

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2020/C 94/04)

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

‘Touraine’

Reference number: PDO-FR-A0501-AM01

Notification date: 19 December 2019

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Geographical area

The geographical area has been revised to take account of recent mergers of municipalities within the area of the designation, the removal of one municipality and the addition of another.

Point 6 of the single document has been amended accordingly.

2. Demarcated parcel area

In section IV(2) of Chapter 1, the words ‘and 14 June 2018’ are added after ‘9 June 2010’.

The purpose of this amendment is to add the date on which the relevant national authority approved changes to the demarcated parcel area within the geographical area of production. Parcels are demarcated by identifying the parcels within the geographical area of production that are suitable for producing the product covered by the protected designation of origin.

The single document is not affected by this amendment.

3. Area in immediate proximity

The area in immediate proximity area has been revised to take account of recent mergers of municipalities within the geographical area of the designation and the removal of one municipality.

Point 9 of the single document has been amended accordingly.

4. Vine varieties

For the supplementary geographical name ‘Amboise’, the Cabernet Franc, Cabernet Sauvignon and Gamay varieties have been removed for red wines.

As a result of this amendment, Côt is now the only permissible vine variety for red wines. This amendment was requested because Côt is a historical variety from the region and because it enhances the quality of products within the area.

For the supplementary geographical name ‘Amboise’, the Cabernet Franc and Cabernet Sauvignon varieties have been removed for rosé wines.

The single document is not affected by this amendment.

5. Proportions of vine varieties to be planted

For the supplementary geographical name ‘Amboise’, the rules on planting proportions have been revised in the light of the removal of particular vine varieties.

The single document is not affected by this amendment.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

6. Spacing between rows

For the supplementary geographical name 'Amboise', the spacing between rows is amended from a minimum of one metre to a minimum of 0.90 metres.

The single document is not affected by this amendment.

7. Pruning

For the supplementary geographical name 'Amboise', the pruning rules that differed according to vine varieties are simplified and are now as follows:

'With a maximum of 11 buds per plant:

- either by means of the simple Guyot pruning method, with one or two arms bearing only one long cane,
- or short, using the fanned goblet or cordon or Cordon de Royat pruning method, with a maximum of 3 buds per plant;

regardless of the pruning method, the number of fruit-bearing branches per plant for the year is no more than 11'.

The single document is not affected by this amendment.

8. Training

The special provisions relating to training are removed for the supplementary geographical name 'Amboise'.

The single document is not affected by this amendment.

9. Sugar content of the grapes

For the supplementary geographical name 'Amboise', the sugar content levels have been adjusted upwards in order to ensure a higher level of grape quality:

Grape sugar content (grams per litre of grape must)

Dry white wines	179
Semi-dry, semi-sweet and sweet white wines	212
Rosé wines	179
Red wines	189
Minimum natural alcoholic strength by volume	
Dry white wines	11 %
Semi-dry, semi-sweet and sweet white wines	13 %
Rosé wines	11 %
Red wines	11 %

The single document is not affected by this amendment.

10. Yield and upper yield limit

For the supplementary geographical name 'Amboise', the yield for white wines changes from 55 to 52 hectolitres per hectare.

For the supplementary geographical name 'Amboise', the upper yield limit changes from 63 to 60 hectolitres per hectare for red and white wines and from 67 to 60 for rosé wines.

The single document is not affected by this amendment.

11. Loss of eligibility for the designation

For the supplementary geographical name 'Amboise', the loss of eligibility for the registered designation of origin takes effect from 65 hectolitres per hectare for white wines and from 70 hectolitres per hectare for red and rosé wines.

The single document is not affected by this amendment.

12. Blending

For the supplementary geographical name 'Amboise', rules on blending proportions have been created in the light of the removal of particular vine varieties for rosé wines.

The single document is not affected by this amendment.

13. Fermentable sugars

For the supplementary geographical name 'Amboise', the category of semi-dry rosé wines is removed for lack of use.

