C/2025/4105

25.7.2025

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/2025/4105)

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

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

'Pineau des Charentes'

PDO-FR-A0489-AM02 – 29.4.2025

1. **Name of product**

'Pineau des Charentes'

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, Directorate-General for the Economic and Environmental Performance of Enterprises

6. **Qualification as standard amendment**

The amendments to the product specification are standard amendments according to the definition laid down in Article 24(4) of Regulation (EU) 2024/1143.

The application for amendment to the 'Pineau des Charentes' 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)**

1. *Demarcated geographical area*

In point 1, 'Geographical area', of Section IV of Chapter I, the list of cantons has been deleted and replaced by a list of municipalities.

This list has been drawn up in accordance with the Official Geographic Code in force. This amendment is made in the context of the merging and grouping of municipalities. However, the geographical area has not changed.

Point 6, 'Demarcated geographical area', of the single document has been amended.

2. *Ageing in oak containers*

The following parts of the product specification have been amended to replace the words 'in wood' with 'an oak container' in the points where the plant essence was not specified. The purpose is to bring coherence to the product specification as a whole:

— Section IX, 'Processing, production, ageing, packaging and storage', point 3, 'Ageing',

— Section X, 'Link with the geographical area', point 2, 'Information on the quality and characteristics of the product',

— Section XII, 'Presentation and labelling rules', point 2, 'Special provisions'.

This change does not lead to a change in the ageing of the Pineau: ageing is already carried out in oak wood.

The amendment consists in adding detail to the product specification by mentioning the type of wood in that document, i.e. oak.

The single document has been amended under the points 'Description of the wine(s)' and 'Additional conditions'.

3. *Information on the quality and characteristics of the product*

In addition to the amendments concerning oak containers, point 2, 'Information on the quality and characteristics of the product', of Section X, 'Link with the geographical area', has been amended to clarify the colour and aromas of Pineau des Charentes rosé. These amendments do not affect the characteristics of the product.

Point 8, 'Description of the wine(s) [*sic*]', of the single document has been amended.

4. *Upper yield limit*

The maximum yield for liqueur wine laid down in point 2 of Section VIII of Chapter I has been amended. It is increased from 45 hectolitres to 52 hectolitres per hectare.

The amendment is made in the following context: 'Pineau des Charentes' is a liqueur wine made with grape must fortified with 'Cognac' [a process known as mutage]. The yield of the 'Pineau des Charentes' designation is therefore calculated on the basis of the yield of the mutage 'Cognac' (from year N–1 or a previous year) and the yield of the musts to be fortified from year N.

The yield limit for 'Pineau des Charentes' therefore depends on the yield of the 'Cognac' (from year N–1 or a previous year) and the yield of the musts intended for the production of 'Pineau des Charentes' from year N.

The annual yields of the 'Cognac' PDO have been increasing since 2018.

The yield of the finished product of the designation is thus at the upper yield limit value laid down in the specification (45 hl/ha). In order to avoid situations where there is an impasse, the yield limit for liqueur wine has been increased from 45 to 52 hl/ha.

Point 5.2, 'Maximum yields', of the single document has been amended.

5. *Ageing*

Point 3 of Section IX of Chapter I has been amended to reduce the ageing period for rosé liqueur wines.

Oak ageing of rosé liqueur wines becomes optional. The purpose of this amendment is to:

— differentiate supply by developing more fruity, less sweet products, while maintaining the essential 'blending' of the 'Cognac' in 'Pineau des Charentes';

— improve the commercial visibility of the rosé wines by placing them on the market early in the season;

— avoid problems of short-term stability of the rosé colour (oxidation) and achieve better control over time of the rosé colour of these liqueur wines.

Point 9, 'Essential further conditions (packaging, labelling, other requirements)', of the single document has been amended.

6. *Date of placing on the market for the consumer*

In point 5(a) of Section IX of Chapter I, the date of placing on the market for the consumer has been brought forward from 1 June to 1 March of the year following the year of harvest.

