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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 referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2023/798)

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

'Saumur'

PDO-FR-A0260-AM02

Date of communication: 5.9.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Geographical area**

The municipalities making up the geographical area have been updated in line with the *Code officiel géographique* [Official Geographic Code].

This does not affect the boundary of the demarcated geographical area.

Point 6 of the single document has been amended.

2. **Demarcated parcel area**

The dates on which the relevant national authority approved changes to the demarcated parcel area within the geographical area of production, have been added. 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 single document is not affected by this amendment.

3. **Area in immediate proximity**

The dates on which the relevant national authority approved changes to the demarcated parcel area within the geographical area of production, have been added. 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 single document is not affected by this amendment.

4. **Spacing between vines**

The minimum spacing between vines has been reduced from 1 m to 0,90 m.

The purpose of this amendment is to allow greater planting density without altering the spacing between the rows of vines.

A special provision has also been added for vines located on slopes of over 10 %, for which a minimum spacing of 0,80 m between vines is permitted. This addition has been made to take account of the particular case of vines planted on steep slopes, where certain adjustments need to be made during planting (planting parallel rather than perpendicular to the slope).

Point 5 of the single document has been amended.

5. **Pruning**

The pruning rules have been aligned across all designations in the Anjou Saumur area in the Loire Valley.

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

This alignment is intended to ensure that winegrowers are better informed, and to improve inspections. This amendment also gives winegrowers the possibility of adapting when frosts occur, which is happening later and later in the year.

Point 5 of the single document has been amended.

6. **Oenological practices and physical treatments**

For sparkling rosé wines, the ban on using oenological charcoal has been removed.

For sparkling white and rosé wines, the ban on using wood chips during the production process has been removed.

This amendment will make it possible, where necessary, to treat certain contaminations and to improve the structure of basic wine intended to undergo second bottle fermentation.

Point 5 of the single document has been amended.

7. **Transitional measures**

Transitional measures no longer in force have been deleted.

A transitional measure has been added due to the new demarcation of parcels in certain municipalities.

These amendments do not require any amendments to the single document.

8. **Labelling**

The labelling rules have been clarified and aligned across all designations in the Anjou Saumur area in the Loire Valley. This is a purely editorial amendment.

Point 9 of the single document has been amended.

9. **Reference to the inspection body**

The reference to the inspection body has been reworded to align it with the wording used in other product specifications. This is a purely editorial amendment.

It has not led to any changes to the single document.

SINGLE DOCUMENT

1. **Name of the product**

Saumur

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine products**

1. Wine

5. Quality sparkling wine

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

1. *Still white wine*

BRIEF WRITTEN DESCRIPTION

The still white wines are dry, often light yellow in colour, with almost green tints. They express a delicate character. Their aromas of fruit and white flowers are often most pleasing. They create a pleasant freshness in the mouth produced by a certain acidity, which reveals a vibrancy that lends volume on the palate. The white wines have fruity aromas which vary on the palate. The wines must have a minimum natural alcoholic strength by volume of 10,5 %. The fermentable sugar content (glucose + fructose) of the wines after fermentation must not exceed 3 g per litre and must not exceed 6 g per litre if the total acidity expressed as grams of tartaric acid per litre is not more than 2 g per litre less than the fermentable sugar content. After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %. The volatile acidity, total acidity and total sulphur dioxide contents are those laid down by EU legislation.

The white wines are aged at least until 15 January of the year following that of the harvest. The other analytical criteria are in line with the applicable rules.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	12,5
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Still rosé wine*

BRIEF WRITTEN DESCRIPTION

The still rosé wines are pale pink in colour. Their aromas are subtle and often reminiscent of red fruit. They are fresh on the palate, releasing a sustained fruitiness. The wines are light and harmonious. The wines must have a minimum natural alcoholic strength by volume of 10 %. The fermentable sugar content (glucose + fructose) of the wines after fermentation must not exceed 3 g per litre and must not exceed 6 g per litre if the total acidity expressed as grams of tartaric acid per litre is not more than 2 g per litre less than the fermentable sugar content. After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %. The 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' [early] or 'nouveau' [new] must have a volatile acidity less than or equal to 10,2 milliequivalents per litre. The other criteria are in line with the applicable rules.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Still red wine*

