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

(C/2024/7434)

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

'Béarn'

PDO-FR-A0597-AM03

Date of communication: 8.10.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Geographical area**

In Section IV 'Areas and places in which the various operations are conducted' of Chapter I of the specification, point 1 'Geographical area' has been amended by adding a reference to the Official Geographic Code, which recognises and establishes the list of municipalities by department at national level.

This reference has been added to the single document under the point 'Demarcated geographical area'.

In Section IV 'Areas and places in which the various operations are conducted' of Chapter I, point 2 'Demarcated parcel area' has been amended by adding a reference to the body which approved the parcel area designated for production. This rewording does not affect the single document.

2. **Brief description of the wine(s)**

Under the section on the description of the wines, a reference to the fact that the characteristics comply with the rules laid down by EU legislation has been added for the sake of clarity.

The single document has been amended.

SINGLE DOCUMENT

1. **Name(s)**

Béarn

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

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

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

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

1. *Red wines*

BRIEF WRITTEN DESCRIPTION

The red wines may be blended. It should be noted that the main varieties used are of local origin and are well adapted to the soil and climate characteristics of the region. This accounts for some of the originality of wines of this designation. The red wines have good tannic potential. Fruity aromas often dominate and become more complex with ageing.

The wines have a minimum natural alcoholic strength by volume of 11 %.

Each batch which is ready to market, in bulk or packaged, has:

— a total alcoholic strength by volume not exceeding 13,5 % after enrichment;

— a malic acid content less than or equal to 0,4 g per litre;

— a fermentable sugar content (glucose and fructose) less than or equal to: 3 g/l for red wines with a natural alcoholic strength by volume less than or equal to 14 %; 4 g/l for red wines with a natural alcoholic strength by volume greater than 14 %.

The other characteristics comply, by default, with those laid down by EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11

— 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*

BRIEF WRITTEN DESCRIPTION

The wines may be blended. It should be noted that the main varieties used are of local origin and are well adapted to the soil and climate characteristics of the region. This accounts for some of the originality of wines of this designation. The white wines have a balance between freshness and unctuousness, and a certain complexity on the nose, with a predominance of fruity and floral aromatic notes.

The wines have a minimum natural alcoholic strength by volume of 11 %.

Each batch which is ready to market, in bulk or packaged, has:

— a total alcoholic strength by volume not exceeding 13,5 % after enrichment;

— a fermentable sugar content (glucose and fructose) not exceeding 4 g/l.

The other characteristics comply, by default, with those laid down by EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11

— Minimum total acidity: —

— Maximum volatile acidity (in milliequivalents per litre): —

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

3. *Rosé wines*

BRIEF WRITTEN DESCRIPTION

The rosé wines usually have a colour that ranges from pale pink to a more intense pink. Fresh and supple, these wines have a pleasant structure and aromatic notes of small red fruits and citrus fruits. The wines may be blended. It should be noted that the main varieties used are of local origin and are well adapted to the soil and climate characteristics of the region. This accounts for some of the originality of wines of this designation.

The wines have a minimum natural alcoholic strength by volume of 11 %.

Each batch which is ready to market, in bulk or packaged, has:

— a total alcoholic strength by volume not exceeding 13,5 % after enrichment;

— a fermentable sugar content (glucose and fructose) less than or equal to 4 grams per litre for rosé wines. This content may be increased to 5 grams per litre if the total acidity expressed as H_2SO_4 is greater than or equal to 81,6 milliequivalents (or 4 g H_2SO_4) per litre. The total acidity, volatile acidity and total sulphur dioxide content are those laid down by legislation.

The other characteristics comply, by default, with those laid down by EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11

— 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*

1. Specific oenological practice

— The white and rosé wines are obtained by direct pressing.

— The use of oenological charcoal in making the rosé wines is prohibited, whether alone or mixed in preparations.

— The wines have a total alcoholic strength not exceeding 13,5 % after enrichment.

