C/2026/2823

28.5.2026

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/2026/2823)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Mont Caume'

EU reference number: PGI-FR-A1206-AM02 – 4.3.2026

1. **Name of product**

'Mont Caume'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

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

France

5. **Member State authority communicating the standard amendment**

Name

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 an amendment to the PGI 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 products or category of products designated by the geographical indication;

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product.

[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).

The French authorities therefore consider that the application is for a standard amendment.

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

Title

Geographical areas in which the operations take place

Description

Chapter I of the product specification has been supplemented at point 4 – 'Geographical areas in which the operations take place', point 4.1 – 'Geographical area' and point 4.2 – 'Area in immediate proximity' to include a reference to the 2024 Official Geographic Code, and to update, without changing, the list of municipalities that form the geographical area.

This editorial amendment allows the geographical areas to be identified with reference to the 2024 version of the Official Geographic Code published by the National Institute of Statistics and Economic Studies (INSEE), giving legal certainty to the demarcation of the geographical areas.

The same reference has been inserted in the single document under the headings 'Geographical area' and 'Further conditions – area in immediate proximity'.

☑ The amendment affects the single document.

Title

Vine varieties

Description

Chapter I of the product specification has been supplemented at point 5 – 'Vine varieties' to add two varieties to the list of varieties eligible for the PGI.

These varieties are Mourvèdre blanc B and Mourvèdre gris G, spontaneous mutations of Mourvèdre noir, the traditional grape variety of the department of Var. They are resistant to disease and drought, and therefore well suited to the southern climate that characterises the production area.

The inclusion of these varieties is in response to environmental concerns, both in terms of global warming and of adapting to pest pressures.

They must be added to the list of wine grape varieties in the single document.

☑ The amendment affects the single document.

Title

Declaration requirements

Description

In Chapter 2 of the product specification, point 1 – 'Declaration requirements' has been amended by adding 31 January of the year following the harvest as the deadline for the harvest declaration and/or production declaration. The volumes declared by that date constitute the maximum volume eligible for the PGI.

This deadline for the harvest declaration to be taken into account is common to all PGIs in the region and is intended to stabilise the PGI segment at regional level and ensure greater clarity with regard to the volumes placed on the market.

This amendment does not affect the single document.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Mont Caume'

EU reference number: PGI-FR-A1206-AM02 – 4.3.2026

1. **Name(s)**

'Mont Caume'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

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

1. Wine

5. Quality sparkling wine

6. **Description of the wine or wines**

Grapevine product

Still red, rosé and white wines

Organoleptic characteristics

Visual appearance

The rosé wines are of a delicate pale pink colour.

The red wines are intense.

The white wines are lively.

Aroma

The red wines are powerful.

The rosé wines are fruity and refined.

The white wines have floral and fruity aromas.

Taste

The red wines are generally structured and robust.

The [rosé] wines are fruity and refined.

The white wines are rather lively with floral and fruity aromas.

Additional information regarding organoleptic characteristics

Unlike other production in the department, where the proportion of rosé wines is around 80 %, rosé Mont Caume PGI wines account for less than 55 % of production volumes. On the other hand, and this characteristic is specific to the protected geographical indication in question, the production of red wine is more important because it always accounts for between 40 % and almost 50 % of volume depending on the vintage. White wine production, making up the smallest proportion, accounts for around 5 % of still wine production, depending on vintage.

The still rosé wines are produced mainly from the Grenache N, Cinsault N and Carignan N varieties, while the red wines are produced mainly from the Mourvèdre N, Carignan N and Grenache N varieties. In white wine, preference is given to the Bourboulenc B, Ugni Blanc B and Clairette B varieties.

The red wines are characterised by their structure and intensity.

The rosé wines are characterised by their delicate pale pink colour and their fruity aromas.

The white wines are characterised by their lively nature and floral, fruity aromas.

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

—

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

Grapevine product

Quality sparkling wines, red, rosé and white

Organoleptic characteristics

Visual appearance

The rosé wines are of a delicate pale pink colour.

The red wines are intense.

The white wines are lively.

Aroma

The red wines are powerful.

The rosé wines are fruity and refined.

The white wines have floral and fruity aromas.

Taste

The red wines are generally structured and robust.

The rosé wines are fruity and refined.

