C/2026/1948

7.4.2026

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/2026/1948)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Pays des Bouches-du-Rhône'

EU reference number: PGI-FR-A1223-AM02 – 8.1.2026

1. **Name of product**

'Pays des Bouches-du-Rhône'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ 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**

Name

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

6. **Qualification as standard amendment**

The French authorities consider that the application meets 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 PGI 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

Geographical areas in which the operations take place

Description

In Chapter 1 of the product specification, point 4.1 'Geographical area' and point 4.2 'Area in immediate proximity' have been amended to include a reference to the 2025 Official Geographic Code.

This editorial amendment allows the geographical area to be identified with reference to the 2025 version of the Official Geographic Code, which is updated by the National Institute of Statistics and Economic Studies (INSEE), and gives legal certainty to the delimitation of the geographical area and the area in immediate proximity.

For the area in immediate proximity, the list of districts has been converted, unchanged, to a list of municipalities.

The single document has been amended under the headings 'Geographical area' and 'Further conditions – Area in immediate proximity'.

☑ The amendment affects the single document.

Title

Vine varieties

Description

In Chapter 1 of the product specification, under point 5 'Vine varieties', the following varieties have been added to the list of varieties that may be used to make PGI Pays des Bouches-du-Rhône:

— 8 varieties that are tolerant to fungal diseases: Opalor B, Selenor B, Coliris N, Sirano N, Lilaro N, Fleurtai B, UD55.100, UD31.125;

— 12 varieties that are tolerant to drought: Assyrtiko B, Xinomavro N, Verdejo B, Agiorgitiko B, Xarello B, Tourbat B, Montepulcinao N, Nero d'Avola N/Calabrese, Moschofilero Rs, Touriga Nacional N, Saperavi N, Morrastel N;

— 3 varieties for the fruity aroma that they contribute: Pinotage N, Nebbiolo N, Couston N.

While maintaining the organoleptic profile of these PGI wines, the inclusion of these new varieties addresses a number of the producers' concerns:

— conserving the environment and adapting to climate change;

— reducing the number of phytosanitary treatments and reducing operating costs;

— ensuring that the volume harvested is more regular and less dependent on pest pressure.

The single document has been amended under the heading 'Wine grape varieties'.

☑ The amendment affects the single document.

Title

Yield

Description

In Chapter 1 of the product specification, point 6 'Maximum yield' has been amended to increase the yield for PGI 'Pays des Bouches-du-Rhône' wines with a supplementary indication for the smaller geographical unit 'Terre de Camargue' from 90 hl/ha to 100 hl/ha for red and rosé wines and to 120 hl/ha for white wines.

The yield for PGI 'Pays des Bouches-du-Rhône' wines without a smaller geographical unit is still 120 hl/ha for red, rosé and white wines.

This amendment has no impact on the quality of the wines produced and allows the producers to harmonise yields within the PGI, while reflecting local practices.

☐ The amendment affects the single document.

Title

Declaration requirement

Description

In Chapter 2, point 1 'Declaration requirements' has been amended to give 31 January of the year following the harvest as the deadline for the harvest declaration and/or production declaration. The volumes declared by that date constitute the maximum volume eligible for the PGI.

This deadline for the harvest declaration to be taken into account is common to all PGIs in the region and is intended to stabilise the PGI segment at regional level and ensure greater clarity with regard to the volumes placed on the market.

☐ The amendment affects the single document.

Title

Inspection authority

Description

In Chapter 3 of the product specification, point 2, concerning the details of the inspection body, has been simplified to specify that checks on compliance with the product specification must be carried out on the basis of an approved inspection plan and by a third-party body offering guarantees of competence, impartiality and independence, delegated by the National Institute of Origin and Quality (INAO), which is the inspection authority.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wines

'Pays des Bouches-du-Rhône'

EU reference number: PGI-FR-A1223-AM02 – 8.1.2026

1. **Name(s)**

'Pays des Bouches-du-Rhône'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

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 white wines are generally made by direct pressing. They are bright and lively in colour with 'greenish' tints that indicate their youth.