BRIEF WRITTEN DESCRIPTION

The red wines are frequently ruby-red in colour, sometimes with garnet tints. They have a fresh, intense bouquet which can produce fruity aromas (strawberry, raspberry, cherry, etc.) enveloped in spicy notes, animal essences or a slight smokiness. Very often the wines produce distinct fruity notes on the palate, with generally silky, soft tannins. They are pleasant when young and may be aged a few years for added complexity. The wines must have a minimum natural alcoholic strength by volume of 10,5 %. The red wines undergo malo-lactic fermentation. Wines ready to be marketed in bulk or at the packaging stage have a malic acid content that must not exceed 0,4 g per litre. The fermentable sugar content (glucose + fructose) of the wines after fermentation must not exceed 3 g per litre. After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %. The volatile acidity, total acidity and total sulphur dioxide contents are those laid down by EU legislation. Red wines are aged at least until 15 January of the year following that of the harvest. The other criteria are in line with the applicable rules.

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)	

4. *Supplementary geographical designation 'Puy-Notre-Dame'*

BRIEF WRITTEN DESCRIPTION

The wines bearing the supplementary geographical designation 'Puy-Notre-Dame' are red wines, mostly made from the Cabernet Franc N variety. They generally have a deep colour and a greater aromatic complexity. Their fruity notes are reminiscent of very ripe red fruit, even black fruit. Suited to ageing, these wines are well-structured on the palate. The wines must have a minimum natural alcoholic strength by volume of 12 %. The red wines undergo malo-lactic fermentation. Wines ready to be marketed in bulk or at the packaging stage have a malic acid content that must not exceed 0,4 g per litre. The fermentable sugar content (glucose + fructose) of the wines after fermentation must not exceed 3 g per litre. The volatile acidity, total acidity and total sulphur dioxide contents are those laid down by EU legislation. Wines eligible to bear the supplementary geographical designation 'Puy-Notre-Dame' are aged at least until 1 June of the year following that of the harvest. The other criteria are in line with the applicable rules.

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. *Quality sparkling wine*

BRIEF WRITTEN DESCRIPTION

The quality sparkling wines are white or rosé. Their fine, abundant bubbles form long streams. Their aromas are frequently and subtly reminiscent of fruit, white flowers and pastries. On the palate they are equally as elegant, with a very pleasant freshness. The characterisation of the colour of the quality sparkling wines is not relevant for this designation. The production rules for quality sparkling white and rosé wines are identical, giving them very similar characteristics. Basic wine intended for making quality sparkling wine must have a minimum natural alcoholic strength by volume of 9,5 %. Basic wine intended for making quality sparkling wine that has not been enriched must have an actual alcoholic strength by volume not exceeding 12 % and a fermentable sugar content after fermentation not exceeding 24 g/l. Basic wine intended for making quality sparkling wine that has been enriched must have a fermentable sugar content after fermentation not exceeding 5 g/l. Basic wine intended for making quality sparkling wine must not have a total alcoholic strength by volume exceeding 11,6 % after enrichment. Quality sparkling wine must not have a total alcoholic strength by volume exceeding 13 % after the must has been enriched, following second fermentation and before the addition of the expedition liqueur. The other criteria are in line with the applicable rules.

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. The spacing between the rows must not exceed 2,50 m, and the spacing between plants in the same row must be at least 0,90 m.

Vineyard parcels where the distance between plants in the same row is less than 0,90 m but at least 0,80 m, and where the gradient is greater than 10 %, are entitled to use the controlled designation of origin for their harvest.

The controlled designation of origin may be used for the harvests of vines with a density of fewer than 4 000 – but at least 3 300 – plants per hectare, subject to compliance with certain vine-training and foliage height rules laid down in the product specification. The spacing between the rows of these vines must not exceed 3 m, and the spacing between plants in the same row must be at least 1 m.

Cultivation method

To be eligible for the supplementary geographical designation 'Puy-Notre-Dame', the minimum vine planting density is 4 500 plants per hectare. The spacing between the rows must not exceed 2,20 m, and the spacing between plants in the same row must be at least 0,90 m. Vineyard parcels where the distance between plants in the same row is less than 0,90 m but at least 0,80 m, and where the gradient is greater than 10 %, are entitled to use the controlled designation of origin for their harvest.

2. *Rules on vine pruning and training*

Cultivation method

The vines are pruned using the spur pruning, cane pruning or mixed pruning method in accordance with the detailed rules laid down in the specification. These rules specify for each variety and each type of wine the maximum number of buds per plant.

