C/2025/4405

5.8.2025

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/2025/4405)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Luberon'

PDO-FR-A0920-AM04

Date of communication: 12.5.2025

1. **Product name**

'Luberon'

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 Agricultural, Agri-food and Regional Policy

Office for Wines and Other Drinks

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

The amendments are not considered Union amendments within the meaning of Article 24(3) of Regulation (EU) 2024/1143. Specifically, they:

(a) do not 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) do not risk voiding the link to the geographical area referred to in the single document;

(c) do not entail further restrictions on the marketing of the product.

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

1. *Geographical area and area in immediate proximity*

The product specification for the 'Luberon' designation has been amended in Chapter I, Section IV, 'Areas and places in which the various operations take place', point 1, 'Geographical area', and point 3, 'Area in immediate proximity', to add a reference to the 2024 Official Geographic Code, without any further change.

This amended wording allows the geographical area to be identified with reference to the 2024 version of the Official Geographic Code issued by the National Institute of Statistics and Economic Studies (INSEE), giving the definition of the geographical area legal certainty.

The names of some municipalities have been updated without any further change.

In the geographical area, Castellet has become Castellet-en-Luberon, Puget sur Durance has become Puget and Les Taillades has become Taillades.

In the area in immediate proximity, Céreste has become Céreste-en-Luberon, Corbières has become Corbières-en-Provence and Saint-Paul-Lez-Durance has become Saint-Paul-lès-Durance.

These changes have also been made in the single document under the headings 'Geographical area' and 'Further conditions – Area in immediate proximity'.

2. *Vine varieties*

The product specification for 'Luberon' PDO has been amended in Chapter I, Section V, 'Vine varieties', by adding:

— the varieties Counoise N, Caladoc N, Sciaccarello N and Niellucio N for the production of red and rosé wines;

— the varieties Piquepoul Blanc B, Carignan Blanc B, Assyrtiko B, Parellada B and Grenache Gris G for the production of white wines.

Counoise N has been deleted from the list of varieties covered by transitional measures and included as a secondary variety that may account for up to 20 % of the vine varieties of a holding.

The other varieties have been included in the specification as varieties of interest for adaptation purposes. Against the background of ongoing global warming, these varieties provide greater resistance to drought, without changing the organoleptic profile of the wines covered by the designation.

The varieties of interest for adaptation purposes may account for up to 5 % of the vine varieties of holdings and up to 10 % of blends.

The varieties in question have been added to the list of wine grape varieties in the single document.

3. *Rules on the proportion of vine varieties at a holding*

The product specification for 'Luberon' PDO has been amended in Chapter I, Section V, 'Vine varieties', to specify that the rules on the proportion of vine varieties at a holding do not apply to small holdings of less than 1,5 hectares with respect to either red, white or rosé wines.

For red wines, the proportion of the Cinsaut N variety has been increased from a maximum of 20 % to a maximum of 30 % and the proportion of Counoise N has been set at a maximum of 20 % of the varieties planted.

These amendments do not affect the single document.

4. *Labelling*

The product specification for the 'Luberon' designation has been amended in Chapter I, Section XII, 'Rules on presentation and labelling', to set out the labelling requirements for the larger geographical units 'Cru des Côtes du Rhône' and 'Vignobles de la Vallée du Rhône'. 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 more than two-thirds the size of the designation.

These labelling rules are set out in the single document under the heading 'Additional conditions – Labelling'.

5. *References to the control body*

The product specification for the 'Luberon' designation has been updated in Chapter III, Section II, 'References to the control body', to specify that checks on compliance with the specification are carried out, on the basis of an approved control plan, by a third-party body mandated by the National Institute of Origin and Quality (INAO) offering guarantees of competence, impartiality and independence.

This update does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Luberon

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

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

4. **Description of the wines**

1. *Rosé wines*

BRIEF WRITTEN DESCRIPTION

The rosé wines have a minimum natural alcoholic strength by volume of 11,5 %. Their fermentable sugar content must not exceed 4 g/l. After enrichment, the wines' total alcoholic strength by volume must not exceed 13 %. The wines are made from a blend of at least two grape varieties. While typical of Rhône valley vineyards, the rosé wines also have Mediterranean or, more specifically, Provençal influences. They are fresh and fruity, often with aromas of exotic fruit enhanced by a balanced liveliness.

