C/2024/1928

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

(C/2024/1928)

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

'Ventoux'

PDO-FR-A0399-AM01

Date of communication: 8 December 2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Areas and places in which the various operations are conducted

In Chapter I of the specification, section IV 'Areas and places in which the various operations are conducted' has been amended to update the list of municipalities which make up the geographical area and the area in immediate proximity:

— In point 1 'Geographical area' and point 3 'Area in immediate proximity', the list of municipalities has been brought into line with the 2023 Official Geographic Code.

This amendment allows the geographical area to be identified with reference to the 2023 version of the Official Geographic Code, which is updated by the National Institute of Statistics and Economic Studies (INSEE), and gives the definition of the geographical area legal certainty.

— As a result of the revision of the demarcated parcel area, two municipalities in the department of Vaucluse (Isle sur la Sorgue and Velleron) have been added to the geographical area and removed from the area in immediate proximity in point 1 'Geographical area' and point 3 'Area in immediate proximity'. These municipalities are adjacent to the geographical area and have the same production criteria for the production of Ventoux PDO wine.

The single document has been amended under the headings 'Geographical area' and 'Area in immediate proximity'.

2. Demarcated parcel area

In Chapter I of the specification, Section IV 'Areas and places in which the various operations are conducted', the dates on which the relevant national authority approved the PDO parcel demarcation have been added to point 2 'Demarcated parcel area'.

This amendment does not affect the single document.

3. Vine varieties

In Chapter I, section V, point 1 of the specification - Vine varieties, the list of varieties has been amended as follows:

— For the white wines: the Vermentino B and Viognier B varieties have been moved from the secondary varieties list to the main varieties list.

The planting of these grape varieties in the vineyard brings added value and complements the blends. Vermentino B produces balanced, full-bodied wines with aromatic richness and Viognier B produces rounder, more aromatic wines when blended. They enable the balance and the typical freshness of the wines covered by the designation to be maintained.

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

— For the red and rosé wines:

— the Caladoc N variety has been added to the list of secondary varieties at the rate of 5 % of the varieties grown and 10 % in blends. The name of this variety may not appear on the labelling of the wines bearing the designation.

The inclusion of this variety is one of the solutions put in place to help the designation face the challenge of climate change. This variety, introduced as a secondary variety, conforms to the profile of the wines covered by the designation and allows for adaptation to drought.

The single document has been supplemented under the heading 'wine grape varieties'.

The proportion of the different grape varieties in the varieties planted is specified in section V, point 2 of the specification – Rules on proportions cultivated – This amendment does not affect the single document.

The proportion of the grape varieties used in the blends is specified in section IX, point 1 of the specification – Blends of grape varieties – This amendment does not affect the single document.

4. **Management method**

In Chapter I, section VI, (b) of the specification, the pruning rules have been amended to enable single Guyot pruning to be used with all the varieties of the designation. This amendment makes it possible to combat climate change, in particular to address the ever more frequent risks of frost affecting the vineyards.

The single document has been amended under the heading 'Wine-making practices'.

5. **Transitional measure for vine varieties**

In Chapter I, section XI, point 1 of the specification, the transitional measure concerning the rules for planting certain varieties up to the 2014 harvest has been deleted as it has become obsolete.

This amendment does not affect the single document.

6. **Labelling**

In Chapter I, section XII, point 2 of the specification - Vine varieties, the list of varieties has been amended as follows:

— The labels of wines with the controlled designation of origin may specify the larger geographical unit 'Vignobles de la Vallée du Rhône' in accordance with the conditions specified in the agreement signed between the various protection and management bodies concerned. This information must appear in the same visual field as all the mandatory details and must be printed in characters of the same font type and colour as those of the designation, provided that it is no bigger than two thirds of the size of the designation.

— The Caladoc variety, of interest to help adapt to climate change, may not be mentioned on the labelling.

These labelling rules have been carried over to the 'Further conditions' section of the single document.

7. **References to the inspection body**

Chapter III, section II of the specification concerning the inspection body has been simplified to specify that checks on compliance with the product specification must be carried out on the basis of an approved inspection plan and by a third-party body offering guarantees of competence, impartiality and independence delegated by the INAO, the inspection authority.

This addition does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Ventoux

2. **Type of geographical indication**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

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

—

BRIEF WRITTEN DESCRIPTION

The 'Ventoux' designation of origin is reserved for still white, red and rosé wines.