In addition to the above provision, the oenological practices followed must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

2. Cultivation method

— Planting density

The minimum planting density of the vines is 4 000 plants per hectare. The spacing between the rows is greater than 2,5 metres.

The spacing between the rows of vines intended for the production of red and rosé wines must not exceed 2,80 metres in the following municipalities of the department of Pyrénées-Atlantiques: Abos, Arbus, Artiguelouve, Aubertin, Bosdarros, Cardesse, Cuqueron, Estialesq, Gan, Gelos, Haut-de-Bosdarros, Jurançon, Lacommande, Lahourcade, Laroin, Lasseube, Lasseubétat, Lucq-de-Béarn, Mazères-Lezons, Monein, Narcastet, Parbayse, Rontignon, Saint-Faust and Uzos.

These provisions do not apply to vines planted on terraces.

— Pruning rules

The vines may be pruned in single or double Guyot with the following maximum number of buds per plant:

16 buds for the Tannat N, Manseng N, Gros Manseng B and Raffiat de Moncade B varieties, and

20 buds for other varieties.

The number of fruit-bearing branches for the year per plant after flowering (Lorenz phenological growth stage 23) is less than or equal to:

12 buds for the Tannat N, Manseng N, Gros Manseng B and Raffiat de Moncade B varieties;

16 buds for other varieties.

— Irrigation may be authorised.

5.2. *Maximum yields*

1. Béarn – Red, rosé and white wines

60 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are made, developed and aged in the geographical area, which, on the date of approval of this specification by the competent national committee, comprises the territory of the following municipalities on the basis of the 2023 Official Geographic Code:

— Department of Gers: Maumusson-Laguian, Riscle (only the territory of the former municipality of Cannet), Viella;

— Department of Hautes-Pyrénées: Castelnau-Rivière-Basse, Hagedet, Lascazères, Madiran, Saint-Lanne and Soublecause;

— Department of Pyrénées-Atlantiques: Abos, Arbus, Arricau-Bordes, Arrosès, Artiguelouve, Aubertin, Aubous, Aurions-Idernes, Aydie, Baigts-de-Béarn, Bellocq, Bérenx, Bétracq, Bosdarros, Burosse-Mendousse, Cadillon, Cardesse, Carresse, Castagnède, Castetpugon, Castillon (Canton of Lembeye), Conchez-de-Béarn, Corbères-Abères, Crouseilles, Cuqueron, Diusse, Escurès, Estialescq, Gan, Gayon, Gelos, Haut-de-Bosdarros, L'Hôpital-d'Orion, Jurançon, Lacommande, Lagor, Lahontan, Lahourcade, Laroin, Lasserre, Lasseube, Lasseubetat, Lembeye, Lespielle-Germenaud-Lannegrasse, Lucq-de-Béarn, Mascaraàs-Haron, Mazères-Lezons, Moncaup, Moncla, Monein, Monpezat, Mont-Disse, Mourenx, Narcastet, Ogenne-Camptort, Oraàs, Orthez, Parbayse, Portet, Puyoo, Ramous, Rontignon, Saint-Faust, Saint-Jean-Poudge, Salies-de-Béarn, Salles-Mongiscard, Sauvelade, Séméacq-Blachon, Tadon-Sadirac-Viellenave, Tadousse-Ussau, Uzos, Vialer, Vielleségure.

7. **Wine grape varieties**

Cabernet Franc N

Cabernet-Sauvignon N

Camaralet B

Courbu Noir N

Fer N - Fer Servadou, Braucol, Mansois, Pinenc

Gros Manseng B

Lauzet B

Manseng Noir N

Petit Courbu B

Petit Manseng B

Raffiat de Moncade B

Sauvignon B - Sauvignon Blanc

Tannat N

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

Béarn – Red, rosé and white wines

The geographical area consists of the three wine-growing hubs in the province of Béarn. Largely located on the slopes of the foothills of the Pyrenees, the area shows significant variation in soil and topoclimatic conditions.