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 0,40 m above ground level) and the upper trimming limit (which must be at least 0,20 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 1,90 m; there are 4 levels of trellising wires; the minimum height of the highest wire is 1,85 m above the ground.

3. *Irrigation*

Cultivation method

Irrigation is prohibited.

4. *Oenological practices*

Specific oenological practice

The use of oenological charcoal to make the still rosé wines is prohibited, whether alone or mixed in preparations.

Subtractive enrichment techniques are permitted for the red wines with the maximum partial concentration rate set at 10 % in relation to the volumes used.

For wines eligible to bear the supplementary geographical designation 'Puy-Notre-Dame', enrichment of any kind is prohibited.

The use of wood chips is not permitted for:

— the still white and rosé wines;

— the wines eligible to bear the supplementary geographical designation 'Puy-Notre-Dame';

— the still red and sparkling white and rosé wines, except during the wine-making process.

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

In addition to the above, all wine-making practices followed must also comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

5.2. ***Maximum yields***

1. *Still white wine*

65 hectolitres per hectare

2. *Still rosé wine*

69 hectolitres per hectare

3. *Still red wine*

69 hectolitres per hectare

4. *Quality sparkling wine*

76 hectolitres per hectare

5. *Supplementary geographical designation 'Puy-Notre-Dame'*

56 hectolitres per hectare

6. **Demarcated geographical area**

All stages of production take place in the geographical areas comprising the following communes on the basis of the Official Geographic Code of 2021:

Still white and rosé wines

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

Department of Maine-et-Loire: Artannes-sur-Thouet, Bellevigne-les-Châteaux, Brossay, Cizay-la-Madeleine, Le Coudray-Macouard, Courchamps, Distré, Doué-en-Anjou (only the territory of the delegated municipalities of Doué-la-Fontaine, Forges, Meigné and Les Verchers-sur-Layon), Épieds, Fontevraud-l'Abbaye, Montreuil-Bellay, Montsoreau, Parnay, Le Puy-Notre-Dame, Rou-Marson, Saint-Just-sur-Dive, 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.

Still red wines

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

Department of Maine-et-Loire: Artannes-sur-Thouet, Bellevigne-les-Châteaux (only the territory of the delegated municipaliy of Brézé), Brossay, Cizay-la-Madeleine, Le Coudray-Macouard, Courchamps, Distré, Doué-en-Anjou (only the territory of the delegated municipalities of Doué-la-Fontaine, Forges, Meigné and Les Verchers-sur-Layon), Épieds, Fontevraud-l'Abbaye, Montreuil-Bellay, Le Puy-Notre-Dame, Rou-Marson, Saint-Just-sur-Dive, Saumur, Les Ulmes, Vaudelnay;

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

Wines eligible to bear the supplementary geographical designation 'Puy-Notre-Dame'

Department of Maine-et-Loire: Brossay, Doué-en-Anjou (only the territory of the delegated municipalities of Meigné and Les Verchers-sur-Layon), Épieds, Le Puy-Notre-Dame, Les Ulmes, Vaudelnay;

Department of Vienne: Berrie, Pouançay, Saint Léger-de-Montbrillais, Saix.

Sparkling white and rosé wines

Department of Deux-Sèvres: Brion-près-Thouet, Loretz-d'Argenton, Sainte-Verge, Saint-Martin-de-Mâcon, Saint-Martin-de-Sanzay, Thouars (only the territory of the delegated municipality of Mauzé-Thouarsais), 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: Antoigné, Artannes-sur-Thouet, Aubigné-sur-Layon, Bellevigne-les-Châteaux, Brissac Loire Aubance (only the territory of the delegated municipality of Chemellier), Brossay, Cernusson, Cizay-la-Madeleine, Cléré-sur-Layon, Le Coudray-Macouard, Courchamps, Dénezé-sous-Doué, Distré, Doué-en-Anjou, Épieds, Fontevraud-l'Abbaye, 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), Lys-Haut-Layon, Montilliers, Montreuil-Bellay, Montsoreau, Parnay, Passavant-sur-Layon, Le Puy-Notre-Dame, Rou-Marson, Saint-Just-sur-Dive, Saint-Macaire-du-Bois, Saumur, Souzay-Champigny, Terranjou (only the territory of the delegated municipality of Martigné-Briand), Tuffalun (only the territory of the delegated municipality of Ambillou-Château), Turquant, Les Ulmes, Varrains, Vaudelnay;

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

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

Pinot Noir N

Sauvignon B – Sauvignon blanc

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

The geographical area is located in the far south-west of the Paris Basin where the Mesozoic and Cenozoic substratum has covered the Precambrian and Paleozoic outcrops attached to the Armorican Massif. This geological peculiarity distinguishes the geographical area, notable for its chalky marl (Saumur), known locally as Anjou blanc' [white Anjou] from the region to the west (Angers), notable for its shale deposits, mostly slate, and known locally as 'Anjou noir' [black Anjou].

