C/2026/1981

7.4.2026

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/2026/1981)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Coteaux d'Ancenis'

EU reference number: PDO-FR-A0928-AM02 – 8.1.2026

1. **Name of product**

'Coteaux d'Ancenis'

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

Ministry of Agriculture and Food Sovereignty

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.

The application for amendment to the 'Coteaux d'Ancenis' 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)**

Title

Labelling

Description

The producer group for the PDO has decided to use a larger geographical unit to designate the wines, opting for the term 'Vin de Loire' instead of 'Val de Loire'.

This development follows the communication guidelines adopted by the producers of Loire wines.

The aim is to make the identity clearer and align it more closely with the reality of the wines made by producers in the Loire basin.

☑ The amendment affects the single document.

Title

Addition of agri-environmental provisions

Description

Two agri-environmental provisions have been added to the product specification, namely a provision on control of vegetation between rows and a provision on altering the morphology of the subsoil. The aim is to enhance the sustainability of the designation in the face of climate change and high societal expectations.

☐ The amendment affects the single document.

Title

Start of harvest

Description

The producer group for the PDO wishes to abolish the harvest proclamation in order to simplify administrative management while maintaining a check on the ripeness of the grapes.

☐ The amendment affects the single document.

Title

Update of the Geographic Code

Description

The municipalities in the geographical area have been updated in accordance with the 2025 Official Geographic Code. This amendment does not change the geographical area of the designation.

☑ The amendment affects the single document.

Title

References

Description

The contact details of the National Institute of Origin and Quality (INAO) have been updated.

The arrangements for checking compliance with the product specification have been amended.

☐ The amendment affects the single document.

Title

Link

Description

The link section has been amended to update out-of-date data (number of producers, production areas, volumes) in the description of the human factors.

☐ The amendment affects the single document.

Title

Transitional measure

Description

The transitional measure regarding the demarcated parcel area expired in 2021. It has therefore been deleted from the product specification.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wines

'Coteaux d'Ancenis'

EU reference number: PDO-FR-A0928-AM02 – 8.1.2026

1. **Name(s)**

'Coteaux d'Ancenis'

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 product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

6. **Description of the wine or wines**

Grapevine product

Red wines

Organoleptic characteristics

Visual appearance

The red wines are bright in colour, with tints ranging from cherry red to garnet red.

Aroma

The nose is frequently dominated by red fruit aromas, sometimes combined with hints of spice.

Taste

They generally possess elegant tannins that give them a smooth, tender quality together with a certain freshness.

Additional information regarding organoleptic characteristics

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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

The wines are still red wines.

The analytical characteristics of the wines are as follows:

— Minimum natural alcoholic strength by volume: 10,5 % for red wines.

— Total maximum alcoholic strength by volume after enrichment: 12,5 % for red wines.

— Total acidity: between 57,1 and 102,1 milliequivalents per litre for red wines.

— Maximum volatile acidity: 13,3 milliequivalents per litre for red wines.

— Fermentable sugar (glucose and fructose) content: not more than 3 g per litre for red wines.

— Maximum malic acid content: not more than 0,3 g per litre for red wines. Malolactic fermentation is completed for the red wines.

The total sulphur dioxide content and the total actual alcoholic strength of the red wines follow the rules laid down in EU legislation.

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

Grapevine product

White wines

Organoleptic characteristics

Visual appearance

The yellow colour of the white wines evokes opulence.

Aroma

The white wines generally develop intense aromatic notes reminiscent of ripe or exotic fruit.

Taste

The rules governing their analytical characteristics are what generally ensure the fine balance these wines possess on the palate: the fullness bestowed by the fermentable sugars counterbalances the freshness typical of Loire wines.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	13,3
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The wines are still white wines.

The analytical characteristics of the wines are as follows:

— Minimum natural alcoholic strength by volume: 11,5 % for white wines.

— Total maximum alcoholic strength by volume after enrichment: 13,5 % for white wines.

— Total acidity: between 57,1 and 112,3 milliequivalents per litre for white wines.

— Fermentable sugar (glucose and fructose) content: between 20 g and 40 g per litre for white wines.