The white wines are rather lively with floral and fruity aromas.

Additional information regarding organoleptic characteristics

The quality sparkling wines produced in the geographical area of the PGI are mainly white (Clairette B, Ugni Blanc B) and rosé (Grenache and Cinsault).

They are characterised by their elegance and by the fruity or floral aromas typical of the still PGI wines.

The red wines are characterised by their structure and intensity.

The rosé wines are characterised by their delicate pale pink colour and their fruity aromas.

The white wines are characterised by their lively nature and their floral, fruity aromas.

Analytical characteristics

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

Additional information regarding analytical characteristics

—

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

7. **Winemaking practices**

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

Winemaking practice

—

Type of oenological practice

Specific oenological practice

Description

The oenological practices used to make the wines must comply with EU legislation.

7.2. *Maximum yields*

All wines / category / variety / type

Still and quality sparkling wines

Maximum yield:

Maximum yield:	90
Maximum yield unit:	hectolitres per hectare

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

— Agiorgitiko N

— Alicante Henri Bouschet N

— Aligoté B

— Alphonse Lavallée N

— Altesse B

— Aramon N

— Aramon blanc B

— Aramon gris G

— Aranel B

— Arbane B

— Arinarnoa N

— Arriloba B

— Arrouya N

— Artaban N

— Assyrtiko B

— Aubin B

— Aubin Vert B

— Aubun N – Murescola

— Auxerrois B

— Bachet N

— Barbaroux Rs

— Baroque B

— Biancu Gentile B

— Blanc Dame B

— Bouchalès N

— Bouillet N

— Bouquettraube B

— Bourboulenc B – Doucillon blanc

— Brachet N – Braquet

— Brun Fourca N

— Brun Argenté N – Vaccarèse

— Béclan N – Petit Béclan

— Béquignol N

— Cabernet Franc N

— Cabernet Sauvignon N

— Caladoc N

— Calitor N

— Camaralet B

— Carcajolo N

— Carcajolo blanc B

— Carignan N

— Carignan blanc B

— Carmenère N

— Castets N

— Chardonnay B

— Chasan B

— Chatus N

— Chenanson N

— Chenin B

— Cinsaut N – Cinsault

— Clairette B

— Clairette rose Rs

— Clarin B

— Claverie B

— Codivarta B

— Colombard B

— Colombaud B – Bouteillan

— Corbeau N – Douce noire

— Côt N – Malbec

— Couderc noir N

— Counoise N

— Courbu B – Gros Courbu

— Courbu noir N

— Couston N

— Crouchen B – Cruchen

— César N

— Duras N

— Durif N

— Egiodola N

— Ekigaïna N

— Elbling B

— Etraire de la Dui N

— Fer N – Fer Servadou, Braucol, Mansois, Pinenc

— Feunate N

— Floreal B

— Folignan B

— Folle Blanche B

— Fuella nera N

— Furmint B

— Gamaret N

— Gamay N

— Gamay de Bouze N

— Gascon N

— Genovèse B

— Gewurztraminer Rs

— Goldriesling B

— Gouget N

— Graisse B

— Gramon N

— Grassen N – Grassenc

— Grenache N

— Grenache blanc B

— Grenache gris G

— Gringet B

— Grolleau N

— Grolleau gris G

— Gros Manseng B

— Gros vert B

— Joubertin

— Jurançon blanc B

— Jurançon noir N – Dame noire

— Knipperlé B

— Lauzet B

— Lilaro N

— Liliorila B

— Listan B – Palomino

— Lledoner pelut N

— Macabeu B – Macabeo

— Mancin N

— Manseng noir N

— Marsanne B

— Marselan N

— Maréchal Foch N

— Mauzac B

— Mauzac rose Rs

— Mayorquin B

— Melon B

— Merlot N

— Merlot blanc B

— Meslier Saint-François B – Gros Meslier

— Meunier N

— Milgranet N

— Molette B

— Mollard N

— Monarch N

— Mondeuse N

— Mondeuse blanche B

— Monerac N

— Montils B

— Morrastel N – Minustellu, Graciano

— Moschofilero Rs

— Mourvaison N

— Mourvèdre N – Monastrell

