaged wines are stored, by adding the words ‘closed and covered’.

The additional detail helps operators to comply with this rule.

This amendment does not affect the single document.

10. *Transitional measure concerning the vine training methods*

In Chapter I, Section XI(3)(b), of the product specification:

— the rule on the number of buds/m^2 has been deleted, leaving only the rule on the number of buds per plant. This makes it possible to harmonise the wording across specifications and simplifies the methods of checking,

— the requirement relating to the maximum height of the wires supporting the arched cane has been deleted as this parameter has been removed from the trellising rules under Chapter I, Section IV(1)(c).

These amendments do not affect the single document.

11. *Indication of the sugar content on labelling*

Under the previous specification, mention of the sugar content on labelling was optional. In Chapter I, Section XII(1), of the product specification, a paragraph has been added making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of product they are buying.

An additional provision relating to labelling has been added under point 9 of the single document.

12. *Redrafting*

Chapter I, Section VII, of the product specification has been amended as follows:

— under point 1(d), the words 'for transporting the' are added after the word 'containers';

— in the table under point 2(a), the row containing the words 'Alsace' or 'Vin d'Alsace' is supplemented by the words 'whether supplemented or not by the common name Edelzwicker'.

These editorial amendments do not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Alsace / Vin d'Alsace

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine products**

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. *White wines*

BRIEF WRITTEN DESCRIPTION

The wines are characterised by powerful freshness underpinned by dominant natural tartaric acid combined with fully ripened grapes. They have intense aromas and good volume, punctuated by a long finish often underscored by slight carbon dioxide saturation. There are two types: dry, mineral wines and more supple fruity wines. The name of the designation may be supplemented by the common name 'Edelzwicker'. They usually range in colour from pale yellow with green tints to golden yellow. Their minimum natural alcoholic strength by volume is 9,5 %. After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %.

The other analytical criteria comply with the values established in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

2. *White wines supplemented by a common name*

BRIEF WRITTEN DESCRIPTION

These wines fall into two types: – dry, mineral wines, with a taut, ripe acidity, generally associated with the following common names: Chasselas or Gutedel, Sylvaner, Pinot Blanc, Pinot or Klevner, Auxerrois, Riesling, Muscat and Muscat Ottonel; – fruity, more supple wines defined by considerable dry extract, generally associated with the following common names: Gewurztraminer and Pinot Gris. They usually range in colour from pale yellow with green tints to golden yellow. They have the following specific analytical characteristics: – For Chasselas or Gutedel, Muscat, Muscat Ottonel and Sylvaner, their minimum natural alcoholic strength by volume is 9,5 % and their maximum total alcoholic strength by volume after enrichment is 12,5 %; – For Auxerrois, Pinot Blanc, Pinot or Klevner and Riesling, their minimum natural alcoholic strength by volume is 10 % and their maximum total alcoholic strength by volume after enrichment is 13 %; – For Gewurztraminer and Pinot Gris, their minimum natural alcoholic strength by volume is 11,5 % and their maximum total alcoholic strength by volume after enrichment is 14,5 %.

The other analytical criteria comply with the values established in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

3. *White wines followed by a supplementary geographical designation*

BRIEF WRITTEN DESCRIPTION

These wines fall into the two above-mentioned types, i.e. dry, mineral wines and more supple fruity wines. They bring together optimal conditions for expressing each of the vine varieties used. They usually range in colour from pale yellow with green tints to golden yellow. Their minimum natural alcoholic strength by volume is 10,5 %, except where the supplementary geographical designations are supplemented by the common names 'Gewurztraminer' and 'Pinot Gris', in which case it is 12 %. The maximum total alcoholic strength by volume after enrichment is 13,5 %; it is 15 % only for the common names 'Gewurztraminer' and 'Pinot Gris'. For the supplementary geographical designation 'Klevener de Heiligenstein', the minimum natural alcoholic strength by volume is 11 % and the maximum total alcoholic strength by volume after enrichment is 14 %.

The other analytical criteria comply with the values established in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

4. *White wines followed by a place name*

BRIEF WRITTEN DESCRIPTION

These wines fall into the two above-mentioned types, i.e. dry, mineral wines and more supple fruity wines. They bring together optimal conditions for expressing each of the vine varieties used. They usually range in colour from pale yellow with green tints to golden yellow. Where the name of the designation is followed by a place name, the minimum natural alcoholic strength by volume is 10,5 %, except where the place name is supplemented by the common names 'Gewurztraminer' and 'Pinot Gris', in which case it is 12 %. For these same wines, the maximum total alcoholic strength by volume after enrichment is 13,5 %, except for the common names 'Gewurztraminer' and 'Pinot Gris' where it is 15 %.

