C/2024/2559

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Publication of a communication of approval of a standard amendment to the 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/2024/2559)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Anjou'

PDO-FR-A0820-AM04

Date of communication: 25.1.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Geographical area**

The product specification has been amended in order to incorporate the new date of approval of the designation's parcel demarcation.

The purpose of this amendment is to add the date on which the competent national authority approved a modification of the demarcated parcel area within the geographical area of production. Parcels are demarcated by identifying the parcels within the geographical area of production that are suitable for producing the product covered by the protected designation of origin.

The geographical area has not been amended.

This amendment does not affect the single document.

2. **Pruning rules**

Point VI(1)(b) 'Pruning rules' of the product specification has been amended in order to change the maximum number of fruit-bearing branches for still red wines from 12 to 10, and to remove the Sauvignon B variety from the pruning rules for sparkling wines.

The purpose of this amendment is to correct drafting mistakes in the rules laid down for pruning. Only one of the references to '10' had been amended. Regarding Sauvignon B, this variety is not in the mix of vine varieties for sparkling wines.

These corrections require the amendment of point 4 of the single document.

SINGLE DOCUMENT

1. **Name(s)**

Anjou

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

5. Quality sparkling wine

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

4. **Description of the wine(s)**

1. Still white wines

BRIEF WRITTEN DESCRIPTION

The wines have: - a minimum natural alcoholic strength by volume of 11 % - dry wines have a fermentable sugar content after fermentation of less than or equal to 3 g/l, which may be increased to a maximum of 8 g/l if the total acidity expressed as grams of tartaric acid per litre is not more than 2 g/l below the fermentable sugar content. After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %. The total volatile acidity, total acidity and total sulphur dioxide contents are those laid down by EU legislation. The still white wines are generally dry. However, they may at times contain fermentable sugars and be classed as 'demi-sec' (medium-dry), 'moelleux' (medium-sweet) or 'doux' (sweet). Their aromatic character is generally intense, with floral aromas (hawthorn, lilac, lime tree, verbena, camomile, etc.) and fruitier notes (citrus, plum, pear, dried fruit, etc.). They have an ample, full-bodied taste, leaving a feeling of freshness and delicacy in the mouth.

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume): 9,5

— Minimum total acidity:

— Maximum volatile acidity (in milliequivalents per litre):

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

2. Still red wines

BRIEF WRITTEN DESCRIPTION

The wines have: - a minimum natural alcoholic strength by volume of 10,5 % - they have a fermentable sugar content after fermentation of less than or equal to 3 g/l - wines eligible to bear the term 'gamay' followed by the words 'primeur' [early] or 'nouveau' [new] have a fermentable sugar content after fermentation of less than or equal to 2 g/l. The red wines must undergo malo-lactic fermentation. Red wines ready to be marketed in bulk or at the packaging stage have a malic acid content that does not exceed 0,4 g/l. After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %. The total volatile acidity, total acidity and total sulphur dioxide contents are those laid down by EU legislation. However, any unpackaged wine eligible to bear the term 'primeur' or 'nouveau' must have a volatile acidity level less than or equal to 10,2 milliequivalents per litre. The red wines must be aged until at least 15 January of the year following the harvest. The still red wines have a good tannic structure. Their aromas are relatively intense, with notes of red fruit in particular. They have structure, but lightness must predominate. They are fresh wines which must be drunk during the first 3 years after the grape harvest. Red wines eligible to bear the term 'gamay' are fresh, vibrant and lively. They develop characteristic aromas which are fruity for the most part. They are generally best drunk when young.

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):

3. Sparkling wines

BRIEF WRITTEN DESCRIPTION

The sparkling wines are white or rosé. Basic wine intended for the production of white or rosé sparkling wine must have a minimum natural alcoholic strength by volume of 10,5 %. Basic wine intended for the production of sparkling wine that has not been enriched must have an actual alcoholic strength by volume not exceeding 12 %. After fermentation, basic wine that has not been enriched must have a fermentable sugar content (glucose and fructose) not exceeding 24 grams per litre. Basic wine that has been enriched must have a fermentable sugar content (glucose and fructose) not exceeding 5 grams per litre after fermentation. Basic wine intended for the production of sparkling white and rosé wine that has been enriched must have a total alcoholic strength by volume not exceeding 11,6 %. After enrichment, the wines' total alcoholic strength by volume after secondary fermentation and before the addition of the expedition liqueur, must not exceed 13 %. The total volatile acidity, total acidity and total sulphur dioxide contents are those laid down by EU legislation. The sparkling wines are white or rosé. They are characterised by the finesse found not only in their effervescence but also in their aromatic character and structure in the mouth.

