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Publication of a communication of approval of a standard amendment to a 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/2026/5290)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 [1].

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

'Nuits-Saint-Georges'

PDO-FR-A0579-AM02

Date of communication: 24.7.2026

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Geographical area**

In Chapter I(IV)(1) of the specification:

— the following has been added: the phrase 'based on the 2024 Official Geographic Code' since the administrative boundaries of the two municipalities were checked against the 2024 Official Geographic Code.

Point 6 of the single document has been amended:

— it has been specified that documents mapping the geographical area can be viewed on the website of the National Institute of Origin and Quality.

This amendment does not affect the single document.

2. **Demarcated parcel area**

As the parcel area demarcated for growing grapes for the designation was revised by the competent national committee at a meeting on 25 June 2024, the previous date of approval appearing in Chapter I(IV)(2)(a) has been replaced by that date.

As the special parcel area – within the parcel area of the designation – demarcated for growing grapes for wines eligible to use the term 'premier cru', was revised by the competent national committee at a meeting on 25 June 2024, the previous date of approval appearing in Chapter I(IV)(2)(b) has been replaced by that date.

These amendments do not affect the single document.

3. **Area in immediate proximity**

In Chapter I(IV)(3), the list of municipalities was brought into line with the 2024 Official Geographic Code as some municipalities had changed name or merged since the specification was last approved.

The initial boundaries of the area in immediate proximity remain unchanged.

Point 9 of the single document has been amended.

4. **Change in inspection body**

In view of the revised drafting rules, Chapter III(II) of the specification has been amended to indicate the competent control authority.

This amendment does not affect the single document.

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

SINGLE DOCUMENT

1. **Name(s)**

'Nuits-Saint-Georges'

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

3.1. *Combined Nomenclature code*

22 – BEVERAGES, SPIRITS AND VINEGAR

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

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

1. *White wine*

BRIEF WRITTEN DESCRIPTION

These are still, dry wines.

The white wines have a minimum natural alcoholic strength by volume of 11 %.

White wines eligible to use the term 'premier cru' have a minimum natural alcoholic strength by volume of 11,5 %.

After enrichment, the wines' total alcoholic strength by volume does not exceed 13,5 %.

The total alcoholic strength by volume of wines eligible to use the term 'premier cru' does not exceed 14 % after enrichment.

The finished wines, ready to be released for consumption, have a maximum fermentable sugar content (glucose + fructose) of:

(1) 3 grams per litre;

(2) or 4 grams per litre if the total acidity is greater than or equal to 55,10 milliequivalents per litre, or 4,13 grams per litre, expressed as tartaric acid (or 2,7 grams per litre, expressed as H_2SO_4).

The other analytical criteria are in line with EU rules.

The white wines are balanced and generous, characterised by great 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): —

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

2. *Red wine*

BRIEF WRITTEN DESCRIPTION

These are still, dry wines.

The red wines have a minimum natural alcoholic strength by volume of 10,5 %.

Red wines eligible to use the term 'premier cru' have a minimum natural alcoholic strength by volume of 11 %.

After enrichment, the wines' total alcoholic strength by volume does not exceed 13,5 %.

The total alcoholic strength by volume of wines eligible to use the term 'premier cru' does not exceed 14 % after enrichment.

At the time of packaging, the red wines have a maximum malic acid content of 0,4 grams per litre.

The finished wines, ready to be released for consumption, have a maximum fermentable sugar content (glucose + fructose) of 2 grams per litre.

The other analytical criteria are in line with EU rules.

The red wines are characterised by an intense luminous purple colour. When young, they generally express notes of cherry, strawberry and blackcurrent. As they mature, they acquire a refined sensual roundedness, much like the producers who make them. Leather, truffle, fur and game often supplement their aromas.

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): —

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

— Subtractive enrichment techniques are permitted for the red wines up to a 10 % concentration rate;

— Use of wood chips is prohibited;

— After enrichment, the wines' total alcoholic strength by volume does not exceed 13,5 %;

— The total alcoholic strength by volume of wines eligible to use the term 'premier cru' does not exceed 14 % after enrichment.

In addition to the above provisions, all winemaking practices followed must comply with the requirements laid down at EU level.

2. Cultivation method

(a) Planting density

— The minimum vine planting density is 9 000 plants per hectare, with a maximum distance of 1,25 metres between rows and a minimum distance of 0,50 metres between plants in the same row;

— It is not required to plant the vines in rows as long as the minimum planting density is respected and the plants are spaced more than 0,50 metres apart.

