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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/2024/4131)

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

'Petit Chablis'

PDO-FR-A0656-AM01

Date of communication: 22 April 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Maximum yield**

In Chapter I, part VIII, point 1, the maximum yield limit has been increased from 70 to 75 hectolitres per hectare.

The maximum yield has been increased to take account of climate change, which causes unpredictable events and recurrent harvest deficits.

Point 5 of the single document has been amended.

2. **Vine-training method**

In the specification, Chapter I, Section VI, 'Vine training', there are new versions of points a) and c) as follows:

'a) Planting density

— The minimum vine planting density is 5 500 plants per hectare, with an average spacing between rows of 1,20 metres or less, except where vines are planted on slopes with a gradient of 40 % or over, in which case the spacing is 1,60 metres or less. Where the spacing is irregular, the distance between rows is no more than 2 metres.

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

'c) Rules on trellising and foliage height

— The height of the foliage when trellised is at least 0,6 times the average spacing between the rows. This height is measured from the lowest point of the foliage, set at a minimum of 0,30 metres above the ground, to the highest part of the canopy.

— The vines must be trellised and the trellising supported.'

At the start of the 20th century, the winegrowers of Chablis began grubbing up one in every six vines to create a passage so that vine treatments could be mechanised. Subsequently they planted new vines according to this pattern.

These established practices were not included in the original version of the specification.

The amendment to the specification includes these practices, defined as follows:

— maintaining the minimum planting density at 5 500 plants per hectare;

— establishing an average spacing within the row with a maximum of 1,2 metres;

— adding a maximum spacing of 2 metres between rows.

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

The single document has been amended at point 5, regarding the new rules on planting density.

3. **Transitional measures**

The two transitional measures below are now obsolete. They have therefore been deleted from Section XI of Chapter I of the specification.

— Processing, production, maturation, packaging, storage

The following measures apply as of 1 November 2014:

— provision on winery capacity;

— provision on temperature control of vats during maturation;

— provision on protected storage area for bottled wines.

— Special provision

The experiments in producing excess yield to keep in reserve ('volume complémentaire individuel') are covered by the Decree of 20 October 2005, amended by the Decree of 29 November 2007 and by the Decree of 23 November 2010.

The single document has not been amended.

4. **Change in inspection body**

The first paragraph of Section II of Chapter III of the specification has been amended in view of the revised drafting rules.

The single document is not affected by this amendment.

SINGLE DOCUMENT

1. **Name(s)**

Petit Chablis

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 wines are still, dry, white wines.

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

b) After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %.

c) When the wines are ready to be made available for consumption, the maximum fermentable sugar content, (glucose + fructose) is: 3 grams per litre; or 4 grams per litre, if the total acidity is at least 55,10 milliequivalents per litre.

The other analytical criteria comply with the values established in European legislation.

'Petit Chablis' is a lively and fruity wine, characterised by its minerality and lightness. The acidity and minerality lend it a freshness, resulting in a young wine that has no need of ageing to make it pleasant to drink.

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. **Winemaking practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

a) Use of wood chips is prohibited.

b) After enrichment, the wines' total alcoholic strength by volume must not exceed 12,5 %.

In addition to the above provisions, all winemaking practices followed must also comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

2. Cultivation method

a) Planting density

— The minimum vine planting density is 5 500 plants per hectare, with an average spacing between rows of 1.20 metres or less, except where vines are planted on slopes with a gradient of 40 % or over, in which case the spacing is 1,60 metres or less. Where the spacing is irregular, the distance between rows is no more than 2 metres.

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

b) Pruning rules

The wines come from vines pruned according to the following provisions:

GENERAL PROVISIONS

The vines are pruned to a maximum of 14 buds per plant and a maximum of 10 buds per square metre:

— either spur pruning (vines trained to cordon du Royat);

— or cane pruning (single or double Guyot, or the 'taille Chablis' pruning method)

SPECIAL PROVISION

Regardless of the pruning method, the vines can be pruned with extra buds on condition that, at the phenological stage corresponding to 11 or 12 leaves, the annual number of fruitful shoots per plant does not exceed the number of buds established by the pruning rules.

c) Irrigation

Irrigation is prohibited.

