C/2024/1487

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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/2024/1487)

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

'Heuvellandse wijn'

PDO-BE-A1426-AM04

Date of communication: 24.11.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Description of the wine**

The description of the analytical and organoleptic properties of the wines has been improved and amended.

Reason: the previous description was found to be too general and not specific enough, and has therefore been amended.

2. **Winemaking practice**

The wording of the description has been amended, but not its content.

Reason: the spelling of the word *oënologisch* [oenological] has been changed throughout the document to *oenologisch*. Superfluous elements have also been deleted.

3. **Maximum yield per hectare**

The maximum yield has been updated in line with current standards, separately for white, rosé and red wines.

Reason: the maximum yields have been updated, taking into account the potential of the various grape varieties.

4. **Definition of the geographical area**

Amendment of the wording and addition of clarification

Reason: the spelling of the name of the municipality has been corrected from 'Nieuwkerken' to 'Nieuwkerke'. Furthermore, it has been stated that parcels located in neighbouring municipalities, but whose rows of vines begin within a municipality forming part of the area covered by the designation, are also considered to be part of that area.

5. **Amendment of wine grape varieties**

Amendment of the list of varieties

A number of grape varieties have been deleted because they are used little or not at all: Riesling, Cabernet Sauvignon and Muscat.

The following varieties have been introduced: Pinot Blanc, Phoenix, Sauvignon Blanc, Solaris, Souvignier Gris, Acolon, Cabernet Cortis, Cabernet Dorsa, Gamay, Pinot Meunier, Rondo, Syrah and Zweigelt.

Reason: the need to update and amend the varieties defined for the production of wines in the Heuvelland area, including new varieties relevant to the characterisation of the wines in the region (see 'Causal link').

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

6. **Further conditions**

The conditions have been simplified. Superfluous elements have been deleted.

Reason: the deletion of superfluous elements improves readability.

7. **Information on stakeholders – inspection bodies and supervisory authorities**

Updating of information.

Reason: the contact details were out of date and have been updated to reflect the current situation. This is necessary to ensure that the product specification complies with the applicable legislation.

SINGLE DOCUMENT

1. **Name(s)**

Heuvellandse wijn

2. **Geographical indication type**

PDO – protected designation of origin

3. **Categories of grapevine product**

1. Wine

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

1. Analytical properties

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume must be 9 % vol.

The actual alcoholic strength by volume must be at least 10 % vol.

The total alcoholic strength by volume must not be lower than 9 % vol. If the natural alcoholic strength is increased, the total alcoholic strength by volume must in no case be higher than 13 % vol.

The total acidity in grams (total acid content) must be at least 5 grams per litre, expressed as tartaric acid.

Analytical parameters not included in this section must comply with the limits laid down in EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Organoleptic properties

BRIEF WRITTEN DESCRIPTION

White wines: delicate, elegant, fruity and/or floral, occasionally a mineral aroma, refined or full-bodied. Well-structured acidity and characterised by a not excessively high alcoholic strength. Ageing in wooden casks can enhance certain wines.

Rosé wines: delicate, elegant, fruity or floral, occasionally a mineral aroma, refined. Well-structured acidity.

Red wines: a fruity, fresh style or simply bold. These wines display the characteristics of 'all' northern red wines. Depending on the grape variety and the vintage, they may, however, have a tannin structure. Ageing in wooden casks can enhance certain wines.

The organoleptic testing is carried out by the accreditation committee and relates to colour, clarity, aroma and taste. The assessment (tasting) sheet has been added to the rules of procedure of the accreditation committee.

Only wines displaying the required analytical properties are organoleptically tested.

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Enrichment

Specific oenological practice

In the case of fresh grapes, partially fermented grape must or new wine still in fermentation, the natural alcoholic strength by volume may be increased, at the vineyard only, by adding sucrose, concentrated grape must or rectified concentrated grape must.

The wine may be partially deacidified. Deacidification of wines may be carried out only up to a limit of 1 g/l, expressed as tartaric acid, or 13,3 milliequivalents per litre.

2. Deacidification

Specific oenological practice

The wine may be partially deacidified. Deacidification of wines may be carried out only up to a limit of 1 g/l, expressed as tartaric acid, or 13,3 milliequivalents per litre.