(b) Pruning rules

The wines originate from vines pruned in accordance with the following provisions:

General provisions

White wines

The vines are:

— either spur pruned (vines trained to cordon de Royat and bilateral cordon), with ten or fewer buds per plant;

— or cane pruned using the single Guyot method, with eight or fewer buds per plant.

Red wines

The vines are pruned to a maximum of 8 buds per plant:

— either by spur pruning (vines trained using the cordon de Royat, bilateral cordon, gobelet and éventail systems);

— or by cane pruning for the single Guyot method.

Specific provisions

The period for establishing the cordon is limited to two years. During this period, double Guyot pruning to a maximum of five buds on each cane is permitted.

Pruning to single Guyot can be adapted:

— by means of a second spur enabling the position of the cane to be varied from one year to the next;

— with a cane trimmed to a maximum of three buds and a spur limited to two buds.

Regardless of the pruning method, the vines can be pruned with extra buds on condition that, at the phenological stage corresponding to 11 or 12 leaves, the annual number of fruiting shoots per plant does not exceed the number of buds established by the pruning rules.

5.2. *Maximum yields*

1. Maximum yield for white wines
   64 hectolitres per hectare
2. Maximum yield for red wines
   58 hectolitres per hectare
3. Maximum yield for white ‘premier cru’ wines
   62 hectolitres per hectare
4. Maximum yield for red ‘premier cru’ wines
   56 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are produced, developed and aged in the following municipalities of the Côte-d’Or department, based on the 2024 Official Geographic Code: Nuits-Saint-Georges and Premeaux-Prissey.

7. **Wine grape variety or varieties**

Chardonnay B

Pinot Blanc B

Pinot Gris G

Pinot Noir N

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

(a) *Description of the natural factors relevant to the link*

The geographical area is situated in the Côte de Nuits winegrowing area and is a straight-sided elevation which extends some 25 kilometres in a roughly north/south direction. This elevation of tectonic origin separates the limestone plateaux of the 'Hautes Côtes' to the west, at an altitude of between 400 and 500 metres, from the Bresse plain to the east, a Tertiary graben at an altitude of around 250 metres, at right angles to the 'Côte' (slope). The area extends over the territory of the municipalities of Nuits-Saint-Georges and Premeaux-Prissey, located between the cities of Dijon, to the north, and Beaune in the department of Côte-d'Or, in Burgundy. In 'Nuits-Saint-Georges', the brow of the 'Côte', at a height of some 150 metres, is made up of layers of Bajocian and Bathonian limestone (Middle Jurassic), the backbone of which is formed of the especially compact Comblanchien limestone. A layer of Bajocian marl (argillaceous limestone) is interposed within the limestone layers in the lower part of the slope, visible in the landscape as a slight level. The landscape is interrupted by an enclosed valley, draining the hinterland, through which a stream occasionally flows, the Meuzin. At its end is a large alluvial fan, occupied in part by the municipality of Nuits-Saint-Georges. The limestone substrate of the valley sides is often covered by layers of scree formed of a mix of clay and loam resulting from the alteration of the subsoil and areas of elevation. The nature of these layers depends on their position on the slope. On the upper slope, they are very stony and sparse. On the foothills, the layers contain more fine particles and are denser, ranging from the low tens of centimetres up to one metre. A characteristic formation appears on the upper slope: a layer of cryoclastic gravel on top of the hard limestone. Formed during the glaciations of the Quaternary, this gravel has excellent drainage qualities and is low in fertility. The alluvial fan of the Meuzin is composed of well-drained and gravelly alluvial limestone formations. The parcels demarcated for the grape harvest are located on the brow of the 'Côte', on either side of the Meuzin valley, where surface soils are sufficiently developed to allow root penetration and proper drainage, and also on the upper part of the alluvial fan. The soils are poorly developed and generally carbonate, shallow and well-drained, particularly in the limestone substrate. The soils are arranged into toposequences, ranging from poor and very calcareous soils on the upper slope, to clay-enriched soils further down, to relatively deep soils (0,50 m), leached on the surface, on the foothill sections and the alluvial fan. The climate is maritime and cool, disrupted by continental and southern influences passing through the Rhône-Saône corridors. The maritime character of the region is evident in the regular moderate rainfall, around 750 millimetres per year, without significant summer droughts. Temperatures are quite cool with an annual average of 10,5 degrees centigrade. The 'Côte' is located to the east of the Morvan massif and the Burgundy plateaux. Its sheltered position gives it a thermal advantage, as well as notably low rainfall for the region.

