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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/299)

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

'Pacherenc du Vic-Bilh'

PDO-FR-A0593-AM04

Submitted on: 18.10.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Geographical area**

In Section IV 'Areas and places in which the various operations are conducted' of Chapter I of the specification, point 1 'Geographical area' has been amended by adding a reference to the Official Geographic Code, which recognises and establishes the list of municipalities by department at national level.

This reference has been added to the single document under the point 'Demarcated geographical area'.

In Section IV 'Areas and places in which the various operations are conducted' of Chapter I, point 2 'Demarcated parcel area' has been amended by adding a reference to the body which approved the parcel area designated for production.

This rewording does not affect the single document.

2. **Correction concerning planting density**

Correction of a drafting error concerning planting density. The text of the single document now corresponds to the specification.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Pacherenc du Vic-Bilh

2. **Type of geographical indication**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3.1. *Code for Combined Nomenclature*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

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

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

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

1. *Dry white wines*

BRIEF WRITTEN DESCRIPTION

These dry wines are aromatic, generally with aromas of white and exotic fruit or floral aromas. They are well-balanced, full-bodied and with good acidity. Fermentable sugar content not exceeding 4 g/l; Minimum natural alcoholic strength by volume: 11,5 %. After enrichment, the wines' total alcoholic strength by volume does not exceed 14 %.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 14

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

— Minimum total acidity in milliequivalents per litre

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

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

2. *White wines with fermentable sugars*

BRIEF WRITTEN DESCRIPTION

The successive harvests in the autumn (overripening, raisining) make it possible to obtain sweet white wines which are balanced, full-bodied and with good acidity. Fruity aromas generally dominate and can change during maturation to more candied, honeyed notes. Fermentable sugar (G+F) content: at least 45 g/l; Minimum natural alcoholic strength by volume: 14,5 %

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 18,5

— Minimum actual alcoholic strength (in % volume): 11,5

— Minimum total acidity in milliequivalents per litre

— 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. Enrichment

Specific oenological practice

Enrichment is permitted as set out in the product specification.

2. Temperature control during winemaking

Specific oenological practice

For the production of dry wines, the use of temperature control methods is mandatory during winemaking.

3. Prohibited equipment

Specific oenological practice

Use of continuous presses is prohibited.

4. Planting density

Cultivation method

The minimum vine planting density is 4 000 plants per hectare. The spacing between the rows of vines must not exceed 2,50 metres. The spacing between plants in the same row must be at least 0,80 metres.

These provisions do not apply to vineyard plots planted on terraces. A terraced vineyard plot' means a plot with specific landscaping, established before the vine was planted, necessitated by the pre-existing slope. This terraced landscaping is such that the usual planting density rules do not apply and the use of mechanised harvesters between the various levels is impossible.

For vines planted on terraces, the distance between vines in the same row must be no less than 0,80 metres.

5. Pruning

Cultivation method

Pruning rules

The vines are trained using spur-pruning (cordon de Royat), or single or double Guyot pruning, with the following maximum bud load per plant:

— 15 for spur pruning (cordon de Royat) and single Guyot pruning,

— 20 for double Guyot pruning.

The number of fruit-bearing branches for the year per plant after flowering (Lorenz phenological growth stage 23) is less than or equal to:

— 12 for short pruning (cordon de Royat) and single Guyot pruning,

— 12 for double Guyot pruning, for the Large Manseng B variety,

— 16 for double Guyot pruning, for the other varieties.

6. Irrigation

Cultivation method

Irrigation may be authorised.

7. Grape harvest

Cultivation method

The wines are made from grapes harvested by hand in multiple passes, with the exception of grapes harvested on parcels intended exclusively for the production of dry wines.

5.2. *Maximum yields*

1. Dry white wines

66 hectolitres per hectare

2. White wines with residual sugars

40 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are made, developed and aged in the geographical area, which, on the date of approval of this specification by the competent national committee, comprises the territory of the following municipalities on the basis of the 2023 Official Geographic Code:

— Department of Gers: Maumusson-Laguian, Riscle (only the territory of the former municipality of Cannet), Viella;

— Department of Hautes-Pyrénées: Castelnau-Rivière-Basse, Hagedet, Lascazères, Madiran, Saint-Lanne and Soublecause;

— Department of Pyrénées-Atlantiques: Arricau-Bordes, Arrosès, Aubous, Aurions-Idernes, Aydie, Bétracq, Burosse-Mendousse, Cadillon, Castetpugon, Castillon (canton of Lembeye), Conchez-de-Béarn, Corbère-Abères, Crouseilles, Diusse, Escurès, Gayon, Lasserre, Lembeye, Mascaraàs-Haron, Moncaup, Moncla, Monpezat, Mont-Disse, Portet, Saint-Jean-Poudge, Séméacq-Blachon, Tadousse-Ussau and Vialer.