For dry white wines with the supplementary geographical name 'Amboise', the fermentable sugar content is changed from a maximum of 9 grams per litre to a maximum of 8 grams per litre.

For semi-dry white wines with the supplementary geographical name 'Amboise', the fermentable sugar content is changed from a minimum of 9 grams per litre to a minimum of 8 grams per litre.

For dry rosé wines with the supplementary geographical name 'Amboise', the fermentable sugar content is changed from a maximum of 9 grams per litre to a maximum of 6 grams per litre.

The single document is not affected by this amendment.

14. Enrichment

For the supplementary geographical name 'Amboise', white wines with a sugar content exceeding 8 grams per litre are produced without enrichment. The purpose of this amendment is to limit the scope for enrichment.

In addition, enrichment is limited to 1 % for all other wines with the supplementary geographical name 'Amboise'.

The single document is not affected by this amendment.

15. Fermenting room capacity

The special provision relating to fermenting room capacity is removed for the supplementary geographical name 'Amboise'.

The single document is not affected by this amendment.

16. Ageing

For white and red wines with the supplementary geographical name 'Amboise', the minimum length of the ageing period is increased from until 31 December of the vintage year to until 30 April of the following year.

The purpose of this amendment is to take account of practices and of the fact that the red wines are now produced solely from the more tannic grape variety Côt, which needs more ageing to give the tannins time to break down. Prolonging the ageing period of white wines improves their organoleptic quality.

The single document is not affected by this amendment.

17. Pressing

For the supplementary geographical name 'Amboise', rosé wines must now be produced by the technique of direct pressing prior to fermentation, which is a more quality-focused method.

The single document is not affected by this amendment.

18. Placing on the market for sale to consumers

For the supplementary geographical name 'Amboise', because of the change in the ageing period the release date for sale to consumers is moved back to 15 May.

The single document is not affected by this amendment.

19. Circulation between authorised warehouses

Section IX(5)(b) of Chapter 1 concerning the date from which the wines can be circulated between authorised warehouses is deleted.

The single document is not affected by this amendment.

20. Link with the geographical area

For the supplementary geographical name 'Amboise', because of the change in the ageing period the link with the origin of the product has been supplemented with the sentences 'Ageing of the red wines serves to break down their tannic structure. In the case of white wines, ageing adds to their aromatic complexity.'

Point 8 of the single document has been amended accordingly.

21. Transitional measure

Transitional measures no longer in force have been removed.

The single document is not affected by this amendment.

22. Main points for checking

The main points for checking have been revised for the purpose of editorial simplification.

The single document is not affected by this amendment.

23. Address

The address of the National Institute of Origin and Quality (INAO) in the product specification has been updated.

The single document is not affected by this amendment.

SINGLE DOCUMENT

1. Name of the product

Touraine

2. Geographical indication type

PDO - Protected Designation of Origin

3. Categories of grapevine product

1. Wine
5. Quality sparkling wine

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

The wines comprise white, red and rosé still wines and white and rosé sparkling wines. The white, red and rosé still wines have a minimum natural alcoholic strength by volume of 10 %.

Each batch of wine, after bottling, meets the following analytical standards:

- The white and rosé wines have a fermentable sugar content (glucose plus fructose) of not more than 4 grams per litre and a total acidity level of more than 3,5 grams per litre, expressed as tartaric acid.
- The red wines have a fermentable sugar content (glucose plus fructose) of not more than 2 grams per litre. Malolactic fermentation is completed for red wines. The malic acid content is not more than 0,3 grams per litre.
- The white and rosé wines produced without enrichment and with a minimum actual alcoholic strength by volume of 12,5 % have a fermentable sugar content (glucose plus fructose) of not more than 6 grams per litre. In this case, the total acidity content is not more than 1 gram per litre, expressed in tartaric acid, less than the fermentable sugar content (glucose plus fructose).

After enrichment, the wines do not exceed the following total alcoholic strength by volume: 12,5 % for the white, red and rosé wines and 13 % for the white and rosé sparkling wines, if the must has been enriched.

