C/2025/6751

19.12.2025

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/2025/6751)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Côtes de Gascogne'

EU Reference number: PGI-FR-A1162-AM01 – 22.9.2025

1. **Name of product**

'Côtes de Gascogne'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ 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**

Name

Ministère de l'agriculture, de l'agroalimentaire et de la forêt [Ministry of Agriculture, Agri-food and Forestry] Direction Générale de la performance économique et environnementale des entreprises [Directorate-General for Economic and Environmental Performance of Enterprises]

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.

[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).

The application for amendment to the 'Côtes de Gascogne' PGI 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.

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

Title

Addition of grape varieties

Description

The producer group for Côte de Gascogne wines has requested an amendment to the vine varieties used, with the introduction of six resistant varieties, namely:

— Floréal B

— Voltis B

— Artaban N

— Vidoc N

— Souvignier Gris B

— Sauvignac B

The introduction of 'tolerant' varieties addresses the environmental concerns expressed by winegrowing stakeholders in South West France. Introducing these varieties, which are resistant to powdery and downy mildew in particular, means that harmful treatment products can be used less frequently and in smaller amounts, thus meeting these concerns since the reduced number of applications needed to ensure that the varieties are protected limits the carbon impact. Using these varieties will limit the impact on biodiversity, thereby meeting growing societal expectations.

The aromatic profile of the wine has been described as part of the tests carried out for each tolerant variety.

The evidence does not point to these grape varieties being unsuited, either agronomically or oenologically, to the production conditions set out in the product specification for these two PGIs.

In the light of the tasting results and the organoleptic descriptions, the wines produced from these tolerant varieties comply with the product description set out in the PGI specification.

☑ The amendment affects the single document.

Title

Update of the geographical area and the area in immediate proximity

Description

Update of the geographical area and the area in immediate proximity in order to remove all references to districts and cantons and replace them with a list of municipalities.

The geographical area and the area in immediate proximity remain unchanged by this update.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of the wines

'Côtes de Gascogne'

EU Reference number: PGI-FR-A1162-AM01 – 22.9.2025

1. **Name(s)**

'Côtes de Gascogne'

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

16. Wine of overripe grapes

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

Grapevine product

Still red wines

Organoleptic characteristics:

Appearance:

The red wines generally have aromas of red and black fruit.

Aroma:

The wines produced have an aromatic freshness with mainly fruity and/or floral notes.

Taste:

However, their intensity and nature may vary according to the grape varieties and technologies used.

Additional information regarding organoleptic characteristics:

—

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:

Still wines bearing the protected geographical indication 'Côtes de Gascogne' have the following characteristics:

— a minimum actual alcoholic strength by volume of 10,0 % for fortified wines and of 9,0 % for non-fortified wines,

— a maximum volatile acidity content of: 15,30 meq/l (0,75 g/l H2SO4) for red wines,

— a maximum sulphur dioxide content of: 150 mg/l for red wines with a fermentable sugar content of at least 5 g/l (glucose + fructose).

With the exception of wines claiming the terms 'primeur' (early) or 'nouveau' (new), still red wines bearing the protected geographical indication 'Côtes de Gascogne' must have completed their malolactic fermentation (malic acid content < 0,40 g/l) at the time when they lay claim to the PGI.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Still white and rosé wines and white wines of overripe grapes

Organoleptic characteristics:

Appearance:

Very fresh and fruity aromatic notes with fragrances of citrus and exotic fruit often dominate in the white wines.

Advances in winegrowing and oenological practices (harvesting at the desired ripeness, techniques to prevent oxidation of the must) now allow for better preservation of primary aromas, which can thus be more present in the finished product.

Aroma:

The wines produced have an aromatic freshness with mainly fruity and/or floral notes.

Taste:

However, their intensity and nature may vary according to the grape varieties and technologies used.

The wines with residual sugars and the wines of overripe white grapes have more evolved aromas of ripe fruit.

Additional information regarding organoleptic characteristics:

—

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:

Still wines bearing the protected geographical indication 'Côtes de Gascogne' have the following characteristics:

— a minimum actual alcoholic strength by volume of 10,0 % for fortified wines and of 9,0 % for non-fortified wines,

— a maximum volatile acidity content of:

— 12,24 meq/l (0,60 g/l H2SO4) for white and rosé wines with a fermentable sugar content of less than 20 g/l (glucose + fructose),

— 14,28 meq/l (0,70 g/l H2SO4) for white and rosé wines with a fermentable sugar content of at least 20 g/l (glucose + fructose),

— a maximum sulphur dioxide content of:

— 175 mg/l for white and rosé wines with a fermentable sugar content of less than 5 g/l (glucose + fructose),

— 200 mg/l for white and rosé wines with a fermentable sugar content of at least 5 g/l (glucose + fructose).