7. **Wine grape varieties**

Arrufiac B – Arrufiat

Courbu B - Gros Courbu

Gros Manseng B

Petit Courbu B

Petit Manseng B

Sauvignon B - Sauvignon blanc

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

The geographical area is located to the south and west of the River Adour, in the southern foothills of the Pyrenees. It covers a section of hills encompassing 37 municipalities in three departments.

A relatively homogenous, mild and fairly damp climate predominates across the entire area. At the end of the summer and in autumn, the warm and dry southerly foehn wind is frequent.

The ridges of the Madirannais are essentially composed of molasse formed mainly from marls and some limestone banks. Gravelly clays have been deposited on top of these molasse deposits, followed by an alluvial layer of pebbles, which is nowadays found in the topmost position. These formations were eroded over the Quaternay period, resulting in the creation of the five ridges separated by assymetric valleys: The molasse deposit emerges as calcareous banks here and there on the steep west-facing slopes. The gentle east-facing slopes are covered with wind-bown silts which have been mixed with underlying deposits. The associated soils are of two main types: clay-limestone soils and leached soils.

The archives of the Madiran Priory show that vineyards existed all over this geographical area in the early 13th century. The archives from this period refer to harvesting in multiple passes, making it possible to produce sweet wines and dry wines on the same parcel.

In the mid-16th century, sweet or dry white wines began to be exported to Holland. They were sold mainly under the name of 'Vins du Vic-Bilh'.

The term 'Pacherenc', which refers to trellising in rows, appeared at the end of the 19th century to designate dry or sweet white wines from the Vic-Bilh region.

The reputation of Vic-Bilh white wines, initially earned outside France, is now developing regionally. The registered designation of origin 'Pacherenc du Vic-Bilh' was recognised in 1948.

The areas claimed were very small in the first few years. It was only in the 1980s that they started to grow rapidly, reaching around 300 hectares as of 2009. The vine population is still composed primarily of varieties typical of the Adour basin (Petit Manseng B and Gros Manseng B, Courbu B and Petit Courbu B, Arrufiac B), or of regional varieties (Sauvignon B).

Production is located here due to the conducive physical environment. This hillside area benefits from good soil drainage and slopes which ensure the runoff of excess rainwater, high temperatures and plenty of sunshine, when the slopes are favourably oriented.

The mild and relatively dry climate in autumn, thanks in particular to the southerly wind, allows the grapes to be raisined and overripe in healthy conditions.

The existence of an easy route of communication (the Adour Valley) has also facilitated development.

The parcel area delineates the parcels which allow the grapes to ripen and possibly to raisin in healthy conditions. In this hilly, partly wooded terrain with a wide range of orientations and soils, the vines are invariably scattered, forming a patchwork landscape.

The choice of vine population, tending towards late varieties producing wines with a high alcoholic content, reflects both the types of products sought and the local climate. Thanks to their thick skin, these varieties are not prone to grey rot and are resilient in relatively damp climates, thereby allowing overripening and raisining.

The technique of harvesting in multiple passes makes it possible to optimise the quality of the harvest as the overripening and raisining of the grapes progress, in order to obtain both dry, lively white wines and sweet white wines rich in fermentable sugars and aromas.

Producers make dry white wines by harvesting the grapes at the point of ripening. These wines are aromatic, generally with aromas of white and exotic fruit, or floral aromas. The balance is marked by their acidity and full-bodied nature.

In autumn, the ripening continues, with overripening becoming apparent through raisining. The grapes have a concentration of sugars, aromas and acidity. Sweet white wines can then be produced by harvesting in multiple passes. They are well balanced, full-bodied and have good acidity. Fruity aromas generally dominate and can change during maturation to more candied, honeyed notes. These wines, which are very rich, derive their complexity and balance from the maturation period and from the obligation to blend several varieties.

This aromatic complexity develops and is fostered by the minimum maturation period ending on 15 March of the year following the year of harvest, indicated in the specification, and by respect for producer know-how.

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

Labelling: 'Dry'

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of the designation must be followed by the term 'dry' for wines which meet the conditions to be labelled as such, as indicated in the 'Description' section. The term 'dry' is entered immediately after the name of the designation of origin.

Labelling: smaller geographical unit and larger geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of a smaller geographical unit may appear on the labels of wines covered by the registered designation of origin, provided that:

— it is a place name listed in the land registry;

— the name appears on the harvest declaration.

Wines with this designation may specify the broader geographical unit 'Sud-Ouest' on their labels.

Area in immediate proximity

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, development and ageing of the wines, comprises the territory of the following municipalities of the Department of Gers: Labarthète, Riscle and Saint-Mont.

Link to the product specification

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-9fd89b3f-9b5a-4800-b8f7-6467f9bb5348