C/2026/1843

1.4.2026

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/2026/1843)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Pacherenc du Vic-Bilh'

EU reference number: PDO-FR-A0593-AM05 – 8.1.2026

1. **Product name**

'Pacherenc du Vic-Bilh'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

France

5. **National authority communicating the standard amendment**

Organisation

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 amendment to the 'Pacherenc du Vic-Bilh' PDO does not involve any of the three situations constituting a Union amendment; specifically, it does not:

(a) include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;

[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).

(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.

7. **Description of the approved standard amendment(s)**

Title

Areas and places in which the various operations are conducted

Description

The municipalities in the geographical area have been updated in accordance with the 2025 Official Geographic Code. This amendment does not change the geographical area of the designation.

☑ The amendment affects the single document.

Title

Vine varieties

Description

Vine varieties: Some main grape varieties have been changed to secondary varieties for sweet and dry wines. Petit Manseng has become the only main variety for sweet wines, while the other varieties have become secondary varieties. For the dry wines, Courbu B has become a secondary variety.

Rules on planting proportions:

The provision on the proportion of each of the main varieties, which had to be less than or equal to 80 % of the variety mix, has been deleted.

The rules on planting proportions do not apply to grape growers who do not make wine from their own production, whose holding within the protected designation of origin area is less than 1,5 ha and who maintain a proportion of the main grape variety or varieties greater than or equal to 50 % of the variety mix.

☑ The amendment affects the single document.

Title

Threshold for uncultivated areas

Description

The percentage of dead or missing vines has been increased from 15 % to 20 %, due to the impact of esca on the Cabernet grapes and in order to harmonise production conditions with the product specification for the Béarn PDO (overlapping geographical areas).

☐ The amendment affects the single document.

Title

Other cultivation practices

Description

Three agri-environmental provisions have been added to the specification for the designation. The aim is to enhance the sustainability of the designation in the face of climate change and high societal expectations. These measures are part of an overall sustainability approach taken by the producers of the designation.

— Chemical weed control is prohibited on headlands.

— Total chemical weed control of the parcels is forbidden.

— Between the rows, naturally occurring and/or planted vegetation is managed by mechanical or physical means.

☐ The amendment affects the single document.

Title

Harvesting and winemaking equipment

Description

The ban on the use of container-trailers equipped with vane pumps and the ban on continuous presses have been removed, since no operators have such equipment and no deficiencies were identified regarding these provisions.

☑ The amendment affects the single document.

Title

Harvest

Description

The producer group for the designation wishes to remove the harvest proclamation in order to simplify administrative management, while maintaining a check on the ripeness of the grapes.

The provision on multiple passes has been amended to make it clear that the wines, with the exception of those bearing the term 'dry', must come from grapes harvested by hand, and that the Petit Manseng variety must be harvested in multiple passes. Thanks to its thick skin and loose bunches, Petit Manseng is the only variety suitable for late harvest and allows for real aromatic development (candied fruit).

☑ The amendment affects the single document.

Title

Yields – First production

Description

The yield of dry white wines has been increased from 60 hL/ha to 66 hL/ha. With an average yield of 44,2 hL/ha over five years, this measure aims to stabilise production.

☑ The amendment affects the single document.

Title

Processing, production, maturation, packaging, storage

Description

To the same end, for both sweet and dry wines, the proportion of the main grape variety(ies) must be greater than or equal to 60 % of the blend. In line with the removal of the 80 % limit on main varieties in the variety mix.

☐ The amendment affects the single document.

Title

Vines planted on terraces

Description

For vines planted on terraces, the date of planting has been specified in order to correspond to the date of publication of the decree approving this provision.

☐ The amendment affects the single document.

Title

Winery capacity

Description

In order to harmonise practices and simplify checks, the producer group of the designation proposes calculating the winery capacity on the basis of a single harvest by applying a coefficient of 1,5 in order to ensure optimum anticipation of climate hazards. This new calculation method replaces that based on twice the average of the last three vintages.

☐ The amendment affects the single document.

Title

Provisions on packaging

Description

The analysis must now be carried out before packaging in order to ensure the conformity of batches upstream. Moreover, analysis reports must now be kept for 24 months instead of 6.

☐ The amendment affects the single document.

Title

Provisions concerning product circulation and placing on the market for the consumer

Description

The placing on the market of dry white wines has been brought forward by the provisions of Article D. 645-17 of the Rural and Maritime Fisheries Code to 15 December instead of the following 1 January, and the maturation requirement until that date has also been removed.

The paragraphs of the product specification relating to making the product available according to type and the provisions concerning the circulation of products and their placing on the market for the consumer have been amended accordingly.

☐ The amendment affects the single document.

Title

Transitional measures

Description

Since the transitional measure concerning the demarcated parcel area has expired, it has been deleted from the specification.

☐ The amendment affects the single document.

Title

General plan of the place where wines are stored

Description

The obligation to draw up a general plan for the place where wines are stored has been moved to the section on record-keeping, in order to maintain traceability in the event of checks.

☐ The amendment affects the single document.

