C/2026/4453

20.8.2026

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/2026/4453)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Alsace grand cru Altenberg de Bergheim'

EU reference number: PDO-FR-A0915-AM03 – 26.5.2026

1. **Name of product**

'Alsace grand cru Altenberg de Bergheim'

2. **Geographical indication type**

☑ PDO

☐ PGI

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, Agri-food and Food Sovereignty, Directorate-General for the Economic and Environmental Performance of Enterprises

6. **Qualification as standard amendment**

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

The application for amendment 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

Types of product

Description

In Chapter I, Section III, of the product specification, the text has been amended to indicate that, following examination of the application for recognition of still red wines at national level for this designation of origin, the designation 'Alsace grand cru Vorbourg' is no longer reserved exclusively for still white wines.

☐ The amendment affects the single document.

Title

Geographical area

Description

In Chapter I, Section IV(1), of the specification, the reference to the Official Geographic Code has been updated to 2025. This amendment does not affect the boundary of the geographical area.

☑ The amendment affects the single document.

Title

Demarcated parcel area

Description

In Chapter I, Section IV(2), of the specification, the date 25 June 2024 has been added.

The demarcated parcel area defines the parcels suitable for producing the grapes intended for the production of wine with the designation.

This area has been approved by the competent national committee of the National Institute of Origin and Quality.

☐ The amendment affects the single document.

Title

Area in immediate proximity

Description

In Chapter I, Section IV(3), of the specification, the reference to the Official Geographic Code has been updated to 2025. This amendment does not affect the boundary of the area in immediate proximity, but requires the following updates to the list of municipalities:

— for the department of Haut-Rhin, the names of the municipalities of 'Herrlisheim' and 'Soultz' have been replaced by 'Herrlisheim-près-Colmar' and 'Soultz-Haut-Rhin' respectively;

— for the department of Bas-Rhin:

  — the municipality of 'Gimbrett-Berstett' has become the municipality of 'Gimbrett (associated municipality, attached to Berstett)';

  — the name of the municipality of 'Mittelhausen' has been deleted and that of the municipality of 'Wingersheim les Quatre Bans' added, together with the information that the only part of that municipality included is the territory of the delegated municipality of Mittelhausen.

☑ The amendment affects the single document.

Title

Planting density

Description

In Chapter I, Section VI(1)(a), of the specification, for the production of red wine, the words ‘or “Alsace grand cru Vorbourg”’ have been added to the first paragraph after ‘Alsace grand cru Hengst’, following examination of the application for recognition of still red wines at national level for this designation.

☐ The amendment affects the single document.

Title

Pruning rule

Description

In Chapter I, Section VI(1)(b), of the specification, for the production of red wines, the vines are pruned to single or double Guyot with a maximum of 14 buds per plant.

This amendment stems from the examination of the application for recognition of red wines under the ‘Alsace grand cru Vorbourg’ designation of origin.

☐ The amendment affects the single document.

Title

Ripeness of grapes and minimum natural alcoholic strength by volume

Description

In Chapter I, Section VII(2)(a), of the specification, the table has been amended to take into account the application for recognition of still red wines examined at national level for the designation ‘Alsace grand cru Vorbourg’.

☐ The amendment affects the single document.

Title

Minimum maturation period

Description

In Chapter I, Section IX(2), of the specification, the minimum maturation period for white and red wines has been changed to last until 1 November of the year following the harvest.

☑ The amendment affects the single document.

Title

Provisions on packaging

Description

Chapter I, Section IX(3)(a), of the specification has been replaced by the following provisions:

‘(a) Wines with the protected designations of origin to which this specification relates must be packaged in “Vin du Rhin” bottles in accordance with EU legislation and Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963, or in bottles with the following characteristics:

300 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,0

— ratio of total height to height of cylindrical section of between 2,4 and 3,1

150 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,8 and 5,2

— ratio of total height to height of cylindrical section of between 2,1 and 3,1

100 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,6 and 5,0

— ratio of total height to height of cylindrical section of between 2,1 and 3,1

75 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,8 and 5,1

— ratio of total height to height of cylindrical section of between 2,8 and 5,0

50 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,1

— ratio of total height to height of cylindrical section of between 2,5 and 4,2

37,5 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,1

— ratio of total height to height of cylindrical section of between 2,5 and 5,2

vessels smaller than 37,5 cl: straight-sided body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,3 and 4,4

— ratio of total height to height of cylindrical section of between 2,6 and 3,0.'