The wines have a minimum natural alcoholic strength by volume of:

— 11,5 % for the red and rosé wines;

— 12 % for the red wines.

For the red wines, with the exception of wines eligible to bear the term 'primeur' or 'nouveau', the malic acid content is less than 0,4 grams per litre at the bottling stage.

COLOUR OF THE WINES, additional indication

—

FERMENTABLE SUGAR CONTENT and stage to which the value applies

(glucose and fructose)

(grams per litre)

VOLATILE ACID CONTENT and stage to which the value applies

(milliequivalents per litre)

Wines eligible to bear the term 'primeur' or 'nouveau'

Less than or equal to 10,2

(unbottled batch)

Red wines eligible to bear the term 'primeur' or 'nouveau'

Less than 2

(bottled batch)

White and rosé wines

Less than or equal to 4

(at the bottling stage)

Red wines (with a natural alcoholic strength by volume less than or equal to 14 %)

Less than or equal to 3

(at the bottling stage)

Red wines (with a natural alcoholic strength by volume greater than 14 %)

Less than or equal to 4

(at the bottling stage)

The total alcoholic strength by volume after enrichment must not exceed 13 % for the white and rosé wines and 13,5 % for the red wines.

The total acidity, volatile acidity and total sulphur dioxide content are those laid down in EU legislation.

The red wines that dominate production, made from the traditional grape varieties of the greater Rhône region, benefit fully from the variety of soils present in the geographical area: rich, balanced and suitable for ageing where the grapes are grown on clay-limestone soils, they are more aromatic and generous where they are grown on soils that are sandy and ochreous sandstone. The identity of the wines is shaped by of all these characteristics combined.

The rosé wines are marked by an aromatic, fresh balance, with a pronounced long-lasting aromatic intensity.

The white wines, of which there are currently few in the region, are also made from the local traditional grape varieties and are characterised by their aromatic complexity and their structure which means they can be drunk young.

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. Cultivation method

— Density:

— The area available for each vine must not exceed 2,50 m^2. calculated by multiplying the distance between rows and the space between plants in the same row.

— The distance between rows must not exceed 2,50 m.

— The spacing between plants in the same row ranges from 0,80 metres to 1,50 metres.

— Pruning rules:

The vines are pruned:

— either by means of spur pruning (gobelet or cordon method) with a maximum of six spurs per vine and a maximum of two buds per spur;

— or by using the single Guyot method, with a maximum of eight buds on the cane and one or two replacement spurs with a maximum of two buds;

— or, for the Syrah N and Viognier B varieties, using the double Guyot method with a maximum of six buds on each cane and one or two spurs with a maximum of two buds.

— Irrigation may be authorised.

2. Specific oenological practices

— Subtractive enrichment techniques are permitted for the red wines up to a concentration rate of 10 %;

— To produce the rosé wines, winemakers are permitted to use oenological charcoal exclusively on press musts, without exceeding 20 % of the total volume made into wine by the particular winemaker for that harvest;

— The winemaking practices followed must comply with EU rules and the Rural and Maritime Fishing Code, as well as with the above provisions.

5.2. *Maximum yields*

66 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines produced and matured in the following municipalities of the department of Vaucluse, based on the 2023 Official Geographic Code:

Apt, Aubignan, Le Barroux, Le Beaucet, Beaumettes, Beaumont-du-Ventoux, Bédoin, Blauvac, Bonnieux, Cabrières-d'Avignon, Caromb, Carpentras, Caseneuve, Crestet, Crillon-le-Brave, Entrechaux, Flassan, Fontaine-de-Vaucluse, Gargas, Gignac, Gordes, Goult, L'Isle-sur-la-Sorgue, Joucas, Lagnes, Lioux, Loriol-du-Comtat, Malaucène, Malemort-du-Comtat, Maubec, Mazan, Méthamis, Modène, Mormoiron, Murs, Pernes-les-Fontaines, Robion, La Roque-sur-Pernes, Roussillon, Rustrel, Saignon, Saumane, Saint-Didier, Saint-Hippolyte-le-Graveyron, Saint-Martin-de-Castillon, Saint-Pantaléon, Saint-Pierre-de-Vassols, Saint-Saturnin-lès-Apt, Velleron, Venasque, Viens, Villars and Villes-sur-Auzon.