The River Loire forms the northern boundary of the geographical area which is crossed from north to south by the valley of the River Thouet and its tributary, the Dive. The way in which this network of waterways carves through the landscape has left a succession of slopes oriented in various directions where the altitude varies between 40 m and 110 m.

The landscape is marked by the cultivation of grapevines on the most favourably oriented slopes, while the hilltops continue to be populated by forested areas of mostly oak and chestnut. The immense caves – from which stone was quarried to build local houses – previously used for growing mushrooms and now used as cellars for ageing and storing wines, provide a ventilation outlet at the heart of the vineyards.

The climate of the Saumur region is oceanic. The Mauges Massif, located to the west of the geographical area, adds a foehn effect that modulates these oceanic conditions. Average annual rainfall ranges from 550 mm to 600 mm, with the geographical area as a whole being sheltered from the humid winds; it exceeds 800 mm over the Mauges hills. This difference in rainfall is even more marked during the vines' growth cycle, in particular from June up to the harvest period. Average annual temperatures are relatively high, at around 12 °C. The River Loire and its tributaries also play an important role by acting as a temperature regulator.

In the climate of the Saumur region, geological and soil formations from the Middle and Upper Turonian, the Jurassic, the Senonian and the Eocene have allowed the Chenin B and Cabernet Franc N varieties to be grown, varieties which are essential for production of the region's white, rosé and red wines. Located at an altitude of over 40 m, these formations moderate the water supply to the vines and their growth rate, allowing the grapes to ripen perfectly so red and white wines with a variety of fruity aromas can be produced.

The vine varieties used, mainly Chenin B and Cabernet Franc N, combined with the well-suited physical environment, have encouraged the development of particular production practices. Shallow soils, which heat up faster, are prioritised for the production of the wines. This ensures the grapes achieve excellent phenolic ripeness for the production of aromatic wines. Over the generations, producers have built up expertise, demonstrated in particular by their yield management, tailored pruning, and harvesting at optimum ripeness.

Special attention is paid to the winemaking and ageing processes, carried out slowly in the unchanging light, humidity and temperature conditions observed in the underground cellars hollowed out in the chalky marl rock. This allows all the organoleptic qualities of the white and red wines to be revealed, whilst preserving, in particular, their aromatic complexity and producing soft, silky tannins in the red wines.

The supplementary geographical designation 'Puy-Notre-Dame' was recognised in 2007 with special parcel demarcation and strict production rules (shorter pruning and compulsory thinning of the canopy). All the parcels are located on slopes with clay-limestone soils, ensuring an optimal concentration of anthocyanins and aroma precursors in the grapes that gives the wines a deep colour and aromas of ripe fruit, and even black fruit.

Due to the natural sugar content of the grapes used to make wines covered by the supplementary geographical designation, there is no need for enrichment of any kind. Nevertheless, ageing at least until 1 June of the year following that of the harvest, as stated in the specification, remains necessary in order to round off the tannins in these wines, known as 'vins de tuffe'.

The parcels used to produce the rosé wines are located on clay-limestone soils or clay and flint soils. These soils heat up slowly, being deeper than those used to produce the still red wines, and this results in a smaller build-up of sugar in the grapes, helping to make the wines fresh and light.

8.1. ***Quality sparkling wine***

Quality sparkling wine production has the same features as still rosé wine production, often prioritising deeper clay-limestone soils or clay and flint soils. 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 grown in the Saumur region, developed properties shown to produce fresh sparkling wines with fine bubbles that carry aromas of fruit, white flowers and pastries. From the beginning of the 19th century, these properties were exploited to best advantage as winemakers came to master the 'second bottle fermentation' process to produce quality sparkling wines.

