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Publication of a communication of approval of a standard amendment to the 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/2025/1713)

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

'Château-Grillet'

PDO-FR-A0587-AM03

Date of communication: 15 January 2025

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Geographical area**

The product specification for the 'Château-Grillet' designation has been amended under point 1 'Geographical area' of Section IV 'Areas and places in which the various operations take place' of Chapter I, by adding the reference to the Official Geographic Code of 1 January 2023, without further change.

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

The same reference has been added to the single document, under the heading 'Geographical area'.

2. **Declaration requirements**

Chapter II of the product specification for the 'Château-Grillet' designation has been updated: the obligations for operators to make declarations to the protection and management body have been brought into line with the inspection plan for the designation.

This update does not affect the single document.

3. **Reference to the inspection body**

Chapter III, Section II of the product specification, 'Reference to the inspection body', has been updated 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.

This update does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Château-Grillet

2. **Type of geographical indication**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

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

3.1. *Combined Nomenclature code*

22 – BEVERAGES, SPIRITS AND VINEGAR

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

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

BRIEF WRITTEN DESCRIPTION

The designation of origin is used exclusively for still, dry, white wines. The wines have a golden yellow colour with bright and golden tints. The nose, which has good intensity, is often characterised by original and surprising minerality, developing into aromas usually dominated by violet and apricot, sometimes with aromas reminiscent of almond paste, honey, peach or white flowers. The mouth is very balanced with a predominant richness, highlighted by a degree of acidity and an aromatic intensity tending towards notes of apricot.

The minimum natural alcoholic strength by volume of the wines is 11,5 %.

The fermentable sugar content does not exceed 4 g/l.

The total alcoholic strength by volume after enrichment does not exceed 14 %.

The other analytical criteria comply with the limits laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Density – spacing between rows and plants

Cultivation method

The minimum planting density of the vines is 8 000 plants per hectare;

The area available for each vine does not exceed 1,25 square metres;

The spacing between plants in the same row is at least 0,80 metres.

2. Training method

Cultivation method

The vines are trained on stakes. The height of the stakes is at least 1,50 m.

3. Pruning of the vine

Cultivation method

The vines are pruned to single Guyot pruning with a maximum of 10 buds per plant, including a maximum of 8 buds on the cane.

4. Specific provisions on harvesting and transporting the harvest

Cultivation method

The wines are made from grapes harvested manually.

When harvested, the grapes are transported to the winery in whole bunches, in containers limited to a content of 50 kilograms.

5. Winemaking – ageing

Specific oenological practice

The use of wood chips is prohibited.

The wines are aged until at least 1 October of the year following the harvest.

In addition to the above provisions, all winemaking practices followed comply with the requirements laid down at EU level.

6. Provisions on packaging

Specific oenological practice

In order to preserve the essential characteristics of the wines, they are sold in glass bottles. The wines are bottled as of 1 September of the year following the year of harvest.

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955 and the Order of 13 May 1959. No other type of bottle is permitted.

5.2. *Maximum yields*

1. 41 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made, developed and aged in the following municipalities of the department of the Loire, based on the 2023 Official Geographic Code: Saint-Michel-sur-Rhône and Vérin.

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

Viognier B

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

Located on very steep hillsides along the right bank of the Rhône, the vineyards date from pre-Roman times. Facing due south on fragile granite soils that require constant human intervention for the terraces to be managed harmoniously, the vineyards are influenced by the Lyonnais mesoclimate, which provides optimal conditions for the development and ripeness of Viognier, the only variety used for the designation. This location on the northern edge of the wine-growing region brings out the characteristic minerality of Château-Grillet wines and gives a freshness to their aromatic structure, based in particular on aromas of yellow fruit and white flowers.

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

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Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-5aa3c7b2-9821-44a9-9ae6-3968a3ba69a6