C/2026/2455

27.4.2026

# Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/2455)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

**(Article 24 of Regulation (EU) 2024/1143)**

**'Pays d'Auge / Pays d'Auge-Cambremer'**

**EU Reference number: PDO-FR-0042-AM01 – 2.2.2026**

1. **Product name**

'Pays d'Auge / Pays d'Auge-Cambremer'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

France

5. **National authority communicating the standard amendment**

*Organisation*

Ministry of Agriculture and Food Sovereignty

6. **Qualification as standard amendment**

The application for an amendment to the 'PAYS D'AUGE' / 'PAYS D'AUGE-CAMBREMER' PDO does not involve any of the three situations constituting a Union amendment, specifically it does not:

(a) include a change in the name of the protected designation of origin;

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product.

The French authorities therefore consider that the application is for a standard amendment.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. **Description of the approved standard amendment(s)**

*Title*

Product description

*Description*

The main characteristics of the production method that defines the product have been added to the product description: 'sparkling cider obtained through secondary fermentation in the bottle'.

The term 'keeved', which referred to French legislation, has been removed and the conditions applicable to the 'Pays d'Auge / Pays d'Auge-Cambremer' PDO have been included in the product specification.

The wording of the analytical characteristics has been supplemented by 'or equal', in order to clarify the checks.

Finally, carbon dioxide content as a measure of the degree of secondary fermentation has been replaced by pressure in the bottle, which provides another measure of secondary fermentation and is easier to check, as it does not require laboratory analysis. The target value has been set at a pressure level equivalent to the carbon dioxide value.

The organoleptic description for 'Pays d'Auge / Pays d'Auge-Cambremer' has been reworded to make it more specific and objective: The words 'ranges from golden-yellow to orange-yellow in colour' have been added. The descriptors 'fineness of its aromas' and 'elegance of its balance', deemed to be subjective, have been removed and replaced by 'balanced sweetness on the attack, with a hint of bitterness on the finish'. The sentence 'The young cider has fruity aromas with notes of fresh butter, developing leathery notes with age' has been added to describe how the aromas evolve over time.

☑ The amendment affects the single document.

*Title*

Definition of the geographical area

*Description*

To correct an obvious error made when describing the geographical area as a list of municipalities, the municipality of Avernes-Saint-Gourgon has been added.

This section has been revised to incorporate this amendment and update the wording to include the list of operations carried out within the area and the reference to the French Official Geographic Code. The boundaries of the area remain unchanged.

The wording of the paragraph on the designation 'Pays d'Auge-Cambremer' has been edited to improve readability.

The date of submission of applications for parcel identification has been brought forward from 1 April of year N to 1 November of year N-1 in order to allow for the procedure to be carried out at the appropriate time.

☑ The amendment affects the single document.

*Title*

Evidence that the product originates in the geographical area

*Description*

The traceability rules have been amended to enable better qualitative and quantitative monitoring of the production stages.

The declaration of the parcel assignment of the orchards has been replaced by an orchard inventory to align with the (IT) reporting tools that have been developed.

The declarations of intent not to produce and of resumption of production have been abolished. They were not used in practice.

The deadline for submitting claims has been extended by 72 hours, to 8 days, to take account of non-working days and the workload during this period.

☐ The amendment affects the single document.

*Title*

Description of the production method

*Description*

Varietal composition of the orchard and Training system

The wording has been revised to align it with those applicable to the product specifications for other cider products and associated control methods concerning the tending of orchards. In particular, it is now stated that 'The orchard consists of all those apple trees on the holding whose fruit may be used to produce "Pays d'Auge" or "Pays d'Auge-Cambremer".'

The list of apple varieties set out in the Annex has been included in the body of the text in accordance with the drafting instructions. The category 'Other varieties' has been renamed 'Sweet varieties' and it has been clarified that the 'phenolic' category includes bitter and bitter-sweet varieties to ensure compliance with the official nomenclature for these categories. In view of its analytical parameters, the Germaine variety has been switched from the 'sweet' category to the 'phenolic' category.

It has been stated that 'In order to preserve varietal diversity, the presence of apple varieties not included on the list above and grown as tall-stem trees is authorised up to a maximum of 20 % of the trees in the orchard.' This measure replaces the previous wording ('However, the presence of apple varieties not mentioned in the appendix but certified as having been planted prior to 19 March 1996 is permitted up to a maximum limit of 20 % of the planted area of an identified orchard on a holding'), which was hard to enforce given the need to provide proof. The purpose of this measure is to allow trees of varieties not identified to be retained if that could be relevant in terms of adaptation. Their proportion in the blend is limited to 10 %.

The training system is now described in terms of spacing between the trees and no longer in terms of the starting height of the branches on the trunk.

Some amendments to the wording have been made to facilitate the checks.