For the white and rosé still wines, the volatile acidity and the total sulphur dioxide content are those laid down by EU legislation. For the red still wines, the volatile acidity and total acidity levels and the total sulphur dioxide content are those laid down by EU legislation.

For the rosé and white sparkling wines, the volatile acidity and total acidity levels and the total sulphur dioxide and carbon dioxide content are those laid down by EU legislation.

Every unbottled batch of wine that may be labelled 'primeur' ('early') or 'nouveau' ('new') has a volatile acidity level not exceeding 10,2 milliequivalents per litre.

Wines with the registered designation of origin 'Touraine' offer roundness on the palate as well as a fresh and well-balanced finish.

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)	

Description

The white wines, often with a pale golden colour, offer a gamut of flavours that can range from notes with a hint of citrus or exotic fruits to floral notes reminiscent of white flowers. They provide a lingering sense of freshness on the finish.

The rosé wines reveal delicate flavours with hints of blackcurrant, exotic fruits or citrus.

The red wines produced with the Gamay N variety – wines labelled 'Gamay' or designated 'primeur' or 'nouveau' – frequently have a cherry colour and generally release warm red berry notes with silky tannins. These are balanced wines, combining lightness and finesse. Those produced from blends or solely from the Cabernet Franc N variety west of a longitudinal divide passing through Tours (the 'Tours meridian') are elegant and powerful wines with a good tannic structure, an aromatic expression marrying red and black fruits and colours ranging from dark ruby to deep garnet.

The white and rosé sparkling wines have a predominantly acidic structure that gives the wines their freshness and finesse. This acidity is accompanied by fruity notes, and a hint of brioche may develop over time.

5. Winemaking practices

a. Essential oenological practices

- For making rosé wines, the use of charcoal for oenological purposes, on its own or mixed into preparations, is prohibited.
- Reductive methods of enrichment are permitted for the red wines with the maximum partial concentration rate set at 10 % in relation to the volumes used.
- The sparkling wines are made exclusively by second fermentation in the bottle.
- After enrichment, the wines do not exceed the following total alcoholic strength by volume: 12,5 % for the white, red and rosé wines and 13 % for the white and rosé sparkling wines, if the must has been enriched.

Besides the above provisions, the oenological practices adopted for the wines must comply with the obligations laid down by EU legislation and by the Rural and Fisheries Code.

Cultivation method

The minimum planting density of the vines is 4 500 plants per hectare, with a maximum distance of 2,1 metres between rows. The spacing between plants in the same row is at least one metre.

The vines are pruned in accordance with the following methods, with a maximum of 11 buds per plant:

- either by means of the simple Guyot pruning method, with a maximum of 9 buds on the long cane for the Sauvignon B variety and 8 buds on the long cane for the other varieties and a maximum of 2 spurs,
- or with 2 half canes bearing a maximum of 5 buds,
- or short (fan-trained), with a maximum of 2 buds per spur,
- or short with Cordon de Royat training.

Regardless of the pruning method, the vines may be pruned with 2 extra buds per plant, provided that, at the phenological stage corresponding to 11 or 12 leaves, the number of fruit-bearing branches per plant for the year is no more than 11.

b. *Maximum yields*

White wines

72 hectolitres per hectare

Red and rosé wines

66 hectolitres per hectare

Sparkling wines

78 hectolitres per hectare

6. **Demarcated geographical area**

For the still wines, the grapes are harvested and the wines made and developed, and for the sparkling wines the grapes are harvested and the wines made, developed, aged and bottled in the territory of the following municipalities (list compiled on the basis of the Official Geographical Code for 2018):