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 sulfur dioxide (in milligrams per litre): —

2. *Red wines*

BRIEF WRITTEN DESCRIPTION

The red wines have a minimum natural alcoholic strength by volume of 12 %. After enrichment, the wines' total alcoholic strength by volume must not exceed 13,5 %. Their fermentable sugar content of the wines must not exceed 4 g/l when the alcoholic strength by volume is more than 14 %, or 3 g/l when the alcoholic strength by volume is less than 14 %. Their malic acid content at the time of packaging is less than 0,4 g/l. The wines are made from a blend of at least two grape varieties. 'Luberon' reds are balanced, with a fruity aromatic range dominated by blackcurrant or other fresh red fruit.

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 sulfur dioxide (in milligrams per litre): —

3. *White vines*

BRIEF WRITTEN DESCRIPTION

The white wines have a minimum natural alcoholic strength by volume of 11,5 %. After enrichment, the wines' total alcoholic strength by volume must not exceed 13 %. Their fermentable sugar content must not exceed 4 g/l. The wines are made from a blend of at least two grape varieties. 'Luberon' whites are soft and aromatic, with notes often reminiscent of citrus fruit. They have a mineral character brought out by a balance of freshness and roundness.

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 sulfur dioxide (in milligrams per litre): —

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

— When making rosé wines, winemakers may use oenological charcoal exclusively for press musts, in a proportion not exceeding 20 % of the total volume of rosé wine produced by the winemaker concerned for a given harvest.

2. Spacing and pruning

Growing method

— The area available for each plant must not exceed 2,50 m^2, calculated by multiplying the distance between rows and the space between plants in the same row.

— The distance between rows must not exceed 2,50 m.

— The spacing between plants in the same row ranges from 0,80 m to 1,20 m.

The vines are pruned:

— either by means of spur pruning (using the Gobelet or Cordon de Royat method) with a maximum of six spurs per vine and a maximum of two buds per spur; or

— using the single Guyot method, with a maximum of six buds on the cane and a replacement spur with no more than two buds.

3. Irrigation

Growing method

Irrigation may be permitted.

5.2. *Maximum yields*

1.

66 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are made and developed in the following municipalities of the department of Vaucluse, based on the 2024 Official Geographic Code:

Ansouis, Apt, La Bastide-des-Jourdans, La Bastidonne, Beaumont-de-Pertuis, Bonnieux, Cabrières-d'Aigues, Cadenet, Castellet-en-Luberon, Cheval-Blanc, Cucuron, Goult, Grambois, Lacoste, Lauris, Lourmarin, Maubec, Ménerbes, Mérindol, Mirabeau, La Motte-d'Aigues, Oppède, Pertuis, Peypin-d'Aigues, Puget, Puyvert, Robion, Saignon, Saint-Martin-de-Castillon, Saint-Martin-de-la-Brasque, Sannes, Taillades, La Tour-d'Aigues, Vaugines, Villelaure, Vitrolles-en-Luberon.

7. **Wine grape varieties**

Assyrtiko B

Bourboulenc B – Doucillon Blanc

Caladoc N

Carignan N

Carignan Blanc B

Cinsaut N – Cinsault

Clairette B

Counoise N

Gamay N

Grenache N

Grenache Blanc B

Grenache Gris G

Marsanne B

Marselan N

Mourvèdre N – Monastrell

Nielluccio N – Nielluciu

Parrellada B

Pinot Noir N

Piquepoul Blanc B

Piquepoul Noir N

Roussanne B

Sciaccarello N

Syrah N – Shiraz

Ugni Blanc B

Vermentino B – Rolle

Viognier B

8. **Description of the links**

The geographical area, situated around the Luberon limestone massif, is remarkably uniform. It is part of the larger Rhône valley winegrowing area and is bordered by the Apt valley and the 'Ventoux' AOC production area to the north, the Durance valley to the south, the foothills of the Alps of Haute-Provence to the east and the Vaucluse plain to the west.