Harvesting and storage; orchard productivity

In order to simplify the harvesting and storage methods while ensuring traceability in blends, the wording 'variety by variety' has been replaced with 'the apples are harvested according to the varietal category'. The reference to 'proper ripening' has been deleted. This parameter is checked during the process using must density, which is more relevant. After all, the apples often continue to ripen in storage.

The rules relating to harvesting, which were inspired by the rules applicable to sparkling wines, have been simplified, as cider apples are a more resistant fruit than grapes in terms of drop height and storage height.

The disposal of plant waste applies not only to the harvested material, as it is also done manually after the apples are sorted and washed.

The requirement to keep varieties separate if stored for longer than 3 days has also been deleted, as there was no technical justification for it.

The yield is calculated as the average over two years to take account of the phenomenon of biennial bearing.

The wording has been fleshed out to specify how the yield should be calculated.

Juice extraction and pressing

In order to highlight the tall-stem training method that is traditional in the Pays d'Auge, a 30 % requirement has been introduced for the apples used.

The sugar content of the must has been replaced by a density check, as this is the measurement method commonly used by producers. The target value proposed (minimum density of 1 050) is equivalent to the target value currently in force (sugar content of 108 g/litre).

Cider production

The statement on clarification has been amended as follows: 'Clarification of musts by pectic settling is mandatory', to make it easier to understand.

The reference to ‘slow fermentation’ has been deleted as it did not refer to a specific target value.

The ban on ‘pasteurisation, the addition of water or colouring agents and any operation intended to alter the natural value’ has been extended to include the ciders.

Clarification of the ciders by racking has been added.

Bottling and secondary fermentation

The wording of this section has been amended to make it clearer.

The proportion of acidic variety applies used in the process has been raised from 15 % to 25 % to make it possible for producers to better regulate the pH of the musts, as this is an important parameter in monitoring fermentation and the quality of the cider obtained.

The proportion of apples of the same variety (previously limited to 60 %) has been replaced by a requirement to use a minimum of three varieties in the process. This amendment streamlines the traceability of the fruit while ensuring that the blends are made from a number of different varieties.

The proportion of apples of varieties not included on the list is limited to 10 %, in order to reduce their impact on the organoleptic profile of the ciders.

The statement ‘The addition of exogenous gas is banned at all stages of production and bottling’ has been replaced by a ban on gasification. This amendment is intended to ban the injection of gas to increase or enhance the effervescence of the product. However, the back-pressure gas transfer method during bottling operations to prevent the bubbles from escaping is allowed.

The characteristics of the finished product have been removed from this section as they belong in the product description section.

☐ The amendment affects the single document.

*Title*

Evidence of the link with the geographical environment

*Description*

This section has been reworked and amended to comply with the drafting instructions in force. In particular, an introductory paragraph has been added:

‘The PDO “Pays d’Auge” or “Pays d’Auge-Cambremer” derives its specific characteristics from the soil and climate conditions in the geographical area and the know-how of local producers, most notably the fact that they select varieties adapted to the area; their technique of leaving the pulp to ferment in vats before pressing; and secondary fermentation in the bottle. These factors combine to give this cider its distinctive organoleptic profile.’

☑ The amendment affects the single document.

*Title*

Specific labelling details

*Description*

In the interest of simplification, the provisions in this section have been withdrawn. The regulatory provisions now apply.

Only the provisions on how the designation ‘Pays d’Auge-Cambremer’ is to be displayed have been maintained and reworded.

☐ The amendment affects the single document.

*Title*

National requirements

*Description*

The table of the main points to be checked has been revised to incorporate the associated target values and specify the titles of the points and the associated control methods.

☐ The amendment affects the single document.

SINGLE DOCUMENT

**Designations of origin and geographical indications of agricultural products**

**'Pays d'Auge / Pays d'Auge-Cambremer'**

**EU Reference number: PDO-FR-0042-AM01 – 2.2.2026**

1. **Name(s)**

'Pays d'Auge / Pays d'Auge-Cambremer'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

France

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

2206 – Other fermented beverages (for example, cider, perry, mead, saké); mixtures of fermented beverages and mixtures of fermented beverages and non-alcoholic beverages, not elsewhere specified or included

4.2. *Description of the agricultural product to which the registered name applies*

'Pays d'Auge' or 'Pays d'Auge-Cambremer' designates an unpasteurised, ungasified sparkling cider obtained through natural secondary fermentation and made from the pure juice of cider apples of specific varieties grown in identified orchards within the geographical area.

'Pays d'Auge' or 'Pays d'Auge-Cambremer' obtained by secondary fermentation has the following characteristics:

— an actual alcoholic strength by volume greater than or equal to 3,5 % vol.;

— a total alcoholic strength by volume greater than or equal to 6 % vol.;

— a sugar content greater than or equal to 20 g/litre;

— a minimum pressure of 1,5 bar at 20 °C.