5.2. *Maximum yields*

Petit Chablis

75 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made and matured in the following municipalities in the department of the Yonne: Beine, Béru, Chablis, La Chapelle-Vaupelteigne, Chemilly-sur-Serein, Chichée, Collan, Courgis, Fleys, Fontenay-près-Chablis, Lignorelles, Ligny-le-Châtel, Maligny, Poilly-sur-Serein, Préhy, Villy and Viviers.

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

Chardonnay B

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

a) Description of the natural factors relevant to the link

The geographical area occupies a set of slopes rising among the plateaux of the natural Auxerrois region, in the Paris Basin. The Chablis area is a small, well-defined region occupying the higher areas along the valley of the Serein, a tributary of the Yonne, as it flows through the Côte des Bars area.

The geographical area covers the territory of 17 municipalities in the department of the Yonne, to the east of Auxerre.

The Côte des Bars cuesta, or ridge, is a large geomorphological structure in which sediments from the Upper Jurassic are visible. Hard limestone, 'Calcaire du Barrois', forms a ledge along the top of a long slope with a compact and impermeable sub-soil of marl (argillaceous limestone). This marl is rich in the small curved shells of the *Exogyra virgula* oyster, from which it takes its name.

Below the marl, a level of a type of limestone known as 'Calcaire à Astartes' forms a small elevation in the topography near the valley bottom. The marl forming the slope is usually covered by a layer of scree comprising fine material mingled with coarser limestone elements. The ridge rises to between 120 and 130 metres. The elevation is not excessive. The highest part of the plateau is no more than 320 metres. To the north-east of the geographical area, the limestone plateau is covered by soils formed in the Cretaceous, specifically clay containing fossilised oyster shells and marl.

The landscape of Chablis is quite unique. Vines are planted over long, slightly hollowed, slopes. Along the top runs a wooded limestone ledge, which has an enclosing effect, opening out only along the main part of the Serein valley. A multitude of smaller valleys, often dry, are carved into the slopes, facing different directions. These small valleys are generally enclosed and wooded on their steeper sides. Vines are planted only on the slopes with the best aspects.

The demarcated parcels for grape-growing are found in different locations:

— the slopes, mainly on well-drained marly limestone soils;

— but also in certain places on the lower hills, on the 'calcaires à Astartes', or the colluvium at the base of the slope;

— the edges of the plateaux, where the topsoils are limestone and very stony, a good source of warmth to compensate for the less favourable climate resulting from the lack of shelter.

The soils vary but are always limestone. They are poor, very stony and well drained on the limestone plateau, known locally as 'petites terres' ('lesser lands'). On the limestone slopes and lower hills, they are richer in clay.

To the north-west of the geographical area, some wine-growing sites have been developed on the clays formed during the Cretaceous, covering the 'Calcaire du Barrois'. At this hard limestone level, the soils are impermeable but the slope provides the drainage.

The Chablis area enjoys a maritime climate with mild continental influences. The climate is characterised by moderate and regular rainfall: just 650 millimetres per year in Auxerre. In summer, there is no drought of any significance. Temperatures are rather cool, with an annual average of 10.8 °C.

There is a relatively high risk of winter and spring frosts, which can be disastrous for the vines. The rather enclosed terrain increases this risk in the valleys, while the plateaux are exposed to icy winter winds.

b) Description of the human factors relevant to the link

There is evidence of vine-growing in the Chablis area since the High Middle Ages. A monastery was founded in Chablis in 510. In 867, it was given to monks from the Abbey of St Martin of Tours who were fleeing the Viking invasion of the Loire region. It appears that these monks developed a vineyard close to the village.

In 1114, the Cistercians founded Pontigny Abbey, close to Chablis. Over time, they would develop a vineyard and later the Petit Pontigny winery in the town of Chablis. The buildings are still there. These ecclesiastical estates would survive until the French revolution. Alongside them, winegrowing was thriving among the laity, who also had an eye to external trade. Paris and northern Europe provided regular opportunities.