- Department of Indre-et-Loire: Amboise, Anché, Artannes-sur-Indre, Athée-sur-Cher, Avoine, Avon-les-Roches, Azay-le-Rideau, Azay-sur-Cher, Beaumont-en-Véron, Benais, Bléré, Bossay-sur-Claise, Bourgueil, Brizay, Candes-Saint-Martin, Cangey, Chambray-lès-Tours, Chançay, Chanceaux-sur-Choisille, La Chapelle-sur-Loire, Chargé, Cheillé, Chemillé-sur-Indrois, Chenonceaux, Chinon, Chisseaux, Chouzé-sur-Loire, Cinais, Cinq-Mars-la-Pile, Civray-de-Touraine, Coteaux-sur-Loire, Couziers, Cravant-les-Coteaux, La Croix-en-Touraine, Cruzilles, Dierre, Draché, Epeigné-les-Bois, Esvres, Fondettes, Francueil, Genillé, Huismes, L'Île-Bouchard, Ingrandes-de Touraine, Joué-lès-Tours, Langeais (only the former municipal territory of Langeais, which is now the administrative seat of a larger municipality), Larçay, Léméré, Lerné, Lignéres-de-Touraine, Ligré, Limeray, Lussault-sur-Loire, Luynes, Luzillé, Marçay, Montlouis-sur-Loire, Montreuil-en-Touraine, Mosnes, Nazelles-Négron, Neuillé-le-Lierre, Noizay, Panzoult, Parçay-Meslay, Pocé-sur-Cisse, Pont-de-Ruan, Razines, Restigné, Reugny, Rigny-Ussé, Rivarennes, Rivière, La Roche-Clermault, Rochecorbon, Saché, Saint-Avertin, Saint-Benoît-la-Forêt, Saint-Etienne-de-Chigny, Saint-Germain-sur-Vienne, Saint-Martin-le-Beau, Saint-Nicolas-de-Bourgueil, Saint-Ouen-les-Vignes, Saint-Règle, Sainte-Maure-de-Touraine, Savigny-en-Véron, Savonnières, Sazilly, Seully, Souvigny-de-Touraine, Tavant, Theneuil, Thilouze, Thizay, Tours, Vallères, Vétetz, Vernou-sur-Brenne, Villaines-les-Rochers, Vouvray;
- Department of Loir-et-Cher: Angé, Blois, Chailles, Châteauvieux, Châtillon-sur-Cher, Chaumont-sur-Loire, Chémery, Chissay-en-Touraine, Choussy, Contres, Couddes, Couffi, Faverolles-sur-Cher, Mareuil-sur-Cher, Méhers, Mesland, Meusnes, Monteaux, Monthou-sur-Bièvre, Monthou-sur-Cher, Montrichard Val de Cher, Noyers-sur-Cher, Oisly, Pontlevoy, Pouillé, Rilly-sur-Loire, Saint-Aignan, Saint-Georges-sur-Cher, Saint-Julien-de-Cheédon, Saint-Romain-sur-Cher, Sassay, Seigy, Soings-en-Sologne, Thenay, Thésée, Valaire, Valencisse (only the territory of the incorporated former municipalities of Chambon-sur-Cisse and Molineuf) Vallières-les-Grandes, Valloire-sur-Cisse (only the territory of the merged former municipality of Chouzy-sur-Cisse), Veuzain-sur-Loire (only the territory of the merged former municipality of Onzain).

7. **Main wine grapes**

Orbois B

Sauvignon Gris G – Fié Gris

Sauvignon B – Sauvignon Blanc

Cabernet Franc N

Cabernet-Sauvignon N

Côt N – Malbec

Gamay N

Pinot Noir N

Grolleau N

Grolleau Gris G

Meunier N

Pineau d'Aunis N

Pinot Gris G

Chardonnay B

Chenin B

8. Description of the link(s)

(a) Description of the natural factors relevant to the link

The geographical area is a gently rolling plateau in the south-western part of the Paris Basin and is an area of confluence where three tributaries, the Cher, the Indre and the Vienne, flow into the River Loire. The vineyards occupy about a hundred linear kilometres along the river valleys, with the exception of the Sologne vineyards, which are in plateau locations between the rivers Cher and Loire.

