C/2026/1837

23.3.2026

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/2026/1837)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Côtes de Thau'

EU Reference number: PGI-FR-A1229-AM02 – 23.12.2025

1. **Product name**

'Côtes de Thau'

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. **National authority communicating the standard amendment**

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 amendments are thus not considered Union amendments within the meaning of Article 24(3) of Regulation (EU) 2024/1143. More specifically, they:

(a) do not include a change in the name or in the use of the name, or in the products or categories of product designated by the geographical indication;

(b) do not risk voiding the link to the geographical area described in the single document;

(c) do not entail further restrictions on the marketing of the product.

[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

Vine varieties

Description

Chapter I, section 5 – Vine varieties – of the specification for the protected geographical indication 'Côtes de Thau' has been amended. The list of varieties selected for the production of the protected geographical indication 'Côtes de Thau' has been amended as follows:

— Introduction of 17 varieties considered to be 'resistant' to vine diseases:

Artaban N, Bronner B, Cabernet blanc B, Cabernet Cortis N, Floreal B, Johanniter B, Monarch N, Muscaris B, Pinotin N, Prior N, Saphira B, Sauvignac B, Solaris B, Soreli B, Souvigner gris B, Vidoc N and Voltis B.

With similar physiological and oenological properties to the varieties used in the production of the PGI wines, these varieties are resistant to fungal diseases and reduce the need for plant protection products. They do not affect the characteristics of the PGI wines.

☑ The amendment affects the single document.

Title

Labelling

Description

Chapter I, section 8 of the product specification – Labelling rules – has been amended to cover indicating only the grape variety 'Piquepoul', as well as smaller geographical units, on the wine labels.

This provision has been simplified to cover only the grape variety 'Piquepoul', and no longer all grape varieties of the PGI. This is because it is only the grape variety 'Piquepoul' that risks creating confusion for consumers between labelling bearing the grape variety 'Piquepoul' under the 'Côtes de Thau' PGI, and labelling bearing the PDO 'Picpoul de Pinet', as these products are made in production areas very close to each other.

These labelling rules allow the name of the PGI 'Côtes de Thau' to be more easily identified by consumers with regard to the name of the grape variety and the supplementary geographical unit.

☑ The amendment affects the single document.

Title

Inspection body

Description

Chapter III of the specification for the protected geographical indication 'Côtes de Thau' has been amended to simplify the section entitled 'Inspection body', specifying that compliance with the product specification must be checked on the basis of an approved control plan and by a third-party body delegated by the National Institute of Origin and Quality (INAO) and offering guarantees of competence, impartiality and independence.

This simplification does not affect the single document.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Côtes de Thau'

EU Reference number: PGI-FR-A1229-AM02 – 23.12.2025

1. **Name(s)**

'Côtes de Thau'

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

5. Quality sparkling wine

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

1. *Analytical description*

BRIEF WRITTEN DESCRIPTION

The 'Côtes de Thau' protected geographical indication covers red, rosé and white still and quality sparkling wines.

The minimum and maximum levels for total alcoholic strength by volume, total acidity, volatile acidity and total sulphur dioxide are those set by EU legislation.

By way of derogation, the volatile acidity content for wines with a fermentable sugar content (glucose and fructose) of at least 45 grams per litre is as established by an order jointly issued by the Minister for Consumer Affairs and the Minister for Agriculture.

General analytical characteristics:

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

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

— Minimum total acidity: —

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

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

2. *Organoleptic description*

BRIEF WRITTEN DESCRIPTION

The still wines produced are characterised above all by an expression of aromatic intensity and a balance of flavours underpinned by freshness. The white wines are generally a clear bright yellow that corresponds to pale gold in colour. The initial sensation in the mouth is characterised by citrus notes and a generous freshness. With the finish, notes of citrus and/or exotic fruits can develop together with slightly amylic notes. The finish is long, sometimes with a touch of minerality.