By way of derogation, the maximum volatile acidity content of white wines with a fermentable sugar content (glucose + fructose) of at least 45 grams per litre is as laid down by joint order of the Minister for Consumer Affairs and the Minister for Agriculture.

☑ 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:

—

Type of oenological practice:

Specific oenological practice

Description:

The sweetening of still wines may not increase the total alcoholic strength of the wine in question by more than 1,0 % by volume. In addition to the above provision, the oenological practices applied to these wines must meet the requirements laid down at EU level and in the Rural Code.

7.2. *Maximum yields*

All wines/category/variety/type:

Wines and wines of overripe grapes

Maximum yield:

Maximum yield:	120
Maximum yield unit:	hectolitres per hectare

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

— Arrufiac B – Arrufiat

— Artaban N

— Baroque B

— Cabernet franc N

— Cabernet Sauvignon N

— Chardonnay B

— Chasan B

— Chenin B

— Clairette B

— Clairette rose Rs

— Colombard B

— Cot N – Malbec

— Courbu noir N

— Egiodola N

— Fer N – Fer Servadou, Braucol, Mansois, Pinenc

— Floreal B

— Folle blanche B

— Gamay N

— Gamay de Bouze N

— Gamay de Chaudenay N

— Gros Manseng B

— Jurançon noir N – Dame noire

— Listan B – Palomino

— Manseng noir N

— Marselan N

— Mauzac B

— Mauzac rose Rs

— Merlot N

— Muscadelle B

— Ondenc B

— Perdea B

— Petit Courbu B

— Petit Manseng B

— Pinot gris G

— Pinot noir N

— Raffiat de Moncade B

— Sauvignac B

— Sauvignon B – Sauvignon blanc

— Sauvignon gris G – Fié gris

— Semillon B

— Souvignier gris B

— Syrah N – Shiraz

— Tannat N

— Ugni blanc B

— Vidoc N

— Viognier B

— Voltis B

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

The harvesting of the grapes and the production and development of wines and wines of overripe grapes bearing the 'Côtes de Gascogne' geographical indication take place in the territory of the following municipalities:

— Department of Gers: all municipalities.

— Department of Landes: municipalities of Aire-sur-l'Adour (part located on the right bank of the Adour), Arthez d'Armagnac, Betbezer d'Armagnac, Bourdalat, Castandet, Cazères-sur-l'Adour, Créon d'Armagnac, Escalans, Le Frêche, Gabarret, Hontanx, Labastide d'Armagnac, Lacquy (part lying to the east of the Bordeaux to Pau road), Lagrange, Lussagnet, Mauvezin d'Armagnac, Montégut, Parleboscq, Perquie, Sainte-Foy (part lying to the east of the Bordeaux to Pau road), Saint-Gein, SaintJulien d'Armagnac, Saint-Justin, Le Vignau, Villeneuve-de-Marsan (part lying to the east of the Bordeaux to Pau road).

— Department of Lot-et-Garonne: municipalites of Andiran, Fieux, Francescas, Fréchou, Lannes, Lasserre, Mézin, Moncrabeau, Nérac, Poudenas, Réaup-Lisse, Sainte-Maure-de-Peyriac, Saint-Pé-Saint-Simon, Sos.

The harvesting of the grapes and the production and development of wines and wines of overripe grapes bearing the 'Côtes de Gascogne' geographical indication followed by the name of the geographical unit 'Condomois' take place in the territory of the following municipalities:

— Department of Gers: municipalities of Ayguetinte, Beaucaire, Beaumont, Béraut, Blaziert, Cassaigne, Castelnau-sur-l'Auvignon, Caussens, Condom, Fourcès, Gazaupouy, Gondrin, Lagraulet-du-Gers, Larressingle, Larroque-Saint-Sernin, Larroque-sur-l'Osse, Lauraët, Maignaut-Tauzia, Mansencôme, Marsolan, Mas-d'Auvignon, Montréal, Mouchan,La Romieu, Roquepine, Saint-Orens-Pouy-Petit, Saint-Puy, La Sauvetat, Valence-sur-Baïse.

— Department of Lot-et-Garonne: municipalities of Francescas, Lannes, Lasserre, Moncrabeau.

10. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☑ a given quality

☑ other characteristics

Category of the grapevine product

1. Wine

Summary of the link

The geographical area is located in Gascony, a historical province in the south-west of France, situated between the Garonne to the north, the Landes forest to the west and the Pyrenees to the south. It is located in the Aquitaine and

Midi-Pyrénées regions and covers the department of Gers and part of the departments of Landes and Lot-et-Garonne. The area has a temperate maritime climate with a very gradual gradient from west to east, ranging from a strong maritime influence to a more continental climate. Rainfall is regular and abundant in the western part of the area, with no truly dry period in the summer. In contrast, the eastern part of the area is characterised by summer droughts that last until the late summer storms. The geological substrate is also varied. To the west it is mainly composed of 'sables fauves' [tawny sands], a marine formation generally covered by loess silts, bearing leached, acid, loamy to loamy-sandy soils, known locally as 'boulbènes'. Further east the 'sables fauves' are gradually replaced by molasse, a clayey continental formation with hard limestone beds a feature of the terrain. The associated soils are either clayey and deep ('terreforts'), or shallow, stony and calcareous ('peyrusquets'). The transition from 'sables fauves' to molasse is gradual, with both formations present in the centre of the area. The ability of the soils to retain water, which depends on their clay content, therefore increases from west to east. The eastern sector, where rainfall is lowest in summer, is where 'terreforts' are to be found, i.e. the soil that is most able to retain water. The terrain consists of gentle hills in the west and more rugged valleys marked by limestone beds in the east. Woodlands are a major feature of the the landscape, alongside diversified agriculture based in particular on PDO and PGI wine production (Armagnac and Floc de Gascogne) or poultry farming and fattened duck and geese farming. The Condomois is a small region around the city of Condom on both sides of the Baïse river. It is the warmest and dryest sector in the geographical area of Côtes de Gascogne. The soils are mainly clay-limestone, formed on the molasse and the limestone beds. The geographical area of Condomois covers mainly the canton of Condom and the territory of a few neighbouring municipalities in the departments of Gers and Lot-et-Garonne. Vines were first planted in Gascony in Gallo-Roman times and developed throughout the Middle Ages. In the 14th century numerous cartularies confirm the presence of a major vineyard. Gascony wines reached their peak in the 13th century and especially in the 14th century, thanks to flourishing trade with England and the countries around the North Sea. In 1373, the 'Privilège de Bordeaux' prohibited wines from the 'Haut pays' region, which included Gascony, from entering the port of Bordeaux before Christmas, thereby considerably reducing sales of such wines. Trade with the Dutch continued, however, through the port of Bayonne. This was the catalyst for increased production in the 17th and 18th centuries. The vineyards went into decline again during the French Revolutionary and Napleonic Wars, when maritime trade was blocked, then because of the devastation caused by phylloxera and cryptogamic diseases. In the 20th century, the vineyards, which were used mainly for distillation, were rebuilt. The fall in alcohol consumption led the vineyards to diversify naturally into the production of still wines. The union of producers of Côtes de Gascogne 'vin de pays' was established on 15 May 1979. 'Côtes de Gascogne' and 'Côtes du Condomois' 'vins de pays' were recognised by decree on 25 January 1982. Seven wine cooperatives or unions of wine cooperatives representing over a thousand producers, more than 200 private wineries and a dozen wine producers/merchants currently contribute to this production. Côtes de Gascogne wines are made from local vine varieties typical of the Pyrenean foothills (Arrufiac B, Baroque B, Clairette B, Courbu B, Petit Courbu B, Gros manseng B, Petit manseng B, Raffiat de Moncade B, Courbu noir N, Jurançon noir N, Manseng noir N and Tannat N in particular), to which regional varieties have been added (Colombard B, Mauzac B, Ondenc B, Sauvignon B, Sémillon B, Cabernet franc N, Cabernet sauvignon N, Cot N, Merlot N and Fer N). A few world-famous grape varieties (Chardonnay B, Chenin B, Ugni blanc B, Pinot gris G, Viognier B, Gamay N, Pinot noir N, Syrah N) and hybrids from local varieties have acclimatised well and round off the vine stock. Half of the products are marketed with the indication of one or more grape varieties. Blends often reflect the complementarity between a native grape variety and the more widely recognised varieties that have been grown in Gascony for around 15 years. Expertise skilfully combining tradition and state-of-the-art technology enables optimisation of the crop potential. Very fresh and fruity aromatic notes with fragrances of citrus and exotic fruit often dominate in the white wines. The red wines generally have aromas of red and black fruit. Côtes de Gascogne wines are internationally renowned for their white wines (90 % of production), which are mainly dry, although red wines (50 000 hl) have also built up a strong regional reputation and rosé wines (30 000 hl) have seen a sharp increase in terms of volume in recent years. In almost 30 years, production has reached an annual commercial potential of 100 million bottles (750 000 hectolitres). The characteristics of the physical environment allow for regular and unlimited water supply to the vines, either through high rainfall (in the west of the area) or through soils with a high water retention capacity (in the east of the area). Thanks to its mild climate, this environment also ensures that the grapes ripen well, which is key to obtaining the primary aromas sought. This predominantly rural and agricultural area attracts a significant and growing number of tourists, thanks to its image as a convivial place for a holiday and its gastronomic reputation, based in part on the many products that have been awarded PDO or PGI status. The 'Côtes de Gascogne' PGI wines are fully integrated into this dynamic. Over the centuries, wines from this area have acquired an excellent reputation, particularly in northern Europe. This reputation persists to this day, building on the complementarity between traditional local grape varieties and a few 'international' varieties. Modern technologies underpinned by a long tradition of winemaking enable the production of aromatic, fresh and supple wines that are well suited to the tastes and consumption patterns of English-speaking countries. Today, 75 % of the wines are exported, mainly to countries in northern Europe, and the North American and Asian markets are expanding.