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. **Wine-making practices**

5.1. *Specific oenological practices*

1. Planting density - Spacing

Cultivation method

The minimum vine planting density is 4 000 plants per hectare. Spacing between vine rows must not exceed 2,5 metres, and the spacing between plants in the same row must be at least 0,90 metre.

The controlled designation of origin may be used for the harvests of the vineyard parcels where the spacing between plants in the same row is below 0,90 metres but not less than 0,80 metres and where the steepness of the slope exceeds 10 %.

In the case of vineyard parcels where the planting density is at least 3 300 but less than 4 000 plants per hectare, the harvests are eligible for the controlled designation of origin provided that they comply with the rules on trellising and foliage height laid down in the specification. The spacing between the rows of the vines must not exceed 3 metres, and the spacing between plants in the same row must be at least 1 metre.

2. Pruning rules

Cultivation method

The vines are pruned using either the cane pruning, spur pruning or mixed pruning method.

— Still white wines (all grape varieties), still red wines (Cabernet Franc N, Cabernet-Sauvignon N, Gamay N, Pineau d'Aunis N): the vines are pruned with a maximum of 12 buds per plant. The vines may be pruned with two extra buds per plant, provided that, at the phenological stage corresponding to 11 or 12 leaves (separate buds), the number of fruit-bearing branches for the year per plant is no more than 12.

— Still red wines (Grolleau N): the vines are pruned with a maximum of 10 buds per plant. The vines may be pruned with two extra buds per plant, provided that, at the phenological stage corresponding to 11 or 12 leaves (separate buds), the number of fruit-bearing branches for the year per plant is no more than 10.

— Sparkling white and rosé wines (Chenin B, Gamay N, Grolleau G, Grolleau N, Pineau d'Aunis N): the vines are pruned with a maximum of 12 buds per plant.

The vines may be pruned with four extra buds per plant, provided that, at the phenological stage corresponding to 11 or 12 leaves (separate buds), the number of fruit-bearing branches for the year per plant is no more than 12.

3. Pruning rules

Cultivation method

The vines are pruned using either the cane pruning, spur pruning or mixed pruning method.

— Sparkling white and rosé wines (Cabernet Franc N, Cabernet-Sauvignon N, Chardonnay B): the vines are pruned with a maximum of 14 buds per plant.

The vines may be pruned with four extra buds per plant, provided that, at the phenological stage corresponding to 11 or 12 leaves (separate buds), the number of fruit-bearing branches for the year per plant is no more than 14.

4. Irrigation

Cultivation method

Irrigation is prohibited.

5. Enrichment

Specific oenological practice

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, still wines must have a total alcoholic strength by volume not exceeding 12,5 %.

Basic wine intended for the production of sparkling white and rosé wine that has been enriched must have a fermentable sugar content of ≤ 5 g/l and a total alcoholic strength by volume of ≤ 11,6 %.

6. Use of wood chips

Specific oenological practice

For still white wines, use of wood chips is prohibited.

For red wines and sparkling wines, use of wood chips is prohibited except during the production process.

Basic wine intended for the production of sparkling rosé wine may be made from maceration or bleeding/draining.

In addition to the above provisions, the oenological practices concerning these wines must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

7. Foliage height and trellising

Cultivation method

The foliage on the trellis must reach a height of at least 0,6 times the distance between the rows, This height is measured as the distance between the lower limit of the foliage (which must be at least 0,4 m above ground level) and the upper trimming limit (which must be at least 0,2 m above the upper trellis wire).

In the case of vineyard parcels where the planting density is at least 3 300 but less than 4 000 plants per hectare, the following additional trellising rules apply: the minimum height of the trellising posts above the ground is 1,9 metres; there are 4 levels of trellising wires; the minimum height of the highest wire is 1,85 metres above the ground.