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

Grapevine product

Rosé wines

Organoleptic characteristics

Visual appearance

The rosé wines are light in colour, ranging from pale pink to salmon pink.

Aroma

Their fine, subtle aromas have a certain freshness and generally manifest themselves in the form of fruity notes.

Taste

These wines are characteristically light and fresh on the palate, with a touch of liveliness.

Additional information regarding organoleptic characteristics

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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

The wines are still rosé wines.

The analytical characteristics of the wines are as follows:

— Minimum natural alcoholic strength by volume: 10 % for rosé wines.

— Total maximum alcoholic strength by volume after enrichment: 12 % for rosé wines.

— Total acidity: between 57,1 and 102,1 milliequivalents per litre for rosé wines.

— Maximum volatile acidity: 10,2 milliequivalents per litre for rosé wines.

— Fermentable sugar (glucose and fructose) content: not more than 4 g per litre for rosé wines.

The total sulphur dioxide content and the total actual alcoholic strength of the rosé wines follow the rules laid down in EU legislation.

☑ 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

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Type of oenological practice

Cultivation method

Description

The minimum planting density of the vines is 6 000 plants per hectare. The distance between rows is not more than 1,60 m and the distance between plants in the same row is between 0,90 m and 1,10 m. The vines are pruned with a maximum of 12 buds per plant: either by short pruning (Cordon de Royat, goblet pruning, fan pruning) or by single Guyot pruning. Pruning is done before 31 May in the year of harvest. At the fruit set stage, the number of fruit-bearing branches for the year per plant is not more than 10.

Winemaking practice

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Type of oenological practice

Specific oenological practice

Description

The use of oenological charcoal when making the rosé wines is forbidden, whether alone or mixed in a preparation. Subtractive enrichment techniques are permitted for the red wines, with the maximum partial concentration rate set at 10 % in relation to the volumes used. After enrichment, the wines' total alcoholic strength by volume must not exceed: 13,5 % for white wines, 12 % for rosé wines and 12,5 % for red wines. In addition to the above provisions, the oenological practices concerning these wines must meet the requirements laid down at Community level and in the Rural and Maritime Fishing Code.

7.2. *Maximum yields*

All wines / category / variety / type

White wines

Maximum yield:

Maximum yield:	55
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Red and rosé wines

Maximum yield:

Maximum yield:	66
Maximum yield unit:	hectolitres per hectare

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

— Cabernet Franc N

— Gamay N

— Pinot Gris G

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

1. *Geographical area*

All steps in production take place in the geographical area approved by the National Institute of Origin and Quality at the meeting of the competent national committee on 28 September 2011. As at the date of approval of this specification by the competent national committee, this area comprises the territory of the following municipalities, based on the 2025 Official Geographic Code:

— Department of Loire-Atlantique: Ancenis-Saint-Géréon, Carquefou, Le Cellier, Couffé, Divatte-sur-Loire (the territory of the delegated municipality of Barbechat only), Ligné, Loireauxence (the territory of the delegated municipality of Varades only), Mauves-sur-Loire, Mésanger, Montrelais, Oudon, Thouaré-sur-Loire, Vair-sur-Loire.

— Department of Maine-et-Loire: Mauges-sur-Loire (the territory of the delegated municipality of La Chapelle-Saint-Florent only), Orée d'Anjou (the territory of the delegated municipalities of Bouzillé, Champtoceaux, Drain, Landemont, Liré and La Varenne only).

Maps of the geographical area can be found on the website of the National Institute of Origin and Quality.

2. *Demarcated parcel area*

The wines are made exclusively from vines located in the parcel area demarcated for production, as approved by the National Institute of Origin and Quality at the meeting of the competent national committee on 28 September 2011.

The National Institute of Origin and Quality submits the maps establishing the boundaries of the parcels of the production area thus approved to the town halls of the municipalities listed in paragraph 1.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The geographical area is located on the border of the Nantes and Anjou vineyards, by the side of the major waterway that is the River Loire, and the makers of 'Coteaux d'Ancenis' were able to take advantage of this twofold influence to establish a series of production techniques adapted to their natural environment.