Aroma

Made from both local and non-local grape varieties, these wines are notable for their floral, fruity aromas.

Taste

They are notable for their floral and fruity fresh and aromatic notes.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	9
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

—

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

Grapevine product

Rosé wines

Organoleptic characteristics

Visual appearance

The rosé wines are made by direct pressing and/or maceration on skins.

These wines are primarily made from the grape varieties Grenache N, Syrah N, Caladoc N, Cinsaut N, Cabernet Sauvignon N and Merlot N, with white grapes often added during vatting to produce blended rosés. They are pale yet fairly vibrant in colour, with tints of deep pink.

Aroma

On the nose, they have expressive aromas of red fruit or citrus fruit.

Taste

Prolonged contact between the juice and the pulp enables the juice to absorb more flavour precursors and accentuates the wine's roundness on the palate. On the palate, these wines are aromatic and pleasantly fresh.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

—

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

Grapevine product

Red wines

Organoleptic characteristics

Visual appearance

The red wines, usually blended, can sometimes be varietal wines (Merlot N, Cabernet N, Marselan N, Syrah N, Grenache N, etc.). A harvest that is fully mature, both physiologically and with regard to the phenols in the fruit, makes it possible to obtain wines with a typically Mediterranean profile, full without being hard and with a distinct character.

The wines are garnet red with tints of purple when young, turning to a deeper red as they age.

Aroma

On the nose, they are highly expressive, with notes of scrubland or saltiness depending on the area of production, and notes of red fruit that gradually evolve into aromas reminiscent of stewed fruit.

Taste

Extraction is carried out so as to obtain soft, round tannic structures that sit well on the palate. They are lively, full and voluptuous on the palate, with smooth tannins.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

—

☑ 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

—

Type of oenological practice

Specific oenological practice

Description

The winemaking practices must comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