5.2. *Maximum yields*

1. Still white wines

   65 hectolitres per hectare

2. Still red wines

   65 hectolitres per hectare

3. Sparkling white and rosé wines

   76 hectolitres per hectare

4. Bearing the term ‘gamay’

   72 hectolitres per hectare

6. **Demarcated geographical area**

a) All stages in the production of wines eligible to bear the controlled designations of origin 'Anjou', 'Cabernet d'Anjou' and 'Rosé d'Anjou' must take place in the geographical area encompassing the following municipalities, on the basis of the Official Geographic Code of 2021:

— department of Deux-Sèvres: Brion-près-Thouet, Loretz-d'Argenton, Louzy, Plaine-et-Vallées (only the territory of the delegated municipality of Oiron), Saint-Cyr-la-Lande, Sainte-Verge, Saint-Martin-de-Mâcon, Saint-Martin-de-Sanzay, Thouars (only the territory of the delegated municipalities of Mauzé-Thouarsais, Sainte-Radegonde and of the former municipality of Thouars), Tourtenay, Val en Vignes (only the territory of the delegated municipalities of Bouillé-Saint-Paul, Cersay and Saint-Pierre-à-Champ);

— department of Maine-et-Loire: Allonnes, Angers, Antoigné, Artannes-sur-Thouet, Aubigné-sur-Layon, Beaulieu-sur-Layon, Bellevigne-en-Layon, Bellevigne-les-Châteaux, Blaison-Saint-Sulpice, Bouchemaine, Brain-sur-Allonnes, Brissac Loire Aubance (only the territory of the delegated municipalities of Alleuds, Brissac-Quincé, Charcé-Saint-Ellier-sur-Aubance, Chemellier, Coutures, Luigné, Saint-Rémy-la-Varenne, Saint-Saturnin-sur-Loire and Vauchrétien), Brossay, Cernusson, Chalonnes-sur-Loire, Champtocé-sur-Loire, Chaudefonds-sur-Layon, Chemillé-en-Anjou (only the territory of the delegated municipalities of Chanzeaux, La Jumellière and Valanjou), Cizay-la-Madeleine, Cléré-sur-Layon, Le Coudray-Macouard, Courchamps, Denée, Dénezé-sous-Doué, Distré, Doué-en-Anjou, Épieds, Fontevraud-l'Abbaye, Les Garennes sur Loire, Gennes-Val-de-Loire (only the territory of the delegated municipalities of Chênehutte-Trèves-Cunault, Gennes, Grézillé, Saint-Georges-des-Sept-Voies and Le Thoureil), Huillé-Lézigné (only the territory of the delegated municipality of Huillé), Ingrandes-Le Fresne sur Loire (only the territory of the former municipality of Ingrandes), Jarzé Villages (only the territory of the delegated municipality of Lué-en-Baugeois), Louresse-Rochemenier, Lys-Haut-Layon, Mauges-sur-Loire (only the territory of the delegated municipalities of La Chapelle-Saint-Florent, Le Mesnil-en-Vallée, Montjean-sur-Loire, La Pommeraye, Saint-Florent-le-Vieil, Saint-Laurent-de-la-Plaine and Saint-Laurent-du-Mottay), Mazé-Milon (only the territory of the delegated municipality of Fontaine-Milon), Montilliers, Montreuil-Bellay, Montsoreau, Mozé-sur-Louet, Mûrs-Erigné, Orée d'Anjou (only the territory of the delegated municipalities of Bouzillé, Champtoceaux, Drain, Landemont, Liré and La Varenne), Parnay, Passavant-sur-Layon, La Possonnière, Le Puy-Notre-Dame, Rives-de-Loir-en-Anjou (only the territory of the delegated municipality of Villevêque), Rochefort-sur-Loire, Rou-Marson, Sainte-Gemmes-sur-Loire, Saint-Georges-sur-Loire, Saint-Germain-des-Prés, Saint-Just-sur-Dive, Saint-Macaire-du-Bois, Saint-Melaine-sur-Aubance, Saumur, Savennières, Soulaines-sur-Aubance, Souzay-Champigny, Terranjou, Tuffalun, Turquant, Les Ulmes, Val-du-Layon, Varennes-sur-Loire, Varrains, Vaudelnay;

— department of Vienne: Berrie, Curçay-sur-Dive, Glénouze, Pouançay, Ranton, Saint-Léger-de-Montbrillais, Saix, Ternay, Les Trois-Moutiers.