Throughout its history, the dry white wine of 'Chablis' has remained remarkably consistent. In 1186, Pontigny Abbey was given a vineyard located near Chablis that produced a wine described as 'white and suitable for long ageing'. Nineteenth century authors also stressed this characteristic that made 'Chablis' an exception in a wine-growing culture dominated by red and 'clairet' (rosé) wines.

Phylloxera, along with downy and powdery mildew, hit the Chablis area hard, and it would take several decades to recover. It was only in the second half of the 20th century that restoration of the vineyards got properly under way, assisted by progress in the field of winegrowing, and by mechanisation and measures to protect against frost. The restoration took custom into account, and the vineyards were reserved exclusively for the production of white wines.

The name 'Petit Chablis' has been in use since the beginning of the 20th century. It was around this time, in 1908, that producers created their first union in order to effectively combat misuse of the name. The name 'Petit Chablis' appears in the various rulings recognising the 'Chablis' protected designation of origin. A 1920 ruling allowed its use for dry white wines produced in the Chablis region from grape varieties other than 'Beaunois', which was the local name for Chardonnay B. A later 1923 ruling also allowed its use for wines made from 'Beaunois' but not grown on parcels with soils 'of a Kimmeridgian nature'.

The 'Petit Chablis' protected designation of origin was recognised by decree in 1944.

'Petit Chablis' is made from a single variety, Chardonnay B, famous for producing the great white wines of Burgundy.

The wines are mainly produced from vines planted on the plateaux on limestone soils, and in the north-west on the slopes of clay formed in the Cretaceous. Areas of the lower slopes, where the soils are heavier, are also planted.

'Petit Chablis' vineyards are traditionally cane-pruned and trained. The traditional form of pruning known as 'taille Chablis' is well adapted to the challenging climate conditions, producing a regular and controlled yield.

Single or double Guyot training was common across the vineyards of Burgundy in the 19th century, and was also used in the Chablis area. Clonal selection led to the development of more productive plants more suited to spur pruning, which began to be used to regulate growth. The vines are trellised, and are usually planted in vertical lines up the slopes. This practice helps to dry the clay soils. However, it also creates problems of erosion, which are mitigated by turning the soil and providing grass cover.

In 2009, the vineyard covered an area of 850 hectares, producing around 50 000 hectolitres annually.

'Petit Chablis' is a lively and fruity white wine, characterised by its minerality and lightness. The acidity and minerality lend it a freshness, resulting in a young wine that has no need of ageing to make it pleasant to drink.

Wines with the protected designation of origin 'Petit Chablis' are always white. They owe their lively mineral character to the cool maritime climate of the geographical area.

The mesoclimate conditions have a significant effect on the outcome of the wine. The organoleptic characteristics are highly influenced by the conditions of the vintage.

The Chablis area occupies a special place within the region of Burgundy, being largely separate from the great Burgundy vineyards. Its 'terroir' gives the impression of being uncomplicated, with its single geological context, use of only one grape variety and production of a single wine type.

Down the generations, producers have developed specific know-how enabling them to get the very best from the variety Chardonnay B in this difficult environment. For example, they use the best pruning techniques for controlling the yield and allowing the vines to reach optimum ripeness. They have also developed techniques for combating frost.

'Petit Chablis' is mainly produced from vines planted on parcels located on the cool plateau, at the base of slopes, and where there are clay soils. The natural locations help to control the ripening of the grapes. This ensures that they have enough acidity to produce the lively character typical of the wines.

The protected designation of origin 'Petit Chablis' is one of several from the vineyards of the Chablis area, including 'Chablis' and 'Chablis Grand Cru'. Together they form a range of wines linked by their grape variety, environmental conditions and the know-how of producers. Each one, however, has its own character. 'Petit Chablis' is the lightest and liveliest. It is a wine to be drunk young, wholly unlike 'Chablis Grand Cru', a wine famously suitable for ageing.