The rosé wines are crystal clear with shades ranging from pale peach to violet tints. On the nose, they present subtle and delicate aromas of red fruit. In the mouth, the initial sensation is bold and lively with aromas of red berries while the finish may have notes of boiled sweets. Generally long in the mouth, they offer a pleasing freshness.

The red wines are deeply coloured with strong tints. The nose is powerful with notes of red fruit and local garrigues. In the mouth, the dominant sensation is that of a supple and fresh wine based on ripe fruit.

The quality sparkling wines have fine, elegant bubbles and a pleasant freshness combined with floral or fruity aromas, depending on the grape varieties used in the blend.

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): —

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

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

7.2. *Maximum yields*

1. Rosé and white still and quality sparkling wines

120 hectolitres per hectare

2. Red still and quality sparkling wines

110 hectolitres per hectare

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

Alicante Henri Bouschet N

Alphonse Lavallée N

Altesse B

Aramon N

Aramon blanc B

Aramon gris G

Aranel B

Arinarnoa N

Artaban N

Auxerrois B

Baco blanc B

Bronner B

Cabernet blanc B

Cabernet Cortis N

Cabernet franc N

Cabernet-Sauvignon N

Caladoc N

Cardinal Rg

Carignan N

Carignan blanc B

Carmenère N

Chardonnay B

Chasan B

Chenanson N

Chenin B

Clairette B

Clairette rose Rs

Clarin B

Colombard B

Counoise N

Egiodola N

Floreal B

Gamay N

Gamay de Chaudenay N

Gewurztraminer Rs

Grenache N

Grenache blanc B

Grenache gris G

Gros Manseng B

Johanniter B

Lledoner pelut N

Marsanne B

Marselan N

Mauzac B

Merlot N

Meunier N

Monarch N

Muscadelle B

Muscardin N

Muscaris B

Négrette N

Parrellada B

Petit Manseng B

Petit Verdot N

Pinot gris G

Pinot noir N

Pinotin N

Piquepoul blanc B

Piquepoul gris G

Piquepoul noir N

Portan N

Prior N

Riesling B

Roussanne B

Saphira B

Sauvignac

Savagnin rose Rs

Sciaccarello N

Semillon B

Servant B

Seyval B

Solaris B

Soreli B

Souvignier Gris Rs

Sylvaner B

Tannat N

Tempranillo N

Terret blanc B

Terret gris G

Terret noir N

Ugni blanc B

Verdelho B

Vidoc N

Villard blanc B

Villard noir N

Viognier B

Voltis B

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

The harvesting of the grapes and the production and development of wines bearing the 'Côtes de Thau' PGI must take place in the territory of the following municipalities in the department of Hérault:

Agde, Balaruc-les-Bains, Balaruc-le-Vieux, Bouzigues, Castelnau-de-Guers, Florensac, Frontignan, Loupian, Marseillan, Mèze, Pinet, Pomerols, Poussan, Sète and Villeveyrac.

10. **Link with the geographical area**

The geographical area of the 'Côtes de Thau' PGI covers 15 municipalities of the department of Hérault, forming an amphitheatre around the Thau Lagoon.

The Mediterranean Sea, lagoons, beaches and scrubland form a unique natural setting that provides the basis of an economy and a way of life. The Thau Lagoon characterises the landscape and climate. It is separated from the Mediterranean by a narrow landform called a *lido* in French, on which vines are planted. The soils are reddish beige in colour, generally light in texture, ranging from sandy loam to sandy clay, largely free of stones and relatively deep.The climate is characterised by quite heavy rainfall in autumn and winter while summer rainfall is scarce but occasionally stormy. Fortunately, the sea breezes compensate by reducing evaporation and limiting the risk of water stress. Annual rainfall is around 600 millimetres. The Thau Lagoon is, in effect, a landlocked sea of 20 kilometres in length. Its influence is vital.