Category of the grapevine product

16. Wine of overripe grapes

Summary of the link

The use of grape varieties producing a high alcoholic content (Gros manseng B and Petit manseng B in particular) has led producers to make white wine from overripe grapes.

The production and marketing of semi-sweet and sweet Côtes de Gascogne PGI white wines made from overripe crops of the Petit and Gros Mansengs varieties have been very successful in recent years. Côtes de Gascogne also produces one of France's few 'primeur' white wines, with over one million bottles sold each year.

Advances in winegrowing and oenological practices (harvesting at the desired ripeness, techniques to prevent oxidation of the must) now allow for better preservation of primary aromas, which can thus be more present in the finished product. The use of grape varieties producing a high alcoholic content (Gros manseng B and Petit manseng B in particular) has led producers to make white wine from overripe grapes.

Thanks to the wide variety of soils and topoclimates, producers are able to find the right conditions for the varieties they grow. The often warm and dry climate in early autumn is conducive to the overripening of white grape varieties producing a high alcoholic content, making it possible to produce white wines from overripe grapes.

11. **Further applicable requirements**

Title of the requirement/derogation:

1. Derogation concerning production in the geographical area

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 derogation for the making and development of wines with the protected geographical indication 'Côtes de Gascogne', comprises: – in the department of Pyrénées Atlantique: – canton of Garlin: all municipalities, – canton of Lembeye: all municipalities; – in the department of Hautes-Pyrénées: – canton of Castelnau-Rivière-Basse: all municipalities, – canton of Maubourguet: all municipalities; – in the department of Landes: – canton of Aire-sur-l'Adour: Aire-sur-l'Adour (part located on the left bank of the Adour), Bahus-Soubiran, Buanes, Classun, Duhort-Bachen, Eugénie-les-Bains, Latrille, Renung, Saint-Agnet, Saint-Loubouer, Sarron et Vielle-Tursan, – canton of Gabarret: Arx, Baudignan, Estigarde, Herré, Losse, Rimbez-et-Baudiets, – canton of Geaune: all municipalities, – canton of Grenade-sur-l'Adour: Artassenx, Bascons, Bordères-et-Lamensans, Grenade-sur-l'Adour, Larrivière-Saint-Savin, Maurrin, Saint-Maurice-sur-Adour, – canton of Roquefort: Arue, Bourriot-Bergonce, Cachen, Lencouacq, Maillas, Pouydesseaux, Retjons, Roquefort, Saint-Gor, Sarbazan, Vielle-Soubiran, – canton of Villeneuve-de-Marsan: Pujo-le-Plan, Saint-Cricq-Villeneuve, Sainte-Foy (part lying to the west of the Bordeaux to Pau road) and Villeneuve-de-Marsan (part lying to the west of the Bordeaux to Pau road); – in the department of Lot-et-Garonne: – canton of Houelliès: Boussès and Durance, – canton of Lavardac: Barbaste, Bruch, Feugarolles, Lavardac and Montesquieu, – canton of Astaffort: all municipalities, – canton of Francescas: Lamontjoie, Nomdieu and Saint-Vincent-de-Lamontjoie, – canton of Laplume: all municipalities, – canton of Nérac: Calignac, Espiens, Moncaut, Montagnac-sur-Auvignon and Saumont; – in the department of Tarn-et-Garonne: – canton of Auvillar: all municipalities.

In accordance with Article 5(1) of Commission Delegated Regulation (EU) 2019/33, the area in immediate proximity corresponds to the demarcated area in question.

Title of the requirement/derogation:

2. Derogation concerning production in the geographical area

Legal framework:

National legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The European Union PGI logo must appear on the label if the words ‘Indication géographique protégée’ (Protected geographical indication) are replaced by the traditional term ‘Vin de pays’. The protected geographical indication ‘Côtes de Gascogne’ may be supplemented by the name of the broader geographical unit ‘Sud-ouest’ [South West]. The protected geographical indication ‘Côtes de Gascogne’ may be supplemented by the name of the smaller geographical unit ‘Condomois’ in accordance with the conditions laid down in the product specification. The protected geographical indication ‘Côtes de Gascogne’ may be supplemented by the name of one or more grape varieties. As regards still wines, the protected geographical indication ‘Côtes de Gascogne’ may be supplemented by the terms ‘primeur’ or ‘nouveau’.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-72ef82d0-3baf-4cc9-b5d7-f8559309f96e