7.2. *Maximum yields*

All wines / category / variety / type

Red, rosé and white wines

Maximum yield

Maximum yield:	120
Maximum yield unit:	hectolitres per hectare

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

— Agiorgitiko N

— Alicante Henri Bouschet N

— Aligoté B

— Alphonse Lavallée N

— Aléatico N

— Aramon N

— Aramon Gris G

— Aranel B

— Arinarnoa N

— Arriloba B

— Artaban N

— Assyrtiko B

— Aubun N – Murescola

— Barbaroux Rs

— Bourboulenc B – Doucillon Blanc

— Brachet N – Braquet

— Brun Argenté N – Vaccarèse

— Cabernet Blanc B

— Cabernet Cortis N

— Cabernet Franc N

— Cabernet Sauvignon N

— Caladoc N

— Calitor N

— Carignan N

— Carignan Blanc B

— Carmenère N

— Chardonnay B

— Chasan B

— Chasselas B

— Chasselas Rose Rs

— Chatus N

— Chenanson N

— Chenin B

— Cinsaut N – Cinsault

— Clairette B

— Clairette Rose Rs

— Clarin B

— Coliris

— Colombard B

— Cot N – Malbec

— Counoise N

— Couston N

— Egiodola N

— Fleurtai

— Floreal B

— Fuella Nera N

— Gamay Fréaux N

— Gamay N

— Gamay de Bouze N

— Gamay de Chaudenay N

— Ganson N

— Gewürztraminer Rs

— Gramon N

— Grenache N

— Grenache Blanc B

— Grenache Gris G

— Gros Manseng B

— Gros Vert B

— Jurançon Noir N – Dame Noire

— Lilaro N

— Liliorila B

— Listan B – Palomino

— Macabeu B – Macabeo

— Marsanne B

— Marselan N

— Mauzac Rose Rs

— Mayorquin B

— Melon B

— Merlot N

— Merlot Blanc B

— Meunier N

— Mollard N

— Monarch N

— Monerac N

— Montepulciano

— Morrastel N – Minustellu, Graciano

— Moschofilero Rs

— Mourvaison N

— Mourvèdre N – Monastrell

— Muscadelle B

— Muscardin N

— Muscaris B

— Muscat Ottonel B – Muscat, Moscato

— Muscat Cendré B – Muscat, Moscato

— Muscat d'Alexandrie B – Muscat, Moscato

— Muscat de Hambourg N – Muscat, Moscato

— Muscat à petits grains blancs B – Muscat, Moscato

— Muscat à petits grains roses Rs – Muscat, Moscato

— Muscat à petits grains rouges Rg – Muscat, Moscato

— Nebbiolo N

— Nero d'Avola N

— Nielluccio N – Nielluciu

— Négrette N

— Opalor

— Perdea B

— Petit Manseng B

— Petit Verdot N

— Picardan B – Araignan

— Pinot Blanc B

— Pinot Gris G

— Pinot Noir N

— Pinotage N

— Piquepoul Blanc B

— Piquepoul Gris G

— Piquepoul Noir N

— Plant Droit N – Espanenc

— Portan N

— Prior N

— Riesling B

— Riminèse B

— Rosé du Var Rs

— Roussanne B

— Rousseli Rs

— Saperavi N

— Sauvignon B – Sauvignon Blanc

— Sauvignon Gris G – Fié Gris

— Sciaccarello N

— Selenor

— Semillon B

— Servanin N

— Sirano

— Solaris B

— Soreli B

— Souvignier Gris Rs

— Sylvaner B

— Syrah N – Shiraz

— Tannat N

— Tempranillo N

— Terret Gris G

— Terret Noir N

— Tibouren N

— Tourbat B

— Touriga Nacional N

— Téoulier N

— UD-31.125

— UD-55.100

— Ugni Blanc B

— Valdiguié N

— Verdejo B

— Vermentino B – Rolle

— Vidoc N

— Viognier B

— Voltis B

— Xarello B

— Xinomavro N

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

The grapes are harvested and PGI 'Pays des Bouches-du-Rhône' wines are made and developed in all the municipalities of the department of Bouches-du-Rhône, in line with the 2025 Official Geographic Code.

10. **Link with the geographical area**

The causal link with the geographical origin is based on

☑ reputation

☑ a given quality

☑ other characteristics

Category of the grapevine product

1. Wine

Summary of the link

The department of Bouches-du-Rhône lies at the heart of Provence. Covering an area of 5 087 km², it is bounded by the River Rhône to the west, which marks its border with the department of Gard, and by the River Durance to the north, which separates it from the department of Vaucluse. To the east, it is bordered by the department of Var, and to the south it borders the Mediterranean Sea.

A variety of landscapes can be found within this department. In the eastern region, there are the rolling limestone landscapes of the Provence Prealps, which run along an east-west axis. Here the mountain ranges of Trévaresse (501 m), l'Estaque and l'Étoile (793 m), Montagne Sainte-Victoire (1 011 m), Saint-Cyr and Sainte-Baume (1 041 m on the western side) follow one after the other. These mountain ranges are traversed by the valleys of Arc (drainage basin of Aix-en-Provence), Touloubre (Salon-de-Provence) and Huveaune (Aubagne Marseille), richer sedimentary plains of varying size. To the west, vast plains surround the Alpilles. The Crau, located south of the Arles–Salon-de-Provence axis, is formed from small stones deposited at the former confluence of the Rhône and the Durance. It is a desolate steppe-like area marked by the influence of the Mistral wind, and is unique in France. The Camargue river delta is the site of a regional nature reserve with vineyards, pastures and rice paddies, which is home to a rich fauna of 400 different species, including the Camargue cattle and Camargue horse breeds. The northern part of Bouches-du-Rhône features, from west to east, the Alpilles mountain range, followed by the Durance valley.