(b) *Description of the human factors relevant to the link*

The municipality of Nuits-Saint-Georges in a historic viticultural centre. Like its neighbour Beaune, it is situated at the heart of the 'Côte' vineyards. It appears to have been very active in viticulture since the High Middle Ages Some of the municipality's 'crus' have been famous for many centuries. According to Danguy and Aubertin in their work of 1892, the 'Saint-Georges' vineyards have existed since the year 1000. Since the 15th century, wines called 'Beaune', actually produced throughout the 'Côte', have been sold across Europe. They were the 'brand image' of the Duchy of Burgundy at its peak. These heady, low-tannin red wines, known as 'pinots vermeils' [vermilion pinots], were the only wines suitable for transporting. The 18th century saw the rise of merchant-producers in the region, giving 'Bourgogne' wines a new identity and establishing their widespread distribution across Europe. In this period, in the municipality of Nuits, the merchant houses were formed that would shape the viticultural history of the region. Nuits then became established as the second centre of the wine trade of Burgundy, on the slopes of Beaune. The 'Côte' supplied 'fine wines' to the merchant houses, which held a large share of the market. In 1892, as the sign of a well-established image of excellence, the municipality of Nuits added the name of its most prestigious 'cru' to its own name, becoming Nuits-Saint-Georges. In 1934, the geographical limits of the designation of origin 'Nuits-Saint-Georges' were established by a ruling of the civil court of Beaune. Based on that ruling, the then controlled designation of origin 'Nuits-Saint-Georges' was recognised by an order of 11 September 1936. Vineyards and the factors contributing to their quality have been widely studied since the 18th century, with many authors drawing up classifications for Burgundy 'crus'. This work culminated in 1860 with the classification produced by the Viticulture Committee of Beaune County. For each municipality examined, each 'climat' [vineyard] (usually the name of a 'lieu-dit' [plot]) planted with an 'elegant variety' was classified on a quality scale. In 1943, a list of 'climats' eligible to use the term 'premier cru' was recognised for Nuits-Saint-George. These were the most highly regarded 'crus' identified in the main in 1860. Pinot Noir N is the main grape variety grown in the vineyards. However, Chardonnay B is also present but represents only 2 % of the grapes grown, principally clustered in the area of Premeaux-Prissey. The vines are trained in line with current practices throughout the 'Côte' region, notably with planting densities of more than 9 000 plants per hectare. Producers are aware of the vulnerability of their soils to erosion and take great care to

preserve the soil integrity. By tradition, the wines are matured in the winery, which gives them good keeping qualities, depending on the characteristics of both the vintage and the 'climat'. In 2009, the vineyards covered an area of approximately 300 hectares, of which 148 were classified as 'premier cru'. The average annual production volume was 13 400 hectolitres. White wine production represents only about 300 hectolitres from 6 hectares. Around two thirds of the wines are sold by the producers..

(c) *Information on the quality and characteristics of the product*

The red wines are characterised by an intense luminous purple colour. When young, they generally express notes of cherry, strawberry and blackcurrent. As they mature, they acquire a refined sensual roundedness, much like the producers who make them. Leather, truffle, fur and game often supplement their aromas. Wines bearing the term 'premier cru' are characterised by their power and massive tannic structure. They develop over a long period in the bottle and are capable of great ageing. The white wines are balanced and generous, characterised by great elegance.