This amendment is consistent with the amendment to make ageing in wood optional for the 'rosé' colour only. In parallel with its wish to make it optional for rosé liqueur wines to be aged in oak, the group has also shortened the minimum ageing period by three months.

The purpose of these amendments is to:

— differentiate supply by developing more fruity, less sweet products, while maintaining the essential 'blending' of the 'Cognac' in 'Pineau des Charentes';

— improve the commercial visibility of the rosé wines by placing them on the market early in the season;

— avoid problems of short-term stability of the rosé colour (oxidation) and achieve better control over time of the rosé colour of these liqueur wines.

The single document has not been amended.

7. *Date for circulation between authorised warehouses*

In point 5(b) of Section IX of Chapter I, the period during which the liqueur wines must not circulate between authorised warehouse keepers has been reduced, in the case of rosé liqueur wines, from 1 June to 1 March of the year following the year of harvest.

This amendment follows the previous changes concerning ageing and the date of placing on the market for the consumer.

The single document has not been amended.

8. *Declaration requirements*

Points 2 and 3 of Section I and Section II of Chapter II have been amended to:

— delete the reference of the parcels from the production declaration, as the latter are already mentioned in the parcel allocation declaration;

— merge the production register and the storehouse register for reasons of administrative simplification.

The single document has not been amended.

9. *Main points to be checked and references concerning inspection bodies*

The table in Chapter III and Section II of that chapter have been updated as regards the storehouse register.

The single document has not been amended.

10. *Further modifications*

Formal amendments have been made to correct or clarify certain parts of the product specification:

— correction of spelling mistakes and/or typographical errors

— deletion of the mention of a transitional measure, which had expired (in point 2 of Section XI of Chapter I).

These amendments do not affect the substance.

Point 8, 'Description of the link(s)', of the single document has been amended.

11. *Wine grape varieties*

The list of wine grape varieties has been updated in the single document in order to bring it into line with the specification following a number of omissions.

The following varieties have been added: Cot N, Meslier Saint-François B, Sauvignon B, Trousseau Gris G.

These amendments have no impact on the Cot N, Sauvignon B and Meslier St François B products, (which) have been included in the decree on designation since at least 1998. Trousseau Gris was included in the specification by Order of 1 April 2019.

Point 7 of the single document has been amended.

SINGLE DOCUMENT

1. **Name(s)**

Pineau des Charentes

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine products**

3.1. *Liqueur wine*

3.2. *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

'Pineau des Charentes' is a liqueur wine made by adding to the grape must aged spirit bearing the designation of origin 'Cognac' (spirit from a previous round of distillation). It is white, rosé or red; the designation may be supplemented by the terms *vieux* ['old'], *très vieux* ['very old'] or *extra vieux* ['extra old'], depending on how long it is aged in oak containers.

'Pineau des Charentes' is mainly consumed as an aperitif. In the mouth, it conveys the freshness and roundness of fresh grape must. The 'Cognac', which contributes to the body and general balance of the product, is blended in, thanks in part to its ageing in oak containers.

White 'Pineau des Charentes' ranges in colour from straw yellow to pale golden yellow and frequently develops intense aromas, which are fruity (fresh fruit or candied fruit) and floral (white flowers), with notes of honey. Red 'Pineau des Charentes', which has a deep colour, often develops intense aromas of freshly picked red and black fruit, together with mild spicy notes. The rosé 'Pineau des Charentes' is pale to fuchsia in colour. It often develops fruity aromas and notes of red berries and forest fruits.

Unreported analytical values comply with the limits set by EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 22

— Minimum actual alcoholic strength (in % volume): 16

— Minimum total acidity: —

— Maximum volatile acidity (in milliequivalents per litre): 10

— Maximum total sulphur dioxide (in milligrams per litre) 75

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Cultivation method

The minimum planting density of the vines is 2 200 plants per hectare, and the spacing between the rows is 3 metres or less.