The vineyards are scattered and fit discreetly into the landscape. They form part of a diversified system of mixed-cropping. The rock forming this landscape consists mainly of sediments of continental origin (molasse, marl, limestone, clay, fawn-coloured sands [*sables fauves*], layers of pebble) and sometimes of marine origin (flysch). Wind-blown silt covered the terrain in the Quaternary era, and is still present in some places.

The associated soils are also highly varied, although most of them are leached and acidic. Soils on limestone are also visible. The stone content of these soils varies: the top layers of pebbles enrich the slopes, and flysch is visible in the form of sharp-edged pebbles. Sand and gravel improve drainage. Overall, the soils drain water and warm up well, thanks in particular to their stoniness. The slopes are often asymmetrical. The terrain, which is very rugged, creates a variety of orientations, and in particular many warm, south-, east- or west-facing exposures, with a gradient sufficient to remove rainwater.

The predominantly humid and mild oceanic climate brings 1 000 mm of rain per year to the north and 1 300 mm per year to the west of the area. Rainfall is distributed fairly evenly over the year, with a drier period in summer and early autumn. Also in this period, the prevailing wind (on one out of three days) is a warm, dry, Föhn-type southerly wind.

Cartularies and local archives tell us that the vineyards were already well established in some of the area as early as the 13th century.

In the middle of the 14th century, white and red Béarn wines began to be exported under that name to Holland. These exports continued to grow until the 19th century.

From the 15th century on, the Bigorre region and the Pyrenees provided another outlet for these wines. From the 16th century, the white vines mainly included the Petit Manseng B, Gros Manseng B, Arrufiac B, Courbu B and Raffiat de Moncade B varieties.

In the 18th century, only a few red varieties were used. These included Fer N and Bouchy (Cabernet Franc N), as well as Tannat N, a very colourful and tannic local variety.

At the beginning of the 20th century, rosé wines with this designation enjoyed considerable popularity, which was linked to markets in the Paris region that stocked the wine.

The Béarn designation of origin '*vin délimité de qualité supérieure*' [wine with appellation of origin of high quality] was recognised in 1951 for the rosé and white wines.

Béarn was recognised as a registered designation of origin in 1975 for the red, rosé and white wines.

In the 20th century, the vineyard area shrunk considerably. Since the 1980s, it has been expanding again. The vineyard area claimed still covers some 300 hectares.

Today, the Béarn wines are once again acquiring a promising regional image, thanks to the efforts of winegrowers to pass on and improve their know-how.

In the landscape of the geographical area, with its hilly, partly wooded terrain and wide range of orientations and soils, the vines are invariably scattered, forming a patchwork landscape. The hillside slopes create favourable topoclimatic conditions by letting excess rainwater run off and, when the slopes are well oriented, the vineyards receive more sunshine and warmth, which benefit the ripening of the harvest. The warm, dry southerly wind that blows during the grapes' ripening period has favoured winegrowing in this generally humid region.

The parcel area designated for production of the grapes clearly demarcates the parcels that are best suited for the healthy ripening of the grapes; these parcels are well oriented and have relatively good soil drainage.

A renowned vineyard area based on local grape varieties has developed in line with the markets available to it. Adapting the local grape varieties to a fairly humid climate and to late ripening has been one of the keys to the reputation of this vineyard area over the centuries. These varieties require the specific know-how that has evolved in this geographical area, which includes controlling the tannic potential of the red grape varieties and managing the high alcoholic potential of the white varieties by choosing the harvesting date and by blending.

The red, rosé and white wines are mainly made from blends. It should be noted that the main varieties used are of local origin and are well adapted to the soil and climate characteristics of the region. This accounts for some of the originality of wines of this designation.

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

Broader geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The 'Béarn' designation may be followed by the supplementary geographical designation specifying the broader geographical unit 'Sud-Ouest' [South-west].

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-e0ba1d9e-eb8f-41fa-a1b9-42d7432efce4