The other analytical criteria comply with the values established in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

5. *Rosé wines*

BRIEF WRITTEN DESCRIPTION

The rosé wines usually have a transparent pink to red colour of varying intensity. They are characterised by powerful freshness underpinned by dominant natural tartaric acid combined with fully ripened grapes. They have intense aromas and good volume, punctuated by a long finish often underscored by slight carbon dioxide saturation. The rosé wines are fresh, fruity and light. The name of the designation may be supplemented by the common name 'Pinot Noir'. Their minimum natural alcoholic strength by volume is 10 %. After enrichment, the wines' total alcoholic strength by volume must not exceed 13 %.

The other analytical criteria comply with the values established in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

6. *Red wines*

BRIEF WRITTEN DESCRIPTION

The red wines come in various tones of deep and intense red. They are characterised by powerful freshness underpinned by dominant natural tartaric acid combined with fully ripened grapes. They have intense aromas and good volume, punctuated by a long finish often underscored by slight carbon dioxide saturation. At the packaging stage, the red wines have a malic acid content not exceeding 0,4 grams per litre. There are two types: ambitious, fine and elegant red wines, and fresh, fruity and light red wines. The name of the designation may be supplemented by the common name 'Pinot Noir'. Their minimum natural alcoholic strength by volume is 11 %. After enrichment, the wines' total alcoholic strength by volume must not exceed 14 %. The name of the designation of origin may be followed by a place name or by a supplementary geographical designation: 'Côtes de Rouffach', 'Ottrott', 'Rodern', 'Sainte Hippolyte'. Where this is the case, their minimum natural alcoholic strength by volume is 11,5 % and their total alcoholic strength by volume after enrichment is no greater than 14,5 %.

The other analytical criteria comply with the values established in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

7. *Designation supplemented by the term 'Vendanges Tardives'*

BRIEF WRITTEN DESCRIPTION

The natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties. These white wines have a deep and intense colour which extends as far as amber yellow. The wines often have highly exotic aromas, of candied fruit with a fresh finish. They are remarkably concentrated with long-lasting aromas.

The other analytical criteria comply with the values established in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

8. *Designation followed by the term 'Sélection de Grains Nobles'*

BRIEF WRITTEN DESCRIPTION

The natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for the other varieties. These white wines have a deep and intense colour which extends as far as amber yellow. They are more concentrated, powerful wines, often with aromas of candied fruit. They are remarkably concentrated with long-lasting aromas.

The other analytical criteria comply with the values established in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. *Training systems: planting density*

Cultivation method

The minimum vine planting density is 4 000 plants per hectare. The distance between rows must not exceed 2,50 m.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

2. *Training systems: pruning rule*

Cultivation method

The vines are pruned to single or double Guyot with:

— a maximum of 24 buds per plant in the case of 'Alsace' or 'Vin d'Alsace';

— a maximum of 22 buds per plant in the case of 'Alsace' or 'Vin d'Alsace' followed by a place name or by a supplementary geographical designation;

— a maximum of 20 buds per plant in the case of 'Alsace' or 'Vin d'Alsace' whether followed or not by a supplementary geographical designation or a place name supplemented by the term 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

3. *Harvest*

Cultivation method

Wines eligible to bear a place name and made from the varieties Pinot Gris G and Pinot Noir N, and wines eligible to bear the terms 'Vendanges Tardives' and 'Sélection de Grains Nobles', must be made from grapes harvested manually.

4. *Increase in the minimum natural alcoholic strength by volume*

Specific oenological practice

For wines eligible to bear a place name or a supplementary geographical designation, the minimum natural alcoholic strength by volume may not be increased by more than 2 % by volume.

White wines eligible to bear the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. *Winemaking*

Winemaking restriction

— The use of wood chips is prohibited.

— The use of oenological charcoal to make rosé wines, either alone or mixed in preparations, is prohibited.