Vines are pruned with a maximum of 50 000 buds per hectare using the following techniques:

— single or double Guyot, with the plant having one or two canes and one or two shoots;

— cordon pruning, with shoots having a maximum of three buds.

Irrigation is prohibited.

5.2. *Maximum yields*

1. Liqueur wine
   52 hectolitres per hectare

2. Must
   85 hectolitres per hectare

6. **Demarcated geographical area**

The harvesting of the grapes, the production of must and the production, ageing and packaging of the liqueur wines are carried out in the municipalities initially defined by the Decree of 1 May 1909, as amended, on administrative regulations laying down the boundaries of the region with an exclusive right to the name 'Cognac' for its spirits.

The geographical area covers the territory of the following 739 municipalities or parts of municipalities, on the basis of the Official Geographic Code as of 1 January 2023:

— For Charente (16):

Whole municipalities (266)

Agris, Aigre, Ambérac, Anais, Angeac-Champagne, Angeac-Charente, Angeduc, Angoulême, Ars, Asnières-sur-Nouère, Aubeterre-sur-Dronne, Aunac-sur-Charente, Aussac-Vadalle, Baignes-Sainte-Radegonde, Balzac, Barbezières, Barbezieux-Saint-Hilaire, Bardenac, Barret, Bassac, Bazac, Bécheresse, Bellevigne, Bellon, Berneuil, Bessac, Bessé, Birac, Blanzaguet-Saint-Cybard, Boisbreteau, Boisné-La Tude, Bonnes, Bonneuil, Bors (Canton de Charente-Sud), Bors (Canton de Tude-et-Lavalette), Bouëx, Bourg-Charente, Bouteville, Boutiers-Saint-Trojan, Brettes, Bréville, Brie, Brie-sous-Barbezieux, Brie-sous-Chalais, Brossac, Bunzac, Cellettes, Chadurie, Chalais, Challignac, Champagne-Vigny, Champmillon, Champniers, Chantillac, La Chapelle, Charmé, Charras, Chassors, Châteaubernard, Châteauneuf-sur-Charente, Châtignac, Chazelles, Chenon, Cherves-Richemont, Chillac, Claix, Cognac, Combiers, Condéon, Coteaux-du-Blanzacais, Coulgens, Coulonges, Courbillac, Courcôme, Courgeac, Courlac, La Couronne, Criteuil-la-Magdeleine, Curac, Deviat, Dignac, Dirac, Douzat, Ébréon, Échallat, Édon, Les Essards, Étriac, Feuillade, Fléac, Fleurac, Fontenille, Fouquebrune, Fouqueure, Foussignac, Garat, Gardes-le-Pontaroux, Genac-Bignac, Gensac-la-Pallue, Genté, Gimeux, Gond-Pontouvre, Les Gours, Grassac, Graves-Saint-Amant, Guimps, Guizengeard, Gurat, Hiersac, Houlette, L'Isle-d'Espagnac, Jarnac, Jauldes, Javrezac, Juignac, Juillac-le-Coq, Juillé, Julienne, Lachaise, Ladiville, Lagarde-sur-le-Né, Laprade, Lichères, Ligné, Lignières-Ambleville, Linars, Longré, Lonnes, Louzac-Saint-André, Lupsault, Luxé, Magnac-Lavalette-Villars, Magnac-sur-Touvre, Maine-de-Boixe, Mainxe-Gondeville, Mainzac, Mansle-les-Fontaines, Marcillac-Lanville, Mareuil, Marsac, Marthon, Médillac, Mérignac, Merpins, Mesnac, Les Métairies, Mons, Montboyer, Montignac-Charente, Montignac-le-Coq, Montmérac, Montmoreau, Mornac, Mosnac-Saint-Simeux, Moulidars, Mouthiers-sur-Boëme, Mouton, Moutonneau, Nabinaud, Nanclars, Nercillac, Nersac, Nonac, Oradour, Oriolles, Orival, Palluaud, Passirac, Pérignac, Pillac, Plassac-Rouffiac, Poullignac, Poursac, Pranzac, Puymoyen, Puyréaux, Raix, Ranville-Breuillaud, Reignac, Réparsac, Rioux-Martin, Rivières, La Rochette, Ronsenac, Rouffiac, Rougnac, Rouillac, Roullet-Saint-Estèphe, Ruelle-sur-Touvre, Saint-Amant-de-Boixe, Saint-Amant-de-Nouère, Saint-Aulais-la-Chapelle, Saint-Avit, Saint-Bonnet, Saint-Brice, Saint-Ciers-sur-Bonnieure, Saint-Cybardeaux, Saint-Félix, Saint-Fort-sur-le-Né, Saint-Fraigne, Saint-Front, Saint-Genis-d'Hiersac, Saint-Germain-de-Montbron, Saint-Groux, Saint-Laurent-de-Cognac, Saint-Laurent-des-Combes, Saint-Martial, Saint-Médard, Saint-Même-les-Carrières, Saint-Michel, Saint-Palais-du-Né, Saint-Preuil, Saint-Quentin-de-Chalais, Saint-Romain, Saint-Saturnin, Saint-Séverin, Saint-Simon, Saint-Sulpice-de-Cognac, Saint-Vallier, Saint-Yrieix-sur-Charente, Sainte-Sévère, Sainte-Souline, Salles-d'Angles, Salles-de-Barbezieux, Salles-de-Villefagnan, Salles-Lavalette, Sauvignac, Segonzac, Sers, Sigogne, Sireuil, Souffrignac, Souvigné, Soyaux, Le Tâtre, Torsac, Tourriers, Touvérac, Touvre, Triac-Lautrait, Trois-Palis, Tusson, Val des Vignes, Val-d'Auge, Val-de-Bonnieure, Valence, Vars, Vaux-Lavalette, Vaux-Rouillac, Verdille, Verrières, Verteuil-sur-Charente, Vervant, Vibrac, Vignolles, Villebois-Lavalette, Villefagnan, Villejoubert, Villognon, Vindelle, Vœuil-et-Giget, Vouharte, Voulgézac, Vouzan, Xambes, Yviers.

