C/2025/1841

1.4.2025

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

(C/2025/1841)

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-Amour'

PDO-FR-A1028-AM03

Date of communication: 6 January 2025

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Geographical area

In Chapter I, Section IV, point 1 of the specification, the number '2019' has been replaced by '2022'.

This editorial amendment allows the geographical area to be identified with reference to the 2022 version of the Official Geographic Code, which is published by the National Institute of Statistics and Economic Studies (INSEE), and gives the definition of the geographical area legal certainty.

Point 6 of the single document has been amended.

2. Area in immediate proximity

In Chapter I, Section IV, point 3 of the specification, the number '2019' has been replaced by '2022'.

This editorial amendment allows the area in immediate proximity to be identified with reference to the 2022 version of the Official Geographic Code, published by the INSEE.

The addition of this reference gives legal certainty to the definition of the area in immediate proximity.

The list of municipalities comprising the area in immediate proximity, including their names, has been updated, without changes to the area boundary, to take into account the administrative changes that have been made.

The section of the single document headed 'Further conditions' has been amended.

3. Planting density

In Chapter I, Section VI, point 1(a) of the specification, specific provisions for vines grown on terraces have been added under the heading 'Special provisions':

In order to facilitate mechanisation of parcels on very steep slopes, winegrowers wish to be allowed to create terraces. The general rules on density are not applicable to this kind of vine cultivation. Specific provisions have therefore been approved by the competent national committee of the National Institute of Origin and Quality (INAO) and added to the specification.

The single document has been amended under the heading 'Specific oenological practices'.

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

4. **Rules on foliage height**

A specific rule has been added to Chapter I, Section VI, point 1(c) of the specification concerning foliage height for vines grown on terraces, for which spacing between rows is not defined.

This amendment does not concern the single document.

5. **Prohibition on using soil from outside the area**

The following amendments have been made to Chapter I, Section VI, point 2 of the specification:

— A new paragraph (a) has been added prohibiting the use of soil from outside the area on the parcels covered by the designation.

It has been clarified that 'soil from outside the area' means soil that does not originate in the demarcated parcel area of the 'Saint-Amour' protected designation of origin.

— The previous paragraph (a) is now paragraph (b).

This amendment does not concern the single document.

6. **Hot water treatment**

The following amendments have been made to Chapter I, Section VI, point 2 of the specification:

— The previous paragraph (b) is now paragraph (c).

— Paragraph (c) has been amended as follows: 'Hot water treatment of standard plants and plants from private nurseries is mandatory'.

This provision is in fulfilment of the new rule established by the competent national committee of the INAO to combat the development of flavescence dorée. The new rule is intended to limit permitted treatments to hot water treatment, prohibiting alternative treatments which do not offer the same guarantees of effectiveness.

This amendment does not concern the single document.

7. **Yield and upper yield limit**

The following amendments have been made to Chapter I, Section VIII, point 1 of the specification:

— The existing provisions have been set out in a paragraph labelled (a);

— A paragraph (b) has been added, setting out the rule for calculating the authorised yield for vines grown on terraces. The maximum yield of these terraced plots is that set out in paragraph (a).

This amendment does not concern the single document.

8. **Transitional measures**

Chapter I, Section XI, point 1(a) of the specification, the transitional measure concerning the minimum planting density, has been amended.

The authorisation for the partial grubbing-up of vines in place as of 28 November 2004 has been extended from 2015 to 2031. A special rate of reduction applies for vines that will be grubbed up again. The purpose is to speed up vineyard restructuring in a difficult economic context that does not allow for large-scale replanting, and to facilitate mechanisation in the vineyard, thereby reducing use of glyphosate.

This amendment does not concern the single document.

9. **Declaration requirements**

The following amendments have been made to Chapter II, Section I of the specification:

— In points 2, 3, 5 and 6, the provisions on the time limits for declaration obligations have been amended to make it easier to carry out checks.