6. *Maturation*

Specific oenological practice

Wines eligible to bear the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. *Maximum yields*

1. White wines
   96 hectolitres per hectare
2. White wines followed by a supplementary geographical designation
   79 hectolitres per hectare
3. White wines followed by a place name
   75 hectolitres per hectare
4. Rosé wines
   90 hectolitres per hectare
5. Red wines or designation supplemented by the term 'Vendanges Tardives'
   66 hectolitres per hectare
6. Designation supplemented by the term 'Sélection de Grains Nobles'
   48 hectolitres per hectare

6. **Demarcated geographical area**

The geographical area is as approved by the National Institute of Origin and Quality at the meeting of the relevant national committee of 3 February 2000. The perimeter of this area, on the date of approval by the relevant national committee, comprises the territory of the municipalities listed below, based on the 2019 Official Geographic Code.

Maps of the geographical area can be accessed on the INAO website.'

For the 'Alsace' or 'Vin d'Alsace' protected designation of origin, whether followed or not by a place name, the grapes are harvested and the wines made, developed and matured in the territory of the following municipalities in the departments of Haut-Rhin and Bas-Rhin:

— Department of Haut-Rhin: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Eguisheim, Gueberschwihr, Guebwiller, Hartmanswiller, Hattstatt, Herrlisheim, Houssen, Hunawihr, Husseren-les-Châteaux, Ingersheim, Jungholtz, Katzenthal, Kaysersberg Vignoble, Leimbach, Mittelwihr, Niedermorschwihr, Obermorschwihr, Orschwihr, Osenbach, Pfaffenheim, Ribeauvillé, Riquewihr, Rorschwihr, Rodern, Rouffach, Saint-Hippolyte, Soultz, Soultzmatt, Steinbach, Thann, Turckheim, Uffholtz, Vieux-Thann, Voegtlinshoffen, Walbach, Wattwiller, Westhalten, Wettolsheim, Wihr-au-Val, Wintzenheim, Wuenheim, Zellenberg, Zimmerbach.

— Department of Bas-Rhin: Albé, Andlau, Avolsheim, Balbronn, Barr, Bergbieten, Bernardswiller, Bernardvillé, Bischoffsheim, Blienschwiller, Boersch, Bourgheim, Châtenois, Cleebourg, Dahlenheim, Dambach-la-Ville, Dangolsheim, Dieffenthal, Dorlisheim, Eichhoffen, Epfig, Ergersheim, Flexbourg, Furdenheim, Gertwiller, Gimbrett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kintzheim, Kirchheim, Kuttolsheim, Marlenheim, Mittelbergheim, Molsheim, Mutzig, Nothalten, Nordheim, Oberhoffen-lès-Wissembourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, SaintNabor, Saint-Pierre, Scharrachbergheim-Irmstett, Scherwiller, Soultz-les-Bains, Steinseltz, Stotzheim, Traenheim, Villé, Wangen, Westhoffen, Wissembourg, Wolxheim, Zellwiller.

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

Auxerrois B

Chasselas B

Chasselas Rose Rs

Gewurztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Blanc B

Pinot Gris G

Pinot Noir N

Riesling B

Savagnin Rose Rs

Sylvaner B

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

Causal interactions

The vineyards enjoy optimal sunshine in their northerly location which is protected from maritime influences by the Vosges Massif. This location is essentially what gives a shared taste to the wines.

The diversity of the vineyard locations, the variety of soils and sub-soils, and the highly specific mesoclimates, led the producers in Alsace to preserve a wide range of mostly aromatic grape varieties, preferring to maintain vine biodiversity and resisting any temptation to simplify the variety mix.

In Alsace, this vine diversity offers the best expression of the local terroir, forged around a strong 'Alsace' identity.

The choice of vine varieties has largely steered production towards very aromatic wines. The diversity of the vineyard locations with their extremely varied geological and soil profiles has enabled producers in Alsace to find optimal conditions for each of the vine varieties growing there. The desire to achieve this match has been realised thanks to rigorously and precisely demarcated parcels, based on historical centres of production, supplementary, municipal and local names and a corresponding vine variety plan.

Due to the protection afforded by the Vosges Massif, Alsace has a dry and largely sunny semi-continental climate which allows for optimal vine development, regulated by strict rules on the minimum sugar content of the grapes. The hillside location and climate characterised by a ripening period in which hot days alternate with cool nights, together with a high planting density and foliage height, ensure good ripeness of the grapes (balance of sugars and tartaric acidity), preserve the freshness of the wines, and develop and concentrate their aromas and their long finish. The average altitude of the vineyards (between 200 m and 400 m) represents the optimum thermal range and ensures balanced natural tartaric acidity from a qualitative perspective. All of these conditions forge the characteristics of Alsace wines.