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

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 the wines, comprises the territory of the following municipalities:

— Department of Côte-d'Or: Agencourt, Aloxe-Corton, Ancey, Arcenant, Argilly, Autricourt, Auxey-Duresses, Baubigny, Beaune, Belan-sur-Ource, Bévy, Bissey-la-Côte, Bligny-lès-Beaune, Boncourt-le-Bois, Bouix, Bouze-lès-Beaune, Brion-sur-Ource, Brochon, Cérilly, Chamboeuf, Chambolle-Musigny, Channay, Charrey-sur-Seine, Chassagne-Montrachet, Châtillon-sur-Seine, Chaumont-le-Bois, Chaux, Chenôve, Chevannes, Chorey-lès-Beaune, Clémencey, Collonges-lès-Bévy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-Vauchignon, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebaty, Echevronne, Epernay-sous-Gevrey, L'Etang-Vergy, Etrochey, Fixin, Flagey-Echézeaux, Flavignerot, Fleurey-sur-Ouche, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gomméville, Grancey-sur-Ource, Griselles, Ladoix-Serrigny, Lantenay, Larrey, Levernois, Magny-lès-Villers, Mâlain, Marcenay, Marey-lès-Fussey, Marsannay-la-Côte, Massingy, Mavilly-Mandelot, Meloisey, Merceuil, Messanges, Meuilley, Meursanges, Meursault, Molesme, Montagny-lès-Beaune, Monthelie, Montliot-et-Courcelles, Morey-Saint-Denis, Mosson, Nantoux, Nicey, Noiron-sur-Seine, Nolay, Nuits-Saint-Georges, Obtrée, Pernand-Vergelesses, Perrigny-lès-Dijon, Plombières-lès-Dijon, Poinçon-lès-Larrey, Pommard, Pothières, Premeaux-Prissey, Prusly-sur-Ource, Puligny-Montrachet, Quincey, Reulle-Vergy, La Rochepot, Ruffey-lès-Beaune, Saint-Aubin, Saint-Bernard, Saint-Philibert, Saint-Romain, Sainte-Colombe-sur-Seine, Sainte-Marie-la-Blanche, Santenay, Savigny-lès-Beaune, Segrois, Tailly, Talant, Thoires, Vannaire, Velars-sur-Ouche, Vertault, Vignoles, Villars-Fontaine, Villebichot, Villedieu, Villers-la-Faye, Villers-Patras, Villy-le-Moutier, Vix, Volnay, Vosne-Romanée and Vougeot.

— Department of Rhône: Alix, Anse, L'Arbresle, Les Ardillats, Arnas, Bagnols, Beaujeu, Belleville, Belmont-d'Azergues, Blacé, Le Bois-d'Oingt, Le Breuil, Bully, Cercié, Chambost-Allières, Chamelet, Charentay, Charnay, Châtillon, Chazay-d'Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Dareizé, Denicé, Dracé, Emeringes, Fleurie, Frontenas, Gleizé, Jarnioux, Juliénas, Jullié, Lacenas, Lachassagne, Lancié, Lantignié, Légny, Létra, Liergues, Limas, Lozanne, Lucenay, Marchampt, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Odenas, Oingt, Les Olmes, Le Perréon, Pommiers, Pouilly-le-Monial, Quincié-en-Beaujolais, Régnié-Durette, Rivolet, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Oullières, Saint-Etienne-la-Varenne, Saint-Georges-de-Reneins, Saint-Germain-Nuelles, Saint-Jean-d'Ardières, Saint-Jean-des-Vignes, Saint-Julien, Saint-Just-d'Avray, Saint-Lager, Saint-Laurent-d'Oingt, Saint-Loup, Sainte-Paule, Saint-Romain-de-Popey, Saint-Vérand, Salles-Arbuissonnas-en-Beaujolais, Sarcey, Taponas, Ternand, Theizé, Vaux-en-Beaujolais, Vauxrenard, Vernay, Villefranche-sur-Saône, Ville-sur-Jarnioux and Villié-Morgon.