Maps of the geographical area can be consulted on the website of the National Institute of Origin and Quality (Institut national de l'origine et de la qualité – INAO).

b) All stages in the production of wines eligible to bear the term 'gamay' take place in the geographical area encompassing the municipalities named below, on the basis of the Official Geographic Code of 2021:

— department of Deux-Sèvres: Brion-près-Thouet, Loretz-d'Argenton, Louzy, Saint-Cyr-la-Lande, Sainte-Verge, Saint-Martin-de-Sanzay, Thouars (only the territory of the delegated municipalities of Mauzé-Thouarsais, Sainte-Radegonde and of the former municipality of Thouars), Val en Vignes (only the territory of the delegated municipalities of Bouillé-Saint-Paul, Cersay and Saint-Pierre-à-Champ);

— department of Maine-et-Loire: Allonnes, Angers, Aubigné-sur-Layon, Beaulieu-sur-Layon, Bellevigne-en-Layon, Blaison-Saint-Sulpice, Bouchemaine, Brain-sur-Allonnes, Brissac Loire Aubance (only the territory of the delegated municipalities of Alleuds, Brissac-Quincé, Charcé-Saint-Ellier-sur-Aubance, Chemellier, Coutures, Luigné, Saint-Rémy-la-Varenne, Saint-Saturnin-sur-Loire and Vauchrétien), Cernusson, Chalonnes-sur-Loire, Champtocé-sur-Loire, Chaudefonds-sur-Layon, Chemillé-en-Anjou (only the territory of the delegated municipalities of Chanzeaux, La Jumellière and Valanjou), Cléré-sur-Layon, Denée, Dénezé-sous-Doué, Doué-en-Anjou (only the territory of the delegated municipalities of Brigné, Concourson-sur-Layon, Doué-la-Fontaine, Forges, Montfort, Saint-Georges-sur-Layon and Les Verchers-sur-Layon), Les Garennes sur Loire, Gennes-Val-de-Loire (only the territory of the delegated municipalities of Chênehutte-Trèves-Cunault, Gennes, Grézillé, Saint-Georges-des-Sept-Voies and Le Thoureil), Huillé-Lézigné (only the territory of the delegated municipality of Huillé), Ingrandes-Le Fresne sur Loire (only the territory of the

former municipality of Ingrandes), Jarzé Villages (only the territory of the delegated municipality of Lué-en-Baugeois), Louresse-Rochemenier, Lys-Haut-Layon, Mauges-sur-Loire (only the territory of the delegated municipalities of La Chapelle-Saint-Florent, Le Mesnil-en-Vallée, Montjean-sur-Loire, La Pommeraye, Saint-Florent-le-Vieil, Saint-Laurent-de-la-Plaine and Saint-Laurent-du-Mottay), Mazé-Milon (only the territory of the delegated municipality of Fontaine-Milon), Montilliers, Mozé-sur-Louet, Mûrs-Erigné, Orée d'Anjou (only the territory of the delegated municipalities of Bouzillé, Champtoceaux, Drain, Landemont, Liré and La Varenne), Passavant-sur-Layon, La Possonnière, Rives-de-Loir-en-Anjou (only the territory of the delegated municipality of Villevêque), Rochefort-sur-Loire, Sainte-Gemmes-sur-Loire, Saint-Georges-sur-Loire, Saint-Germain-des-Prés, Saint-Macaire-du-Bois, Saint-Melaine-sur-Aubance, Savennières, Soulaines-sur-Aubance, Terranjou, Tuffalun, Val-du-Layon, Varennes-sur-Loire.

Maps of the geographical area can be consulted on the website of the INAO.

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

Cabernet Franc N

Cabernet Sauvignon N

Chardonnay B

Chenin B

Gamay N

Grolleau N

Grolleau Gris G

Pineau d'Aunis N

Sauvignon B – Sauvignon blanc

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

8.1. *Still wines*

The geographical area spans two major geological formations where vineyards mainly occupy the river catchment areas and some plateaux: in the west, the Precambrian and Paleozoic outcrops attached to the Armorican Massif; in the east, the Mesozoic and Cenozoic substratum of the Paris basin which has covered the ancient base rock. This geological peculiarity distinguishes the western part of the geographical area from the eastern part. The western part is notable for the presence of shale deposits, mostly slate, and is known locally as 'Anjou noir' (black Anjou). The eastern part is notable for its chalky marl (Saumur) and is known locally as 'Anjou blanc' (white Anjou).