The vineyards are located on the slopes or at the base of imposing limestone hills, on parcels whose soils are made up of limestone gravel that promote their heating and draining, making them well suited to the production of quality grapes.

The Mediterranean climate favours the ripening of the grapes, with high temperatures and plenty of sunshine during summer, when sugars and polyphenols accumulate in the berries. The wind, by chasing the clouds, helps protect the vines from cryptogamic diseases. Exposure to the sun also promotes the development of aromatic precursors. The area is open to Alpine influences from the east and is also characterised by large temperature variations between day and night. These variations, particularly at the grape ripening stage, allow polyphenols to develop slowly and thus have a direct influence on the wines' balance, resulting in round and full wines characterised by freshness and elegance.

'Luberon' winemakers have made constant efforts to improve production methods. As a result, quality grape harvests are obtained under good technical conditions, both at vineyard level thanks to a programme of selecting quality varieties and at the production stage through the modernisation of winemaking equipment.

The 'Luberon' winegrowing area has a strong tourist appeal with its valleys, forests, castles and folk tales. Visitors discover the area by touring its vineyards and hilltop villages.

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

Smaller geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labels of wines entitled to the controlled designation of origin can mention a smaller geographical unit, provided that:

— it is a registered location;

— it appears on the harvest declaration.

Larger geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labels of wines entitled to the controlled designation of origin can mention the larger geographical unit 'Vignobles de la Vallée du Rhône' in accordance with the conditions specified 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 more than two-thirds 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 making and developing the wines, comprises the territory of the following municipalities, based on the 2024 Official Geographic Code:

— Department of Alpes-de-Haute-Provence: Aubenas-les-Alpes, Banon, Céreste-en-Luberon, Corbières-en-Provence, L'Hospitalet, Montfuron, Montjustin, Montsalier, Oppedette, Pierrevert, Redortiers, Reillanne, Revest-des-Brousses, Revest-du-Bion, La Rochegiron, Sainte-Croix-à-Lauze, Sainte-Tulle, Saumane, Simiane-la-Rotonde, Vachères, Villemus;

— Department of Bouches-du-Rhône: Alleins, Aureille, Barbentane, Cabannes, Charleval, Châteaurenard, Eygalières, Eyguières, Eyragues, Graveson, Jouques, Lamanon, Lambesc, Mallemort, Meyrargues, Mollégès, Mouriès, Noves, Orgon, Peyrolles-en-Provence, Plan-d'Orgon, Le Puy-Sainte-Réparade, Rognes, Rognonas, La Roque-d'Anthéron, Saint-Andiol, Saint-Cannat, Saint-Estève-Janson, Saint-Paul-lès-Durance, Saint-Rémy-de-Provence, Sénas, Vernègues, Verquières;

— Department of Var: Artigues, Ginasservis, Rians, Saint-Julien, La Verdière and Vinon-sur-Verdon;

— Department of Vaucluse: Aurel, Auribeau, Avignon, Le Beaucet, Beaumettes, Bédoin, Blauvac, Buoux, Cabrières-d'Avignon, Caseneuve, Caumont-sur-Durance, Cavaillon, Châteauneuf-de-Gadagne, Crillon-le-Brave, Flassan, Fontaine-de-Vaucluse, Gargas, Gignac, Gordes, L'Isle-sur-la-Sorgue, Jonquerettes, Joucas, Lagarde-d'Apt, Lagnes, Lioux, Malemort-du-Comtat, Méthamis, Modène, Monieux, Morières-lès-Avignon, Mormoiron, Murs, Pernes-les-Fontaines, La Roque-sur-Pernes, Roussillon, Rustrel, Saint-Christol, Saint-Didier, Saint-Pantaléon, Saint-Pierre-de-Vassols, Saint-Saturnin-lès-Apt, Saint-Saturnin-lès-Avignon, Saint-Trinit, Sault, Saumane-de-Vaucluse, Sivergues, Le Thor, Velleron, Venasque, Viens, Villars, Villes-sur-Auzon.

Link to the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-bd7aab43-51a7-47e4-8936-f997179f2c71