— Mourvèdre blanc B

— Mourvèdre gris G

— Mouyssaguès

— Muresconu N – Morescono

— Muscadelle B

— Muscardin N

— Muscaris B

— Muscat Ottonel B – Muscat, Moscato

— Muscat cendré B – Muscat, Moscato

— Muscat d'Alexandrie B – Muscat, Moscato

— Muscat de Hambourg N – Muscat, Moscato

— Muscat à petits grains blancs B – Muscat, Moscato

— Muscat à petits grains roses Rs – Muscat, Moscato

— Muscat à petits grains rouges Rg – Muscat, Moscato

— Mérille N

— Müller-Thurgau B

— Nero d'Avola N

— Nielluccio N – Nielluciu

— Noir Fleurien N

— Négret de Banhars N

— Négrette N

— Oberlin noir N

— Ondenc B

— Orbois B

— Pagadebiti B

— Pascal B

— Perdea B

— Persan N

— Petit Courbu B

— Petit Manseng B

— Petit Meslier B

— Petit Verdot N

— Picardan B – Araignan

— Pineau d'Aunis N

— Pinot Blanc B

— Pinot Gris G

— Pinot Noir N

— Piquepoul blanc B

— Piquepoul gris G

— Piquepoul noir N

— Plant de Brunel N

— Plant droit N – Espanenc

— Portan N

— Portugais bleu N

— Prior N

— Prunelard N

— Précoce Bousquet B

— Précoce de Malingre B

— Raffiat de Moncade B

— Ribol N

— Riesling B

— Riminèse B

— Rivairenc N – Aspiran noir

— Rivairenc blanc B – Aspiran blanc

— Rivairenc gris G – Aspiran gris

— Rosé du Var Rs

— Roublot B

— Roussanne B

— Rousseli Rs

— Roussette d'Ayze B

— Sacy B

— Saint Côme B

— Saint-Macaire N

— Saint-Pierre doré B

— Sauvignac B

— Sauvignon B – Sauvignon blanc

— Sauvignon Gris G

— Sciaccarello N

— Segalin N

— Seinoir N

— Select B

— Semebat N

— Semillon B

— Servanin N

— Solaris B

— Soreli B

— Souvignier Gris B

— Sylvaner B

— Syrah N – Shiraz

— Tannat N

— Tempranillo N

— Terret blanc B

— Terret gris G

— Terret Noir N

— Tibouren N

— Tourbat B

— Tressot N

— Téoulier N

— Ugni Blanc B

— Valdiguié N

— Varousset N

— Velteliner rouge précoce Rs

— Verdejo B

— Verdesse B

— Vermentino B – Rolle

— Vidoc N

— Villard blanc B

— Villard noir N

— Viognier B

— Voltis B

— Xarello B

— Xinomavro N

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

The harvesting of the grapes and the making and processing of 'Mont Caume' PGI wines take place on the territory of the following municipalities in the department of Var, on the basis of the 2024 Official Geographic Code:

Bandol, Le Beausset, La Cadière-d'Azur, Le Castellet, Evenos, Ollioules, Le Revest-les-Eaux, Saint-Cyr-sur-Mer, Saint-Mandrier-sur-Mer, Sanary-sur-Mer, La Seyne-sur-Mer and Six-Fours-les-Plages.

10. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☑ specific quality

☑ other characteristics

Category of grapevine product

1. Wine

Summary of the link

Located in the department of Var in the south-east of France in the Provence-Alpes-Côte d'Azur region, in the coastal area between the conurbations of Toulon (to the east) and Saint-Cyr-sur-Mer (to the west), the geographical area covers the territories of 12 municipalities in the south-west of the department and offers a certain morphological consistency.

This area can be likened to an amphitheatre, around ten kilometres wide on average and bordered by low hills (200 to 300 metres maximum), opening onto the sea at Saint-Cyr-sur-Mer. The centre is marked by a number of elevations (the hills of Castellet, Cadière d'Azur, Bandol, Migoua and Gros Cerveau de Croupatier). Around this area, the landscape is dominated to the north by the high plateaux of Sainte Baume (more than 600 metres), to the east by the slopes of Mont Caume (801 metres in altitude), to the west by the desert-like plateaux of the Marseille hinterland, and to the north-west by the plateau of Siou Blanc.