Soils vary from pebbly clay-limestone to sand or gravel over molasse and sandstone. They are poor, well drained and sensitive to erosion. Their shallow and not overly humid nature makes them perfectly suited to winegrowing.

The department of Bouches-du-Rhône has a Mediterranean climate, with typically long hours of sunshine. Summers are very hot and dry, while winters are relatively mild. Temperatures vary depending on the season; they are particularly high in summer, frequently reaching 35 °C under cover. The average annual temperature difference between daytime and night-time is pronounced, especially in winter, with periodic cold spikes at night causing heavy frosts. Precipitation is irregular and unevenly distributed throughout the year. Heavy showers are not uncommon. The Mistral, a cold, dry wind from the north, blows around 100 days per year, with frequent gusts of more than 100 km/h.

The vineyards of Provence are over 2 600 years old, the oldest in France. They are renowned in particular for their rosé wines.

Winegrowing would continue to flourish in the department until the 19th century, when phylloxera destroyed almost all of the vineyards, except those in the Camargue (which were submerged in water).

Bolstered by its traditions, the winegrowing sector rebuilt itself at the cost of considerable technical and financial effort. From 1907 onwards, many winegrowers felt the need to associate in order to confront the difficulties they faced. Rules governing winemaking practices were established and growers formed cooperatives and unions, which led to improvements in quality.

A precise statutory definition of 'vin de canton' (canton wine) was established in 1964 to grant official recognition to wines tied to an administrative area of production with a specific set of soil and climatic conditions. A 1968 decree changed 'vin de canton' to 'vin de pays' (regional wine). Regional wines were initially identified by the name of the department where they were produced and had to conform to specific production criteria that required a higher level of quality. Bouches-du-Rhône wine first gained official recognition as a 'vin de pays', before becoming a protected geographical indication in 2011.

Pays des Bouches-du-Rhône' is mainly produced in two distinct areas of the department: the main area by production volume (65–70 %) has a central-eastern location, around Aix-en-Provence, while in the west lies the Camargue production area, south-east of Tarascon, covering the municipalities of Arles and Saintes-Maries-de-la-Mer. Wines from this area are distinguished by the 'Terre de Camargue' indication. This geographical area is exclusively dedicated to the production of PGI 'Pays des Bouches-du-Rhône' wines.

Production in the central-eastern area (around Aix), on more clay-limestone and pebbly soils, is focused above all on blended wines based mostly on the varieties Grenache N, Syrah N, Carignan N, Merlot N and Cabernet Sauvignon N. The red wines, which are quite structured, are easily approachable, as they are easy to drink and aromatic. On the nose, they usually have notes of scrubland and pine, with a certain freshness. The white and rosé wines from this area have an intense freshness, particularly if the grapes were harvested from plots where there is a marked difference between daytime and night-time temperatures, as this stimulates the presence of flavour precursors in the grapes. The white grape varieties are Ugni Blanc B, Clairette B, Vermentino B, Bourboulenc B and sometimes Chardonnay B, which give the wines floral aromas.

The Camargue production area, with its sandy or even gravelly soils over molasse and sandstone, has built up a veritable identity around varietal wines based on a more limited range of varieties characterised by their aromatic potential: Merlot N, Cabernet Sauvignon N, Caladoc N, Syrah N, Marselan N, Chardonnay B, Viognier B, Muscat à petits grains B, Chasan B and Sauvignon B, along with Arinarnoa N or Petit Verdot N. On these Camargue soils, the fairly short maceration times for red wines make it possible to preserve the 'fruitiness' and produce easily drinkable wines. On the nose and palate, saline notes characterise these wines, which always have a marked freshness. White and rosé wine production is perfectly controlled in order to preserve the freshness and fine aromatic notes (by managing the combination of harvest date / phenolic maturity and maintaining a cool temperature).

The 'Pays des Bouches-du-Rhône' PGI rests primarily on the specific characteristics of the wines that are linked to the characteristics of the natural environment (climate and soil).

