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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/2024/1947)

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

'Vaucluse'

PGI-FR-A1209-AM02

Submitted on: 7.12.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Yield**

In Chapter I of the product specification, point VI – Yield, the maximum yield for red and rosé wines has been reduced from 120 hl/ha to 100 hl/ha.

The reduction takes account of the effects of climate change on wine production in the region. The maximum yields laid down in specifications no longer correspond to the actual yields, which are lower because of the effects of drought. Drought is one of the most common consequences of climate change in this region in the South-East of France. The producer group wished to adapt the yield of the vines to the reality on the ground in order to preserve their quality.

This change in yield affects the point 'Winemaking practices – Maximum yields' in the single document.

2. **Inspection body**

Chapter III of the product specification has been amended to simplify the 'Inspection body' point, specifying that compliance with the specification is to be monitored on the basis of an approved control plan and by a third-party body that has been delegated by the National Institute of Origin and Quality and offers guarantees of competence, impartiality and independence.

This simplification does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Vaucluse

2. **Type of geographical indication**

PGI – protected geographical indication

3. **Categories of grapevine products**

1. Wine

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

Organoleptic and analytical description of the wines

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

BRIEF WRITTEN DESCRIPTION

The protected geographical indication 'Vaucluse' covers still red, rosé and white wines.

The red wines are blends of different grape varieties. The basic varieties of these wines are Grenache N, Syrah N, Merlot N and sometimes Cabernet Sauvignon N, the common denominator of which is their aromas of black fruits and spices, with hints of leather, bitter chocolate and even pepper. Their colour ranges from ruby red to deep garnet with purple tints.

The rosé wines, which are generally pale salmon pink in colour, are made from varieties such as Grenache N or Cinsault N, which gives them their aromas of red fruits.

The white wines, which are often made from Chardonnay B, are characterised by their liveliness and minerality and hints of apple or linden. They are clear and pale yellow in colour with hints of green or shiny gold.

In addition to having a minimum actual alcoholic strength by volume of at least 9 %, the wines bearing the 'Vaucluse' protected geographical indication have threshold or limit values for total alcoholic strength, total acidity, volatile acidity and total sulphur dioxide equivalent to those laid down by EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	in milliequivalents per litre
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

All winemaking practices followed must comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

5.2. *Maximum yields*

1. White wine yield

120 hectolitres per hectare

2. Red and rosé wine yield

100 hectolitres per hectare

6. **Demarcated geographical area**

The harvesting of grapes, the winemaking and the processing of 'Vaucluse' PGI wines must take place in the department of Vaucluse.

