C/2025/1729

20.3.2025

Publication of an application for the approval of an amendment to a product specification for a protected geographical indication in the wine sector pursuant to Article 97(3) in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2025/1729)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition with the Commission.

NEW AMENDMENT APPLICATION

'Côtes de la Charité'

PGI-FR-A1372-AM03

Date of application: 28 May 2018

Applicant and legitimate interest

Syndicat des Vins IGP du Val de Loire

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Description of and reasons for amendment

1. **Total alcoholic strength by volume**

The following paragraph has been added to Chapter I, point 7, of the specification:

'After enrichment, the total alcoholic strength by volume of still red wines bearing the "Côtes de la Charité" protected geographical indication must not exceed 12,5 %.'

The applicant group requests that the total alcoholic strength by volume of red wines of the 'Côtes de la Charité' PGI be raised to 12,5 %, as permitted by point 7(a) of Annex VIII to Regulation (EU) No 1308/2013, given that the geographical area of production of this PGI spans winegrowing zones B and CI. That will make it possible to improve the structure of these wines and to maintain a balance between the sugars, alcohol and tannins.

Point 4 of the single document has been amended accordingly.

2. **Minimum actual alcoholic strength by volume**

In Chapter I, point 3.2, of the specification, the minimum actual alcoholic strength by volume has been changed from 8,5 % to 10,5 %. This corrects a typographical error in the specification when the product was recognised as a PGI.

Point 4 of the single document has been amended accordingly. Description of product

3. **Removal of the 'vins mousseux de qualité' (quality sparkling wines) product category**

The category of quality sparkling wines has been removed from the grapevine products eligible for the 'Côtes de la Charité' PGI.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

The provisions relating to the production of this category of products have been deleted from the specification.

This concerns the following points of the single document: category of products (Section 3), description of the wine(s) (Section 4), winemaking practices (Section 5), description of the link with the origin (Section 8) and essential further conditions, and the statement of the name of the variety for quality sparkling wines (Section 9) has been removed.

SINGLE DOCUMENT

1. **Name(s)**

Côtes de la Charité

2. **Geographical indication type**

PGI – Protected geographical indication

3. **Categories of grapevine products**

1. Wine

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 Côtes de la Charité PGI covers still red, rosé, gris and white wines. After enrichment, the total alcoholic strength by volume of still red wines bearing the Côtes de la Charité PGI must not exceed 12,5 %. The other analytical characteristics of the red, rosé, gris and white wines must be within the limits laid down in EU rules.

The wines are characterised by the fruity aromas that are often present, although their intensity and nature vary depending on the grape varieties and technologies used.

For the white wines, the winemaking methods used for Chardonnay B, the main variety, and in particular for Pinot Gris G, produce fruity and floral notes, while maintaining great refinement enhanced by a clear colour with golden tints.

The rosé or gris wines are characterised by their freshness. As a result, these wines, which are produced mainly from Pinot Noir N, have a pronounced initial taste and a long finish, together with a delicate, pale pink colour.

For the red wines, the winemaking methods preserve both the fruity and spicy aromas and the ruby colour with slightly orange tints.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,5

— 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*

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5.2. Maximum yields

1. Rosé, gris and white wines

80 hectolitres per hectare

2. Red wines

65 hectolitres per hectare

6. **Demarcated geographical area**

The harvesting of the grapes and the making and processing of the wines with the 'Côtes de la Charité' protected geographical indication take place in the territory of the following municipalities of the department of Nièvre (based on the 2023 Official Geographic Code):

Arbourse, Beaumont-la-Ferrière, La Celle-sur-Nièvre, Champvoux, La Charité-sur-Loire, Chasnay, Châteauneuf-Val-de-Bargis, Chaulgnes, Dompierre-sur-Nièvre, Germigny-sur-Loire, La Marche, Murlin, Nannay, Narcy, Parigny-les-Vaux, Raveau, Saint-Aubin-les-Forges, Tronsanges and Varennes-lès-Narcy.

7. **Main wine grape variety(-ies)**

Chardonnay B

Gamay N

Pinot Blanc B

Pinot Gris G

Pinot Noir N

Sauvignon B – Sauvignon Blanc

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

8.1. *Link with the geographical area*

The link between the wines with the 'Côtes de la Charité' protected geographical indication and the geographical area is based on natural factors reflected in the quality and reputation of the wines produced.

8.2. *Definition of the geographical area*

The geographical area, which is located in central France, covers two distinct zones separated by the Forêt des Bertranges.