The geographical areas of the supplementary geographical names 'Amboise' and 'Mesland' extend into the heart of the slopes strung out from west to east along the Loire Valley, while the geographical area of the supplementary name 'Azay-le-Rideau' runs along the valley of the River Indre. The lower Cher valley holds the territory covered by the supplementary geographical name 'Chenonceaux', while that of 'Oisly' occupies the eastern plateau located between the rivers Loire and Cher.

The general altitude rarely exceeds 100 or 120 metres in the territory of the 143 municipalities that constitute the geographical area.

The wines come from rigorously and precisely demarcated parcels, based on historical centres of production. These parcels may be divided into the following categories: – parcels with soils derived from clay with flintstone mingled with Miocene sands, soils known locally as 'bournais perrucheux', – parcels with soils derived from clays with flintstone, or 'perruches', or stony calcareous clay soils derived from limestone and known locally as 'aubuis'; these are warm and permeable soils on the lower slopes or 'côtes', of the valleys; – parcels with valley soils located on terraces formed by ancient alluvial sediment, known locally as 'graviers'.

The geographical area benefits from an oceanic climate, the influence of which diminishes significantly towards the eastern part of the area, that is to say east of the Tours meridian. Temperatures and precipitation levels testify to this diminishing influence, with some 550 millimetres of precipitation in the west, compared with up to 650 millimetres in the east and a wider temperature range in the east, indicating a more marked weakening of the oceanic influence.

(b) Description of the human factors relevant to the link

The remains of an old wine press discovered in Cheillé, near Azay-le-Rideau, testify to the cultivation of wines in the Touraine region since the second century. Under the influence of the church, winemaking really thrived between the 8th and the 12th centuries.

The presence of the royal court in the Loire Valley in the 16th century in chateaux such as Chambord and Chenonceaux contributed to considerable growth in the production of quality wines and to the prestige of particular 'crus'. Production expanded after the enactment of the Twenty Leagues Edict, which banned wine production in the area around Paris, and Gamay varieties from the region around Lyon made their appearance.

As natural transport routes, the rivers Loire and Cher offered an obvious incentive to develop production in the geographical area and to trade and export its output. The best wines were mainly traded with the Netherlands and England via the customs barrier at Ingrandes-sur-Loire, near Nantes. These quality wines were christened 'sea wines' ('vins de la mer') on account of their good transportability.

The 18th century saw the development of the vineyards in the lower Cher valley around the towns of Bléré, Thésée, Montrichard and Chenonceaux. Vine-growing in that area was described in the agricultural survey of year XII (1804). In its 'Table of the most-cultivated vines on the slopes of the Cher', it presents Côt as the 'most-cultivated variety on the south-facing slopes of the Cher, producing wine of the first quality'.

In 1845, in his 'Ampélographie Universelle', Count Alexandre Pierre Odart also refers to the Côt N variety as 'the most-cultivated grape variety on the banks of the Cher and the Lot'. Jules Guyot, always very precise in his descriptions, wrote the following in 1860: 'The Breton (Cabernet Franc N) has its main centre at Bourgueil, between Chinon and Saumur, where it provides excellent wines, but it dwindles towards the east of the region, where Côt, Chardenet, Pinot Noir, Beurot and Meunier varieties (...) are predominant in Loir-et-Cher ...'.

Following the phylloxera crisis, the Touraine vineyards were reconstituted with a vine population drawn chiefly from new grafted varieties such as Gamay N and Sauvignon B. The present geographical zone then gradually developed, incorporating vine-growing areas with good quality potential. This process culminated in 1939, shortly before the outbreak of the Second World War, with the recognition of the registered designation of origin 'Coteaux de Touraine'.

In 1953, 'Touraine' was finally adopted as the name of the registered designation with the option of adding the supplementary geographical name 'Azay-le-Rideau' for a small area in the Indre Valley.

In 1955, the supplementary geographical names 'Amboise' and 'Mesland' were recognised. They covered two areas where traditional vine populations had been preserved, particularly those of the Chenin B variety.

