C/2026/4995

13.10.2026

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/2026/4995)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Haut-Poitou'

EU reference number: PDO-FR-A0726-AM02 – 7.7.2026

1. **Name of product**

'Haut-Poitou'

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

6. **Qualification as a standard amendment**

The French authorities consider the application to meet the requirements of Regulations (EU) No 1308/2013 and (EU) 2024/1143.

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

The application for an amendment to the 'Haut-Poitou' 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 the application to be 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

Geographical names

Description

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

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

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

☑ The amendment affects the single document.

Title

Geographical area and area in immediate proximity

Description

The reference to the Official Geographic Code has been updated as regards the list of municipalities in the geographical area and the area in immediate proximity and the names of certain municipalities.

There are no changes to the boundaries of the areas concerned.

☑ The amendment affects the single document.

Title

Vine varieties

Description

Removal of the rules on planting proportions. This amendment will not affect the wines as the rules on blending the varieties have been kept the same.

☐ The amendment affects the single document.

Title

Planting density

Description

Reduction of the minimum density from 4 200 to 4 000 plants/ha and of the distance between the vines on a row from 1 m to 0,90 m. This requested small reduction in the density of planting recognises current usage geared to drier conditions and authorises this practice in all vineyards if droughts become more frequent.

☑ The amendment affects the single document.

Title

Pruning rules

Description

Amendment of the rules to retain two pruning methods (Guyot or Cordon), increasing the number of fruit-bearing buds and branches (two buds more for whites), and making a distinction between the pruning of white grape and black grape varieties (which keep two buds fewer).

☑ The amendment affects the single document.

Title

Foliage height

Description

Reduction of the height of trellised foliage for Guyot-pruned vines (from 0,6 to 0,5 times the distance between rows) and limitation of the height of foliage for cordon vines. In a context of a warming climate, this development better regulates the foliage height of cordon vines and, for trellissed, Guyot-pruned vines, it is a way of reducing evapotranspiration and the risk of the vine shoots being broken by the wind.

☐ The amendment affects the single document.

Title

Other cultivation practices

Description

Introduction of the obligation to maintain vegetation cover between the rows or to control weeds by working the soil or through the use of bio-control herbicides.

☐ The amendment affects the single document.

Title

Irrigation

Description

Authorisation of irrigation for this designation by derogation under Article D. 645-5 of the Rural Code, with the imposition of a drip system. This request is justified by the aridity of certain areas of this wine-making region located 50 km south of the Loire.

☑ The amendment affects the single document.

Title

Maximum crop load per parcel

Description

In line with the authorisation of irrigation, a provision is introduced restricting the average maximum load per parcel for irrigated vines. The maximum load for non-irrigated vines has not been changed.

☐ The amendment affects the single document.

Title

Harvest

Description

Abolition of the harvest proclamation. The know-how of operators makes it possible to overcome this constraint, the monitoring of ripeness being reinforced by the registers provided for in the product specification.

☐ The amendment affects the single document.

Title

Grape ripeness

Description

Maintenance of the current rules (minimum 60 % Cabernet Franc in the red; minimum 40 % Cabernet Franc, 20 % Pinot Noir and 20 % Gamay in the rosé). The proposed rewording is necessary following the deletion of the rules on planting proportions, as the specification referred to these rules on vine varieties.

☐ The amendment affects the single document.

Title

Analytical standards

Description

Abolition of the ban on the use of oenological charcoal for rosé wines and of the ban on the use of wood chips for white and rosé wines. Increase from 12 to 12,5 % of the total alcoholic strength by volume of white and rosé wines after enrichment.

☑ The amendment affects the single document.

Title

Winery capacity

Description

Reduction from 1,4 to 1,2 times the average vinified volume. This decrease, justified by the predominance of white wines with a rapid turnaround, will reduce investment costs for new operators or those wishing to expand their vineyards.

☐ The amendment affects the single document.

Title

Period during which the wines can circulate between authorised warehouse keepers

Description

Deletion – henceforth, reference to the general rules.