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

Abondant B

Abouriou B

Alicante Henri Bouschet N

Aligoté B

Alphonse Lavallée N

Altesse B

Aléatico N

Aramon N

Aramon blanc B

Aramon gris G

Aranel B

Arbane B

Arinarnoa N

Arriloba B

Arrouya N

Arrufiac B – Arrufiat

Artaban N

Assyrtiko B

Aubin B

Aubin vert B

Aubun N – Murescola

Auxerrois B

Bachet N

Barbaroux Rs

Baroque B

Biancu Gentile B

Blanc Dame B

Bouchalès N

Bouillet N

Bouquettraube B

Bourboulenc B – Doucillon blanc

Brachet N – Braquet

Brun Fourca N

Brun argenté N – Vaccarèse

Béclan N – Petit Béclan

Béquignol N

Cabernet blanc B

Cabernet cortis N

Cabernet franc N

Cabernet Sauvignon N

Caladoc N

Calitor N

Camaralet B

Carcajolo N

Carcajolo blanc B

Cardinal Rg

Carignan N

Carignan blanc B

Carmenère N

Castets N

Chardonnay B

Chasan B

Chasselas B

Chasselas rose Rs

Chatus N

Chenanson N

Chenin B

Cinsaut N – Cinsault

Clairette B

Clairette rose Rs

Clarin B

Claverie B

Codivarta B

Colombard B

Corbeau N – Douce noire

Cot N – Malbec

Counoise N

Courbu B – Gros Courbu

Courbu noir N

Couston N

Crouchen B – Cruchen

César N

Danlas B

Duras N

Durif N

Egiodola N

Ekigaïna N

Elbling B

Etraire de la Dui N

Feunate N

Floreal B

Folignan B

Folle blanche B

Franc noir de Haute-Saône N

Fuella nera N

Furmint B

Gamaret

Gamay Fréaux N

Gamay N

Gamay de Bouze N

Gamay de Chaudenay N

Ganson N

Gascon N

Genovèse B

Gewurztraminer Rs

Goldriesling B

Gouget N

Graisse B

Gramon N

Grassen N – Grassenc

Grenache N

Grenache blanc B

Grenache gris G

Gringet B

Grolleau N

Grolleau gris G

Gros Manseng B

Gros vert B

Jacquère B

Joubertin

Jurançon blanc B

Jurançon noir N – Dame noire

Knipperlé B

Lauzet B

Len de l'El B – Loin de l'Oeil

Liliorila B

Listan B – Palomino

Lival N

Lledoner pelut N

Macabeu B – Macabeo

Mancin N

Manseng noir N

Marsanne B

Marselan N

Mauzac B

Mauzac rose Rs

Mayorquin B

Melon B

Merlot N

Merlot blanc B

Meslier Saint-François B – Gros Meslier

Meunier N

Milgranet N

Molette B

Mollard N

Monarch N

Mondeuse N

Mondeuse blanche B

Monerac N

Montils B

Morrastel N – Minustellu, Graciano

Mourvaison N

Mourvèdre N – Monastrell

Mouyssaguès

Muresconu N – Morescono

Muscadelle B

Muscardin N

Muscaris B

Muscat Ottonel B – Muscat, Moscato

Muscat cendré B – Muscat, Moscato

Muscat d'Alexandrie B – Muscat, Moscato

Muscat de Hambourg N – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Muscat à petits grains rouges Rg – Muscat, Moscato

Mérille N

Müller-Thurgau B

Nebbiolo N

Nielluccio N – Nielluciu

Noir Fleurien N

Négret de Banhars N

Négrette N

Ondenc B

Orbois B

Pagadebiti B

Pascal B

Perdea B

Persan N

Petit Courbu B

Petit Manseng B

Petit Meslier B

Petit Verdot N

Picardan B – Araignan

Pineau d'Aunis N

Pinot blanc B

Pinot gris G

Pinot noir N

Pinotage N

Piquepoul blanc B

Piquepoul gris G

Piquepoul noir N

Plant de Brunel N

Plant droit N – Espanenc

Portan N

Portugais bleu N

Poulsard N – Ploussard

Prior N

Prunelard N

Précoce Bousquet B

Précoce de Malingre B

Raffiat de Moncade B

Ribol N

Riesling B

Riminèse B

Rivairenc N – Aspiran noir

Rivairenc blanc B – Aspiran blanc

Rivairenc gris G – Aspiran gris

Romorantin B – Danery

Rosé du Var Rs

Roublot B

Roussanne B

Roussette d'Ayze B

Sacy B

Saint Côme B

Saint-Macaire N

Saint-Pierre doré B

Sauvignon B – Sauvignon blanc

Sauvignon gris G – Fié gris

Savagnin blanc B

Savagnin rose Rs

Sciaccarello N

Segalin N

Select B

Semebat N

Semillon B

Servanin N

Soreli B

Souvignier gris Rs

Sylvaner B

Syrah N – Shiraz

Tannat N

Tempranillo N

Terret blanc B

Terret gris G

Terret noir N

Tibouren N

Tourbat B

Tressot N

Trousseau N

Téoulier N

Ugni blanc B

Valdiguié N

Velteliner rouge précoce Rs

Verdejo B

Verdesse B

Vermentino B – Rolle

Vidoc N

Viognier B

Voltis B

Xinomavro N

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

8.1. *Specificity of the geographical area*

The department of Vaucluse, situated on the left bank of the Rhône to the south of the Rhône corridor, after which the 'Vaucluse' PGI is named, forms part of the Provence-Alpes-Côte d'Azur region in the South-East of France. It borders on the departments of Gard (to the west), Ardèche (to the north-west), Drôme (to the north), Alpes-de-Haute-Provence (to the east), Var (with which it has a short border) and, to the south, Bouches-du-Rhône.