The department of Bouches-du-Rhône is located in the Provence-Alpes-Côte d'Azur region of south-eastern France. It features mountainous terrain that gives way to a plain stretching all the way to the sea. It has a Mediterranean climate and the vegetation mostly consists of scrubland. It is also affected by the presence of the Mistral wind, which can make work more difficult for the winegrowers but benefits the vineyards, protecting them from fungal diseases and ultimately increasing the richness of the grapes by favouring higher concentrations during the final phase of ripening.

Soils vary from pebbly clay-limestone to sand or gravel over molasse and sandstone. They are well drained and not overly humid, perfectly suited to winegrowing.

By benefiting from these optimal natural conditions and knowing how to select the best plots of land, growers have been able to exploit the potential of different grape varieties in a region whose soils, while often poor, are well drained and very suitable for winegrowing. Such soils, together with a hot, dry Mediterranean climate, have resulted in optimal ripening conditions which make it possible to preserve the primary aromas of these grape varieties, resulting in wines that exhibit a characteristic freshness and aromatic potential. The red wines are thus fresh and easily drinkable and are notable for their red fruit aromas, while the rosés are fresh and full, with expressive aromas of red fruit or citrus fruit. The white wines are fresh and fragrant, floral or fruity, and exhibit their youth well.

Today, the annual production of PGI 'Pays des Bouches-du-Rhône' wines totals around 50 000 hl, and they are sold by 18 cooperative and 88 private wineries. Rosé wines make up nearly 50 % of total production by volume, while red wines make up just over 40 % and white wines just under 10 %.

11. **Further applicable requirements**

Title of the requirement/derogation

Supplementary indications

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The size of the letters used for the 'Terre de Camargue' geographical unit must not be larger, either in height or in width, than those used for the protected geographical indication 'Pays des Bouches-du-Rhône'.

The European Union PGI logo must appear on the label if the words 'indication géographique protégée' [protected geographical indication] are replaced by the traditional term 'Vin de Pays'.

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 the making and development of PGI 'Pays des Bouches-du-Rhône' wines, possibly supplemented by the name of the smaller geographical unit 'Terre de Camargue', comprises the following municipalities in the districts bordering the geographical area, in line with the 2025 Official Geographic Code:

In the department of Gard:

Aigaliers, Aigues-Mortes, Aigues-Vives, Aiguèze, Aimargues, Les Angles, Aramon, Argilliers, Arpaillargues-et-Aureillac, Aspères, Aubais, Aubord, Aubussargues, Aujargues, Bagnols-sur-Cèze, Baron, La Bastide-d'Engras, Beaucaire, Beauvoisin, Bellegarde, Belvézet, Bernis, Bezouce, Blauzac, Boissières, Bouillargues, Bourdic, La Bruguière, Cabrières, Le Cailar, Caissargues, La Calmette, Calvisson, La Capelle-et-Masmolène, Carsan, Castillon-du-Gard, Caveirac, Cavillargues, Chusclan, Clarensac, Codognan, Codolet, Collias, Collorgues, Combas, Comps, Congénies, Connaux, Cornillon, Crespian, Dions, Domazan, Estézargues, Flaux, Foissac, Fons, Fons-sur-Lussan, Fontanès, Fontarèches, Fournès, Fourques, Gajan, Gallargues-le-Montueux, Le Garn, Garons, Garrigues-Sainte-Eulalie, Gaujac, Générac, Goudargues, Le Grau-du-Roi, Issirac, Jonquières-Saint-Vincent, Junas, Langlade, Laudun-l'Ardoise, Laval-Saint-Roman, Lecques, Lédenon, Lirac, Lussan, Manduel, Marguerittes, Meynes, Milhaud, Montaren-et-Saint-Médiers, Montagnac, Montclus, Montfaucon, Montfrin, Montignargues, Montmirat, Montpezat, Moulézan, Moussac, Mus, Nages-et-Solorgues, Nîmes, Orsan, Parignargues, Le Pin, Pont-Saint-Esprit, Pougnadoresse, Poulx, Pouzilhac, Pujaut, Redessan, Remoulins, Rochefort-du-Gard, Rodilhan, Roquemaure, La Roque-sur-Cèze, La Rouvière, Sabran, Saint-Alexandre, Sainte-Anastasie, Saint-André-de-Roquepertuis, Saint-André-d'Olérargues, Saint-Bauzély, Saint-Bonnet-du-Gard, Saint-Chaptes, Saint-Christol-de-Rodières, Saint-Clément, Saint-Côme-et-Maruéjols, Saint-Dézéry, Saint-Dionisy, Saint-Étienne-des-Sorts, Saint-Geniès-de-Comolas, Saint-Geniès-de-Malgoirès, Saint-Gervais, Saint-Gervasy, Saint-Gilles, Saint-Hilaire- d'Ozilhan, Saint-Hippolyte-de-Montaigu, Saint-Julien-de-Peyrolas, Saint-Laurent-d'Aigouze, Saint-Laurent-de-Carnols, Saint-Laurent-des-Arbres, Saint-Laurent-la-Vernède, Saint-Mamert-du-Gard, Saint-Marcel-de-Careiret, Saint-Maximin, Saint-Michel-d'Euzet, Saint-Nazaire, Saint-Paul-les-Fonts, Saint-Paulet-de-Caisson, Saint-Pons-la-Calm, Saint-Quentin-la-Poterie, Saint-Siffret, Saint-Victor-des-Oules, Saint-Victor-la-Coste, Salazac, Salinelles, Sanilhac-Sagriès, Sauveterre, Sauzet, Saze, Sernhac, Serviers-et-Labaume, Sommières, Souvignargues, Tavel, Théziers, Tresques, Uchaud, Uzès, Vallabrègues, Vallabrix, Vallérargues, Valliguières, Vauvert, Vénéjan, Verfeuil, Vergèze, Vers-Pont-du-Gard, Vestric-et-Candiac, Villeneuve-lès-Avignon, Villevieille.

In the department of Vaucluse:

Ansouis, Apt, Auribeau, Avignon, La Bastide-des-Jourdans, La Bastidonne, Beaumettes, Beaumont-de-Pertuis, Bédarrides, Bollène, Bonnieux, Buoux, Cabrières-d'Aigues, Cabrières-d'Avignon, Cadenet, Caderousse, Camaret-sur-Aigues, Caseneuve, Castellet-en-Luberon, Caumont-sur-Durance, Cavaillon, Châteauneuf-de-Gadagne, Châteauneuf-du-Pape, Cheval-Blanc, Courthézon, Cucuron, Gargas, Gignac, Gordes, Goult, Grambois, Grillon, L'Isle-sur-la-Sorgue, Jonquerettes, Jonquières, Joucas, Lacoste, Lagarde-d'Apt, Lagarde-Paréol, Lagnes, Lamotte-du-Rhône, Lapalud, Lauris, Lioux, Lourmarin, Maubec, Ménerbes, Mérindol, Mirabeau, Mondragon, Morières-lès-

Avignon, Mornas, La Motte-d'Aigues, Murs, Oppède, Orange, Pertuis, Peypin-d'Aigues, Piolenc, Le Pontet, Puget, Puyvert, Richerenches, Robion, Roussillon, Rustrel, Saignon, Sainte-Cécile-les-Vignes, Saint-Martin-de-Castillon, Saint-Martin-de-la-Brasque, Saint-Pantaléon, Saint-Saturnin-lès-Apt, Saint-Saturnin-lès-Avignon, Sannes, Saumane-de-Vaucluse, Sérignan-du-Comtat, Sivergues, Sorgues, Taillades, Le Thor, La Tour-d'Aigues, Travaillan, Uchaux, Valréas, Fontaine-de-Vaucluse, Vaugines, Vedène, Viens, Villars, Villelaure, Violès, Visan, Vitrolles-en-Lubéron.