(d) *Causal interactions*

The municipality of Nuits-Saint Georges, located at the heart of the Côte de Nuits vineyards, is entirely devoted to the business of fine wines of Burgundy. It combines its status as the capital of the Côte de Nuits with the prestige of its vineyards. These vineyards stretch across a broad, east-facing slope and its foothills. This landscape gives rise to abundant light and early warming of the soils. Morning mists are frequent on the plain, but do not reach the higher areas. The mainly limestone substrate of the slope and the substrate of its foothills, provide effective drainage and moderate soil fertility. This arrangement offers a prime site where the Pinot Noir N variety, a local variety, can fully express its potential. This warm meso-climate and moderate soil fertility endow the red wines with balance and concentration that are evident in the length of the complex and developing range of aromas. Chardonnay B also originates in Burgundy and is at home in certain locations with more marly soils. Maturation preserves enough of the acidity to confer elegance and longevity on the white wines. Producers aim to highlight the specific characteristics of the natural environment of 'Nuits-Saint-Georges' and their practices, both in the vineyard and in the winery, are intended to bring out this potential. High-density planting, yield control, careful harvesting: these are supplemented by traditional vinification techniques and long maturation in the winery. The terrain, the geological diversity and the variety of soils that have developed also produce a wide array of nuances in the wines, which have long encouraged generations of producers to differentiate between the 'climats' making up the winegrowing area. Labels on bottles stating the name of the 'climat' from which the grapes originated was a common practice. In addition, the term 'premier cru' made it possible to give prominence to the most famous 'climats', which were often known since ancient times. In 1816, Jullien mentioned the 'lieu-dit' of 'Saint-Georges', in the municipality of Nuits-Saint-George, along with 'Clos de Premeau' as first class, and the rest of the vineyards in the two municipalities as second class. In 1860, the Beaune District Winegrowing Committee classified around 300 hectares as 'fine wine vineyards', in the two municipalities, of which 100,53 hectares were rated 'first class'. This classification would guide the future recognition of climats as 'premier cru'. In 1934, a period of significant economic troubles for Burgundy, some producers from Nuits came together to create the 'Confrérie des chevaliers du tastevin' [Fraternity of the knights of the tasting cup]. This association, prototype of wine-related fraternities, aimed to promote and spread the wines of Burgundy throughout the world. It now has its headquarters outside the city, in Château du Clos de Vougeot. The fraternity has successfully contributed to perpetuating the prestigious image of the wines of Burgundy, and the wines of 'Nuits-Saint-Georges' have benefitted from their efforts. The wines of 'Nuits-Saint-Georges' are known from the depths of the oceans all the way to the moon! Indeed, in 1971, the Apollo 15 mission placed a 'Nuits-Saint-Georges' label, of the 'Terre-Lune' cuvée and named one of the lunar craters 'Crater Saint-Georges'. The 'Nuits-Saint-Georges' protected designation of origin is also the godmother of the nuclear submarine 'Le Rubis'. The reputation of the red wines of 'Nuits-Saints-Georges' is international.

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

Labelling

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented with the term ‘premier cru’ in the case of wines meeting the production conditions laid down for that term.

The name of the protected designation of origin may be supplemented with the term ‘premier cru’ and followed by the name of one of the climats listed below in the case of wines meeting the production conditions laid down for the term ‘premier cru’.

The name of the protected designation of origin may be followed by the name of one of the climats listed below in the case of wines meeting the production conditions laid down for the term ‘premier cru’.

List of climats:

— ‘Aux Argillas’

— ‘Aux Boudots’

— ‘Aux Bousselots’

— ‘Aux Chaignots’

— ‘Aux Champs Perdrix’

— ‘Aux Cras’

— ‘Aux Murgers’

— ‘Aux Perdrix’

— ‘Aux Thorey’

— ‘Aux Vignerondes’

— ‘Chaines Carteaux’

— ‘Château Gris’

— ‘Clos Arlot’

— ‘Clos de la Maréchale’

— ‘Clos des Argillières’

— ‘Clos des Corvées’

— ‘Clos des Corvées Pagets’

— ‘Clos des Forêts Saint-Georges’

— ‘Clos des Grandes Vignes’

— ‘Clos des Porrets-Saint-Georges’

— ‘Clos Saint-Marc’

— ‘En la Perrière Noblot’

— ‘La Richemone’

— ‘Les Argillières’

— ‘Les Cailles’

— ‘Les Chabœufs’

— ‘Les Crots’

— ‘Les Damodes’

— ‘Les Didiers’

— ‘Les Hauts Pruliers’

— ‘Les Perrières’

— ‘Les Porrets-Saint-Georges’

— ‘Les Poulettes’

— ‘Les Procès’

— ‘Les Pruliers’

— ‘Les Saints-Georges’

— ‘Les Terres Blanches’

— ‘Les Vallerots’

— ‘Les Vaucrains’

— ‘Roncière’

— ‘Rue de Chaux’