— In point 2, it has been specified that products may not be made available in bulk until a favourable response to the declaration has been received from the approved inspection body.

— In point 4, the quarterly summary declaration system for the declarations referred to in points 3 and 6 is now available regardless of the volumes or the number of transactions carried out by operators. It has been specified that these summary declarations must be sent to the inspection body no later than 10 days after the end of the quarter.

— In point 5, it has been specified that consignments of unpackaged wine intended to be dispatched outside the national territory cannot be made available until a favourable response to the declaration concerning dispatch outside the national territory has been received from the approved inspection body.

— Details on the reclassification declaration have been added at point 6.

— Point 9 has been amended to specify the operations authorised as part of the reorganisation of parcels.

This amendment does not concern the single document.

10. **References to the inspection body**

The inspection body referred to in Chapter III, Section II of the specification has been replaced.

The first paragraph has been amended and the second paragraph has been deleted to reflect the new drafting rules.

This amendment does not concern the single document.

SINGLE DOCUMENT

1. **Name(s)**

Saint-Amour

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

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

BRIEF WRITTEN DESCRIPTION

The wines are still, dry red wines. The wines have a minimum natural alcoholic strength by volume of 10,5 %. The total alcoholic strength by volume of the wines after enrichment does not exceed 13 %. At the time of packaging, the wines have a maximum malic acid content of 0,4 grams per litre. Wines that are finished and ready to be released for consumption conform to the following analytical standards: Maximum fermentable sugar content (glucose and fructose): 3 grams per litre. The other analytical criteria comply with the values established in

European legislation. The wines produced for early consumption are shining ruby-red in colour. They are fleshy, soft and fruity, original and complex. These elegant wines often develop fine and delicate aromas of red fruit, flowers and, occasionally, orchard fruits. Wines intended to be kept for longer have an intense colour ranging from purple to deep garnet. On the nose, they often have aromas of kirsch and spices. In the mouth, the structure is generous, unctuous and full-bodied with a balance of strength, complexity and elegance.

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) 14,17

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

— The use of wood chips is not permitted.

— The total alcoholic strength by volume of the wines after enrichment does not exceed 13 %.

— Subtractive enrichment techniques are permitted up to a concentration rate of 10 %.

— The wines must be aged until at least 15 January of the year following the harvest.

In addition to the above provisions, all wine-making practices followed must also comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

2. Cultivation method

— Planting density

The minimum vine planting density is 6 000 plants per hectare.

The spacing between the rows is 2,10 metres or less. Between plants in the same row, spacing is at least 0,80 metres.

Provided that the minimum density of
6 000 plants per hectare is maintained, for the purposes of mechanisation, the spaces between rows may be a maximum of 3 metres.

These provisions do not apply to terraced plots. A terraced vineyard plot means a plot with specific landscaping, established before the vine was planted, necessitated by the pre-existing slope. This terraced landscaping is such that the usual planting density rules do not apply and the use of mechanised harvesters between the various levels is impossible.

For terraced vineyard plots, the spacing between plants in the same row is at least 0,80 metres.

3. Cultivation method

— Pruning rules

— Pruning is completed by 15 May.

— The wines are made from vines subject to spur pruning and trained to gobelet, éventail, single or double cordon de Royat, or 'Charmet'. Each plant has a maximum of ten buds.

— Each plant has three to five spurs with a maximum of two buds. For regeneration purposes, each plant may also have a spur with a maximum of two buds cut from a water shoot growing out of the permanent wood.

— During initial pruning, or conversion to a different form of pruning, vines are pruned to a maximum of 12 buds per plant.

Irrigation is prohibited.

— Provisions relating to mechanised harvesting

— The harvest is piled no higher than 0,50 metres in the containers transporting it from the parcel to the winery.

— The containers are made of inert material suitable for food-use.

— The equipment for picking and transporting the harvest includes a special water-drainage or protection system.

5.2. *Maximum yields*

61 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are produced, developed and aged in the following municipality of the Saône-et-Loire department, based on the 2022 Official Geographic Code: Saint-Amour-Bellevue.