In the department of Alpes-de-Haute-Provence:

Aubenas-les-Alpes, Aubignosc, Authon, Banon, Bayons, Bellaffaire, Bevons, La Brillanne, Le Caire, Céreste-en-Luberon, Château-Arnoux-Saint-Auban, Châteaufort, Châteauneuf-Miravail, Châteauneuf-Val-Saint-Donat, Clamensane, Claret, Corbières-en-Provence, Cruis, Curbans, Curel, Dauphin, Entrepierres, L'Escale, Faucon-du-Caire, Fontienne, Forcalquier, Ganagobie, Gigors, L'Hospitalet, Lardiers, Limans, Lurs, Mallefougasse-Augès, Mane, Manosque, Melve, Mison, Montfort, Montfuron, Montjustin, Montlaux, Montsalier, La Motte-du-Caire, Nibles, Niozelles, Noyers-sur-Jabron, Les Omergues, Ongles, Oppedette, Peipin, Peyruis, Piégut, Pierrerue, Pierrevert, Redortiers, Reillanne, Revest-des-Brousses, Revest-du-Bion, Revest-Saint-Martin, La Rochegiron, Sainte-Croix-à-Lauze, Saint-Étienne-les-Orgues, Saint-Geniez, Saint-Maime, Saint-Martin-les-Eaux, Saint-Michel-l'Observatoire, Sainte-Tulle, Saint-Vincent-sur-Jabron, Salignac, Saumane, Sigonce, Sigoyer, Simiane-la-Rotonde, Sisteron, Sourribes, Thèze, Turriers, Vachères, Valavoire, Valbelle, Valernes, Vaumeilh, Venterol, Villemus, Villeneuve, Volonne, Volx.

In the department of Var:

Aiguines, Artignosc-sur-Verdon, Artigues, Aups, Bandol, Barjols, Baudinard-sur-Verdon, Bauduen, Le Beausset, Belgentier, Besse-sur-Issole, Bormes-les-Mimosas, Bras, Brignoles, Brue-Auriac, Cabasse, La Cadière-d'Azur, Camps-la-Source, Carcès, Carnoules, Carqueiranne, Le Castellet, La Celle, Châteauvert, Collobrières, Correns, Cotignac, La Crau, Cuers, Entrecasteaux, Esparron, Évenos, La Farlède, Flassans-sur-Issole, Forcalqueiret, Fox-Amphoux, La Garde, Garéoult, Ginasservis, Gonfaron, Hyères, Le Lavandou, La Londe-les-Maures, Mazaugues, Méounes-lès-Montrieux, Moissac-Bellevue, Montfort-sur-Argens, Montmeyan, Nans-les-Pins, Néoules, Ollières, Pierrefeu-du-Var, Pignans, Plan-d'Aups-Sainte-Baume, Pontevès, Pourcieux, Pourrières, Le Pradet, Puget-Ville, Régusse, Le Revest-les-Eaux, Rians, Riboux, Rocbaron, La Roquebrussanne, Rougiers, Saint-Antonin-du-Var, Saint-Cyr-sur-Mer, Sainte-Anastasie-sur-Issole, Saint-Julien, Saint-Mandrier-sur-Mer, Saint-Martin-de-Pallières, Saint-Maximin-la-Sainte-Baume, Saint-Zacharie, Les Salles-sur-Verdon, Sanary-sur-Mer, Seillons-Source-d'Argens, La Seyne-sur-Mer, Signes, Sillans-la-Cascade, Six-Fours-les-Plages, Solliès-Pont, Solliès-Toucas, Solliès-Ville, Tavernes, Le Thoronet, Toulon, Tourtour, Tourves, Le Val, La Valette-du-Var, Varages, La Verdière, Vérignon, Vinon-sur-Verdon, Vins-sur-Caramy.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-e6973094-a6eb-4fa8-8e7a-778e5761fd19