The vineyards then covered a surface area of 8 000 hectares, and the producers, grouped into five cooperative wineries, developed the production of wines made from the Sauvignon B and Gamay N grape varieties, which were acquiring a firm reputation in the catering trade under the common names of 'Sauvignon de Touraine' and 'Gamay de Touraine'.

Aware of the potential of their region and their vine varieties, from 1985 producers in the Cher Valley began to plant the varieties Côt N and Sauvignon B on parcels located on prime slopes, while those in the Sologne vineyards reserved the Sauvignon B variety for parcels with sandy soils.

This quest for authenticity has culminated in the recognition of supplementary geographical names - 'Chenonceaux' for the white and red wines of the Cher slopes and 'Oisly' for the white wines of the Sologne vineyards.

In 2009, the vineyards covered an area of 4 500 hectares, cultivated by some 800 producers. Wine production amounts to about 260 000 hectolitres, 60 % of which is white wine. Still wines. The still wines with the registered designation of origin 'Touraine' offer roundness on the palate as well as a fresh and well-balanced finish.

The white wines, often with a pale golden colour, offer a gamut of flavours that can range from notes with a hint of citrus or exotic fruits to floral notes reminiscent of white flowers. They provide a lingering sense of freshness on the finish.

The rosé wines reveal delicate flavours with hints of blackcurrant, exotic fruits or citrus. These rosé wines may be designated 'primeur' ('early') or 'nouveau' ('new'), in which case they are made to be consumed quickly in the months following their production.

The red wines produced with the Gamay N variety – wines labelled 'Gamay' or designated 'primeur' or 'nouveau' – frequently have a cherry colour and generally release warm red berry notes with silky tannins. These are balanced wines, combining lightness and finesse. Those produced from blends or solely from the Cabernet Franc N variety west of the Tours meridian are elegant and powerful wines with a good tannic structure, an aromatic expression marrying red and black fruits and colours ranging from dark ruby to deep garnet.

Sparkling wines. The white and rosé sparkling wines have a predominantly acidic structure that gives the wines their freshness and finesse. This acidity is accompanied by fruity notes, and a hint of brioche may develop over time. Still wines. Over the course of time, the major river system formed by the Loire, the Vienne, the Cher and the Indre shaped a rolling plateau of soft rock dating from the Secondary and Tertiary periods. In the Middle Ages, under the influence of the church, vineyards were planted along the valleys that had been carved out in this way and on the edges of plateaux.

Even during the Renaissance, this closeness to waterways was an important asset that encouraged the export of Touraine wines. The permanence of the customs barrier at Ingrandes-sur-Loire, from where the wines were exported to the Netherlands, and the application of the Twenty Leagues Edict of 1577 shaped the winemaking region of the Loire and were conducive to high-quality production. Under the influence of the climatic conditions, a vine population based on the Chenin B and Cabernet Franc N varieties was developed in the western part of the geographical area, whereas Sauvignon B, Côt N and Gamay N were the varieties of choice in the eastern part. The Tours meridian marked this natural climatic boundary. In these diverse viticultural conditions facing producers, the choice of vine varieties was a dictate of nature.

In accordance with custom, the parcel area demarcated for grape harvesting is confined to parcels with good soil drainage, the soils having formed primarily on Turonian and Senonian deposits. The soil of most of the intermediate valleys comprises clay-with-flints with a high flintstone content. These flintstones are numerous on the surface and so play an important part when the grapes are ripe by increasing the rate of heat exchange in the soil. These conditions contribute greatly to the quality of the white and red wines. The Sauvignon B variety thrives especially on parcels with these 'perruche' soils or with the stony calcareous clay soils known as 'aubuis'. In these conditions it finds everything it needs for perennial ripening. The wines produced on these soils and in this climate express freshness and originality. In 2009, they accounted for two thirds of the production of wine bearing the registered designation of origin. The Gamay N variety, the black grape of the post-phylloxera reconstruction, is mainly grown on parcels containing clay-with-flints soils, and the wines derived from it are fruity and lively.