☐ The amendment affects the single document.

Title

Link with the geographical area

Description

Information on the geographical area: update of the climate data to take into account changes in the climate and the rewriting of certain historical aspects on the basis of the work of a historian researching the emergence of the Haut-Poitou winemaking region. These clarifications reinforce operators' sense of belonging to a common purpose, anchored in the territory and its history.

Information on the quality and characteristics of the products: introduction of clarifications on how rosé wines are made by direct pressing, short maceration or the saignée method. The aim of this addition is to ensure legal certainty for the many different practices used in the region.

The information consists mainly of updates and changes to the historical information. It does not impact the single document.

☐ The amendment affects the single document.

Title

Transitional measures

Description

Deletion of this chapter from the specification because all the provisions have expired or are no longer relevant as a result of changes proposed (varieties, density).

☐ The amendment affects the single document.

Title

Rules on presentation and labelling

Description

Editorial change to clarify that indicating the variety on the labels is optional.

☑ The amendment affects the single document.

Title

Declaration requirements

Description

Advance declaration of the assignment of parcels: abolition of tacit renewal and clarification of the content of the declaration. The obligation to make an annual declaration of the areas in question is intended to more clearly define the basis for inspections.

Advance declaration of bulk sale: transition from an annual declaration before marketing the first batch of the year to a systematic declaration before each bulk sale. It is a question of better organising the inspection of the products.

Export declaration: addition of the obligation to inform the producer group rather than just the inspection body. This amendment also reflects the desire to improve the efficiency of the control system.

☐ The amendment affects the single document.

Title

Record-keeping

Description

Wine register: replacement of the existing wine register by three new registers (plot monitoring with percentage of deficient plants, cultivation register with recording of treatments, maturity monitoring register).

Storehouse register: removal of this register, which duplicated regulatory obligations such as the cellar plan and the handling register. The tracking register for batches intended to be sold in bulk or to be packaged is kept unchanged.

Vineyards covered by transitional measures: abolition of this register, which is now obsolete.

☐ The amendment affects the single document.

Title

Main points to be checked

Description

Substantive and formal amendments to the list of main points to be checked, in order to better target the control points with an impact on the product characteristics. The aim is to keep just the essential points and to delete any less important provisions (missing plants, trellis height, other cultivation practices, oenological practices, packaging) or provisions which are no longer applicable (vine varieties on the holding, transitional measures). Given the abolition of the rules on the proportion of varieties on the holding, a point is added to strengthen the control of blends.

☐ The amendment affects the single document.

Title

References

Description

The contact details of the National Institute of Origin and Quality (*Institut national de l'origine et de la qualité*, INAO) have been updated.

The provision on checking compliance with the specification has been amended.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of the wines

'Haut-Poitou'

EU reference number: PDO-FR-A0726-AM02 – 7.7.2026

1. **Name(s)**

'Haut-Poitou'

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

Still white wines

Organoleptic characteristics

Visual appearance

The 'Haut-Poitou' protected designation of origin is reserved for white wines.

Aroma

The still white wines often have floral and fruity aromas combining white flowers, yellow flowers and citrus fruit.

Taste

These still wines have a fresh taste.

Additional information regarding organoleptic characteristics

They may be produced using different techniques: direct pressing, short maceration or the saignée method.

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

These still white wines have a minimum natural alcoholic strength by volume of 10,5 %.

After fermentation, the white wines have a maximum fermentable sugar content (glucose and fructose) of 3 g/l.

After enrichment, the total alcoholic strength by volume of the wines does not exceed 12,5 %.

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

Grapevine product

Still red wines

Organoleptic characteristics

Visual appearance

The still red wines are elegant, with a colour tending towards ruby.

Aroma

They are often characterised by aromas of small red berries or morello cherries.

Taste

They have fresh and spicy notes.

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

Malolactic fermentation is carried out for the red wines.

The red wines ready to be marketed in bulk or packaged have a malic acid content that does not exceed 0,4 g/l.