'Pays d'Auge' or 'Pays d'Auge-Cambremer' ranges from golden-yellow to orange-yellow in colour. Featuring a balanced sweetness on the attack with a hint of bitterness on the finish, it is slightly acidic. The young cider has fruity aromas with notes of fresh butter, developing leathery notes with age.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)*

—

4.4. *Specific steps in production that must take place in the identified geographical area*

The apples must be grown, and the cider made and bottled, within the demarcated geographical area.

4.5. *Specific rules concerning packaging, slicing, grating etc. of the agricultural product the registered name refers to*

—

4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

—

4.7. *Concise definition of the geographical area*

The area comprises the territory of the following municipalities, on the basis of the 2025 Official Geographic Code:

Department of Calvados

Municipalities included in their entirety (139):

Ablon, Angerville, Annebault, Auberville, Auvillars, Barneville-la-Bertran, Beaufour-Druval, Beaumont-en-Auge, Benerville-sur-Mer, Beuvillers, Beuvron-en-Auge, Blangy-le-Château, Blonville-sur-Mer, Bonnebosq, Bonneville-la-Louvet, Bonneville-sur-Touques, Bourgeauville, Branville, Brucourt, Cambremer, Canapville, Castillon-en-Auge, Cernay, Clarbec, Coquainvilliers, Cordebugle, Courtonne-la-Meurdrac, Courtonne-les-Deux-Églises, Cresseveuille, Cricquebœuf, Cricqueville-en-Auge, Danestal, Deauville, Dives-sur-Mer, Douville-en-Auge, Dozulé, Drubec, Englesqueville-en-Auge, Équemauville, Fauguernon, Fierville-les-Parcs, Firfol, Formentin, Fourneville, Fumichon, Genneville, Glanville, Glos, Gonneville-sur-Honfleur, Gonneville-sur-Mer, Grangues, Hermival-les-Vaux, Heuland, Honfleur, Hotot-en-Auge, Houlgate, La Boissière, La Folletière-Abenon, La Houblonnière, La Rivière-Saint-Sauveur, La Roque-Baignard, La Vespière-Friardel, Le Breuil-en-Auge, Le Brévedent, Le Faulq, Le Fournet, Le Mesnil-Eudes, Le Mesnil-Guillaume, Le Mesnil-Simon, Le Mesnil-sur-Blangy, Le Pin, Le Pré-d'Auge, Le Theil-en-Auge, Le Torquesne, Léaupartie, Les Authieux-sur-Calonne, Les Monceaux, Les Moutiers-en-Auge, Lessard-et-le-Chêne, L'Hôtellerie, Lisieux, Lisores, Livarot-Pays-d'Auge, Manerbe, Manneville-la-Pipard, Marolles, Montreuil-en-Auge, Moyaux, Norolles, Notre-Dame-de-Livaye, Orbec, Ouilly-du-Houley, Ouilly-le-Vicomte, Pennedepie, Périers-en-Auge, Pierrefitte-en-Auge, Pont-l'Évêque, Prêtreville, Putot-en-Auge, Quetteville, Repentigny, Reux, Rocques, Rumesnil, Saint-André-d'Hébertot, Saint-Arnoult, Saint-Benoît-d'Hébertot, Saint-Denis-de-Mailloc, Saint-Désir, Saint-Étienne-la-Thillaye, Saint-Gatien-des-Bois, Saint-Germain-de-Livet, Saint-Hymer, Saint-Jean-de-Livet, Saint-Jouin, Saint-Julien-sur-Calonne, Saint-Léger-Dubosq, Saint-Martin-aux-Chartrains, Saint-Martin-de-Bienfaite-la-Cressonnière, Saint-Martin-de-la-Lieue, Saint-Martin-de-Mailloc, Saint-Ouen-le-Pin, Saint-Philbert-des-Champs, Saint-Pierre-Azif, Saint-Pierre-des-Ifs, Saint-Vaast-en-Auge, Surville, Touques, Tourgéville, Tourville-en-Auge, Trouville-sur-Mer, Val-de-Vie, Valorbiquet, Valsemé, Vauville, Victot-en-Auge, Vieux-Bourg, Villers-sur-Mer, Villerville.

Municipalities included in part only (3):

Mézidon Vallée d'Auge (only the territory of the delegated municipalities of Coupesarte, Crèvecœur-en-Auge, Grandchamp-le-Château, Lécaude, and Monteille), Notre-Dame-d'Estrées-Corbon (only the territory of the delegated municipality of Notre-Dame-d'Estrées), Saint-Pierre-en-Auge (only the territory of the delegated municipalities of Boissey, Oudon, Mittois, Montviette, Saint-Georges-en-Auge, Sainte-Marguerite-de-Viette, and Vieux-Pont-en-Auge).