Municipalities included in part only (2):

Moulins-sur-Tardoire, but only for the area of the delegated municipality of Rancogne (16274); La Rochefoucauld-en-Angoumois, but only for the area of the delegated municipality of Saint-Projet-Saint-Constant (16344).

— For Charente-Maritime (17):

Whole municipalities (458)

Agudelle, Aigrefeuille-d'Aunis, Allas-Bocage, Allas-Champagne, Anais, Angliers, Angoulins, Annepont, Annezay, Antezant-la-Chapelle, Arces, Archiac, Archingeay, Ardillières, Ars-en-Ré, Arthenac, Arvert, Asnières-la-Giraud, Aujac, Aulnay, Aumagne, Authon-Ébéon, Avy, Aytré, Bagnizeau, Balanzac, Ballans, Ballon, La Barde, Barzan, Bazauges, Beaugeay, Beauvais-sur-Matha, Bedenac, Belluire, Benon, Bercloux, Bernay-Saint-Martin, Berneuil, Beurlay, Bignay, Biron, Blanzac-lès-Matha, Blanzay-sur-Boutonne, Bois, Le Bois-Plage-en-Ré, Boisredon, Bords, Boresse-et-Martron, Boscamnant, Bougneau, Bouhet, Bourcefranc-le-Chapus, Bourgneuf, Boutenac-Touvent, Bran, La Brée-les-Bains, Bresdon, Breuil-la-Réorte, Breuillet, Breuil-Magné, Brie-sous-Archiac, Brie-sous-Matha, Brie-sous-Mortagne, Brives-sur-Charente, Brizambourg, La Brousse, Burie, Bussac-Forêt, Bussac-sur-Charente, Cabariot, Celles, Cercoux, Chadenac, Chaillevette, Chambon, Chamouillac, Champagnac, Champagne, Champagnolles, Champdolent, Chaniers, Chantemerle-sur-la-Soie, La Chapelle-des-Pots, Chartuzac, Le Château-d'Oléron, Châtelaillon-Plage,