Its administrative boundaries are largely defined by natural features: the Rhône to the west (from the town of Bollène in the north as far as the confluence with the Durance in the south), the Calavon river to the east, and the Toulourenc and Aigues rivers to the north. Otherwise, its boundaries have either been drawn or are historical (for example, the canton of Valréas is an enclave of Vaucluse surrounded by the neighbouring department of Drôme).

There is a striking contrast within the department between two landscape types, i.e. plains and the mountains surrounding them.

The plains (making up approximately 45 % of the department) are largely situated in its western part. The largest is the Comtat Venaissin which, by extension, covers the alluvial plain of the Rhône, the Orange plains, and the alluvial plains of the lower Durance valley. Branching out from this area are the alluvial plains of the Durance (from Cavaillon to Pont-de-Mirabeau), the lower Calavon valley (downstream of Beaumettes) and the central Aigues and Ouvèze valleys.

The mountainous areas are dominated by Mont-Ventoux (1 909 m) to the north/north-east of the department, which forms part of a ridge running in a west to east direction. The south-facing slope of this 'grandee' extends along the Albion or Saint-Christol plateau (at an altitude of between 600 m and 1 200 m), bordered to the south by the Monts de Vaucluse (highest point: 1 256 m). The most southerly mountainous area, to the south of the Apt Basin, is the Luberon mountain rising to 1 125 m.

A generally rocky terrain emerging from the plains is to be found where the plains and mountains meet, accentuating the contrast between the two topographies. The most remarkable example is the Suzette massif, where the 'Dentelles de Montmirail' rock formation rises up (average altitude 500 m).

In geological terms, soils of sedimentary origin from the Triassic to the Quaternary period are prevalent. Exceptionally, however, they are not found in the Luberon owing to the presence of lherzolite, a basic endogenous rock of volcanic origin.

The department covers two large, very distinct geological areas: the Rhône valley made up of plains and, in the east, sub-Alpine Provence with landscape features such as Mont-Ventoux, the Lure mountain, the Albion and Saint-Christol plains, the Vaucluse mountains and the Luberon massif. Since the presence of the mistral means that the area is very windy, the Rhône valley provides very good conditions to protect vines against mildew and powdery mildew. This area is dominated by the recent and ancient alluvial deposits of the Rhône, the Lower Durance and their tributaries (the Lez, Aigues, Ouvèze, Sorgues and Calavon rivers). The sub-Alpine area is largely made up of a very thick series of limestone formations, one specific manifestation of which, Urgonian limestone, is important from a morphological, tectonic and hydrogeological point of view. This area of Provence continues to focus on vines which thrive in water-deficient soils and wide variations in temperature.

Owing to its geographical location, the department of Vaucluse is influenced by three of the four major climates of France: the Mediterranean climate in the south, the mountain climate in the north-east (Monts de Vaucluse and the Baronnies massif) and the relative influence of the semi-continental climate in the north-west. However, these influences are mitigated by a clear predominance of the Mediterranean climate, ensuring good vine fertilisation.

The average annual number of hours of sunshine is high. Rainfall is unevenly distributed over the year, with a relative concentration in the autumn and winter. The mistral, a cold, dry wind from the north reaching gusts of almost 100 km/h, plays an important role in determining the climate. In particular, it allows a concentration of grapes at the point of ripening and offers optimal conditions for the control of fungal diseases throughout the growing cycle.

8.2. *Specificity of the product*

Currently the declared production of wines covered by the 'Vaucluse' PGI is approximately 200 000 hl, of which 40 000-45 000 hl may indicate the area 'Principauté d'Orange' and 5 000-6 000 the area 'Aigues'.

Winegrowing within the department is still very much attached to the growing of black grapes and production of red wines. This gives rise to the following average breakdown in terms of the volumes produced: 45 % to 50 % red wine, 30 % to 35 % rosé wine and 15 % to 20 % white wine.

Wines covered by the PGI are produced from a range of grape varieties, giving rise to a broad diversity of aromas:

— the Cinsault N, Clairette B and Bourboulenc B varieties, all originating in the Mediterranean vineyards of France,

— Grenache B and N, Carignan N and Mourvèdre N, of Iberian origin,

— Syrah N, Viognier B and, to a lesser degree (in terms of areas cultivated), Roussanne B and Marsanne B, originating in Dauphiné,

— Ugni B, probably originating in Tuscany.