☐ The amendment affects the single document.

Title

Date of placing on the market for sale to the consumer

Description

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, the white and red wines must not be placed on the market for consumers until 1 November of the year following the harvest, in line with the change to the maturation period.

☐ The amendment affects the single document.

Title

Link with the geographical area

Description

Following the recognition of still red wines for the designation 'Alsace grand cru Vorbourg', the sections on the human factors contributing to the link with the geographical area, the quality and characteristics of the products and the causal interactions for this designation have been supplemented.

For the designations 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr', the minimum maturation period given for the red wines has been increased from 10 to 11 months.

In Chapter I, Section X(1)(b), fifth paragraph, of the specification, for each of the 51 'Alsace grand cru' protected designations of origin, the words 'is required for' have been replaced by 'is traditionally used for' in order to reflect changes concerning the packaging (types of bottles permitted).

☐ The amendment affects the single document.

Title

Transitional measures

Description

In Chapter I, Section XI(2):

— The last paragraph has been replaced by the following provisions:

'As regards the pruning rules, the vines continue to be entitled to the protected designation of origin for their harvest until they are grubbed up, or up to and including the 2033 harvest at the latest.

As regards the planting density and trellising rules, the vines continue to be entitled to the protected designation of origin for their harvest until they are grubbed up.'

— The following provisions have then been added:

'For the parcels concerned, the volume eligible to use the protected designation of origin must be established on the basis of the yield set in Section VIII, point 1, of this product specification, multiplied by a coefficient of 0,8.'

☐ The amendment affects the single document.

Title

Inspection body

Description

Chapter III, Section II, of the specification has been amended to make reference to the inspection body and to comply with the new drafting rules for this section.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Alsace grand cru Altenberg de Bergheim'

EU reference number: PDO-FR-A0915-AM03 – 26.5.2026

1. **Name(s)**

'Alsace grand cru Altenberg de Bergheim'

2. **Geographical indication type**

☑ PDO

☐ PGI

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

White wines

Organoleptic characteristics

Visual appearance

The colour of the wines is deep and intense and ranges to golden yellow.

Aroma

The wines have powerful aromas.

Altenberg de Bergheim produces wines strongly influenced by the terroir, as they are made from thin-skinned grapes, sensitive to the weather, which are harvested at advanced stages of physiological ripeness. The must is never enriched.

A group of wines made exclusively from Riesling, cultivated separately, is sometimes characterised by aromas of fossil fuels.

Taste

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes.

The wines are of great substance and complexity. Very long in the mouth, they become more complex over time.

These wines develop over time. They have excellent keeping qualities and reach the peak of perfection after 15 to 20 years.

At their best, these wines are very powerful. Subtle when first tasted, they fill the mouth. Their acidity is fruity and sweet with touches of vanilla. They are often affected by the noble rot but remain very fresh.

There are two types:

— aromatic wines, full, fruity, rich and complex, made from the permitted varieties, planted separately or together, wines which are never classed as dry;

— a group of wines made exclusively from Riesling, cultivated separately, drier, with a mineral character, serious.

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:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The minimum natural alcoholic strength by volume of the wines is 14 % for Gewürztraminer Rs and Pinot Gris G, 12 % for Riesling and 14 % for wines made from blends of grape varieties. The wines are not subject to any form of enrichment.

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

Grapevine product

Designation followed by the words 'Vendanges Tardives'

Organoleptic characteristics

Visual appearance

The colour of the wines is deep and intense and ranges to amber yellow.

Aroma

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits.

Taste

The wines have a fresh finish. They are remarkably concentrated with long-lasting aromas.

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:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for Riesling B.

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

Grapevine product

Designation followed by the words 'Sélection de Grains Nobles'

Organoleptic characteristics

Visual appearance

The colour of these wines is deep and intense and ranges to amber yellow.

Aroma

The wines often have aromas of candied fruits.

Taste

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines.

They are remarkably concentrated with long-lasting aromas.

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:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for Riesling B.

☑ 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

Training systems: planting density

Type of oenological practice

Cultivation method

Description

The minimum vine planting density is 5 500 plants per hectare. The distance between the rows of vines must not exceed 2 metres. Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres. As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

Winemaking practice

Training systems: pruning rules

Type of oenological practice

Cultivation method

Description

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

Winemaking practice

Harvest

Type of oenological practice

Cultivation method

Description

The wines are made from grapes harvested manually.