The hillsides in the geographical area, shaped by the Loire as it flows through the metamorphic formations of the Armorican Massif, typically have soils whose high warmth absorption capabilities, rapid natural drainage and limited water reserves are good for the ripening of grapes; hence the development, starting in the Middle Ages, of a thriving commercial winemaking industry around the port of Ancenis. Furthermore, the local climate, despite being under oceanic influence, is distinctive in that there is often a dry, windy spell around the end of summer and the beginning of autumn. Together with the open landscapes along the banks of the Loire, these environmental conditions are a major factor behind the development of a red and rosé wine industry in the region. The poor, acidic soil of the land parcels allocated to vine-growing is particularly suitable for the Gamay N grape variety, acting as a restraint on its often-noted vitality and explaining how it has replaced existing red grape varieties despite being introduced relatively late. Vineyard management by means of well-adapted cultivation techniques and the restriction of yields brings out the full range of aromas in the red wine and allows the rosé wines to express delicate fruity notes.

The climate also makes it possible to produce sweet white wines by harvesting ripe, healthy grapes. In addition, it has enabled the swift acclimatisation of the fragile Pinot Gris G variety. The geographical area's mild summers are an important advantage, helping to preserve the fineness of the grape's aromas as well as ensuring the wines' characteristic freshness by curbing the deterioration of the organic acids present in the grapes. Known locally as 'Malvoisie', these truly original wines are symbolic of the region's winemaking heritage.

Unionised since the beginning of the 20th century, the growers have consistently worked to improve the quality of their products. The recognition of 'Coteaux d'Ancenis' as a protected designation of origin, the consolidation of the land parcels allocated to winegrowing to focus on the best hillsides, the move towards using only Gamay N and Pinot Gris N as the principal grape varieties, and stricter production rules are strong signs that the unique character of these wines is assured for the future.

11. **Further applicable requirements**

Title of the requirement/derogation

Derogation concerning the geographical area

Legal framework

National legislation

Type of additional 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 the wines, comprises the territory of the following municipalities, based on the 2025 Official Geographic Code:

— Department of Loire-Atlantique: La Boissière-du-Doré, La Chapelle-Heulin, Divatte-sur-Loire (the territory of the delegated municipality of La Chapelle-Basse-Mer only), Gorges, Haute-Goulaine, Le Landreau, Le Loroux-Bottereau, Maisdon-sur-Sèvre, Mouzillon, La Remaudière, Saint-Julien-de-Concelles, Vallet.

— Department of Maine-et-Loire: Montrevault-sur-Èvre (the territory of the delegated municipalities of Puiset-Doré and Saint-Rémy-en-Mauges only), Orée d'Anjou (the territory of the delegated municipalities of Saint-Laurent-des-Autels and Saint-Sauveur-de-Landemont only), Sèvremoine (the territory of the delegated municipality of Tillières only).

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

Title of the requirement/derogation

Additional provisions relating to labelling

Legal framework

National legislation

Type of additional requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name of the protected designation of origin may be supplemented by the geographical name 'Vin de Loire' in accordance with the rules laid down in the product specification regarding the use of that name. The name of the protected designation of origin may be supplemented by the name in current use 'Malvoisie' in accordance with the rules laid down in the product specification regarding the use of that name. The name may only be used for still white wines. All optional terms whose use, under Community provisions, may be regulated by the Member States are printed on the labels in letters that may not be larger, in height, width or thickness, than twice the size of the letters spelling the name of the protected designation of origin. The size of the letters spelling the geographical name 'Vin de Loire' and the name in current use 'Malvoisie' must not be larger, in height, width or thickness, than two thirds of the size of the letters spelling the name of the protected designation of origin. The name of a smaller geographical unit may appear on the labels of wines covered by the protected designation of origin, provided that: it is a registered location and it appears on the harvest declaration. The name of the registered location must be printed in letters that are no larger, in height, width or thickness, than half the size of the letters spelling the name of the protected designation of origin. It must appear in the same visual field as the protected designation of origin.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-b6915da9-2112-4d12-95d7-ab037dafcf01