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

(2023/C 34/10)

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

'Rosé d'Anjou'

PDO-FR-A1007-AM02

Date of communication: 11 November 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Official Geographic Code**

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

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

Points 6 and 9 of the single document have been amended.

2. **Demarcated parcel area**

The dates have been added on which the competent national authority approved an amendment to 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 in question.

The single document is not affected by this amendment.

3. **Spacing between vines**

The minimum spacing between the individual vines in the same row has been changed 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 plants is permitted.

This addition has been made to take into account the particular situation of vines planted on steep slopes, which require special arrangements during planting: rows planted across slopes rather than running up them.

Point 5 of the single document has been amended.

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

4. **Pruning**

The pruning rules have been aligned with those of the designations in the Anjou Saumur area in the Val de Loire.

This alignment is intended to give the operators a better understanding, and to simplify inspections. This amendment 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.

5. **Link**

The link has been amended to refer to 2021 instead of 2018, and to alter the number of municipalities as some of them have merged.

Point 8 of the single document has been amended.

6. **Transitional measures**

The expired transitional measures have been deleted.

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

The single document has not been amended.

7. **Labelling**

The rules on labelling have been aligned with those of the designations in the Anjou Saumur area in the Val de Loire. This is a purely editorial amendment.

Point 9 of the single document has been amended.

8. **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.

This amendment does not require any changes to the single document.

9. **Editorial amendments**

A number of editorial amendments have been made to the specification.

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

SINGLE DOCUMENT

1. **Name(s)**

Rosé d'Anjou

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

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

BRIEF WRITTEN DESCRIPTION

The wines are still rosé wines with the following analytical characteristics.

The wines have a minimum natural alcoholic strength by volume of 9,5 %.

The amount of fermentable sugar, glucose and fructose, in the wines after fermentation must be at least 7 grams per litre.

After enrichment, the wines' total alcoholic strength by volume must not exceed 12 %.

The levels of volatile acidity, total acidity and total sulphur dioxide are as laid down in EU regulations. However, all batches of unbottled wine eligible to bear the term '*primeur*' or '*nouveau*' must have volatile acidity levels of no more than 10,2 milliequivalents per litre.

The wines have varying levels of fermentable sugars and sweetness. They are highly aromatic, each expressing the particular characteristics of their grape varieties. Nevertheless, fruit is always present is some form, such as peach, strawberry or citrus. In the mouth, the wines offer a sophisticated balance of freshness and roundness. Their aroma is long and intense.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

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 vine rows must not exceed 2,5 metres, and the spacing between plants in the same row must be at least 0,90 metre. Grape harvests are eligible for the controlled designation of origin if they come from vineyard parcels with spacing of between 0,8 m and 0,9 m between plants in the same row, where they are on slopes of more than 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 this specification. On such parcels, the spacing between the rows of vines must not exceed 3 metres, and the spacing between plants in the same row must be at least 1 metre.

2. *Rules on vine pruning and trellising*

Cultivation method

The vines are pruned with a maximum of 12 buds per plant, regardless of whether cane pruning, spur pruning or mixed pruning is used.

The vines can be pruned with two additional buds per plant on condition that, at the phenological stage corresponding to 11 or 12 leaves (separate flower buds), there are no more than 12 fruit-bearing branches for the year per plant.

The height of the foliage when trellised is at least 0,6 times the spacing between the rows. This height is measured from the lowest point of the foliage, set at a minimum of 0,4 metres above the ground, to the highest part of the canopy, set at a minimum of 0,2 metres above the height of the upper trellising 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 m; there are 4 levels of trellising wires; the minimum height of the upper wire is 1,85 m above the ground.

3. *Irrigation*

Cultivation method

Irrigation is prohibited.

4. *Specific oenological practice*

Use of oenological charcoal, whether alone or mixed in preparations, is prohibited.

Use of wood chips is prohibited.

After enrichment, the wines' total alcoholic strength by volume must not exceed 12 %.

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.

5.2. *Maximum yields*

75 hectolitres per hectare

6. **Demarcated geographical area**

All the stages of production of wines eligible for the controlled designation of origin 'Rosé d'Anjou' 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 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 and Vaudelnay;

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

Maps of the geographical area can be found on the website of the National Institute of Origin and Quality (INAO).