Special attention is paid to the harvest in order to guarantee 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 quality 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)**

Area in immediate proximity (1)

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 winemaking and production of still rosé wines, the winemaking, production and ageing of still white and red wines whether eligible or not to bear the supplementary geographical designation 'Puy-Notre-Dame', and the winemaking, production, ageing and packaging of quality sparkling wines, comprises the following communes, on the basis of the Official Geographic Code of 2021:

Still white and rosé wines

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-Sanzay, Thouars (only the territory of the delegated municipalities of Mauzé-Thouarsais, Sainte-Radegonde and 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 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) and Vallet;

Department of Maine-et-Loire: Allonnes, Angers, Antoigné, Aubigné-sur-Layon, Beaulieu-sur-Layon, Bellevigne-en-Layon, Blaison-Saint-Sulpice, Bouchemaine, Brain-sur-Allonnes, Brissac Loire Aubance, 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, Montfort and Saint-Georges-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 Marillais, 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, Saint-Laurent-des-Autels and La Varenne), Passavant-sur-Layon, La Possonnière, Rives-de-Loir-en-Anjou, Rochefort-sur-Loire, Sainte-Gemmes-sur-Loire, Saint-Georges-sur-Loire, Saint-Germain-des-Prés, Saint-Macaire-du-Bois, Saint-Martin-du-Fouilloux, Saint-Melaine-sur-Aubance, Saint-Sigismond, Savennières, Soulaines-sur-Aubance, Terranjou, Tuffalun, Val-du-Layon, Varennes-sur-Loire, Verrie, Verrières-en-Anjou.

Area in immediate proximity (2)

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 winemaking and production of still rosé wines, the winemaking, production and ageing of still white and red wines whether eligible or not to bear the supplementary geographical designation 'Puy-Notre-Dame', and the winemaking, production, ageing and packaging of quality sparkling wines, comprises the following communes, on the basis of the Official Geographic Code of 2021:

Still red wines

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-Sanzay, Thouars (only the territory of the delegated municipalities of Mauzé-Thouarsais, Sainte-Radegonde and 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 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) and Vallet.

Area in immediate proximity (3)

Legal framework:

EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Department of Maine-et-Loire: Allonnes, Angers, Antoigné, Aubigné-sur-Layon, Beaulieu-sur-Layon, Bellevigne-en-Layon, Bellevigne-les-Châteaux (only the territory of the delegated municipalities of Chacé and Saint-Cyr-en-Bourg), Blaison-Saint-Sulpice, Bouchemaine, Brain-sur-Allonnes, Brissac Loire Aubance, 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, Montfort and Saint-Georges-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 Marillais, 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, Montsoreau, Mozé-sur-Louet, Mûrs-Erigné, Orée d'Anjou (only the territory of the delegated municipalities of Bouzillé, Champtoceaux, Drain, Landemont, Liré, Saint-Laurent-des-Autels and La Varenne), Parnay, Passavant-sur-Layon, La Possonnière, Rives-de-Loir-en-Anjou, Rochefort-sur-Loire, Sainte-Gemmes-sur-Loire, Saint-Georges-sur-Loire, Saint-Germain-des-Prés, Saint-Macaire-du-Bois, Saint-Martin-du-Fouilloux, Saint-Melaine-sur-Aubance, Saint-Sigismond, Savennières, Soulaines-sur-Aubance, Souzay-Champigny, Terranjou, Tuffalun, Turquant, Val-du-Layon, Varennes-sur-Loire, Varrains, Verrie, Verrières-en-Anjou.

Area in immediate proximity (4)

Legal framework:

EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Supplementary geographical designation 'Puy-Notre-Dame'

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 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 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) and Vallet.