With historic links to the ancient province of Anjou, as of 2021 the geographical area essentially covers the southern half of the department of Maine-et-Loire (68 communes) and the northern fringes of the departments of Deux-Sèvres (11 municipalities) and Vienne (9 municipalities). Some pockets still exist in the north of the department of Maine-et-Loire, harking back to a time when there were vineyards across the entire department.

The soil found in the parcels demarcated for the grape harvest is derived from different geological formations. Although the soil varies significantly, it is generally poor with limited water reserves. Moreover, it has good thermal properties.

The geographical area benefits from a temperate oceanic climate with temperature ranges that do not vary significantly, on the one hand because of the relative proximity of the Atlantic Ocean and on the other, because of the role that the Loire and its tributaries play in temperature regulation. The fact that the vines are planted on hills is also a factor. The expression 'douceur angevine' (clement Anjou weather) is used, best describing the winter, long spring and autumn, with frequent hot spells in summer. The north-west/south-east facing slopes protect the vines from the westerly winds that often have a high moisture content. Therefore the geographical area has limited irrigation and benefits from a foehn effect, sheltered from maritime mists by the higher slopes of Choletais and Mauges. Annual rainfall is around 585 millimetres, compared with nearly 800 millimetres in Choletais.

Vines are known to have been cultivated on a continuous basis in Anjou since the first century A.D. It is excellent vine-growing country, as evidenced by these lines from a poem by Apollonius (6th century): 'Not far from Brittany is a town located on a rock with extensive plantations devoted to Ceres and Bacchus and a name, Andecavi (Angers), which is derived from the Greek place name'. Vine-growing developed in the Anjou area during the Middle Ages, under the auspices of the monasteries located on the banks of the Loire and around Angers. It became particularly renowned from the 7th and 8th century onwards. Thanks to the influence of Henry II and Eleanor of Aquitaine, wine from Anjou made its way to the most splendid tables.

Production developed significantly from the 16th century onwards with the arrival of Dutch merchants seeking wine for their country and colonies. The Dutch stocked up on the wines and trade was so brisk in the 18th century that the river Layon, which crosses the geographical area, was made navigable to make transportation easier. The great esteem in which Anjou wines were held meant that they were in high demand and various taxes were created (on wine in bulk, on crates, wholesale tax, retail tax, excise duty etc.). These taxes had negative consequences for trade. The havoc wrought by the War in the Vendée effectively destroyed the vineyards. Prosperity returned in the 19th century. In 1881, the vineyards covered a surface area of 45 000 hectares, of which 10 000 hectares remained in 1893 after the phylloxera epidemic.

The region known as Anjou essentially owes it fame to the production of white wines made from the Chenin B variety. However, plantings of the Cabernet Franc N variety and of Cabernet-Sauvignon N a little later on spread significantly after the phylloxera crisis. In the early 20th century, wine-making efforts were mostly focused on making 'rouget', the local name for a light wine served in cafés. This marked the first stage in the changes to the Anjou vineyards. The second stage in these changes was based on the experience gained by producers in managing these crops.

8.2. *Still wines*

The production of red wines developed from the 1960s onwards, based on monitoring and analysis of the best combinations of varieties and planting locations, together with assessment of the harvest potential and the expertise acquired in wine-making techniques.

The still wines produced which are eligible to bear the controlled designation of origin 'Anjou' are white, rosé and red wines.

The white wines are generally dry. However, they may at times contain fermentable sugars and be classed as 'demi-sec' (medium-dry), 'moelleux' (medium-sweet) or 'doux' (sweet). Their aromatic character is generally intense, with floral aromas (hawthorn, lilac, lime tree, verbena, camomile, etc.) and fruitier notes (citrus, plum, pear, dried fruit, etc.). They have an ample, full-bodied taste, leaving a feeling of freshness and delicacy in the mouth.

The red wines have a good tannic structure. Their aromas are relatively intense, with notes of red fruit. They have structure, but lightness must predominate. They are fresh wines which must be drunk during the first 3 years after the grape harvest.