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

Cabernet Franc N

Cabernet Sauvignon N

Côt N – Malbec

Gamay N

Grolleau N

Grolleau Gris G

Pineau d'Aunis N

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

1. *Information on the geographical area*

a) *Description of the natural factors relevant to the link*

The geographical area spans two major geological formations in which vineyards occupy most of the river catchment areas and some plateaux: in the west, the Precambrian and Paleozoic basement rock forms part of the Armorican Massif; in the east, the Mesozoic and Cenozoic substratum of the Paris basin has covered the ancient basement 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' or 'black Anjou'. The eastern part is notable for its chalky marl (Saumur) and is known locally as 'Anjou blanc' or '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 municipalities) and the northern fringes of the departments of Deux-Sèvres (11 municipalities) and Vienne (9 municipalities).

The parcels specifically demarcated for harvesting grapes have soils that have developed from different geological formations. Although they differ significantly, these soils are generally poor with limited water reserves. They also have good thermal properties.

The geographical area benefits from a temperate maritime climate with only minor variations in temperature. This is due partly to the relative proximity of the Atlantic Ocean, and partly to the role of the Loire and its tributaries in temperature regulation. The fact that the vines are planted on hills is also a factor. This explains the expression '*douceur angevine*' (clement Anjou weather), which best describes the winter, long spring and autumn, while there are frequent hot periods in summer. The north-west and south-east facing slopes protect the vines from the westerly winds, which often bring heavy moisture. In this way, the geographical area is sparingly irrigated, benefitting from a foehn effect, with the highest slopes of Choletais and Mauges providing shelter from the sea mists. Annual rainfall is around 585 millimetres, compared with 800 millimetres in Choletais.

b) *Description of the human factors relevant to the geographical link*

Vines are known to have been cultivated on a continuous basis in Anjou since the first century AD. It is excellent vine-growing country, as evidenced by these lines of a poem by Apollonius (sixth century): 'Not far from Brittany is a town located on a rock with extensive plantations rich in the fruits of 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. However, the vineyards became particularly renowned from the seventh and eighth centuries onwards. Thanks to the influence of Henri II and Eleanor of Aquitaine, Anjou wines made their way to the noblest 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 wars 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 the cafés. This marked the first stage in the changes to the Anjou vineyards. Together with the Grolleau N and Grolleau Gris G varieties, which produce pale '*clairet*' wines, complemented by the Gamay N and Pineau d'Aunis N varieties, they contributed towards the development of a significant production of characteristic rosé wines, well-known under the controlled designations of origin 'Cabernet d'Anjou' and 'Rosé d'Anjou'. The second stage in this change was due to the expertise acquired by growers in managing this combination of vines. 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.

2. *Information on the quality and characteristics of the product*

The rosé wines have varying levels of fermentable sugars and sweetness. They are highly aromatic, each expressing the particular characteristics of their grape varieties. Nevertheless, fruit is always present is some form, such as peach, strawberry or citrus. In the mouth, the wines offer a sophisticated balance of freshness and roundness. Their aroma is long and intense.

3. *Causal interactions*

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 provides optimal conditions for each of the approved vine varieties to prosper. Winegrowers observe and analyse the behaviour of their vines in order to determine the right location for the vineyards.

The Grolleau N, Grolleau Gris G and Pineau d'Aunis N varieties occupy the hills and sandy-gravel flats, and are used to produce fruity rosé wines. By contrast, the Cabernet Franc N and Cabernet Sauvignon N varieties prefer shallow or brown soils with a regulated water supply. These produce smooth rosé wines with a lasting aroma.

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 production and processing of wines eligible for the controlled designation of origin 'Rosé d'Anjou', comprises the territory of 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) and Vallet;

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

Labelling

Legal framework

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The designation may be followed by the term '*primeur*' (early) or '*nouveau*' (new), in accordance with the rules laid down in the specification.

Under EU rules, the size of the letters of optional terms may be regulated by the Member States. On the labels, 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 followed by the geographical designation '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.

The term 'cabernet', or mention of the variety Cabernet Sauvignon N or Cabernet Franc N, is not permitted in the presentation and description of the wines.

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

The labelling of the wines may specify a smaller geographical unit on their labels, provided that: it is a registered location; 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-cea1d3f7-577f-445e-9e58-b708a8d13eb8