Chatenet, Chaunac, Le Chay, Chenac-Saint-Seurin-d'Uzet, Chepniers, Chérac, Cherbonnières, Chermignac, Chevanceaux, Chives, Cierzac, Ciré-d'Aunis, Clam, Clavette, Clérac, Clion, La Clisse, La Clotte, Coivert, Colombiers, Consac, Contré, Corignac, Corme-Écluse, Corme-Royal, La Couarde-sur-Mer, Coulonges, Courant, Courcelles, Courcerac, Courçon, Courcoury, Courpignac, Coux, Cozes, Cram-Chaban, Cravans, Crazannes, Cressé, Croix-Chapeau, La Croix-Comtesse, Dampierre-sur-Boutonne, La Devise, Dœuil-sur-le-Mignon, Dolus-d'Oléron, Dompierre-sur-Charente, Dompierre-sur-Mer, Le Douhet, Échebrune, Échillais, Écoyeux, Écurat, Les Éduts, Les Églises-d'Argenteuil, L'Éguille, Épargnes, Esnandes, Les Essards, Essouvert, Étaules, Expiremont, Fenioux, Ferrières, Fléac-sur-Seugne, Floirac, La Flotte, Fontaine-Chalendray, Fontaines-d'Ozillac, Fontcouverte, Fontenet, Forges, Le Fouilloux, Fouras, Geay, Gémozac, La Genétouze, Genouillé, Germignac, Gibourne, Le Gicq, Givrezac, Les Gonds, Gourvillette, Grandjean, Le Grand-Village-Plage, La Grève-sur-Mignon, Grézac, La Gripperie-Saint-Symphorien, Le Gua, Le Gué-d'Alleré, Guitinières, Haimps, L'Houmeau, Île-d'Aix, La Jard, Jarnac-Champagne, La Jarne, La Jarrie, La Jarrie-Audouin, Jazennes, Jonzac, Juicq, Jussas, Lagord, La Laigne, Landes, Landrais, Léoville, Loire-les-Marais, Loiré-sur-Nie, Loix, Longèves, Lonzac, Lorignac, Loulay, Louzignac, Lozay, Luchat, Lussac, Lussant, Macqueville, Marennes-Hiers-Brouage, Marignac, Marsais, Marsilly, Massac, Matha, Les Mathes, Mazeray, Mazerolles, Médis, Mérignac, Meschers-sur-Gironde, Messac, Meursac, Meux, Migré, Migron, Mirambeau, Moëze, Mons, Montendre, Montguyon, Montils, Montlieu-la-Garde, Montpellier-de-Médillan, Montroy, Moragne, Mornac-sur-Seudre, Mortagne-sur-Gironde, Mortiers, Mosnac, Le Mung, Muron, Nachamps, Nancras, Nantillé, Néré, Neuillac, Neulles, Neuvicq, Neuvicq-le-Château, Nieul-lès-Saintes, Nieulle-sur-Seudre, Nieul-le-Virouil, Nieul-sur-Mer, Les Nouillers, Nuaillé-d'Aunis, Nuaillé-sur-Boutonne, Orignolles, Ozillac, Paillé, Pérignac, Périgny, Pessines, Le Pin, Pisany, Plassac, Plassay, Polignac, Pommiers-Moulons, Pons, Pont-l'Abbé-d'Arnoult, Port-d'Envaux, Port-des-Barques, Les Portes-en-Ré, Pouillac, Poursay-Garnaud, Préguillac, Prignac, Puilboreau, Puy-du-Lac, Puyravault, Puyrolland, Réaux sur Trèfle, Rétaud, Rioux, Rivedoux-Plage, Rochefort, La