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

Gamay N

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

8.1. *Description of the natural factors relevant to the link*

The geographical area is located on the eastern sides of the northern Beaujolais hills, 12 kilometres south-west of Mâcon and 30 kilometres north of Villefranche-sur-Saône.

It occupies the territory of a single municipality, Saint-Amour-Bellevue, in the south of the Saône-et-Loire department.

The area mainly covers the eastern slopes of Mont de Bessay (478 metres in altitude) and Colline de l'Eglise (310 metres in altitude), gently sloping down to the Saône plain. The landscape is hilly. On one side, moderate slopes overlook the village, while on the other side there are gentler inclines and terraces.

Most of the geographical area rests on a granitic substrate which, by alteration, has given rise to coarse silica sands known locally as 'sandstone' or '*gore*'. In places, among finer soils with more clay, products of alteration, there are outcrops of micaceous schist. On the side of Mont de Bessay, alteration of a deposit of Triassic sandstone has produced very poor sandy soils. Lower down the hill, schist alternates with soils with a greater clay content.

The eastern and southern parts of the geographical area rest on colluvium and alluvial fans formed from granitic and Triassic rock from the surrounding area.

The area demarcated for the grape harvest is mainly composed of parcels with soils formed, principally, on alteration products of granite and sandstone: on the steeper slopes there are soils with good filtering qualities, while on the colluvium and alluvial fans of the lower slopes there are clay and siliceous soils that are stony at the surface. These parcels occupy areas between 250 metres and 380 metres in altitude, mainly west-facing.

The semi-maritime climate is subject to continental and southern influences, with summer heat and most of the rain falling in autumn and spring. This varied climate, with intense summer heat often continuing until autumn, is highly beneficial for the vines.

The Beaujolais hills play a vital role providing protection from the west winds, thereby diminishing the maritime influence. The hills produce a foehn effect that dries the damp air, enhancing the light and reducing rainfall correspondingly.

The broad Saône valley also plays an important role by capturing the light very effectively and reducing temperature variations.

8.2. *Description of the human factors relevant to the link*

In 286, at Saint-Maurice-en-Valais, a Roman legionary by the name of Amor escaped a massacre to which many of his comrades fell victim. Taking refuge in Gaul, the soldier became a missionary and gave his name to the village of Saint-Amour.

From the end of the 15th century, the vineyard was truly thriving thanks to the bourgeoisie of Lyon, who had grown rich from silk and banking. The wine trade in the Beaujolais region grew throughout the 18th century, leading to major changes in the vineyards. Large properties were then divided for 'métayage', or sharecropping, a system of land management still very much part of the geographical area.

During the 1930s, encouraged by the belief and passion of one man, Louis Dailly, the Union of Producers presented the case for recognising the controlled designation of origin, resulting in the decree of 8 February 1946.

The vineyards are exclusively dedicated to the production of red wines, made largely from the variety Gamay N.

In their quest to produce quality wines, the producers have learned to tame the growth of this variety, notably by using high planting density and spur pruning, mainly with gobelet-training.

In order for the grapes to ripen properly, producers ensure that the canopy is sufficiently open. In this way, the vines can be trained on fixed trellising, which also enables mechanisation.

In order to ensure optimal extraction of the aromatic and polyphenolic components of the grapes, many producers employ techniques that immerse the grapes in juice during fermentation. These techniques result in good extraction while preserving the fruity character of the wines. The Gamay N variety is sensitive to oxidation, so producers do everything possible to keep the grapes intact and transport them to the winery quickly.

Occasionally producers reduce the maceration time to produce lighter wines which can be enjoyed earlier.

According to custom, producers care about preserving the harvest from the best parcels. They mention the names of the most prestigious '*lieux-dits*', or plots, on the labels.