Red wines eligible to bear the term 'gamay' are fresh, vibrant and lively. They develop characteristic aromas which are fruity for the most part. They are generally best drunk when young.

The combined characteristics of the vine-growing area, including its northern location, characteristic landscape, notably mild climate and specific geology and soil profile give the wines a distinctive, fresh taste.

The diversity of the vineyard locations with their varied geological and soil profiles have enabled producers to find optimal conditions for each of the vine varieties growing there. Winegrowers observe and analyse the behaviour of their vines in order to determine the right location for the vineyards. Whilst the Anjou vineyards enable the Chenin B variety to express its main characteristics in dry white wines, the sunny and south-facing hillsides enable it to show the complexity of a more aged wine. Furthermore, if the weather conditions towards the end of the season are favourable, the Chenin B variety can produce 'moelleux' (medium-sweet) or 'doux' (sweet) wines.

Whereas the Grolleau N, Grolleau Gris G and Pineau d'Aunis N varieties have come to occupy the hills and sandy/gravel flats where they are used to produce fruity rosé wines, the Cabernet Franc N and Cabernet-Sauvignon N varieties tend to prefer shallow or brown soils with a regulated water supply where they are used to produce full-bodied rosé wines with a lasting aroma or red wines with a slight rustic character refined during a brief period of ageing, as provided for in the specification.

Finally, the Gamay N variety prefers soils which have developed on Precambrian rocks in the heart of 'Anjou noir', with the exception of any of the 'Anjou blanc' area, as can be seen from the geographical unit within the geographical area which is defined in greater detail in the specification in respect of red wines eligible to bear the term 'gamay'.

The know-how of producers, acquired from experience handed down over generations, can also be seen in their choice of technical model and grape variety combinations which depend on the production aim and vintage. The wide range of wines produced is an asset in conquering different markets. The wines are enjoyed not only in France, in particular by the inhabitants of the city of Angers and its surroundings, in Brittany and in Normandy, but also abroad. Indeed, wines sold under the controlled designations of origin 'Anjou', 'Cabernet d'Anjou' and 'Rosé d'Anjou' make no small contribution to the position held by 'Val de Loire' as the seventh largest exporting region of France.

8.3. *Sparkling wines*

The production of sparkling wine draws on the historical production of still white wines. In the 15th century, producers noticed that wines which had been bottled in winter and which would ferment for a second time when the warm weather first returned, would have a fizziness whilst maintaining their sophisticated aromas. Firstly 'fizzy', the development of sparkling wines was encouraged at the beginning of the 19th century when producers came to master the second bottle-fermentation process using either fermentable sugars from partially-fermented must or by adding tirage liqueur. It was possible to take advantage of the large cellars dug into the chalky marl where the wines could be conserved and aged at a constant low temperature.

The sparkling wines are characterised by the finesse found not only in their effervescence but also in their aromatic character and structure in the mouth.

Sparkling wine production has the same background. Producers noticed that wines which had been packaged and stored in cellars could undergo further fermentation once winter was over. Empirical understanding of this 'second spontaneous fermentation' firstly led to the production of 'fizzy' wines, using in particular the Chenin B variety which, as a late variety, had characteristics, a freshness and subtle aromas which made it particularly well suited to sparkling wine production. From the beginning of the 19th century, these properties were exploited to best advantage, guided in particular by Jean-Baptiste Ackerman, as winemakers came to master the 'second bottle fermentation' process to produce sparkling wines.

Particular attention is paid to the wine harvest. The harvest ensures optimal ripeness and a good balance between sugar and acidity which is vital for guaranteeing freshness, good secondary fermentation and ageing potential. Furthermore, the underground cellars located, in particular, in the heart of 'Anjou blanc' are an asset in the production of these wines which require large storage and handling spaces under ideal light, humidity and temperature conditions. The same rigour and techniques are applied in the case of black grape varieties to produce more limited quantities of quality sparkling rosé wines.

Drawing on experience acquired over more than a century, producers have now perfectly mastered the art of blending to make these sparkling wines. Ageing the wines on lees for at least 9 months helps them to develop in complexity.