The red wines produced east of the Tours meridian have the Côt N variety as their backbone, whereas Cabernet Franc N dominates to the west of that line. These varieties give the wines a fine tannic structure.

Within the geographical area covered by the registered designation of origin 'Touraine', the diversity of natural environments is reflected in the recognition of five supplementary geographical names with more restrictive production rules:

'Amboise'

The soft chalk plateau is quite undulating, varying in height between 80 and 100 metres. The diversity of the geopedological situations has given producers the opportunity to find the ideal growing conditions for each of the vine varieties that have established themselves. The rosé wines are fresh and fruity, the red wines, with their good tannic structure, have a fairly intense aromatic character with notes of red fruit in particular, and the white wines are generally dry but may sometimes have fermentable sugars and be labelled 'demi-sec' (semi-dry), 'moelleux' (semi-sweet) or 'doux' (sweet). The ageing of red wines serves to break down their tannic structure. In the case of white wines, ageing adds to their aromatic complexity.

'Azay-le-Rideau'

Thanks to their location between the valleys of the Loire and the Indre, the vineyards enjoy a temperate climate. Vines of the Grolleau N and Chenin B varieties occupy the hills and the sandy, gravelly ledges, producing elegant and fresh white wines and fruity rosés. According to custom, rosé wines must be produced by the technique of direct pressing prior to fermentation so as to obtain this fruitiness. The white wines, which may sometimes have fermentable sugars, are elegant and mineral.

'Chenonceaux'

The geographical area stretches out along the slopes on both banks of the Cher. The vines are planted on parcels where the soils have a significant flint content. The aromatic character of the white wine is generally intense, revealing floral aromas, such as hawthorn and acacia, and fruitier notes of citrus, dried fruits, etc. Ageing, which lasts until at least 30 April of the year following the vintage, serves to add roundness and finesse. The red wines have a fine tannic structure. Their aromatic character is quite intense, with notes of red berries in particular. Ageing, which lasts until at least 31 August of the year following the vintage, serves to produce a wine with complex aromas and rounded, silky tannins.

'Mesland'

The geographical area, situated to the north-east of the area covered by the registered designation of origin 'Touraine', corresponds to the rim of a plateau facing the Loire. The soils there are all similarly flinty with Miocene sands. The wide temperature range and the geographical location bring out the best in early-maturing grape varieties. The red and rosé wines, mainly derived from the Gamay N variety, are characterised by concentrated aromas of red berries. The white wines, which may sometimes have fermentable sugars, possess a complex aromatic character, revealing floral aromas such as hawthorn, linden blossom and verbena and fruitier notes such as citrus and pear. They often leave a lingering sensation of freshness on the palate.

'Oisly'

Located in the heart of the Sologne winemaking area, these vineyards produce white wines, made entirely from Sauvignon B grapes, which unlock their full potential on the continental sand and gravel soils and the typical Sologne formations comprising sand, clay and shell marl. Climatic data for the geographical area show that it has the most accentuated sub-dry season in the Touraine region. This natural environment provides wines with a freshness characterised by fine and delicate aromas with notes of citrus and white flowers. Ageing, which lasts until at least 30 April of the year following the vintage, serves to lend them complexity.

The Touraine, with its heritage of vineyards and valleys extolled by kings, is still one of the jewels of the northern winemaking regions, and its living cultural landscapes, preserved by secular vine-growing, have contributed to the inclusion of the Loire Valley as a Unesco World Heritage Site.

Sparkling wines

Sparkling wines are produced in the conditions described above. Observing that bottled wines in their cellars were sometimes prone to ferment again, the Touraine producers sought to harness that phenomenon of natural aeration and benefit from it. Thus were born the wines marketed to consumers as 'sparkling' from the 19th century. The existence of cellars hewn out of the tuffeau (fine-grained limestone rock) helped to promote developments in the production of these wines, which requires vast temperate storage and handling areas.