In 1838, some 268 of the 509 hectares of territory belonging to the municipality were planted with vines. These figures have not changed much as, in 2010, vineyards covered an area of around 300 hectares. The average annual production is 12 000 hectolitres, made by 160 producers. Direct sale from wineries represents 17 % of volumes.

8.3. *Causal interactions*

The position of the vineyards on the mid-slopes, sheltered from the west winds by the Beaujolais hills, means that they largely escape the spring frosts and morning mists of the Saône plain. It also allows them to benefit from optimum sunshine, while the slopes ensure that any excess rainwater is rapidly drained away.

Looking out over the broad Saône plain, the area benefits from the sunlight that encourages the action of chlorophyll in the vines. The moderate altitude and south-facing aspect ensure excellent, and even, ripening of the grapes, which produce wines of subtle originality with pleasing aromatic complexity.

The parcels demarcated for the grape harvest provide clay and siliceous soils formed on a granitic substrate. They are poor with good filtering qualities, yielding a moderate grape harvest and influencing the originality apparent in the tasting of the wines.

In these specific geographical conditions, down the generations the producers have developed techniques enabling them to achieve the best results from the Gamay N grapes. The variety is especially adapted to the climate and to soils formed from granitic sands.

Their know-how is evident in the customary practice of spur pruning, with gobelet training, as well as in the high-density planting, growing techniques to limit soil erosion, wine-making practices adapted to produce a richly coloured product, while always preserving the finesse and fruitiness of the wines.

The parcels with soils formed on Triassic sands, especially on the slopes of Mont de Bessay, make it possible to produce more tannic wines. The parcels on the lower slopes with more siliceous and clay soils, on the other hand, produce lighter wines.

The wines of 'Saint-Amour' have always been highly regarded and enjoy a sound reputation. In his 1816 work, *Topographie de tous les vignobles connus* (Topography of all known vineyards), Jullien classified the pleasant 'Saint-Amour' wines as 'fourth class'.

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

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, processing and ageing of the wines, comprises the territory of the following municipalities, based on the Official Geographic Code for 2022:

— Department of Côte-d'Or:

Agencourt, Aloxe-Corton, Ancey, Arcenant, Argilly, Autricourt, Auxey-Duresses, Baubigny, Beaune, Belan-sur-Ource, Bévy, Bissey-la-Côte, Bligny-lès-Beaune, Boncourt-le-Bois, Bouix, Bouze-lès-Beaune, Brion-sur-Ource, Brochon, Cérilly, Chamboeuf, Chambolle-Musigny, Channay, Charrey-sur-Seine, Chassagne-Montrachet, Châtillon-sur-Seine, Chaumont-le-Bois, Chaux, Chenôve, Chevannes, Chorey-lès-Beaune, Collonges-lès-Bévy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-Vauchignon, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebaty, Echevronne, Epernay-sous-Gevrey, L'Etang-Vergy, Etrochey, Fixin, Flagey-Echézeaux, Flavignerot, Fleurey-sur-Ouche, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gomméville, Grancey-sur-Ource, Griselles, Ladoix-Serrigny, Lantenay, Larrey, Levernois, Magny-lès-Villers, Mâlain, Marcenay, Marey-lès-Fussey, Marsannay-la-Côte, Massingy, Mavilly-Mandelot, Meloisey, Merceuil, Messanges, Meuilley, Meursanges, Meursault, Molesme, Montagny-lès-Beaune, Monthelie, Montliot-et-Courcelles, Morey-Saint-Denis, Mosson, Nantoux, Nicey, Noiron-sur-Seine, Nolay, Nuits-Saint-Georges, Obtrée, Pernand-Vergelesses, Perrigny-lès-Dijon, Plombières-lès-Dijon, Poinçon-lès-Larrey, Pommard, Pothières, Premeaux-Prissey, Prusly-sur-Ource, Puligny-Montrachet, Quincey, Reulle-Vergy, La Rochepot, Ruffey-lès-Beaune, Saint-Aubin, Saint-Bernard, Saint-Philibert, Saint-Romain, Sainte-Colombe-sur-Seine, Sainte-Marie-la-Blanche, Santenay, Savigny-lès-Beaune, Segrois, Tailly, Talant, Thoires, Valforêt (only the part in the territory of the former municipality of Clémencey), Vannaire, Velars-sur-Ouche, Vertault, Vignoles, Villars-Fontaine, Villebichot, Villedieu, Villers-la-Faye, Villers-Patras, Villy-le-Moutier, Vix, Volnay, Vosne-Romanée and Vougeot

