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Publication of a communication of approval of a standard amendment to a 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/2024/5920)

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

'Saint-Joseph'

PDO-FR-A0200-AM02

Date of communication: 24 July 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Labelling**

Chapter I of the product specification for the designation 'Saint-Joseph' has been supplemented under Section XII 'Presentation and labelling rules', point 2 'Special provisions'. It now includes the labelling rules regarding reference to the broader geographical unit 'Vignobles de la Vallée du Rhône', as set out in the agreement signed between the protection and management bodies concerned. This information must appear in the same visual field as all the mandatory details, be printed in characters of the same graphic design and colour as those of the designation, and be no bigger than two thirds of the size of the designation.

This amendment has been added to the single document in the section on 'Additional conditions – Labelling'.

2. **Declaration requirements**

Chapter II of the product specification for the designation 'Saint-Joseph' has been updated: the obligations of operators to make declarations to the protection and management body have been brought into line with the inspection plan for the designation.

This update does not affect the single document.

3. **Details of the inspection body**

Chapter III, Section II, of the product specification, 'Details of the inspection body', has been updated to specify that checks on compliance with the product specification must be carried out on the basis of an approved inspection plan and by a third-party body offering guarantees of competence, impartiality and independence delegated by the INAO, the inspection authority.

This update does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Saint-Joseph

2. **Type of geographical indication**

PDO – protected designation of origin

3. **Categories of grapevine products**

1. Wine

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

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. Analytical criteria

BRIEF WRITTEN DESCRIPTION

The 'Saint-Joseph' designation of origin can only be used for still white and red wines.

The wines have a minimum natural alcoholic strength by volume of 10,5 %.

At the packaging stage, the red wines have a malic acid content not exceeding 0,4 grams per litre.

The wines' fermentable sugar (glucose and fructose) content at the packaging stage does not exceed:

— 3 grams per litre for wines with a natural alcoholic strength by volume of no more than 13,5 %;

— 4 grams per litre for wines with a natural alcoholic strength by volume of more than 13,5 %.

After enrichment, the wines' total alcoholic strength by volume does not exceed 13 %.

The total acidity, volatile acidity and total sulphur dioxide content are those laid down 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): —

2. Organoleptic description of the wines

BRIEF WRITTEN DESCRIPTION

In 2010, red wines accounted for 90 % of production. They are mostly made from the single grape variety Syrah N, also known locally as 'Serine'.

They are aromatic wines with great elegance of character and finesse, often evoking fruity, spiced, liquorice and forest floor notes. In the mouth, the velvety tannins are highly appreciated. The effect of the different soil types and mesoclimates is mainly apparent in the tannic structures, which are more robust and soften more slowly in the wines grown on parcels with limestone soils.

The white wines are less common, accounting for no more than 10 % of production. They are mostly made from Marsanne B, which represents 95 % of the white grape varieties, planted mainly on soils with significant limestone content. They are highly aromatic dry wines, with honeyed white flower scents especially prevalent. In the mouth, they have a characteristic balance underpinned by an oiliness.

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Cultivation method

— The minimum planting density of the vines is 4 500 plants per hectare.

— The maximum area available for each plant is 2,30 square metres. This surface area is obtained by multiplying the spacing between the rows by the spacing between the plants.

— The spacing between rows does not exceed 2,50 metres.

The vines are pruned with a maximum of ten buds per plant, using the following techniques:

— spur pruning (gobelet, cordon de Royat with one or two cordons);

— single Guyot.

The maximum height of the cordon is 0,60 metres, measured from the ground up to the lower part of the support structure.

The wines are made from grapes harvested manually. The grapes are transported to the winery in whole bunches.

2. Specific oenological practice

The use of wood chips is forbidden.

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

5.2. *Maximum yields*

46 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made and processed in the stated municipalities of the following departments:

— Department of Ardèche: Andance, Ardoix, Arras-sur-Rhône, Champagne, Charnas, Châteaubourg, Félines, Glun, Guilherand-Granges, Lemps, Limony, Mauves, Ozon, Peyraud, Saint-Désirat, Saint-Etienne-de-Valoux, Saint-Jean-de-Muzols, Sarras, Sécheras, Serrières, Talencieux, Tournon-sur-Rhône and Vion;

— Department of Loire: Chavanay, Malleval and Saint-Pierre-de-Boeuf.

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

Marsanne B

Roussanne B

Syrah N - Shiraz

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

The geographical area is located on the right bank of the Rhône. It is entirely surrounded by the geographical areas of the protected designations of origin ‘Saint-Péray’ to the south, and ‘Condrieu’ to the north.

In the system of Rhône valley protected designations of origin, ‘Saint-Joseph’ belongs to the ‘Crus des Côtes du Rhône’ class of wines.

The vineyards extend north to south for some 60 kilometres, overlooking the Rhône. They are located primarily on the sites with the best climates, i.e. those with the most favourable south/south-east aspect, situated on the eastern edge of the Massif Central.

The geographical area is therefore carefully demarcated over the territories of 23 municipalities in the department of Ardèche, and 3 municipalities in the department of Loire.

