C/2024/2239

19.3.2024

Publication of an application for registration of a name pursuant to Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2024/2239)

This publication confers the right to object to the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council [1] within 2 months from the date of this publication.

SINGLE DOCUMENT

'Lorraine'

PGI-FR-02815

Date of application: 15.11.2021

1. **Name**

Lorraine

2. **Geographical indication type:**

PGI – Protected geographical indication

3. **Categories of grapevine products**

5. Quality sparkling wine

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

The protected geographical indication 'Lorraine' covers white, rosé and red quality sparkling wines.

The white wines have a pale yellow to deep golden colour. The aroma palette of the white wines ranges from notes of white flowers (honeysuckle, jasmine, etc.), citrus (lemon, clementine, etc.) or stone fruits (peach, apricot, etc.).

The rosé wines have a salmon-pink to deep peony, sometimes coppery, colour, with notes of red berries (strawberries, redcurrants, etc.) or even grapefruit.

The red wines have a cherry-red to garnet colour and aromas of ripe red fruit, sometimes stewed or candied.

The wines have many fine bubbles and are characterised by a lively and fresh profile and a long finish conferred by the grape varieties used in the blends.

The wines meet the analytical criteria laid down in EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	13
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)	

[1] OJ L 347, 20.12.2013, p. 671, ELI: http://data.europa.eu/eli/reg/2007/1234/oj

5. **Wine-making practices**

5.1. *Specific oenological practices*

Production

Winemaking restriction

Use of continuous presses is prohibited.

The proportion of Riesling B in the blend of the base wines is no more than 30 %.

The wines are made exclusively by secondary alcoholic fermentation in the bottle.

They must not be kept on lees in bottles for less than 9 months.

5.2. *Maximum yields*

90 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made and developed, including maturing and packaging, in the following municipalities in the departments of Meurthe-et-Moselle, Meuse and Moselle, on the basis of the 2020 Official Geographic Code:

Meurthe-et-Moselle (54):

Agincourt, Allamps, Amance, Arnaville, Atton, Autreville-sur-Moselle, Bainville-sur-Madon, Barisey-la-Côte, Belleville, Bezaumont, Blénod-lès-Pont-à-Mousson, Blénod-lès-Toul, Boucq, Bouxières-aux-Chênes, Bouxières-aux-Dames, Bruley, Bulligny, Chaligny, Champey-sur-Moselle, Champigneulles, Charmes-la-Côte, Chavigny, Choloy-Ménillot, Custines, Dieulouard, Domgermain, Dommartemont, Dommartin-sous-Amance, Écrouves, Essey-lès-Nancy, Eulmont, Faulx, Foug, Houdemont, Jezainville, Lagney, Laître-sous-Amance, Landremont, Laneuveville-derrière-Foug, Laxou, Lay-Saint-Christophe, Leyr, Loisy, Lucey, Ludres, Maidières, Maizières, Malleloy, Malzéville, Marbache, Maron, Maxéville, Messein, Millery, Montauville, Montenoy, Mont-le-Vignoble, Mousson, Neuves-Maisons, Norroy-lès-Pont-à-Mousson, Pagney-derrière-Barine, Pagny-sur-Moselle, Pompey, Pont-à-Mousson, Pont-Saint-Vincent, Prény, Saint-Max, Seichamps, Sexey-aux-Forges, Toul, Trondes, Vandières, Vandœuvre-lès-Nancy, Ville-au-Val, Villers-lès-Nancy, Villers-sous-Prény, Viterne, Vittonville.

Meuse (55):

Apremont-la-Forêt, Bar-le-Duc, Boncourt-sur-Meuse, Buxières-sous-les-Côtes, Combres-sous-les-Côtes, Culey, Euville, Frémeréville-sous-les-Côtes, Girauvoisin, Givrauval, Guerpont, Hannonville-sous-les-Côtes, Han-sur-Meuse, Herbeuville, Heudicourt-sous-les-Côtes, Geville, Ligny-en-Barrois, Loisey, Longeaux, Longeville-en-Barrois, Loupmont, Mécrin, Menaucourt, Montsec, Nançois-sur-Ornain, Pont-sur-Meuse, Resson, Saint-Julien-sous-les-Côtes, Saint-Maurice-sous-les-Côtes, Saint-Mihiel, Sampigny, Savonnières-devant-Bar, Silmont, Sorcy-Saint-Martin, Tannois, Thillot, Trésauvaux, Tronville-en-Barrois, Varnéville, Velaines, Vigneulles-lès-Hattonchâtel, Vignot, Void-Vacon.

Moselle (57):

Ancy-Dornot, Apach, Arry, Ars-sur-Moselle, Augny, Ay-sur-Moselle, Ban-Saint-Martin, Berg-sur-Moselle, Bertrange, Bronvaux, Château-Salins, Châtel-Saint-Germain, Contz-les-Bains, Corny-sur-Moselle, Fèves, Féy, Guénange, Hagondange, Basse-Ham, Hauconcourt, Illange, Jouy-aux-Arches, Jussy, Kœnigsmacker, Haute-Kontz, Lessy, Lorry-lès-Metz, Lorry-Mardigny, Maizières-lès-Metz, Malling, Manom, Marange-Silvange, Marieulles, Marsal, Mondelange, Morville-lès-Vic, Moyenvic, Norroy-le-Veneur, Novéant-sur-Moselle, Pierrevillers, Plappeville, Plesnois, Rettel, Richemont, Rozérieulles, Salonnes, Saulny, Scy-Chazelles, Semécourt, Sierck-les-Bains, Talange, Terville, Thionville, Uckange, Vaux, Vic-sur-Seille, Yutz.