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, processing and ageing of the wines, comprises the territory of the following municipalities, based on the Official Geographic Code for 2022:

— Department of Rhône:

Alix, Anse, L'Arbresle, Les Ardillats, Arnas, Bagnols, Beaujeu, Belleville-en-Beaujolais, Belmont-d'Azergues, Blacé, Le Breuil, Bully, Cercié, Chambost-Allières, Chamelet, Charentay, Charnay, Chasselay, Châtillon, Chazay-d'Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Dardilly, Denicé, Deux Grosnes (only the part in the territory of the former municipality of Avenas), Dracé, Emeringes, Fleurie, Fleurieux-sur-l'Arbresle, Frontenas, Gleizé, Juliénas, Jullié, Lacenas, Lachassagne, Lancié, Lantignié, Légny, Létra, Limas, Lozanne, Lucenay, Marchampt, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Odenas, Le Perréon, Pommiers, Porte des Pierres Dorées, Quincié-en-Beaujolais, Régnié-Durette, Rivolet, Sain-Bel, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Oullières, Saint-Etienne-la-Varenne, Saint-Georges-de-Reneins, Saint-Germain-Nuelles, Saint-Jean-des-Vignes, Saint-Julien, Saint-Just-d'Avray, Saint-Lager, Saint-Romain-de-Popey, Saint-Vérand, Sainte-Paule, Salles-Arbuissonnas-en-Beaujolais, Sarcey, Taponas, Ternand, Theizé, Val d'Oingt, Vaux-en-Beaujolais, Vauxrenard, Vernay, Villefranche-sur-Saône, Ville-sur-Jarnioux, Villié-Morgon and Vindry-sur-Turdine (only the part in the territory of the former municipalities of Dareizé, Les Olmes and Saint-Loup)

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, processing and ageing of the wines, comprises the territory of the following municipalities, based on the Official Geographic Code for 2022:

— Department of Saône-et-Loire:

Aluze, Ameugny, Azé, Barizey, Beaumont-sur-Grosne, Berzé-la-Ville, Berzé-le-Châtel, Bissey-sous-Cruchaud, Bissy-la-Mâconnaise, Bissy-sous-Uxelles, Bissy-sur-Fley, Blanot, Bonnay, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussières, Buxy, Cersot, Chagny, Chaintré, Chalon-sur-Saône, Chamilly, Champagny-sous-Uxelles, Champforgeuil, Châtenoy-le-Royal, Chaudenay, Cheilly-lès-Maranges, Chenôves, Chevagny-les-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, Crêches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-Pertuis, Dracy-le-Fort, Dracy-lès-Couches, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagy, Fleurville, Fley, Fontaines, Fragnes-La-Loyère (only the part in the territory of the former municipality of La Loyère) Fuissé, Genouilly, Germagny, Givry, Granges, Grevilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, Lacrost, Laives, Laizé, Lalheue, Leynes, Lournand, Lugny, Mâcon, Malay, Mancey, Martailly-lès-Brancion, Massilly, Mellecey, Mercurey, Messey-sur-Grosne, Milly-Lamartine, Montagny-lès-Buxy, Montbellet, Montceaux-Ragny, Moroges, Nanton, Ozenay, Paris-l'Hôpital, Péronne, Pierreclos, Plottes, Préty, Prissé, Pruzilly, Remigny, La Roche-Vineuse, Romanèche-Thorins, Rosey, Royer, Rully, Saint-Albain, Saint-Ambreuil, Saint-Boil, Saint-Clément-sur-Guye, Saint-Denis-de-Vaux, Saint-Désert, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Germain-lès-Buxy, Saint-Gervais-sur-Couches, Saint-Gilles, Saint-Jean-de-Trézy, Saint-Jean-de-Vaux, Saint-Léger-sur-Dheune, Saint-Mard-de-Vaux, Saint-Martin-Belle-Roche, Saint-Martin-du-Tartre, Saint-Martin-sous-Montaigu, Saint-Maurice-de-Satonnay, Saint-Maurice-des-Champs, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Rémy, Saint-Sernin-du-Plain, Saint-Symphorien-d'Ancelles, Saint-Vallerin, Saint-Vérand, Saint-