Rochelle, Romazières, Romegoux, Rouffiac, Rouffignac, Royan, Sablonceaux, Saint-Agnant, Saint-Aigulin, Saint-André-de-Lidon, Saint-Augustin, Saint-Bonnet-sur-Gironde, Saint-Bris-des-Bois, Saint-Césaire, Saint-Christophe, Saint-Ciers-Champagne, Saint-Ciers-du-Taillon, Saint-Clément-des-Baleines, Saint-Coutant-le-Grand, Saint-Crépin, Saint-Cyr-du-Doret, Saint-Denis-d'Oléron, Saint-Dizant-du-Bois, Saint-Dizant-du-Gua, Saint-Eugène, Saint-Félix, Saint-Fort-sur-Gironde, Saint-Froult, Saint-Genis-de-Saintonge, Saint-Georges-Antignac, Saint-Georges-de-Didonne, Saint-Georges-de-Longuepierre, Saint-Georges-des-Agoûts, Saint-Georges-des-Coteaux, Saint-Georges-d'Oléron, Saint-Georges-du-Bois, Saint-Germain-de-Lusignan, Saint-Germain-de-Vibrac, Saint-Germain-du-Seudre, Saint-Grégoire-d'Ardennes, Saint-Hilaire-de-Villefranche, Saint-Hilaire-du-Bois, Saint-Hippolyte, Saint-Jean-d'Angély, Saint-Jean-d'Angle, Saint-Jean-de-Liversay, Saint-Julien-de-l'Escap, Saint-Just-Luzac, Saint-Laurent-de-la-Prée, Saint-Léger, Saint-Loup, Saint-Maigrin, Saint-Mandé-sur-Brédoire, Saint-Mard, Saint-Martial, Saint-Martial-de-Mirambeau, Saint-Martial-de-Vitaterne, Saint-Martial-sur-Né, Saint-Martin-d'Ary, Saint-Martin-de-Coux, Saint-Martin-de-Juillers, Saint-Martin-de-Ré, Saint-Médard, Saint-Médard-d'Aunis, Saint-Nazaire-sur-Charente, Saint-Ouen-d'Aunis, Saint-Ouen-la-Thène, Saint-Palais-de-Négrignac, Saint-Palais-de-Phiolin, Saint-Palais-sur-Mer, Saint-Pardoult, Saint-Pierre-d'Amilly, Saint-Pierre-de-Juillers, Saint-Pierre-de-l'Isle, Saint-Pierre-d'Oléron, Saint-Pierre-du-Palais, Saint-Pierre-La-Noue, Saint-Porchaire, Saint-Quantin-de-Rançanne, Saint-Rogatien, Saint-Romain-de-Benet, Saint-Saturnin-du-Bois, Saint-Sauvant, Saint-Sauveur-d'Aunis, Saint-Savinien, Saint-Seurin-de-Palenne, Saint-Sever-de-Saintonge, Saint-Séverin-sur-Boutonne, Saint-Sigismond-de-Clermont, Saint-Simon-de-Bordes, Saint-Simon-de-Pellouaille, Saint-Sorlin-de-Conac, Saint-Sornin, Saint-Sulpice-d'Arnoult, Saint-Sulpice-de-Royan, Saint-Thomas-de-Conac, Saint-Trojan-les-Bains, Saint-Vaize, Saint-Vivien, Saint-Xandre, Sainte-Colombe, Sainte-Gemme, Sainte-Lheurine, Sainte-Marie-de-Ré, Sainte-Même, Sainte-Radegonde, Sainte-Ramée, Sainte-Soulle, Saintes, Saleignes, Salignac-de-Mirambeau, Salignac-sur-Charente, Salles-sur-Mer, Saujon, Seigné, Semillac, Semoussac, Semussac, Le Seure, Siecq, Sonnac, Soubise, Soubran, Soulignonne, Souméras, Sousmoulins, Surgères, Taillant, Taillebourg, Talmont-sur-Gironde, Tanzac, Ternant, Tesson, Thaims, Thairé, Thénac, Thézac, Thors, Le Thou, Tonnay-Boutonne, Tonnay-Charente, Torxé, Les Touches-de-Périgny, La Tremblade, Trizay, Tugéras-Saint-Maurice, La Vallée, Vanzac, Varaize, Varzay, Vaux-sur-Mer, Vénérand, Vergeroux, La Vergne, Vergné, Vérines, Vervant, Vibrac, Villars-en-Pons, Villars-les-Bois, La Villedieu, Villedoux, Villemorin, Villeneuve-la-Comtesse, Villexavier, Villiers-Couture, Vinax, Virollet, Virson, Voissay, Vouhé, Yves.