The climate, referred to locally as 'Lyonnais', is continental, despite the area being the most northerly part of the Rhône valley to benefit from Mediterranean influences. The wind from the north known locally as 'Bise' is the most frequent. A cold dry wind, it allows the leaves to dry and helps prevent the spread of fungal diseases. However, it also creates temperature conditions that might be thought to be unsuitable for ripening. On account of the wind, relatively sheltered and sunny sites are selected. There is a less frequent, hot and humid wind from the south, which assists ripening but frequently brings rain.

Historically, the development of vines and the wine trade was closely associated with the left bank of the Rhône. This was partly due to the eastern part of the geographical area belonging to the city of Vienne, known as 'la Vineuse' (the winous one), which was the capital of Allobrogicum (a famous ancient Roman wine). It was also due in part to the close links between the wine-growing municipalities of Tournon and Tain-l'Hermitage, which face each other across a narrow stretch of the Rhône river. The hill of Tain-L'Hermitage itself rests on a geological substratum formed of a fragment of granite massif detached from the Tournon mountain by the Rhône. Finally, the preferred grape varieties in this area, on both sides of the Rhône, are an identical trio: Syrah N, Marsanne B and Roussanne B.

Despite the vicissitudes of history, which at times severed the link between the two banks of the river, the people of the area were able to put their knowledge to good use. With determination, they were able to create a specific quality represented by the reputation and renown of their wines, known as both 'vins de Tournon' and 'vins de Mauves'. Thanks to this experience, it was possible to extend the vineyards into other municipalities north of Tournon, all the while retaining their identity.

The Mediterranean influences are felt on the slopes with the best exposure in the area. They soften the harsh influences and fresh blasts of wind from the north. Drainage and heat are provided by the sandy soils and scree forming terraces on these steep slopes, which human know-how has maintained and cultivated. The mix of grape varieties has remained exactly the same over time. Together with these two factors, the Mediterranean influences create the conditions for excellent harvests, which shared human experience has learned to preserve. The tradition of harvesting grapes by hand, still maintained by 'Saint-Joseph' winegrowers today, helps preserve the unique nature and characteristics of these hillside vineyards.

The red wines are made from grapes that benefit from good ripening conditions and are harvested with careful management of water. They are noted for their suppleness and elegance, and the presence of complex aromatic components.

The white wines may represent only a tiny part of production, but they nevertheless demonstrate all the knowledge and influence of these slopes. They are mainly grown on calcareous soils, on parcels with ideal exposure. From there, they get their particular balance in which their liveliness has a pronounced oily character underpinning a mix of floral and honeyed aromas.

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:

a) Wines bearing the protected designation of origin may display the name of a smaller geographical unit on their labels, provided that:

— it is a registered location;

— the name appears on the harvest declaration.

b) Wines bearing the protected designation of origin may indicate the broader geographical unit 'Cru des Côtes du Rhône' or 'Vignobles de la Vallée du Rhône' on their labels. The rules governing the use of the broader geographical unit 'Vignobles de la Vallée du Rhône' are set out in the agreement signed between the protection and management bodies concerned. This information must appear in the same visual field as all the mandatory details, be printed in characters of the same graphic design and colour as those of the designation, and be no bigger than two thirds of the size of the designation.

Area in immediate proximity

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 making and development of the wines, comprises the territory of the following municipalities:

— Department of Ardèche: Alboussière, Arlebosc, Boffres, Bogy, Champis, Charmes-sur-Rhône, Cheminas, Colombier-le-Cardinal, Cornas, Eclassan, Etables, Gilhac-et-Bruzac, Peaugres, Plats, Quintenas, Saint-Barthélemy-le-Plain, Saint-Cyr, Saint-Georges-les-Bains, Saint-Romain-d'Ay, Saint-Romain-de-Lerps, Saint-Péray, Soyons, Thorrenc, Toulaud, Vernosc-lès-Annonay and Vinzieux;

— Department of Drôme: Albon, Andancette, Beaumont-Monteux, Beausemblant, Bourg-les-Valence, Chanos-Curson, Chantemerle-les-Blés, Châteauneuf-sur-Isère, Chavannes, Clérieux, Crozes-Hermitage, Erôme, Gervans, Granges-les-Beaumont, Larnage, Laveyron, Mercurol, La Motte-de-Galaure, Ponsas, Pont-de-l'Isère, La Roche-de-Glun, Saint-Barthélemy-de-Vals, Saint-Donat-sur-l'Herbasse, Saint-Rambert-d'Albon, Saint-Uze, Saint-Vallier, Serves-sur-Rhône, Tain-l'Hermitage, Triors, Valence and Veaunes;

— Department of Isère: Chonas-l'Amballan, Le Péage-de-Roussillon, Reventin-Vaugris, Les Roches-de-Condrieu, Sablons, Saint-Alban-du-Rhône, Saint-Clair-du-Rhône, Saint-Maurice-l'Exil, Salaise-sur-Sanne, Seyssuel and Vienne;

— Department of Loire: Bessey, La Chapelle-Villars, Chuyer, Lupé, Maclas, Pélussin, Roisey, Saint Michel sur Rhône, Saint-Romain-en-Jarez and Vérin;

— Department of Rhône: Ampuis, Condrieu, Les Haies, Loire-sur-Rhône, Longes, Sainte-Colombe, Saint-Cyr-sur-le-Rhône, Saint-Romain-en-Gal and Tupin-et-Semons.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-20ed76a6-b4c3-43a1-8cfd-e8b40379c325