Armed with experience accumulated over more than a century, the producers of sparkling wines now possess consummate expertise in the composition of their wine batches. The territorial originality of the white wines is reflected in the requirement that blends should contain 60 % of the Chenin B or Orbois B grape variety. Horizontal ageing on lath racks helps to develop brioche notes and the complexity of the wines.

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

Area in immediate proximity

Legal framework:

National legislation

Type of further condition:

Packaging in the demarcated area

Description of the condition:

The area in immediate proximity, defined by derogation for the making and processing of the still wines and for the making, ageing and bottling of the sparkling wines, comprises the territory of the following municipalities (list compiled on the basis of the Official Geographical Code for 2018):

- Department of Indre: Faverolles-en-Berry, Fontguenand, Lye, La Vernelle, Veuil, Villentrois;
- Department of Indre-et-Loire: Bréhémont, La Chapelle-aux-Naux, Chaveignes, Chezelles, Crissay-sur-Manse;
- Department of Loir-et-Cher: Candé-sur-Beuvron, Cheverny, Cormeray, Feings, Fougères-sur-Bièvre, Fresnes, Les Montils, Mont-près-Chambord, Ouchamps, Sambin, Selles-sur-Cher;
- Department of Maine-et-Loire: Brain-sur-Allonnes, Montsoreau.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- The name of the registered designation of origin must be followed by the indication 'Gamay', subject to compliance with the provisions laid down in the product specification.
- The name of the registered designation of origin may be followed by one of the following supplementary geographical names, subject to compliance with the provisions laid down in the product specification: 'Amboise', 'Azay-le-Rideau', 'Chenonceaux', 'Mesland', 'Oisly'.
- The name of the registered designation of origin may be followed by the indication 'primeur' ('early') or 'nouveau' ('new'), subject to compliance with the provisions laid down in the product specification.
- Where EU legislation specifies that the use of optional indications may be regulated by the Member States, such indications shall be printed on labels in lettering which, in height and in width, is not more than twice the size of the letters forming the name of the registered designation of origin.
- The size of the lettering for the geographical designation 'Val de Loire' must not be larger, either in height or width, than two thirds of the size of the letters forming the name of the registered designation of origin.

Supplementary indications

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- The supplementary geographical name 'Amboise', 'Azay-le-Rideau' or 'Mesland' must be printed after the name of the registered designation of origin in lettering which, in height and in width, is not larger than the size of the letters forming the name of the registered designation of origin.

- The supplementary geographical name ‘Chenonceaux’ or ‘Oisly’ must be printed underneath the name of the registered designation of origin in lettering which, in height and in width, is not larger than the size of the letters forming the name of the registered designation of origin.
- The white wines bearing the supplementary geographical name ‘Amboise’, ‘Mesland’ or ‘Azay-le-Rideau’ must have on their label the indication ‘demi-sec’ (‘semi-dry’), subject to compliance with the analytical standards for this indication in the product specification, or the indication ‘moelleux’ (‘semi-sweet’) or ‘doux’ (‘sweet’) corresponding to the fermentable sugar content (glucose and fructose) of the wine, as defined by EU legislation.

Labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- The rosé wines bearing the supplementary geographical name ‘Mesland’ must have on their label the indication ‘demi-sec’ (‘semi-dry’), subject to compliance with the analytical standards for this indication in the product specification, or the indication ‘moelleux’ (‘semi-sweet’) or ‘doux’ (‘sweet’) corresponding to the fermentable sugar content (glucose and fructose) of the wine as defined by EU legislation.
- For wines that may be labelled ‘primeur’ (‘early’) or ‘nouveau’ (‘new’), the vintage must also appear on the label.
- Wines with the registered designation of origin may specify on their labels the name of a smaller geographical unit, provided that:
 - it is a place name listed in the land registry;
 - the name appears on the harvest declaration.
- The indication ‘Gamay’ is printed immediately below the name of the registered designation of origin in lettering that must not be smaller, either in height or width, than two thirds of the size of the letters forming the name of the registered designation of origin but must be no larger than those letters.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-5f8c6cbf-bad9-4bba-9f9e-c780f349dfaf