The soils found on the perimeter of the area date mostly from the Triassic period, on the one hand forming an east-west oriented bar between Saint-Cyr and Bandol and, on the other, an arm extending south of Beausset. Red sandstone or clay predominate, and sometimes layers of compact limestone. The bedrock has created rather shallow soils (70 to 80 cm), with a more or less sandy, clayey and limestone texture.

The winegrowers have worked with the terrain by adapting the morphology of the slopes on these ridges and hills to create numerous 'restanques' (terraces), the width and depth of which diminish with altitude (from 30 to 5 metres).

Due to its proximity, the sea provides a balancing effect typical of the Mediterranean coastal climate, since it attenuates large temperature variations. The area is one of the sunniest on the Provence coastline (3 000 h/year on average). The opening towards the south-west favours the entry of sea breezes, also providing sufficient rainfall (between 650 and 800 mm/year) spread over autumn and winter. The cold and dry Mistral wind blows from the north and affects the climate of the area. This rugged terrain, which creates micro-climates, offers ideal conditions for the cultivation of vines, since it limits the risks during the flowering period by providing the necessary sun exposure but also protection from drought.

In the 6th century BC, the Phocaeans established a colony known as Torroeis in the vicinity of the current village of Castellet. They installed a vineyard there, which the Romans kept, tiered in terraces. Winegrowing is firmly rooted in this special location and has always been a cornerstone of the local economy. Out of a potential of 2 400 ha of vines planted within this perimeter, the 'Mont Caume' PGI is currently produced on 220 ha and accounts for 10 000 hl/year. The 'Vins de Pays du Mont Caume' were recognised by decree of 31 January 1982. Unlike other production in the department, where the proportion of rosé wines is around 80 %, rosé Mont Caume PGI wines account for less than 55 % of production volumes. On the other hand, and this characteristic is specific to the protected geographical indication in question, the production of red wine is more important because it always accounts for between 40 % and almost 50 % of volume depending on the vintage. White wine production, making up the smallest proportion, accounts for around 5 % of still wine production, depending on vintage.

The still rosé wines are produced mainly from the Grenache N, Cinsault N and Carignan N varieties, while the red wines are produced mainly from the Mourvèdre N, Carignan N and Grenache N varieties. In white wine, preference is given to the Bourboulenc B, Ugni Blanc B and Clairette B varieties. The red wines are characterised by their structure and intensity. The rosé wines are characterised by their delicate pale pink colour and their fruity aromas. The white wines are characterised by their lively nature and floral, fruity aromas.

The annual production of the 'Mont Caume' protected geographical indication may appear modest, but it has nevertheless acquired a certain reputation. The PGI benefits from a local distribution network mainly organised in the wineries. The wines are favourably priced. Each year, Pays du Mont Caume wines are recognised both at national level in the 'Concours Général Agricole de Paris' and at departmental level in the 'Concours des Soleils' for wines produced in the Var region.

In one of the most touristic departments in France, the 'Mont Caume' geographical indication has successfully established its reputation in the local wine sector. Moreover, no fewer than 22 estates and three cooperative wineries offer these wines in response to consumer demand. The beneficial influence of the Mistral ensures good ventilation of the vineyards, even after heavy rainfall, thereby contributing to the good health of the grapes in the plots. The effect of the Mediterranean coastal climate coupled with the vineyards' location on shallow limestone soil slopes give the red wines their particular structure and intensity, and the white and rosé wines their freshness and fruity, floral character.

Category of grapevine product

5. Quality sparkling wine

Summary of the link

Nowadays, the sparkling wines in the geographical area of the PGI are produced by one estate and one wine cooperative, which turn out 33 000 bottles per year of mainly white (Clairette, Ugni blanc) and rosé (Grenache and Cinsault).

The quality sparkling wines are characterised by their elegance and by the fruity or floral aromas typical of the still PGI wines.

The effect of the Mediterranean coastal climate coupled with the vineyards' location on shallow limestone soil slopes give the red wines their particular structure and intensity, and the white and rosé wines their freshness and fruity, floral character typical of quality sparkling wines.