In the west, there is a zone on the right bank of the River Loire comprising steep slopes established on limestone of the Oxfordian stage of the Upper Jurassic, on which shallow clay-limestone soils with a very high proportion of stones have developed.

Most of the vineyards are located further east, in the hinterland of the Côtes de la Charité, which is separated from the area along the River Loire by the Forêt des Bertranges. This area is hilly and criss-crossed by secondary valleys.

The vines are planted on steep, well-exposed hillsides with clay-limestone soils rich in pebbles that warm up very quickly and are perfectly suited to the red and white grape varieties of 'Côtes de la Charité'. The conditions are ideal for the vines to express their full potential.

The substrate of these hillsides is made up of limestone from the Bathonian stage of the Middle Jurassic from which clay-limestone soils have developed that are often deeper and less stony than those of the area along the River Loire.

In general, the climate is typical of the middle section of the River Loire, which means that it is still oceanic but has pronounced continental features. Rainfall is more moderate than in the interior of the Nivernais area, especially in the autumn, with quite a low minimum in September. The resulting higher level of sunshine makes it possible to achieve good ripeness, while the cool nights of the more continental location provide a good level of acidity. These subtle climatic variations help to achieve good balance in the wines of 'Côtes de la Charité'.

This makes the vineyards' topography and mesoclimatic conditions well suited to winegrowing.

8.3. *Description of the product*

The products of these vineyards controlled by the Cluniac abbeys of La Charité and the Cistercian abbeys of Bourras have been traded since the Middle Ages, as they were served by the Duke of Burgundy in Paris and Arras.

The phylloxera crisis reduced the size of the vineyards very considerably but led to the concentration of production on the best terroir, the slopes with the best aspects and the most suitable soils.

The red wines are produced mainly from Pinot Noir N, which accounts for more than 80 % of the surface area for red wines, with the rest being planted with Gamay N. These red wines are ruby red in colour with slightly orange tints. On the nose, they have aromas of fruit and spices.

The white wines are produced predominantly from Chardonnay B, which accounts for 90 % of the surface area for white wines, and from Pinot Gris G. These wines reflect the refinement and highly floral characteristics of these iconic grape varieties.

The rosé or gris wines are produced mainly from Pinot Noir N and have a pronounced taste at the start, are fresh and have a long finish.

8.4. *Causal link between the geographical area and the product*

Winegrowers have managed to preserve the identity and winegrowing tradition of this small region. Whereas producers used to cultivate vines to supplement other types of agriculture, nowadays they tend to specialise in winegrowing and be increasingly well trained in this area.

The varieties grown in the vineyards are well suited to the soil, geology and climate.

At harvesting time, the climate along the River Loire is characterised by sunny days and cool nights – perfect conditions for the potential of the Chardonnay B, Pinot Gris G and Pinot Noir N varieties to be expressed to the full and for them to reach a remarkable level of ripeness. This gives the wines of Côtes de la Charité their distinctive balance and complexity.

Landscapes vary between the zone along the River Loire and the hinterland of La Charité with its many valleys. The centre of the area contains small villages with old houses made of stone, surrounded by fields with cereal crops, then vineyards and finally woodland.

This exceptional setting is definitely an asset for attracting tourists to these remote areas, thereby increasing the market for the wines and helping to raise the profile of this protected geographical indication.

9. **Essential further conditions (packaging, 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 making and processing of the wines with the 'Côtes de la Charité' protected geographical indication, comprises the territory of the following municipalities of the department of Nièvre (list compiled on the basis of the 2023 Official Geographic Code):

Arthel, Arzembouy, Bulcy, Cessy-les-Bois, Champlemy, Champlin, Ciez, Colméry, Couloutre, Donzy, Fourchambault, Garchizy, Garchy, Giry, Lurcy-le-Bourg, Menestreau, Mesves-sur-Loire, Montenoison, Moussy, Oulon, Perroy, Pougues-les-Eaux, Pouilly-sur-Loire, Prémery, Saint-Andelain, Saint-Bonnot, Sainte-Colombe-des-Bois, Saint-Laurent-l'Abbaye, Saint-Malo-en-Donziois, Saint-Martin-sur-Nohain, Saint-Quentin-sur-Nohain, Sichamps, Suilly-la-Tour, Tracy-sur-Loire, Vielmanay.

Labelling rules

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The 'Côtes de la Charité' PGI may be supplemented by the name of one or more wine grape varieties in accordance with the conditions laid down in the product specification.

The European Union PGI logo must appear on the label if the words 'Indication géographique protégée' [Protected geographical indication] are replaced by the traditional term 'Vin de Pays'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-2ed73636-4ba6-4d74-bb67-44bd764bb5f1