The aquatic environment mitigates the harsh Mediterranean climate with mild temperatures that are especially beneficial for the ripening of white grape varieties.

This natural heritage is closely linked to the economic assets of the area, in particular viticulture, shellfish aquaculture, fishing and tourism focused on, for example, sea-bathing, spas or nature.

Consumer trends are developing in favour of fresh and fruity white wines. The terroir of 'Côtes de Thau' wines is particularly suited to the production of this type of wine. This geographical area enjoys climate and soil conditions that allow white grape varieties to ripen slowly.

The still wines produced in the area of the 'Côtes de Thau' PGI come in three colours: white, rosé and red. There is an established tradition of dry white wines in this region. Indeed, the 'Côtes de Thau' PGI is one of the few which produces more white wines than reds.

The historic grape variety has always been Terret B. Nevertheless, there are also other varieties from different parts of France which can greatly enhance aroma and quality.

Côtes de Thau is a land of ancient tradition, and its vineyards have long been characterised by their focus on producing white wines. Skirting the Thau Lagoon, this area enjoys an aspect and Mediterranean climate that are particularly beneficial to vines. The soils, which are often permeable, are a mix of sand, loam, clay and limestone. This allows the vines to develop deep roots while lending the wines fruitiness and freshness.

The wine-makers have directed this production towards fresh and aromatic wines, making use of all the modern technology for gentle extraction and temperature control.

With their characteristic freshness, the wines of the 'Côtes de Thau' PGI reflect the very specific climate around the Thau Lagoon. They therefore go particularly well with the locally produced seafood.

The wine-makers have also been able to adapt to market demand from beyond the Thau Basin by developing significant red and rosé wine production.

At the same time, they are dedicated to preserving the very considerable biodiversity of their region through appropriate techniques. They participate in the 'Thau Basin' scheme established by the national and local authorities with the support of the European Commission.

The Thau Lagoon is a complex and attractive environment. In this respect, it provides an excellent basis for a sound environmental education. The wine-growers are adapting to these questions by developing practices that respect the biodiversity around them.

The lagoon is an important tourist attraction. It offers bathing, water sports, fishing, themed walks, visits to shellfish aquaculture sites, and Cap d'Agde, an area which receives hundreds of thousands of tourists every year. These are major factors in the reputation of the 'Côtes de Thau' wines.

The future of viticulture is closely linked to these issues. The wine-makers exist thanks to their very strong link with the Thau Basin. Protecting this precious environment is the foundation on which the PGI has been developed and its reputation established in this rich and complex setting.

11. **Further applicable requirements**

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 the making and development of wines with the 'Côtes de Thau' protected geographical indication, comprises the following municipalities bordering the geographical area: Montagnac, Saint Pons de Mauchiens, Saint Pargoire, Plaissan, Cournonterral, Montbazin, Gigean, Vic la Gardiole, Saint Thibery, Pézenas, Nézignan l'Evèque, Bessan, Vias, Aumes and Cazouls d'Hérault.

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The protected geographical indication 'Côtes de Thau' may be supplemented by the terms 'primeur' (early) or 'nouveau' (new).

The European Union PGI logo must appear on the label if the words 'Indication géographique protégée' (Protected Geographical Indication) are replaced by the traditional expression 'Vin de pays'.

The protected geographical indication 'Côtes de Thau' may be supplemented by the name of one or more wine grape varieties.

Where only the name of the grape variety 'Piquepoul' appears, this may appear only immediately below the name of the protected geographical indication 'Côtes de Thau'. The size of the letters must not be larger, either in height or in width, than half the size of those used for the name of the PGI.

The protected geographical indication 'Côtes de Thau' may be supplemented by the smaller geographical unit 'Cap d'Agde'.

The size of the letters used for the smaller geographical unit 'Cap d'Agde' must not be larger, either in height or in width, than those used for the protected geographical indication 'Côtes de Thau'.

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-2be0b2aa-19dd-4eb7-aa62-96e0946c763a