11. **Further applicable requirements**

Title of the requirement/derogation

Area in immediate proximity

Legal framework

National legislation

Type of further requirement/derogation

Derogation on production in the demarcated geographical area

Description of the requirement/derogation

The area in immediate proximity, defined by derogation for the making and development of 'Mont Caume' PGI wines, comprises the following municipalities, in accordance with the 2024 Official Geographic Code:

— In the west, the following municipalities bordering the department of Bouches-du-Rhône:

  Allauch, Aubagne, Auriol, Belcodène, La Bouilladisse, Cadolive, Carnoux-en-Provence, Cassis, Ceyreste, La Ciotat, Cuges-les-Pins, La Destrousse, Gémenos, Marseille, La Penne-sur-Huveaune, Peypin, Plan-de-Cuques, Roquefort-la-Bédoule, Roquevaire, Saint-Savournin and Septèmes-les-Vallons.

— In the east, the following municipalities bordering the department of Var, in accordance with the 2024 Official Geographic Code:

  Les Adrets-de-l'Estérel, Aiguines, Ampus, Les Arcs, Artignosc-sur-Verdon, Artigues, Aups, Bagnols-en-Forêt, Bargème, Bargemon, Barjols, La Bastide, Baudinard-sur-Verdon, Bauduen, Belgentier, Besse-Sur-Issole, Bormes-les-Mimosas, Le Bourguet, Bras, Brenon, Brignoles, Brue-Auriac, Cabasse, Callas, Callian, Camps-la-Source, Le Cannet-des-Maures, Carcès, Carnoules, Carqueiranne, Cavalaire-sur-Mer, La Celle, Châteaudouble, Chateauvert,

Chateauvieux, Claviers, Cogolin, Collobrières, Comps-sur-Artuby, Correns, Cotignac, La Crau, La Croix-Valmer, Cuers, Draguignan, Entrecasteaux, Esparron, La Farlède, Fayence, Figanières, Flassans-sur-Issole, Flayosc, Forcalqueiret, Fox-Amphoux, Fréjus, La Garde, La Garde-Freinet, Garéoult, Gassin, Ginasservis, Gonfaron, Grimaud, Hyères, Le Lavandou, La Londe-les-Maures, Lorgues, Le Luc, La Martre, Les Mayons, Mazaugues, Méounes-les-Montrieux, Moissac-Bellevue, La Môle, Mons, Montauroux, Montferrat, Montfort-Sur-Argens, Montmeyan, La Motte, Le Muy, Nans-les-Pins, Néoules, Ollières, Pierrefeu-du-Var, Pignans, Plan-d'Aups-Sainte-Baume, Plan-de-la-Tour, Pontevès, Pourcieux, Pourrières, Le Pradet, Puget-Sur-Argens, Puget-Ville, Ramatuelle, Rayol-Canadel-Sur-Mer, Régusse, Rians, Riboux, Rocbaron, Roquebrune-Sur-Argens, La Roquebrussanne, La Roque-Esclapon, Rougiers, Saint-Antonin-du-Var, Sainte-Anastasie-sur-Issole, Sainte-Maxime, Saint-Julien, Saint-Martin-De-Pallières, Saint-Maximin-la-Sainte-Baume, Saint-Paul-en-Forêt, Saint-Raphaël, Saint-Tropez, Saint-Zacharie, Salernes, Les Salles-sur-Verdon, Seillans, Seillons-Source-d'Argens, Signes, Sillans-la-Cascade, Solliès-Pont, Solliès-Toucas, Solliès-Ville, Tanneron, Taradeau, Tavernes, Le Thoronet, Toulon, Tourrettes, Tourtour, Tourves, Trans-en-Provence, Trigance, Le Val, La Valette-du-Var, Varages, La Verdière, Vérignon, Vidauban, Villecroze, Vinon-sur-Verdon and Vins-sur-Caramy.

Title of the requirement/derogation

Labelling

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions on labelling

Description of the requirement/derogation

The 'Mont Caume' protected geographical indication may be supplemented by the name of one or more grape varieties.

The 'Mont Caume' protected geographical indication may be supplemented by the terms 'primeur' [early] or 'nouveau' [new]. The terms 'primeur' and 'nouveau' are reserved for still wines only.

The European Union PGI logo must appear on the label if the term 'indication géographique protégée' [protected geographical indication] is replaced by the traditional term 'Vin de pays'.

Electronic (URL) reference to the publication of the product specification

https://info.agriculture.gouv.fr/boagri/document_administratif-3626f5ca-9286-44ac-b913-aa217430384e