— Department of Saône-et-Loire: Aluze, Ameugny, Azé, Barizey, Beaumont-sur-Grosne, Berzé-la-Ville, Berzé-le-Châtel, Bissey-sous-Cruchaud, Bissy-la-Mâconnaise, Bissy-sous-Uxelles, Bissy-sur-Fley, Blanot, Bonnay, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussières, Buxy, Cersot, Chagny, Chaintré, Chalon-sur-Saône, Chamilly, Champagny-sous-Uxelles, Champforgeuil, Chânes, Change, Chapaize, La Chapelle-de-Bragny, La Chapelle-de-Guinchay, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, La Charmée, Charnay-lès-Mâcon, Charrecey, Chasselas, Chassey-le-Camp, Château, Châtenoy-le-Royal, Chaudenay, Cheilly-lès-Maranges, Chenôves, Chevagny-lès-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, Crêches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-National, Donzy-le-Pertuis, Dracy-le-Fort, Dracy-lès-Couches, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagy, Fleurville, Fley, Fontaines, Fuissé, Genouilly, Germagny, Givry, Granges, Grevilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, Lacrost, Laives, Laizé, Lalheue, Leynes, Lournand, La Loyère, Lugny, Mâcon, Malay, Mancey, Martailly-lès-Brancion, Massilly, Massy, Mellecey, Mercurey, Messey-sur-Grosne, Milly-Lamartine, Montagny-lès-Buxy, Montbellet, Montceaux-Ragny, Moroges, Nanton, Ozenay, Paris-l'Hôpital, Péronne, Pierreclos, Plottes, Préty, Prissé, Pruzilly, Remigny, La Roche-Vineuse, Romanèche-Thorins, Rosey, Royer, Rully, Saint-Albain, Saint-Ambreuil, Saint-Amour-Bellevue, Saint-Boil, Saint-Clément-sur-Guye, Saint-Denis-de-Vaux, Saint-Désert, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Germain-lès-Buxy, Saint-Gervais-sur-Couches, Saint-Gilles, Saint-Jean-de-Trézy, Saint-Jean-de-Vaux, Saint-Léger-sur-Dheune, Saint-Mard-de-Vaux, Saint-Martin-Belle-Roche, Saint-Martin-du-Tartre, Saint-Martin-sous-Montaigu, Saint-Maurice-de-Satonnay, Saint-Maurice-des-Champs, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Rémy, Saint-Sernin-du-Plain, Saint-Symphorien-d'Ancelles, Saint-Vallerin, Saint-Vérand, Saint-Ythaire, Saisy, La Salle, Salornay-sur-Guye, Sampigny-lès-Maranges, Sancé, Santilly, Sassangy, Saules, Savigny-sur-Grosne, Sennecey-le-Grand, Senozan, Sercy, Serrières, Sigy-le-Châtel, Sologny, Solutré-Pouilly, Taizé, Tournus, Uchizy, Varennes-lès-Mâcon, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, La Vineuse, Vinzelles and Viré;

— Department of Yonne: Accolay, Aigremont, Annay-sur-Serin, Arcy-sur-Cure, Asquins, Augy, Auxerre, Avallon, Bazarnes, Bernouil, Bessy-sur-Cure, Bleigny-le-Carreau, Censy, Champlay, Champs-sur-Yonne, Champvallon, Chamvres, Charentenay, Châtel-Gérard, Cheney, Chevannes, Chitry, Coulangeron, Coulanges-la-Vineuse, Cravant, Cruzy-le-Châtel, Dannemoine, Dyé, Epineuil, Escamps, Escolives-Sainte-Camille, Gy-l'Evêque, Héry, Irancy, Island, Joigny, Jouancy, Junay, Jussy, Lichères-près-Aigremont, Lucy-sur-Cure, Mélisey, Merry-Sec, Migé, Molay, Molosmes, Montigny-la-Resle, Mouffy, Moulins-en-Tonnerois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasilly, Pierre-Perthuis, Pontigny, Quenne, Roffey, Rouvray, Sacy, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Sainte-Pallaye, Saint-Père, Sainte-Vertu, Sarry, Senan, Serrigny, Tharoiseau, Tissey, Tonnerre, Tronchoy, Val-de-Mercy, Vallan, Venouse, Venoy, Vermenton, Vézannes, Vézelay, Vézinnes, Villeneuve-Saint-Salves, Villiers-sur-Tholon, Vincelles, Vincelottes, Volgré and Yrouerre.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

When the grape variety is specified on the label, this does not appear in the same visual field as the mandatory indications and is printed in letters no larger than 2 mm.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-580ac589-2817-4f2f-85ee-35292c4b5057