However, from the 1980s onwards, producers wanted to diversify the varieties they used, and succeeded in doing so by introducing new ones, mainly varieties that were known on the world market, such as Cabernet Sauvignon N, Merlot N, Chardonnay B and Sauvignon B, but also Vermentino B, as well as more recently developed but equally interesting crosses such as Chasan B, Marselan N and Caladoc N. As a result, red varieties such as Merlot N and Cabernet Sauvignon N can be used to improve the composition and structure of wines when they are not specifically channelled into the production of varietal wines.

For rosé wines, very short macerations and, in some cases, direct pressing are increasingly being used to produce rosé wines of an increasingly pale colour.

Producers also offer a varied range of varietal wines, made from varieties including Cabernet Sauvignon N, Merlot N, Caladoc N, Marselan N, Chardonnay B, Roussanne B and Viognier B.

For red wines, the basic varieties used are Grenache N, Syrah N, Merlot N and sometimes Cabernet Sauvignon N, the common denominator of which is their aromas of black fruits and spices, with hints of leather, bitter chocolate and even pepper.

Rosé wines are made from varieties such as Grenache N or Cinsault N, which gives them their aromas of red fruits.

The white wines, which are often made from Chardonnay B, are characterised by their liveliness and minerality and hints of apple or linden.

8.3. *Causal link between the specificity of the geographical area and the specificity of the product*

More than half of the villages in the Vaucluse live from winemaking, thanks to the attachment which winegrowers feel towards their land, whether located within areas covered by a registered designation of origin (appellation d'origine contrôlée, AOC) or a protected geographical indication. As a result of their expertise going back generations, winegrowers have succeeded over the years in diversifying their products. An important role is reserved in the Vaucluse for the production of PGI wines benefiting from high local demand owing to the particularly high level of tourism in the area. The renown of AOC wines produced in the department goes hand in hand with the reputation of the PGI wines, recognised for their variety of aromas. The production of PGI wines is concentrated in the heart of the areas carrying the Luberon and Ventoux designations of origin.

Vines are planted in warm soils enjoying optimal drainage. These properties are conducive to the production of high-quality grapes.

The vines also benefit from the combined influence of different weather conditions, giving the wines a balanced structure and remarkable aromatic character. The Mediterranean climate, with plenty of sunshine in the summer and good light quality, allows the grapes to mature well and acquire well-developed aromatic precursors. Close to the higher ground, there is a greater variation of temperature between day and night, which favours the production of fresh and fruity wines owing to the slow development of the grape's polyphenols. The drying action of the wind protects the grapes against fungal diseases.

As a result of their reputation, the wines win awards in regional and national competitions every year. These include the Concours Général Agricole (4 gold and 5 silver medals in 2014). Vaucluse PGI wines are also rated nationally in the *Guide Hachette des Vins* (55 wines selected, two awarded 'coup de cœur', one 3-star wine, two 2-star wines and thirty 1-star wines in 2013), and also internationally in *Robert Parker's Wine Advocate* (4 Decanter awards for the 2007 vintage) and the Bettane & Desseauve guide.

The production of PGI wines follows on from the tradition and expertise of local winemakers who wish to – and must – offer a diversified range of wines meeting all demands of the market.

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 making and development of wines with the protected geographical indication 'Vaucluse', comprises the following districts bordering the geographical area (department of Vaucluse):

in the north, at the border with the department of Drôme: the district of Nyons,

in the east, at the border with the department of Alpes de Haute-Provence: the district of Forcalquier,

in the east, at the border with the department of Var: the district of Brignoles,

in the south, at the border with the department of Bouches-du-Rhône: the districts of Arles and Aix-en-Provence,

in the west, at the border with the department of Gard: the district of Nîmes,

in the north-west, at the border with the department of Ardèche: the district of Privas.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The following can be added to the protected geographical indication 'Vaucluse':

the name/s of one or more vine varieties,

the terms 'primeur' (early) or 'nouveau' (new).

the name of the following smaller geographical units, in accordance with the conditions set out in the specification: 'Aigues', 'Principauté d'Orange'.

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

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-ea945faf-27fe-47a6-a65e-83dd7ff7fd05