Department of Eure

Municipalities included in their entirety (19): Asnières, Bailleul-la-Vallée, Cormeilles, Fatouville-Grestain, Fiquefleur-Équainville, Fontaine-la-Louvet, La Chapelle-Bayvel, La Chapelle-Gauthier, La Chapelle-Hareng, La Goulafrière, La Lande-Saint-Léger, Le Bois-Hellain, Les Places, Manneville-la-Raoult, Piencourt, Saint-Germain-la-Campagne, Saint-Pierre-de-Cormeilles, Saint-Pierre-du-Val, Saint-Sylvestre-de-Cormeilles.

Department of Orne

Municipalities included in their entirety (41):

Aubry-le-Panthou, Avernes-Saint-Gourgon, Camembert, Canapville, Champ-Haut, Champosoult, Chaumont, Cisai-Saint-Aubin, Coudehard, Coulmer, Croisilles, Crouttes, Écorches, Fresnay-le-Samson, Gacé, Ginai, Guerquesalles, La Fresnaie-Fayel, Le Bosc-Renoult, Le Ménil-Vicomte, Le Renouard, Les Champeaux, Lignères, Mardilly, Ménil-Froger, Ménil-Hubert-en-Exmes, Mont-Ormel, Montreuil-la-Cambe, Neauphe-sur-Dive, Neuville-sur-Touques, Orgères, Pontchardon, Résenlieu, Roiville, Saint-Aubin-de-Bonneval, Saint-Evroult-de-Montfort, Saint-Germain-d'Aunay, Saint-Gervais-des-Sablons, Sap-en-Auge, Ticheville, Vimoutiers.

Municipalities included in part only (2):

Municipality of Gouffern en Auge (only the territory of the delegated municipalities of Avernes-sous-Exmes, Courménil, Exmes, Le Bourg-Saint-Léonard, Omméel, Saint-Pierre-la-Rivière, Silly-en-Gouffern, Survie and Villebadin), La Ferté-en-Ouche (only the territory of the delegated municipality of Monnai).

To qualify for the 'Pays d'Auge-Cambremer' designation, the fruit must be harvested and the cider made within the territory of the following municipalities:

Department of Calvados

Municipalities included in their entirety (17):

Auvillars, Beaufour-Druval, Beuvron-en-Auge, Bonnebosq, Cambremer, Formentin, Hotot-en-Auge, La Houblonnière, La Roque-Baignard, Le Fournet, Léaupartie, Montreuil-en-Auge, Notre-Dame-de-Livaye, Repentigny, Rumesnil, Saint-Ouen-le-Pin, Victot-en-Auge.

Municipalities included in part only (2):

Municipality of Mézidon Vallée d'Auge (only the territory of the delegated municipalities of Crèvecœur-en-Auge and Monteille), Notre-Dame-d'Estrées-Corbon (only the territory of the delegated municipality of Notre-Dame-d'Estrées).

5. **Link with the geographical area**

*Summary of the link*

The balance between mellowness and sweetness in 'Pays d'Auge' or 'Pays d'Auge-Cambremer' can only be achieved by using musts with the right natural sweetness. The soil and climate conditions in the geographical area are ideally suited to this requirement as they ensure an adequate supply of water for the apple trees (particularly in the summer when the fruit is growing), which is moderated by the limited soil depth, the low transferability of the water given its clayey texture and the presence of grass. These elements limit the trees' vigour, enabling them to bear fruit that is rich in sugars.

The slight bitterness and robustness of the cider are achieved by the requirement for the blends to contain a majority (minimum of 70 %) of the dominant varieties from the Pays d'Auge orchards, which have been selected at local level over the last century. The low acidity in the product is in keeping with the low content of acidic varieties.

The fermentation in vat method leads to oxidation in the pulp. Combined with modern pressing methods, this helps preserve the legacy of organoleptic properties obtained using traditional crushers and long presses, such as the golden-yellow to orange-yellow colour that is typical in 'Pays d'Auge' or 'Pays d'Auge-Cambremer'.

The quality of the harvests is optimised by the tall-stem training method, which allows animals to remove the first apples to fall (often of poor quality and containing worms). The grass cover also provides a cushioning effect as they fall and ensures good preservation on the ground.

The natural secondary fermentation contributes to the development of the aromas in 'Pays d'Auge' or 'Pays d'Auge-Cambremer', evolving from fruity aromas with notes of fresh butter in the young cider and acquiring leathery notes as it ages.

**Electronic (URL) reference to publication of the product specification**

https://info.agriculture.gouv.fr/boagri/document_administratif-4567f58b-5358-4bd6-94e2-2d733dea04f9