— For Dordogne (24):

Whole municipalities (3)

Parcoul-Chenaud, La Roche-Chalais, Saint Aulaye-Puymangou.

— For Deux-Sèvres (79):

Whole municipalities (10)

Beauvoir-sur-Niort, Le Bourdet, La Foye-Monjault, Granzay-Gript, Mauzé-sur-le-Mignon, Plaine-d'Argenson, Prin-Deyrançon, La Rochénard, Val-du-Mignon, Le Vert.

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

Cabernet Franc N

Cabernet Sauvignon N

Colombard B

Cot N – Malbec

Folle Blanche B

Jurançon Blanc B

Merlot N

Merlot Blanc B

Meslier Saint-François B – Gros Meslier

Montils B

Sauvignon B – Sauvignon Blanc

Semillon B

Trousseau Gris G – Chauché Gris

Ugni Blanc B

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

Pineau des Charentes

The geographical area is identical to the one for the controlled designation of origin 'Cognac' and corresponds to the northern end of the Aquitaine basin. More specifically, it is bordered to the west by the Atlantic Ocean, from the area along the Gironde estuary in the south to the Île de Ré and Île d'Oléron in the north, and to the east, towards Angoulême, by the first foothills of the Massif Central. It extends over four departments.

The geographical area is composed of large sedimentary assemblies, dating principally from the Late Jurassic (calcareous banks resulting from marine sedimentation), to the north of a Rochefort-Cognac line, and from the Cretaceous (alteration of Jurassic limestones forming clay from decalcification and deposits of clays, sands and chalks) to the south.

It has a temperate maritime climate. The average annual temperature is about 13 °C and there is a lot of sunshine, approximately 2 100 hours a year. The climate is homogeneous in the geographical area, except for the coastal areas, which have more sunshine and a smaller temperature range.

The winter is mild and humid, with a small number of days with frost. The risk of spring frost is small but it may occur up to the end of May. Summers are hot, but not excessively so, even though a period of drought is possible.

The average annual rainfall of 800 mm to 1 000 mm is distributed over 130 to 150 days throughout the year.

The most commonly encountered soils are clay-limestone soils on limestone, though this category of soils is very varied. The texture of the soils found in coastal areas, in particular on the Île de Ré and Île d'Oléron, tends to be sandy. Land in areas susceptible to flooding cannot be used for the controlled designation of origin.

Description of the human factors relevant to the link

Vines have been grown in the area since Roman times. The first vineyard was planted in Saintonge in the third century, and from there it spread southwards and inland, in Aunis and Angoumois (eighth century).

According to a legend about 'Pineau des Charentes', in 1589, when Henry IV became king, a clumsy winemaker accidentally poured fresh grape must into a barrel containing 'Cognac' spirit. Upset by his clumsiness, he put the barrel in the darkest corner of his wine cellar. A few years later he wanted to reuse the container and discovered that it contained a clear, golden, fruity, strong liquid that was quite unique.

Therefore it can be said that liqueur wines owe their existence to 'Cognac' spirit and share its history.

For a long time, liqueur wines were consumed on the holding. The identity of 'Pineau des Charentes' rests on this tradition, since even today the grapes used to make the wine (whether they are used to produce the musts or 'Cognac' spirit) must come from a single holding.