After fermentation, the red wines have a maximum fermentable sugar content (glucose and fructose) of 2,5 g/l.

After enrichment, the total alcoholic strength by volume of the wines does not exceed 12,5 %.

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

Grapevine product

Still rosé wines

Organoleptic characteristics

Visual appearance

The 'Haut-Poitou' protected designation of origin is reserved for rosé wines.

Aroma

The still rosé wines have rich aromas of ripe fruit.

Taste

The still rosé wines are light and vigorous, without being aggressive.

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 still rosé wines have a minimum natural alcoholic strength by volume of 10,5 %.

After fermentation, the rosé wines have a maximum fermentable sugar content (glucose and fructose) of 3 g/l.

After enrichment, the total alcoholic strength by volume of the wines does not exceed 12,5 %.

☑ 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

Planting density

Type of oenological practice

Cultivation method

Description

The minimum vine planting density is 4 000 plants per hectare. Spacing between vine rows must not exceed 2,20 metres, and spacing between plants in the same row must be at least 0,90 metres.

Winemaking practice

Pruning rules

Type of oenological practice

Cultivation method

Description

The vines are Guyot-pruned or cordon-pruned.

White and grey varieties:

— Guyot pruning – the vines are pruned to a maximum of 14 buds per plant. The vines can be pruned with two additional buds per plant on condition that, at the phenological stage corresponding to 11 or 12 leaves (separate flower buds), there are no more than 14 fruit-bearing branches for the year per plant.

— Cordon pruning – the vines are pruned to a maximum of 16 buds per plant. The vines can be pruned with two additional buds per plant on condition that, at the phenological stage corresponding to 11 or 12 leaves (separate flower buds), there are no more than 16 fruit-bearing branches for the year per plant.

Black grape varieties:

— Guyot pruning – the vines are pruned to a maximum of 12 buds per plant. The vines can be pruned with two additional buds per plant on condition that, at the phenological stage corresponding to 11 or 12 leaves (separate flower buds), there are no more than 12 fruit-bearing branches for the year per plant.

— Cordon pruning – the vines are pruned to a maximum of 14 buds per plant. The vines can be pruned with two additional buds per plant on condition that, at the phenological stage corresponding to 11 or 12 leaves (separate flower buds), there are no more than 14 fruit-bearing branches for the year per plant.

Winemaking practice

Enrichment

Type of oenological practice

Specific oenological practice

Description

Subtractive enrichment techniques are permitted for the red wines, with the maximum partial concentration rate set at 10 % in relation to the volumes used. After enrichment, the wines' total alcoholic strength by volume must not exceed 12,50 %.

Winemaking practice

Irrigation

Type of oenological practice

Specific oenological practice

Description

Irrigation using a drip system may be authorised in accordance with Article D. 645-5 of the Rural and Maritime Fishing Code in the event of water stress liable to compromise the quality of wine production.

7.2. *Maximum yields*

All wines / category / variety / type

Still white wines

Maximum yield

Maximum yield:	72
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Still red and rosé wines

Maximum yield

Maximum yield:	66
Maximum yield unit:	hectolitres per hectare

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

— Cabernet Franc N

— Gamay N

— Gamay de Bouze N

— Gamay de Chaudenay N

— Merlot N

— Pinot Noir N

— Sauvignon B – Sauvignon blanc

— Sauvignon gris G – Fié gris

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

1. *Geographical area*

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

— Department of Deux-Sèvres: Doux.

— Department of Vienne: Amberre, Avanton, Beaumont Saint-Cyr, Chabournay, Champigny en Rochereau, Cherves, Chouppes, Cissé, Coussay, Craon, Cuhon, Dissay, Jaunay-Marigny, Lencloître, Maisonneuve, Massognes, Mirebeau, Neuville-de-Poitou, Saint-Georges-lès-Baillargeaux, Saint-Martin-la-Pallu**,** Thurageau, Vouzailles, Yversay.