The excellent climate conditions at the end of the season are often favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe. This potential is preserved through manual harvesting, stricter rules on the minimum sugar content and by prohibiting enrichment. The minimum maturation period of 18 months allows the wines to improve, with their complexity and aromatic strength enriching over time.

The River Rhine, located nearby, served as an important transport link from as early as the Middle Ages, always helping wines from the region to be exported to the countries at the mouth of the river and beyond. To this day, more than a quarter of the wine is produced for shipment abroad and export.

The Alsace wine route is the region's greatest tourist attraction, kept alive by the winegrowers through the development of direct sales, and promoting the long-standing and still vibrant pairing with Alsace cuisine. It is a major asset for the Alsace economy.

Referred to as 'appreciated heady white wines' by André Jullien in 1822, he describes them as 'dry with a very pronounced bouquet of aromas'. In the past, they would be transported to Mainz where they would be blended with wines from the Rhine region to give them strength and enrich their array of aromas. In 1866, Jules Guyot said of the white wines of Alsace that they 'offer highly sought-after qualities, ranking at the top end of the scale of white wines'. His preference was also for white wines made from the Riesling B variety, which he called 'outstanding in their fine taste, strength and longevity'.

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

Supplementary geographical names

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the designation of origin may be followed by one of the supplementary geographical designations listed below if the wines meet the production requirements laid down for each of those names:

— 'Bergheim'

— 'Blienschwiller'

— 'Coteaux du Haut-Koenigsbourg'

— 'Côtes de Barr'

— 'Côte de Rouffach'

— 'Klevener de Heiligenstein'

— 'Ottrott'

— 'Rodern'

— 'Saint-Hippolyte'

— 'Scherwiller'

— 'Vallée Noble'

— 'Val Saint Grégoire'

— 'Wolxheim'

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

In accordance with the Law of 5 July 1972, wines with the 'Alsace' or 'Vin d'Alsace' protected designation of origin must be bottled in the departments of Bas-Rhin and Haut-Rhin.

Wines with the 'Alsace' or 'Vin d'Alsace' protected designation of origin are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-55.673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Area in immediate proximity

Legal framework

National legislation

Type of further condition

Derogation concerning production in the demarcated geographical area

Description of the condition

For the 'Alsace' or 'Vin d'Alsace' protected designation of origin, the area in immediate proximity, defined by derogation for the making, processing and ageing of the wines, comprises the territory of the following municipalities:

— Department of Haut-Rhin: Gundolsheim, Ostheim.

— Department of Bas-Rhin: Dachstein, Ernolsheim-Bruche, Fessenheim-le-Bas, Mittelhausen, Petersbach, Seebach, Strasbourg.

'Edelzwicker'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the designation of origin – except where followed by a supplementary geographical designation or place name – may be supplemented by the common name 'Edelzwicker' only for still white wines meeting the production requirements laid down for that [common] name.

For wines marketed under the common name 'Edelzwicker', it is not permitted for one or more common names to feature on the containers, labels or commercial documents.

'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the designation of origin – whether followed or not by a supplementary geographical designation or place name – may be supplemented by the terms 'Vendanges Tardives' or 'Sélection de Grains Nobles' for white wines meeting the production requirements laid down for those terms.

Those terms must be supplemented by an indication of the vintage and by one of the following common names: Gewurztraminer, Muscat, Muscat Ottonel, Pinot Gris, Riesling.

Indication of a place name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the designation of origin may be followed by a place name if the wines meet the production requirements for indicating that place name.

Common names

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin – whether followed or not by a supplementary geographical designation or place name – may be supplemented by one of the following common names, on condition that the wines are made exclusively from grape varieties that may be referred to using the names in question and that they meet the other production requirements laid down for each of those names:

Auxerrois

Chasselas or Gutedel

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Blanc

Pinot or Klevner

Pinot Gris

Riesling

Sylvaner

Pinot Noir (for red and rosé wines)

Use of two or more common names on the same label is prohibited.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by EU law, must be clearly stated in the case of white wines for which the 'Alsace' or 'Vin d'Alsace' protected designation of origin is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-2bf32a0d-f86a-4d0d-ae1a-f052b3713e55