Ythaire, Saisy, La Salle, Salornay-sur-Guye, Sampigny-lès-Maranges, Sancé, Santilly, Sassangy, Saules, Savigny-sur-Grosne, Sennecey-le-Grand, Senozan, Sercy, Serrières, Sigy-le-Châtel, Sologny, Solutré-Pouilly, Taizé, Tournus, Uchizy, Varennes-lès-Mâcon, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, La Vineuse sur Fregande (only the part in the territory of the former municipalities of Donzy-le-National, Massy and La Vineuse), Vinzelles and Viré

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, processing and ageing of the wines, comprises the territory of the following municipalities, based on the Official Geographic Code for 2022:

— Department of Yonne:

Aigremont, Annay-sur-Serein, Arcy-sur-Cure, Asquins, Augy, Auxerre, Avallon, Bazarnes, Beine, Bernouil, Béru, Bessy-sur-Cure, Bleigny-le-Carreau, Censy, Chablis, Champlay, Champs-sur-Yonne, Chamvres, La Chapelle-Vaupelteigne, Charentenay, Châtel-Gérard, Chemilly-sur-Serein, Cheney, Chevannes, Chichée, Chitry, Collan, Coulangeron, Coulanges-la-Vineuse, Courgis, Cruzy-le-Châtel, Dannemoine, Deux Rivières, Dyé, Epineuil, Escamps, Escolives-Sainte-Camille, Fleys, Fontenay-près-Chablis, Gy-l'Evêque, Héry, Irancy, Island, Joigny, Jouancy, Junay, Jussy, Lichères-près-Aigremont, Lignorelles, Ligny-le-Châtel, Lucy-sur-Cure, Maligny, Mélisey, Merry-Sec, Migé, Molay, Molosmes, Montigny-la-Resle, Montholon (only the part in the territory of the former municipalities of Champvallon, Villiers sur Tholon and Volgré), Mouffy, Moulins-en-Tonnerrois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasilly, Pierre-Perthuis, Poilly-sur-Serein, Pontigny, Préhy, Quenne, Roffey, Rouvray, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Saint-Père, Sainte-Pallaye, Sainte-Vertu, Sarry, Senan, Serrigny, Tharoiseau, Tissey, Tonnerre, Tronchoy, Val-de-Mercy, Vallan, Venouse, Venoy, Vermenton, Vézannes, Vézelay, Vézinnes, Villeneuve-Saint-Salves, Villy, Vincelles, Vincelottes, Viviers and Yrouerre

Labelling

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

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

— it is the name of a place in the land register;

— it appears on the harvest declaration.

The name of the registered location appears immediately after the protected designation of origin, and is printed in lettering no greater in both height and width than the letters in which the name of the protected designation of origin is written.

b) The labels of wines entitled to the protected designation of origin can mention the larger geographical entity ‘Vin du Beaujolais’, ‘Grand Vin du Beaujolais’ or ‘Cru du Beaujolais’.

The size of the letters for the broader geographical unit must not be larger, either in height or width, than two-thirds of the size of the letters forming the name of the protected designation of origin.

Link to the product specification

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-1c62365f-4b31-4968-ae2c-015eba7aba0d