2. *Demarcated parcel area*

The wines must be made from grapes grown on parcels located in the production area approved by the National Institute of Origin and Quality (INAO) at the meetings of the relevant national committee on 16 November 2010 and 8 June 2016.

The INAO submits the maps establishing the boundaries of the parcels of the production area thus approved to the town halls of the municipalities listed in 1. above.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

Located close to the 'Seuil du Poitou', which marks the transition between the Paris basin and the Aquitaine basin, the geographical area is the most southerly extension of the 'Val de Loire' winemaking region.

The geographical area is an undulating plateau with an elevation of between 80 and 120 metres, strewn with small hills with a maximum elevation of some 150 metres. A number of watercourses intersect this plateau and shape the relief. Reflecting the observation and analysis by winegrowers of the behaviour of their vines in order to determine the right location for the vineyards, the demarcated parcel area for the grape harvest comprises the most favourable parcels, grouped in islands of cultivation with:

— brown clay-limestone soils, known as '*terres de groies*', which are well drained, warm up and dry out well in the spring and provide sufficient but moderate water for the vines, whilst the cracks in the underlying rock favour deep rooting;

— '*varenne*' soils, whose sandy texture allows good natural drainage and early vine growth;

— '*terres d'aubues*', soils often located on steep slopes, very conducive to deep rooting of the vines and which release the water in the soil very sparingly to the root system, leading to moderate water stress that is particularly favourable to the ripening of the grapes.

The Cabernet Franc N variety thrives especially in '*petites groies*' and '*terres d'aubues*' soils, finding in these conditions the basics essential for its perennial ripening. It brings a dash of colour to the rosé wines and adds to their complexity. The wines produced from it also have a good tannic structure and develop aromas rich in ripe fruit. They make up the backbone of the red wines, accounting for at least 60 % of the blend of these wines.

The Sauvignon B and Sauvignon Gris G varieties tend to be planted in '*grosses groies*' soils, and the wines they produce are floral, fresh and original. The other varieties bring roundness and aromatic diversity to the blend.

Over the generations, operators have managed to bring out the original qualities of what they produce by, on the one hand, choosing vine varieties which thrive in the natural conditions and develop their aromatic potential, and, on the other hand, by optimally managing the vines and their production potential, achieved through careful vine training and strict pruning rules.

The dynamism and know-how of producers, together with their traditional attachment to their wine-growing landscape, maintain the reputation of this ancient wine-growing region, a reputation which was revived after the phylloxera crisis and has soared since the 1980s. A good example of this dynamism is the '*Tire-Douzils*' wine guild, founded in 1953 and still active in 2025, whose objective is to raise awareness and appreciation of 'Haut Poitou' wines. As Jules Guyot wrote in his '*Etude des vignobles de France*' (Ed. Jeanne Laffitte, 1876):

'The climate of Vienne is very good for vines: a little cold and wet in spring, a little hot in summer, very prone to late frosts, but, as a result able to lend the wine certain qualities that it would not have had elsewhere. Cool climates lend the grapes and all other fruits a finesse that they do not have where it is permanently hot and the heat dominates the vegetation'.

11. **Further applicable requirements**

Title of the requirement/derogation

Labelling rules

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

All optional terms are marked on the labels in letters that must not be larger, either in height or width, than double the size of the letters forming the name of the protected designation of origin.

The size of the letters of the geographical designation 'Vin de Loire' must not be larger, either in height or in width, than two-thirds of the size of the letters forming the name of the protected designation of origin.

If the name of the variety features on the labelling, it is written below the name of the protected designation of origin, in letters of the same colour and not exceeding, either in height or in width, two-thirds of the size of the letters forming the name of the protected designation of origin.

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

— it is a registered location;

— it appears on the harvest declaration.

The name of the registered location 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.

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 making and producing the wines, comprises the territory of the following municipalities of the department of Vienne, based on the Official Geographic Code in force in 2025: Colombiers, Ouzilly, Scorbé-Clairvaux.

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

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-95737c0d-e43c-46a7-a2ef-6bb9ddad2c05