Winemaking practice

Increase in the minimum natural alcoholic strength by volume

Type of oenological practice

Specific oenological practice

Description

The wines are not subject to any form of enrichment. Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

Winemaking practice

Oenological practices and physical treatments

Type of oenological practice

Specific oenological practice

Description

— Use of wood chips is prohibited.

— Enrichment is entirely prohibited for the protected designation of origin 'Alsace grand cru Altenberg de Bergheim'.

Winemaking practice

Maturing the wines

Type of oenological practice

Specific oenological practice

Description

The wines must be matured until at least 1 November of the year following the harvest. Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

7.2. *Maximum yields*

All wines / category / variety / type

Upper yield limit – Designation with or without the additional term 'Vendanges Tardives'

Maximum yield

Maximum yield:	60
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Upper yield limit – Designation followed by the term 'Sélection de Grains Nobles'

Maximum yield

Maximum yield:	48
Maximum yield unit:	hectolitres per hectare

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

— Gewürztraminer Rs

— Pinot Gris G

— Riesling B

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

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2025 Official Geographic Code:

— Department of Haut-Rhin:

Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueberschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kientzheim and Sigolsheim.

— Department of Bas-Rhin:

Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the National Institute of Origin and Quality (INAO) website.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

Thanks to the favourable climate conditions characteristic of the vineyards of Alsace, the protected designation of origin ‘Alsace grand cru Altenberg de Bergheim’ offers the quintessential expression of a very fine terroir. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines, with distinctive character and unique personality. The location of the vineyards, with slopes generally facing directly south; the geology, and especially the highly fractured limestone subsoils and influence of the clay-limestone topsoil; the warm climate and regular water supply: these are all factors that contribute to the regular growth of the vines, with balanced vigour and results of the highest quality. The terroir permits rather late, enhanced ripening, often intensified by the excellent climate conditions at the season’s end. Such conditions are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe. The maturation period laid down in the specification allows the wines to improve. There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping. They are the top of the range for this region. The ‘Altenberg de Bergheim’ wines are among the most prestigious produced in Alsace.

11. **Further applicable requirements**

Title of the requirement/derogation

Area in immediate proximity

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 winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2025 Official Geographic Code:

— Department of Haut-Rhin:

Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmannswiller, Herrlisheim-près-Colmar, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz-Haut-Rhin, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin:

Entire municipalities: Albé, Avolsheim, Balbronn, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Epfig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimbrett (associated municipality, attached to Berstett), Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Municipalities partially included: Wingersheim les Quatre Bans, only the territory of the delegated municipality of Mittelhausen.

Title of the requirement/derogation

Packaging in the area

Legal framework

National legislation

Type of further requirement/derogation

Packaging in the demarcated geographical area

Description of the requirement/derogation

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin and packaged in 'Vin du Rhin' bottles in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963, or in bottles with the following characteristics:

300 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,0

— ratio of total height to height of cylindrical section of between 2,4 and 3,1

150 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,8 and 5,2

— ratio of total height to height of cylindrical section of between 2,1 and 3,1

100 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,6 and 5,0

— ratio of total height to height of cylindrical section of between 2,1 and 3,1

75 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,8 and 5,1

— ratio of total height to height of cylindrical section of between 2,8 and 5,0

50 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,1

— ratio of total height to height of cylindrical section of between 2,5 and 4,2

37,5 cl vessels: straight-sided glass body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 4,3 and 5,1

— ratio of total height to height of cylindrical section of between 2,5 and 5,2

vessels smaller than 37,5 cl: straight-sided body, cylindrical in appearance, with an elongated neck, not exceeding the following proportions:

— ratio of total height to base diameter of between 3,3 and 4,4

— ratio of total height to height of cylindrical section of between 2,6 and 3,0.

Title of the requirement/derogation

Stating the vintage

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Title of the requirement/derogation

Common name

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. Use of two or more common names on the same label is prohibited. The common names are as follows: Gewürztraminer, Pinot Gris, Riesling.

Title of the requirement/derogation

Traditional terms ‘Vendanges Tardives’ and ‘Sélection de Grains Nobles’

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated: – the year of vintage, – and one of the common forms of the grape variety name.

Title of the requirement/derogation

Indication of the sugar content

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The sugar content, as defined by EU law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-47631e47-a913-4910-9868-ad1c4b70bb3d