Department of Maine-et-Loire: Allonnes, Angers, Antoigné, Artannes-sur-Thouet, Aubigné-sur-Layon, Beaulieu-sur-Layon, Bellevigne-en-Layon, Bellevigne-les-Châteaux (only the territory of the delegated municipalities of Chacé and Saint-Cyr-en-Bourg), Blaison-Saint-Sulpice, Bouchemaine, Brain-sur-Allonnes, Brissac Loire Aubance, 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, Le Coudray-Macouard, Courchamps, Denée, Dénezé-sous-Doué, Doué-en-Anjou (only the territory of the delegated municipalities of Brigné, Concourson-sur-Layon, Forges, Montfort and Saint-Georges-sur-Layon), 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 Marillais, 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, Montsoreau, Mozé-sur-Louet, Mûrs-Erigné, Orée d'Anjou (only the territory of the delegated municipalities of Bouzillé, Champtoceaux, Drain, Landemont, Liré, Saint-Laurent-des-Autels and La Varenne), Parnay, Passavant-sur-Layon, La Possonnière, Rives-de-Loir-en-Anjou, 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-Martin-du-Fouilloux, Saint-Melaine-sur-Aubance, Saint-Sigismond, Saumur, Savennières, Soulaines-sur-Aubance, Souzay-Champigny, Terranjou, Tuffalun, Turquant, Val-du-Layon, Varennes-sur-Loire, Varrains, Verrie, Verrières-en-Anjou;

Department of Vienne: Curçay-sur-Dive, Glénouze, Ranton, Ternay.

Area in immediate proximity (5)

Legal framework:

EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Quality sparkling white and rosé wines

Department of Deux-Sèvres: Louzy, Plaine-et-Vallées (only the territory of the delegated municipality of Oiron), Saint-Cyr-la-Lande, Thouars (only the territory of the delegated municipality of Sainte-Radegonde and the former municipality of Thouars);

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) and Vallet;

Department of Maine-et-Loire: Allonnes, Angers, 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, Coutures, Luigné, Saint-Rémy-la-Varenne, Saint-Saturnin-sur-Loire, Saulgé-l'Hôpital and Vauchrétien), Chalonnes-sur-Loire, Champtocé-sur-Loire, Chemillé-en-Anjou (only the territory of the delegated municipalities of Chanzeaux, La Jumellière and Valanjou), Chaudefonds-sur-Layon, Denée,

Les Garennes-sur-Loire, 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, Mauges-sur-Loire (only the territory of the delegated municipalities of La Chapelle-Saint-Florent, Le Marillais, 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), Mozé-sur-Louet, Mûrs-Erigné, Orée d'Anjou (only the territory of the delegated municipalities of Bouzillé, Champtoceaux, Drain, Landemont, Liré, Saint-Laurent-des-Autels and La Varenne), La Possonnière, Rives-de-Loir-en-Anjou, Rochefort-sur-Loire, Sainte-Gemmes-sur-Loire, Saint-Georges-sur-Loire, Saint-Germain-des-Prés, Saint-Martin-du-Fouilloux, Saint-Melaine-sur-Aubance, Saint-Sigismond, Savennières, Soulaines-sur-Aubance, Terranjou (only the territory of the delegated municipalities of Chavagnes and Notre-Dame-d'Allençon), Tuffalun (only the territory of the delegated municipalities of Louerre and Noyant-la-Plaine), Turquant, Val-du-Layon, Varennes-sur-Loire, Verrières-en-Anjou.

Packaging of quality sparkling wines

Legal framework:

EU legislation

Type of further condition:

Packaging within the demarcated area

Description of the condition:

The quality sparkling wines are made by secondary bottle fermentation. They must be kept on lees in bottles for at least 9 months from the date of bottling.

The quality sparkling wines are made and marketed in the 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:

Under EU rules, the size of the letters of optional terms on the labelling may be regulated by the Member States. They must not be larger, either in height, width or thickness, than double the size of the letters forming the name of the controlled designation of origin.

The name of the controlled designation of origin may be supplemented by the geographical designation 'Val de Loire' in the case of wines meeting the production requirements laid down in the specification for this geographical designation.

The size of the letters forming 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.

Supplementary geographical designation

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of the controlled designation of origin 'Saumur' may be followed by the supplementary geographical designation 'Puy-Notre-Dame' in the case of wines meeting the production requirements laid down in the specification for this supplementary geographical designation.

Wines bearing the supplementary geographical designation 'Puy-Notre-Dame' must also state the vintage. The vintage is indicated only where the wine is made entirely from the harvest of that vintage year.

The term 'primeur' or 'nouveau'

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of the controlled designation of origin may be followed by the term 'primeur' [early] or 'nouveau' [new] in the case of still rosé wines meeting the specific requirements laid down in the specification for this term.

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

Smaller geographical unit

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines covered by this controlled designation of origin may be labelled with the name of a smaller geographical unit, provided that:

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

— 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.

Grapes must be sourced entirely from the geographical unit indicated.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-f4c206bf-a7d3-491f-a16b-36208e5ff72e