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

Bourboulenc B - Doucillon blanc

Caladoc N

Carignan N

Cinsaut N - Cinsault

Clairette B

Counoise N

Grenache N

Grenache blanc B

Marsanne B

Marselan N

Mourvèdre N - Monastrell

Piquepoul noir N

Roussanne B

Syrah N - Shiraz

Vermentino B - Rolle

Viognier B

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

Description of the natural factors relevant to the link

Located within the vineyards of the Rhône Valley, the geographical area extends to the east of the Rhône, from the outskirts of Vaison-la-Romaine and the Ouvèze river in the north to Apt and the Coulon valley in the south.

The area encompasses the Dentelles de Montmirail up to the northern slopes of the Luberon Massif and includes the Vaucluse Mountains as far as the foot of the 'Giant of Provence' – Mont Ventoux – which, at a height of 1 912 metres, dominates the entire landscape. It contains 51 municipalities in the department of Vaucluse.

The geomorphology of the geographical area, caused by the formation of the Pyrenees mountains, has produced a hilly relief on a limestone substratum. The thick hard Urgonian limestone formation (dating back to the Early Cretaceous period) provides the backbone of these hills, the current structure of which was created during the formation of the Alps during the Middle Miocene epoch.

This has produced red Mediterranean soils, sparsely developed arid brown limestone soils, soils created by colluvial and eluvial erosion and stony soils. All these soils are relatively stony, thanks to the limestone scree from the mountains.

The soils with a light sandy texture, rich in gravel from the 'safres' (the Comtat-Venaissin term designating the marly, sandy sandstone formation of the Miocene epoch), are probably the most common. The sand and ochreous sandstone of the Cretaceous period that characterise the landscape of the southern part of the geographical area (the Roussillon Ochres) have a significant influence.

Characterised by a Mediterranean climate, the geographical area forms the transition to the cooler Alpine regions. It is also one of the sunniest areas in the department (2 800 sunshine hours per year in Carpentras). The average annual rainfall is 700 mm, concentrated mainly in the autumn, and least in summer, when the grapes are ripening. Moreover, at the end of the summer, the daily temperature range is greater than in the rest of the department, with cooler nights.

While the Mistral does blow here, its extreme gusts and cold are significantly damped down by the climate barrier formed by the Montmirail Dentelles chain and the foothills of Mont Ventoux (the *Mont de tous les vents* [the mountain assailed by all the winds/the windy mountain]). What remains are its benefits, chiefly the dry air it brings.

In this transitional area, on these 'bucolic mountains' so loved by Jean Giono, vineyards remain associated with the arboriculture of the south, forming a patchwork of crops with cherry and apricot orchards and olive groves.

Description of the human factors relevant to the geographical link

A pottery workshop and winery, dating back to 30 BC, are the first recorded traces of viticulture, which, as in the whole of this region, was linked to the presence of the Greeks and then the Romans.

Vines have been grown on the slopes of Mont Ventoux continuously since antiquity. This mountain, the highest and most spectacular of the Vaucluse limestone massif (sometimes known as the 'Giant of Provence'), overlooks and influences these vineyards, which have borne its name for as long as can be remembered. Written evidence for this can be found as early as the 9th century.

'Ventoux' wines naturally benefited from the papal presence in Avignon and were served at the Pope's table from 1309 to 1414. The land registers of the municipalities of the Comtat-Venaissin region drawn up between 1414 and 1417 show the extent of the vineyards at that time.

From the 16th to the 18th century, the Pernes consuls published edicts lifting the 'bans de vendange' [ban on harvesting the grapes], proving that the production of quality wines was already a topic of interest for the local authorities.

The notarial registers, with their records of share tenancies, show that some current varieties were being cultivated from the 15th century onwards, such as Piquepoul noir N, Bourboulenc B and Clairette B. In 1876, J.A. Barral makes specific mention of the following varieties in his report on irrigation: Piquepoul noir N, Grenache N and Syrah N for red wines, and Clairette B and Bourboulenc B for white wines.

The process of officially recognising the quality of the wines began on 29 July 1939 with the creation of the *Syndicat des Viticulteurs* [wine producers' union] for the producers of 'Côtes du Ventoux et des Monts de Vaucluse' wine. In 1951, this resulted in the wines' recognition as designation of origin demarcated wines in the category 'vin délimité

de qualité supérieure' (designation of origin of high quality), and then, in 1973, as a controlled designation of origin 'Côtes du Ventoux' by decree of 27 July 1973. In the interests of simplification and in order to emphasise the geographical name, the name of the controlled designation of origin became 'Ventoux' by decree of 17 October 2009.