Title

Declaration requirements

Description

The tacit renewal of the prior declaration of parcel assignment has been deleted, since annual changes in land parcels present a risk of error or omission.

This change has no operational impact, since no operators currently use this option.

The packaging declaration is now required at the latest on the day of the packaging operation. Furthermore, the exemption provided for operators carrying out more than 12 packaging operations has been deleted.

These developments aim to improve the accuracy of the reported volumes and to harmonise obligations between operators.

☐ The amendment affects the single document.

Title

References

Description

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

The arrangements for inspecting the product specification have been amended.

☐ The amendment affects the single document.

Title

Main points for checking and evaluation methods

Description

This part is brought back into line with the rest of the amendments to the 'Method of production' section.

☐ The amendment affects the single document.

Title

Link with the geographical area

Description

The sentence on the contribution of maturation has been deleted from the 'Link with the geographical area' section.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of the wines

'Pacherenc du Vic-Bilh'

EU reference number: PDO-FR-A0593-AM05 – 8.1.2026

1. **Name(s)**

'Pacherenc du Vic-Bilh'

2. **Type of geographical indication**

☑ PDO

☐ PGI

☐ GI

3. **Country to which the defined 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 products as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

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

Grapevine product

Still white wines

Organoleptic characteristics

Visual appearance

The protected designation of origin 'Pacherenc du Vic-Bilh' is used exclusively for still white wines.

Aroma

These dry wines are aromatic, generally with aromas of white and exotic fruit or floral aromas.

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.

Taste

The balance is marked by their acidity and full-bodied nature.

This aromatic complexity develops and is fostered by the minimum maturation period ending on 15 March of the year following the year of harvest.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	14
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

The dry white wines have a fermentable sugar content of no more than 4 grams per litre, and a minimum natural alcoholic strength by volume of 11,5 %. After enrichment, the wines' total alcoholic strength by volume does not exceed 14 %.

The white wines with fermentable sugars have a fermentable sugar content of at least 45 grams per litre. Minimum natural alcoholic strength by volume: 14,5 %

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

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

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

7. **Wine-making practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Wine-making practice

Enrichment

Type of oenological practice:

Specific oenological practice

Description:

Enrichment is permitted as set out in the product specification.

Wine-making practice

Temperature control during winemaking

Type of oenological practice:

Specific oenological practice

Description:

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

Wine-making practice

Planting density

Type of oenological practice:

Cultivation method

Description:

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.

Wine-making practice

Pruning

Type of oenological practice:

Cultivation method

Description:

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 spur pruning (cordon de Royat) and single Guyot pruning, – 12 for double Guyot pruning, for the Gros Manseng B variety, – 16 for double Guyot pruning, for the other varieties.

Wine-making practice

Irrigation

Type of oenological practice:

Cultivation method

Description:

Irrigation may be authorised.

Wine-making practice

Grape harvest

Type of oenological practice:

Cultivation method

Description:

With the exception of wines bearing the term ‘dry’, the wines are made from grapes harvested by hand and the Petit Manseng variety is harvested in multiple passes.

7.2. *Maximum yields*

All wines/category/variety/type

Dry white wines

Maximum yield:

Maximum yield:	66
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type

White wines with residual sugars

Maximum yield:

Maximum yield:	40
Maximum yield unit:	hectolitres per hectare

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

— Arrufiac B – Arrufiat

— Courbu B – Gros Courbu

— Gros Manseng B

— Petit Courbu B

— Petit Manseng B

— Sauvignon B – Sauvignon blanc

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

1. *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 2025 Official Geographic Code:

— Department of Gers:

Municipalities included in their entirety: Maumusson-Laguian and Viella.

Municipalities included in part: Riscle (only the territory of the delegated municipality of Cannet).

— 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.

2. *Demarcated parcel area*

The wines must be made from grapes grown on parcels located in the production area as approved by the National Institute of Origin and Quality (INAO) at the meetings of the relevant national committee on 6 March 1997, 8 and 9 November 2006, 3 May 2017 and 29 and 30 June 2023.

The National Institute of Origin and Quality submits the maps establishing the boundaries of the parcels of the production area thus approved to the town halls of the municipalities listed in paragraph 1.

10. **Link with the geographical area**

Category of the grapevine product

1. Wine

Summary of the link

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 homogeneous, 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 Quaternary period, resulting in the creation of the five ridges separated by asymmetric 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-blown 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. 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.

11. **Further applicable requirements**

Title of the requirement/derogation

Labelling: 'Dry'

Legal framework

National legislation

Type of additional requirement/derogation

Additional provisions on labelling

Description of the requirement/derogation

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.

Title of the requirement/derogation

Labelling: smaller geographical unit and larger geographical unit

Legal framework

National legislation

Type of additional requirement/derogation

Additional provisions on labelling

Description of the requirement/derogation

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.

Title of the requirement/derogation

Area in immediate proximity

Legal framework

National legislation

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

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

Electronic (URL) reference to publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-f98a4f82-b5de-47fc-92b6-afed6141e44e