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

API

Legal framework:

EU 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 wine-making and production processes of wines eligible to bear the controlled designations of origin 'Cabernet d'Anjou' and 'Rosé d'Anjou', the wine-making, production and ageing processes of still wines eligible to bear the controlled designation of origin 'Anjou', and the wine-making, production, ageing and packaging of sparkling wines eligible to bear the controlled designation of origin 'Anjou' comprises the following municipalities, on the basis of the Official Geographic Code of 2021:

— department of Indre-et-Loire: Saint-Nicolas-de-Bourgueil;

— department of Loire-Atlantique: Ancenis-Saint-Géréon (only the territory of the former municipality of Ancenis), Le Loroux-Bottereau, Le Pallet, La Remaudière, Vair-sur-Loire (only the territory of the delegated municipality of Anetz), Vallet;

— department of Maine-et-Loire: Orée d'Anjou (only the territory of the delegated municipality of Saint-Laurent-des-Autels), Saint-Martin-du-Fouilloux.

API bearing the term 'gamay'

Legal framework:

EU 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 wine-making and production processes of wines eligible to bear the term 'gamay' comprises the following municipalities, on the basis of the Official Geographic Code of 2021:

— department of Deux-Sèvres: Saint-Martin-de-Mâcon, Tourtenay;

— department of Indre-et-Loire: Saint-Nicolas-de-Bourgueil;

— department of Loire-Atlantique: Ancenis-Saint-Géréon (only the territory of the former municipality of Ancenis), Le Loroux-Bottereau, Le Pallet, La Remaudière, Vair-sur-Loire (only the territory of the delegated municipality of Anetz), Vallet;

— department of Maine-et-Loire: Antoigné, Artannes-sur-Thouet, Bellevigne-les-Châteaux, Brossay, Cizay-la-Madeleine, Le Coudray-Macouard, Courchamps, Distré, Doué-en-Anjou (only the territory of the delegated municipality of Meigné), Épieds, Fontevraud-l'Abbaye, Montreuil-Bellay, Montsoreau, Orée d'Anjou (only the territory of the delegated municipality of Saint-Laurent-des-Autels), Parnay, Le Puy-Notre-Dame, Rou-Marson, Saint-Just-sur-Dive, Saint-Martin-du-Fouilloux, Saumur, Souzay-Champigny, Turquant, Les Ulmes, Varrains, Vaudelnay;

— department of Vienne: Berrie, Curçay-sur-Dive, Glénouze, Pouançay, Ranton, Saint-Léger-de-Montbrillais, Saix, Ternay, Les Trois-Moutiers.

Packaging

Legal framework:

National legislation

Type of further condition:

Packaging in the demarcated area

Description of the condition:

The sparkling wines are made exclusively by secondary bottle fermentation.

They may not be kept on lees in bottles for less than 9 months.

The sparkling wines are made and marketed in bottles in which secondary fermentation takes place, with the exception of wines sold in bottles with a volume of 37,5 cl or less or a volume of more than 150 cl.

Labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The optional terms whose use, under EU provisions, may be regulated by the Member States, are marked on the labels in letters that may not be larger, either in height, width or thickness, than twice the size of the letters forming the name of the controlled designation of origin.

The name of the controlled designation of origin may be followed by the geographical name 'Val de Loire', in accordance with the rules laid down in the specification.

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

Bearing the term 'gamay'

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The term 'gamay' is added after the name of the controlled designation of origin for wines meeting the special conditions applying to this term as set out in the specification.

The term 'gamay' must feature on the labelling after the name of the controlled designation of origin, in letters of the same colour and not exceeding – either in height or width – two-thirds of the size of the letters forming the name of the controlled designation of origin.

The term 'gamay' may be followed by the terms 'primeur' or 'nouveau' for wines meeting the special conditions applying to these terms as set out in the specification.

Wines eligible to bear the term 'primeur' or 'nouveau' must also state the vintage.

Still white wines

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Still white wines must be described with the terms 'demi-sec' (medium-dry), 'moelleux' (medium-sweet) or 'doux' (sweet) in all commercial documents, shipping documents and on labels according to the fermentable sugar content (glucose and fructose) of the wine, as defined by EU legislation. These particulars are included on the labels in the same field of vision as the name of the protected designation of origin.

Smaller geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines eligible for the controlled designation of origin may specify a smaller geographical unit on their labels, provided that it is a place name listed in the land register and that it appears on the harvest declaration. The place name 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 controlled designation of origin.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-e44f4049-fd48-42ec-bf72-a61a4cbe7c1f