In 2009, the second largest controlled designation of origin of the Rhône Valley by volume – 6 374 hectares – produced 271 000 hectolitres of mainly red (66 %) and rosé wines (30 %).

The wine was produced by 142 private wineries and 14 cooperative wineries. Wines with the controlled designation of origin 'Ventoux' are still, dry wines and comprise red, rosé and white wines.

The minimum natural alcoholic strength by volume is 12 % for the red wines and 11,5 % for the white and rosé wines. They may be labelled with the term 'primeur' or 'nouveau'.

The red wines that dominate production, made from the traditional grape varieties of the greater Rhône region, derive maximum benefit from the variety of soils present in the geographical area. Rich, balanced and suitable for ageing where the grapes are grown on clay-limestone soils, and more aromatic and generous where they are grown on soils that are sandy and ochreous sandstone. The identity of the wines is shaped by of all these characteristics combined.

The rosé wines are marked by an aromatic, fresh balance, with a marked long-lasting aromatic intensity.

The white wines, of which there are currently few in the region, are also made from the local traditional grape varieties and are characterised by their aromatic complexity and their structure which means they can be drunk young.

The influence of the mountains (Dentelles de Montmirail, Mont Ventoux and Mont du Vaucluse), which is greater than in the rest of the department, is key in determining the identity of the geographical area and because of the impact it can have on the cultivation characteristics and, of course, on the wines produced.

Tempering the impact of the prevailing wind, the Mistral, without completely diverting it, these mountains limit its extreme gusts while allowing the vines to benefit from its drying effect, which is so important in protecting them naturally from cryptogramic attacks.

The presence of the mountains, particularly the lofty Mont Ventoux, also ensures a cooler airflow, particularly at night. This relative coolness, noticeable during the summer when it contrasts with the sometimes extremely high daytime temperatures, promotes the synthesis of anthocyanins and the preservation of the grapes' acidity. It thus contributes to the red wines' elegance of aromas and colour.

The picture is, of course, completed by the Mediterranean climate with its abundant sunshine, enabling the production of grapes that will ripen readily and achieve intense concentration on the region's calcareous and stony soils.

These environmental factors, combined with the know-how developed over time by the local producers, make it easy to distinguish 'Ventoux' controlled designation of origin wines from other Rhône Valley wines.

As well as by recognition of the protected designation of origin 'Muscat du Ventoux', viticultural know-how is also reflected in the presence in this area of many nursery growers-wine producers with an additional market for grafted vines based in Carpentras.

Local practices – in particular cultivation techniques – are closely associated with this particular environment and enabled UNESCO to classify Mont Ventoux as a Biosphere Reserve in 1990. This international label recognises exceptional biodiversity and cultural and historical wealth, as well as local practices that respect this heritage. The reserve aims to combine the protection of natural resources, landscapes and ecosystems and to facilitate the development of local economic activities.

'Ventoux' wines have a long-standing reputation. They have been exported beyond France's borders since the second half of the 19th century. For example, Nicolas Sautel, a merchant from Mazan, was awarded a gold medal and a 'crown of genius' by the British Institute of Universal Genius for his excellent wine on 4 July 1860 in London.

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

Area in immediate proximity

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the production and development of wines, comprises the territory of the following municipalities, on the basis of the 2023 Official Geographic Code:

— Department of Alpes-de-Haute-Provence: Aubenas-les-Alpes, Banon, Céreste, L'Hospitalet, Montjustin, Montsalier, Oppedette, Redortiers, Reillanne, Revest-des-Brousses, Revest-du-Bion, La Rochegiron, Sainte-Croix-à-Lauze, Saumane, Simiane-la-Rotonde, Vachères and Villemus;

— Department of Bouches-du-Rhône: Alleins, Aureille, Barbentane, Cabannes, Châteaurenard, Eygalières, Eyguières, Eyragues, Graveson, Lamanon, Mallemort, Mollégès, Mouriès, Noves, Orgon, Plan-d'Orgon, Rognonas, Saint-Andiol, Sénas, Vernègues and Verquières;