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

Aubin B

Auxerrois B

Cabernet Cortis N

Chardonnay B

Gamaret

Gamay N

Johanniter B

Meunier N

Muscaris B

Müller-Thurgau B

Pinot Blanc B

Pinot Gris G

Pinot Noir N

Pinotin N

Riesling B

Solaris B

Souvignier Gris Rs

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

8.1. *Specificity of the geographical area*

'Lorraine' PGI is a quality sparkling wine produced in an area located in the North-East of France in the departments of Meurthe-et-Moselle, Meuse and Moselle. This area has historically been shaped by Roman and Germanic influences, as evidenced by the name 'Lorraine', derived from Lothair II, the first king of Lotharingia.

The geographical area is part of a landscape of four cuestas in the eastern part of the Paris Basin: the côte de Meuse, côte de Moselle, côte infraliasique et côte de Lorraine, consisting of part of the Lorraine plateau and the ancient Vosges massif and a chain of adjacent valleys, the valleys of the Meuse, Ornain and Moselle. These ridges are formed as a result of erosion by rivers and watercourses on hard (limestone, sandstone) and soft (marl, clay) layers dating from the Mesozoic.

This area benefits from two climate influences:

— a continental climate, bringing frosts – sometimes damaging ones – and beneficial summer sunshine. The open, exposed landscape prevents the cold air from stagnating, thus reducing the risk of frosts, and optimises sunshine over the vineyards;

— an oceanic climate supplying regular rainfall, with limited temperature differences between seasons.

The vineyards are located either on the frontslopes and outliers or on the backslopes of the four cuestas. These ridges protect the vineyards from the ocean's humid influence, and shelter them from prevailing winds and relatively high levels of sunshine, which ensures good grape ripening conditions.

8.2. *Specificity of the product*

'Lorraine' PGI is a product resulting from the history of the Lorraine region's vineyards, dating back to Roman times.

The region was already producing sparkling wines in the 19th century. Winemakers have set up in Moselle since 1870 to produce sparkling wines for the German market. The Bruley cooperative began marketing its 'grand mousseux lorrain' at the beginning of the 20th century. A number of producers presented their sparkling wines at the 1900 World Expo in Paris. The press at the time noted that there were 'two [still] wines and one sparkling wine made in Lorraine'.

At the beginning of the 20th century, major armed conflicts in the region severely affected vineyards. Only a handful of vineyards survived in the departments of Meurthe-et-Moselle, Meuse and Moselle. Production was able to continue thanks to motivated winemakers. This resulted in the recognition of geographical indications for three still wines, including one in the 1950s.

The volumes currently range between 1 000 hl and 2 000 hl, with three types of wine available: white wines account for 75 % of production, rosé wines account for 20 % of production and red wines complete the range.

The protected geographical indication 'Lorraine' is essentially expressed by grape varieties predominantly from the region, enhanced by expertise in secondary alcoholic fermentation in the bottle and being kept on lees for at least 9 months.

The wines have many fine bubbles and are characterised by a lively and fresh profile and a long finish conferred by the grape varieties used.

The white wines have a pale yellow to deep golden colour. The aroma palette of the white wines ranges from notes of white flowers, citrus and stone fruits. The rosé wines have a salmon-pink to deep peony, sometimes coppery, colour, with notes of red berries. The red wines have a cherry-red to garnet colour and aromas of ripe red fruit, sometimes stewed or candied.

8.3. *Causal link*

The causal link between the geographical origin and these wines is based on the organoleptic characteristics attributable to the specific characteristics of the area (the natural environment and producer know-how).

The name 'Lorraine' reflects the characteristics of the area, the regional climate, and geographical and soil conditions, which help the grapes to ripen while maintaining the freshness needed to produce aromatic and fresh quality sparkling wines.

The open, exposed landscape of the plain and the valleys ensures that the vineyards receive optimal sunshine for the ripening of the grapes. It also prevents the cold air from stagnating, thus reducing the risk of late frosts. The slopes and orientations also help to provide maximum sunshine, as they are conducive to good sunlight penetration and soil warming, helped by the clay-limestone soil.

The grape varieties used in Lorraine are well suited to the geographical area due to their early ripening.

The winegrowers' know-how in making wine from these varieties, alone or in blends, and in controlling secondary fermentation in the bottle has an impact on the organoleptic identity of the wines. This helps the wines to develop their freshness and an aroma palette consisting of floral or fruity notes.

Producers of 'Lorraine' PGI have been able to deploy their production practices to make sparkling wines, alongside the region's other viticultural products.

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

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

In view of the production process of secondary fermentation in the bottle, the wines are packed in the geographical area.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-736e8dff-d74d-44ef-84fa-2d108a05c22f