Over time, the winegrowers honed their practices to achieve unique know-how covering: the preparation of 'Cognac' spirit, the selection of the ripest grapes, the mutage resulting in an organoleptically stable and balanced product, and the art of blending complementary batches and vintages of 'Pineau des Charentes' wines.

In the 1920s, the sector organised itself by establishing the 'Syndicat des Producteurs de Pineau des Charentes', which, in 1943, became the 'Syndicat des producteurs, de promotion et de propagande du Pineau des Charentes'.

On 5 July 1935 a law was enacted in order to apply Article 12 of the Act of 6 May 1919 on protecting designations of origin to liqueur wines eligible to be designated as 'Pineau des Charentes'.

The controlled designation of origin 'Pineau des Charentes' was recognised by the Decree of 12 October 1945. Thus 'Pineau des Charentes' is one of the very first liqueur wines to benefit from this recognition in France.

On average, the production of 'Pineau des Charentes' requires the use of the equivalent of two parcels for producing 'Cognac' spirit and of one parcel for producing grape musts. Therefore, in accordance with the know-how stemming from historical practices, each producer selects those parcels of their holding that are the best suited to produce musts that are richest in sugar, while reserving the rest of the parcel area for the production of acidic wines that have a low alcohol content and are suitable for producing the spirit 'Cognac'.

'Pineau des Charentes' is aged in wood with great skill, reflecting the practices and know-how used to produce 'Cognac' spirit, and this allows the wine to improve and acquire its aromatic and taste specificities.

The requirement to package the product in the geographical area has to do with the production practices and the tradition of consuming 'Pineau des Charentes' at home. It aims at preserving the characteristics and specificity of the product, which is prepared according to a special method, with long ageing, while leaving room for efficient inspection of the product.

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

Ageing and packaging

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The rosé liqueur wines must be aged until at least 1 March of the year following the year of harvest.

The red liqueur wines are aged for at least 12 months, including at least eight months in oak containers.

The white liqueur wines are aged for at least 18 months, including at least 12 months in oak containers.

Liqueur wines eligible for the term *vieux* ['old'] are aged for over seven years in oak containers.

A blend of several liqueur wines may be labelled *vieux*, provided that all the liqueur wines have been aged for more than seven years in oak containers.

Liqueur wines eligible for the term *très vieux* ['very old'] or its equivalent *extra vieux* ['extra old'] are aged for more than 12 years in oak containers.

A blend of several liqueur wines may be labelled *très vieux*, or its equivalent *extra vieux*, provided that all the liqueur wines have been aged for more than 12 years in oak containers.

The requirement to package the product in the geographical area results from the production practices and the tradition of initially consuming 'Pineau des Charentes' at home, and it aims at preserving the characteristics and specificity of the wine.

This product must be prepared using specific know-how as regards both the blending of the wine and its ageing in wood in an oxidising environment. For this reason, the product must not be transported at all, and any handling after ageing must be limited, so as not to compromise the qualities obtained through a technically perfected method of production. In addition, limiting packaging to the geographical area improves traceability and facilitates inspection of the product.

The wines are placed on the market for the consumer in glass bottles equipped with a guarantee capsule or stamp.

Labelling

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

— A vintage may be indicated for liqueur wine if 100 % of the wine is from the same year of production of the 'Pineau des Charentes'.

— The name of the designation may be supplemented by the terms *vieux* ['old'] or très vieux ['very old'] (or its equivalent *extra vieux* ['extra old']) in the case of liqueur wines that meet the production conditions laid down for those terms in this specification.

— An age reference is authorised for Pineau des Charentes where there has been a period of ageing of three years in an oak container. The age indicated must not exceed the length of time the product has been aged in an oak container. In the case of blended wines, the age indicated is that of the batch with the shortest period of ageing in an oak container.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-e7eb365b-7e69-4429-af7a-ceb0d91ad85e