— Department of Drôme: Arpavon, Aubres, Aulan, Ballons, Barret-de-Lioure, La Baume-de-Transit, Beauvoisin, Bellecombe-Tarendol, Bénivay-Ollon, Bésignan, Bouchet, Buis-les-Baronnies, Châteauneuf-de-Bordette, Chaudebonne, Clansayes, Condorcet, Curnier, Eygalayes, Eygaliers, Eyroles, Ferrassières, Izon-la-Bruisse, Laborel, Lachau, Mérindol-les-Oliviers, Mévouillon, Mirabel-aux-Baronnies, Mollans-sur-Ouvèze, Montauban-sur-l'Ouvèze, Montaulieu, Montbrun-les-Bains, Montfroc, Montguers, Montségur-sur-Lauzon, Nyons, La Penne-sur-l'Ouvèze, Piégon, Pierrelongue, Les Pilles, Plaisians, Le Poët-en-Percip, Propiac, Reilhanette, Rioms, Rochebrune, Rochegude, La Roche-sur-le-Buis, La Rochette-du-Buis, Saint-Auban-sur-l'Ouvèze, Sainte-Euphémie-sur-Ouvèze, Sainte-Jalle, Saint-Ferréol-Trente-Pas, Saint-Maurice-sur-Eygues, Saint-Paul-Trois-Châteaux, Saint-Restitut, Saint-Sauveur-Gouvernet, Sèderon, Solérieux, Suze-la-Rousse, Tulette, Valouse, Venterol, Vercoiran, Vers-sur-Méouge, Villebois-les-Pins, Villefranche-le-Château and Vinsobres;

— Department of Vaucluse: Althen-des-Paluds, Ansouis, Aurel, Auribeau, Avignon, La Bastide-des-Jourdans, La Bastidonne, Beaumes-de-Venise, Beaumont-de-Pertuis, Bédarrides, Bollène, Brantes, Buisson, Buoux, Cabrières-d'Aigues, Cadenet, Cairanne, Camaret-sur-Aigues, Castellet-en-Luberon, Caumont-sur-Durance, Cavaillon, Châteauneuf-de-Gadagne, Châteauneuf-du-Pape, Cheval-Blanc, Courthézon, Cucuron, Entraigues-sur-la-Sorgue, Faucon, Gigondas, Grambois, Jonquerettes, Jonquières, Lacoste, Lafare, Lagarde-d'Apt, Lagarde-Paréol, Lamotte-du-Rhône, Lapalud, Lauris, Lourmarin, Ménerbes, Mérindol, Mirabeau, Mondragon, Monieux, Monteux, Morières-les-Avignon, Mornas, La Motte-d'Aigues, Oppède, Orange, Pertuis, Peypin-d'Aigues, Puget, Puyméras, Puyvert, Rasteau, Roaix, La Roque-Alric, Sablet, Saint-Christol, Sainte-Cécile-les-Vignes, Saint-Léger-du-Ventoux, Saint-Marcellin-lès-Vaison, Saint-Martin-de-la-Brasque, Saint-Romain-en-Viennois, Saint-Roman-de-Malegarde, Saint-Saturnin-lès-Avignon, Saint-Trinit, Sannes, Sarrians, Sault, Savoillan, Séguret, Sérignan-du-Comtat, Sivergues, Sorgues, Suzette, Taillades, Le Thor, La Tour-d'Aigues, Travaillan, Uchaux, Vacqueyras, Vaison-la-Romaine, Vaugines, Vedène, Villedieu, Villelaure, Violès and Vitrolles-en-Luberon.

Labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

All optional terms, the use of which, under EU rules, may be regulated by the Member States, must be printed on the labels in letters that are no larger, in height, width and thickness than twice the size of the letters forming the name of the controlled designation of origin.

The name of the controlled designation of origin can be supplemented by the term 'primeur' or 'nouveau'. Wines eligible to bear the term 'primeur' or 'nouveau' must also state the vintage.

Wines with the controlled designation of origin may display the name of a smaller geographical unit on their labels, provided that:

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

— that geographical unit appears on the harvest declaration.

The labels of wines with the controlled designation of origin may specify the larger geographical unit 'Vignobles de la Vallée du Rhône' in accordance with the conditions specified in the agreement signed between the various protection and management bodies concerned. This information must appear in the same visual field as all the mandatory details and must be printed in characters of the same graphic design and colour as those of the designation, provided that it is no bigger than two thirds of the size of the designation.

— The Caladoc N variety, of interest to help adapt to climate change, may not be mentioned on the labelling.

Link to the product specification

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-388160e1-3c7f-41a8-987b-04c846cd7601