6. **Maximum yields**

1. An average maximum measured over a period of 3 years, for white and red wines for: Chardonnay, Chenin Blanc, Johanniter

65 hectolitres per hectare

2. An average maximum measured over a period of 3 years, for white and red wines for: Kerner, Müller-Thurgau, Pinot Blanc

65 hectolitres per hectare

3. An average maximum measured over a period of 3 years, for white and red wines for: Phoenix, Sauvignon Blanc, Siegerrebe

65 hectolitres per hectare

4. An average maximum measured over a period of 3 years, for white and red wines for: Solaris, Cabernet Cortis, Cabernet Dorsa

65 hectolitres per hectare

5. An average maximum measured over a period of 3 years, for white and red wines for: Gamay, Pinot Meunier, Regent, Rondo, Syrah

65 hectolitres per hectare

6. An average maximum measured over a period of 3 years, for white and red wines for: Pinot Gris, Pinot Noir

55 hectolitres per hectare

7. An average maximum measured over a period of 3 years, for rosé wines for: Cabernet Cortis, Cabernet Dorsa, Gamay

75 hectolitres per hectare

8. An average maximum measured over a period of 3 years, for rosé wines for: Pinot Meunier, Pinot Noir, Regent, Rondo, Syrah

75 hectolitres per hectare

9. An average maximum measured over a period of 3 years, for: Acolon, Auxerrois, Dornfelder, Souvignier Gris, Zweigelt

80 hectolitres per hectare

7. **Demarcated geographical area**

The defined area for the production of Heuvellandse wijn is located in winegrowing area A in Heuvelland, comprising the municipalities of De Klijte, Dranouter, Kemmel, Loker, Nieuwkerke, Reningelst, Westouter, Wijtschate and Wulvergem.

Parcels located in neighbouring municipalities, but whose rows of vines begin within a municipality forming part of the area covered by the designation, are also considered to be part of that area.

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

Acolon

Auxerrois B

Cabernet Cortis

Cabernet Dorsa

Chardonnay B

Dornfelder N

Gamay N

Johanniter B

Kerner B

Müller Thurgau B

Phoenix

Pinot Blanc B

Pinot Gris G

Pinot Meunier N

Pinot Noir N – Vroege Loonse

Regent N

Rondo

Sauvignon Blanc

Siegerrebe Rs – Sieger

Solaris

Souvignier Gris

Syrah

Zweigelt

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

9.1. *Location*

Heuvelland has a cool climate with chilly nights, which is conducive to winegrowing.

The proximity of the North Sea results in milder winters and prevents excessively low temperatures that would be detrimental to the vines.

The parcels are situated mainly on south-facing, well-drained slopes and hills, namely on the south faces of the Monteberg, Kemmelberg, Baneberg, Vidaigneberg, Rodeberg, Zwarteberg and Scherpenberg hills.

Heuvelland has a poor, acidic sandy loam soil with very good drainage, owing to the ironstone in the soil and a deep groundwater table.

9.2. *Details of the product*

Heuvelland wines have an aromatic, mineral and fresh character, ranging from fairly light to moderately full-bodied. The wines usually have an original herbal and floral bouquet, owing to the combination of the grape variety and the specific soil.

Depending on the vintage and the grape variety, Heuvelland wines can keep from 2 to over 5 years.

The sparkling wines are fairly full-bodied, elegant and complex.

9.3. *Causal link*

The ripening period is long because of the cool climate and the chilly nights. This enables more aromas to develop without producing too much sugar, resulting in aromatic wines that always keep their freshness. The alcoholic strength therefore usually remains low, i.e. 12.5 %.

The ironstone on the surface provides a warmer microclimate that allows the grapes to ripen slightly better each time, eventually producing a wine with an even balance between sweetness and acidity.

The dry and meagre soil precipitates the entry of the vines into the phase of decelerated or arrested growth. This is the phase in which photosynthesis becomes more efficient and more polyphenols and secondary metabolites are produced. This gives the wines more structure, makes them aromatic and allows them to be kept for longer.

The cool climate and the favourable conditions described above allow us to make white and red wines, although their production is easier in some years than in others. Moreover, grapes grown in such a climate do not produce so much sugar and always retain enough acidity. This allows some very fine sparkling wines to be made in Heuvelland.

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

Processing of grapes into wine in the immediate vicinity of the geographical area

Legal framework:

EU rules

Type of further condition:

Derogation concerning production in the defined geographical area

Description of the condition:

In order to obtain the protected designation of origin ‘Heuvellandse wijn’, an application must be submitted to the secretariat of the accreditation committee. All producers from the defined production area may apply for accreditation by submitting a complete file. They must produce a minimum of 60 litres per batch in order to be able to apply.

The processing of the grapes into grape must and of the must into wine must take place within the geographical area where the grapes were harvested, or, subject to express prior authorisation by the accreditation committee, in the immediate vicinity of the geographical area.

Link to the product specification

http://lv.vlaanderen.be/nl/landbouwbeleid/kwaliteitssystemen/beschermde-oorsprongsbenamingen-bob-en-beschermde-geografische