Legal framework

National legislation

Type of further condition

Derogation concerning production in the demarcated geographical area

Description of the condition

The area in immediate proximity, defined by derogation for making, developing and ageing the wines, comprises the territory of the following municipalities, based on the 2024 Official Geographic Code:

— 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-Bevy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-Vauchignon, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebaty, Echevronne, Epernay-sous-Gevrey, Etrochey, Fixin, Flagey-Echézeaux, Flavignerot, Fleurey-sur-Ouche, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Citeaux, Gomméville, Grancey-sur-Ource, Griselles, La-Rochepot, Ladoix-Serrigny, Lantenay, Larrey, L'Etang-Vergy, 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, Obtrée, Pernand-Vergelesses, Perrigny-lès-Dijon, Plombières-lès-Dijon, Poincon-lès-Larrey, Pommard, Pothières, Prusly-sur-Ource, Puligny-Montrachet, Quincey, Reulle-Vergy, Ruffey-lès-Beaune, Saint-Aubin, Saint-Bernard, Sainte-Colombe-sur-Seine, Sainte-Marie-la-Blanche, Saint-Philibert, Saint-Romain, Santenay, Savigny-lès-Beaune, Segrois, Tailly, Talant, Thoires, Valforêt (in the part of the territory corresponding to 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;

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

— 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-Saint-Ythaire, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussières, Buxy, Cersot, Chagny, Chaintré, Châlon-sur-Saône, Chamilly, Champagny-sous-Uxelles, Champforgeuil, Chânes, Change, Chapaize, La Chapelle-de-Bragny, La Chapelle-de-Guinchay, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, La Charmée, Charnay-lès-Mâcon, Charrecey, Chasselas, Chassey-le-Camp, Château, Châtenoy-le-Royal, Chaudenay, Cheilly-lès-Maranges, Chenôves, Chevagny-les-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, Crèches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-Pertuis, Dracy-lès-Couches, Dracy-le-Fort, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Macon, Flagy, Fleurville, Fley, Fontaines, Fragnes-la-Loyère (the part corresponding to the former municipality of La Loyère), Fuissé, Genouilly, Germagny, Givry, Granges, Grévilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, La Vineuse-sur-Frégande (the part corresponding to the former municipalities of Donzy-le-National, La Vineuse and Massy), 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-Jean-de-Trézy, Saint-Albain, Saint-Ambreuil, Saint-Amour-Bellevue, 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-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-Rémy, Saint-Sernin-du-Plain, Saint-Vallerin, Saint-Vérand, 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, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Symphorien-d'Ancelles, Taizé, Tournus, Uchizy, Varennes-lès-Mâcon, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, Vinzelles and Viré;

— 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, 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, La-Chapelle-Vaupelteigne, Lichères-près-Aigremont, Lignorelles, Ligny-le-Châtel, Lucy-sur-Cure, Maligny, Mélisey, Merry-Sec, Migé, Molay, Molosmes, Montholon (the part corresponding to the former municipalities of Champvallon, Villiers-sur-Tholon and Volgré), Montigny-la-Resle, Mouffy, Moulins-en-Tonnerrois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasilly, Pierre-Perthuis, Poilly-sur-Serein, Pontigny, Préhy, Quenne, Roffey, Rouvray, Saint-Père, Sainte-Pallaye, Sarry, Senan, Serrigny, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Sainte-Vertu, Tharoiseau, Tissey, Tonnerre, Tronchoy, Val-de-Mercy, Vallan, Venouse, Venoy, Vermenton, Vézannes, Vézelay, Vézinnes, Villeneuve-Saint-Salves, Villy, Vincelles, Vincelottes, Viviers and Yrouerre.

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

(a) The name of a climat which may be linked to the term 'premier cru' is placed immediately after the name of the protected designation of origin and printed in letters no larger, either in height or in width, than the letters forming the name of the protected designation of origin.

(b) 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 'lieu-dit' in the land register;

— it appears on the harvest declaration.

The name of the 'lieu-dit' as listed in the land register must be printed in letters no larger, either in height or in width, than half the size of the letters forming the name of the protected designation of origin.

(c) Wines with the protected designation of origin may specify on their labels the larger geographical unit 'Vin de Bourgogne' or 'Grand Vin de Bourgogne'.

(d) Where specified on the labelling, the grape variety must not appear in the same visual field as the mandatory items or be printed in letters that are larger than 2 mm.

Link to the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-b1623bde-4ee9-46cb-806e-556ec29a84a4