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OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for registration of a name pursuant to Article 97(4) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(2023/C 183/05)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council (¹) within three months from the date of this publication.

SINGLE DOCUMENT

'Sable de Camargue'

PDO-FR-02848

Date of application: 31.5.2022

1. Name of the product

Sable de Camargue

2. Geographical indication type

PDO - protected designation of origin

3. Categories of grapevine product

1. Wine

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

PDO 'Sable de Camargue' still gris and gris de gris wines

BRIEF WRITTEN DESCRIPTION

The protected designation of origin 'Sable de Camargue' is reserved for still gris and gris de gris wines.

The gris and gris de gris wines reflect their natural environment, with a pale salmon colour and a characteristic balance on the palate which combines softness (absence of tannins), roundness (sweetness) and freshness (acidity), and notes of iodine as a result of the maritime influence. The wines are made by direct pressing and are generally blended.

The wines are characterised by a fruity (white fruit, citrus fruit, exotic fruit, red fruit, etc.) or floral palette, depending on the primary aromas of the grape varieties used in the blend, with mineral notes emerging in the finish.

The gris de gris wines are paler in colour, with subtler, more delicate aromas, as they are made solely from the Grenache Gris grape variety.

PDO 'Sable de Camargue' wines comply with the analytical criteria laid down by EU legislation.

The wines are made from grapes harvested when fully ripe and have a sugar content of at least 178 g/l of must.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

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The wines have a minimum natural alcoholic strength by volume of 11 %.

Batches of wine that are ready to be marketed in bulk or packaged have a maximum fermentable sugar (glucose and fructose) content of 4 g/l.

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)	

5. Wine-making practices

5.1. Specific oenological practices

a. Vineyard management

Cultivation practice

Planting density:

The minimum planting density is 4 000 vines per hectare.

The area available for each vine must not exceed 2,50 m².

Pruning rules:

The vines are trained using the Gobelet or Cordon de Royat method. The vines are spur pruned, with a maximum of eight spurs per vine and a maximum of two count buds per spur.

Irrigation:

Irrigation may be authorised in accordance with Article D. 645-5 of the Rural and Maritime Fisheries Code.

b. Cultivation practice

Other cultivation practices

To preserve the characteristics of the physical and biological environment, which is a fundamental part of the terroir:

- There must be managed plant cover, whether naturally occurring or sown, between at least every other row, at least during the dormancy period of the vines, in order to combat wind erosion; vegetation, whether naturally occurring or sown, is managed by mechanical or physical means or by grazing.
- Given the high mineralisation rate in sandy soils and the high degree of leaching, organic fertilisation is provided at least by means of compulsory digging-in of the residues of naturally occurring or sown vegetation.
- The use of herbicide is prohibited over the entire surface area of the soil.
- In order to protect the vineyard from the surrounding salinity, which is essential for its survival, it is prohibited to make any substantial changes to the water circulation management system (channels, pumping stations, sluice gates), other than normal maintenance work on the water infrastructure.

c. Vine varieties

Cultivation practice

- The main grape varieties must together account for at least 70 % of the varieties grown.
- At least two of the main grape varieties must be among the varieties grown.

d. Specific oenological practice

Blending of grape varieties:

The gris wines are made solely from the Grenache Gris G or Grenache N grape varieties or from a blend in which:

- at least two of the main grape varieties are present;
- the main grape varieties account for at least 70 %;
- the grape varieties Carignan N, Cinsaut N, Grenache N, Grenache Gris G, Grenache Blanc B, Marselan N, Muscat d'Alexandrie B, Syrah N, Ugni B and Vermentino B together account for at least 55 %.

The gris de gris wines are made solely from the Grenache Gris G grape variety.

Physical treatment:

The use of oenological charcoal is permitted for musts and young wines still in fermentation, for up to 20 % of the volume of wine produced by a given winemaker for a particular harvest.

Equipment:

- The use of continuous presses, vertical destemmers, continuous fermentation tanks, marc-recycling tanks and screw-type juice separators with a diameter of less than 750 mm is prohibited for these wines.
- The capacity of the winery must be at least equivalent to the volume of wine made during the previous harvest for the same area.

5.2. Maximum yields

- a. Yield of PDO 'Sable de Camargue' wines
- b. 90 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines made and developed in the geographical area approved by the National Institute of Origin and Quality at the meeting of the competent national committee on 5 September 2019. The area comprises the territory of the following municipalities, on the basis of the 2020 Official Geographic Code:

- department of Hérault: Frontignan, La Grande-Motte, Marseillan, Mauguio, Palavas-les-Flots, Sète, Vic-la-Gardiole, Villeneuve-lès-Maguelone;
- department of Gard: Aigues-Mortes, Le Grau-du-Roi, Saint-Laurent-d'Aigouze, Vauvert, Saint Gilles;
- department of Bouches-du-Rhône: Saintes-Maries-de-la-Mer.

7. Wine grape variety(-ies)

Cabernet Franc N

Cabernet Sauvignon N

Carignan N

Cinsaut N – Cinsault

Grenache N

Grenache Gris G

Merlot N

8. Description of the link(s)

8.1. Natural factors relevant to the link

The area in which PDO 'Sable de Camargue' is made covers 14 coastal municipalities in the departments of Hérault, Gard and Bouches-du-Rhône. The vines are grown only on the sandy and limestone soils of the Rhône delta, which were formed from sediments carried by the river, the sea and the wind, and on the associated coastal belt. They are unique, very homogeneous soils that are practically free of clay and loam and are made up of at least 80 % sand.

The vineyards are situated at an average of 1 m above sea level in a typical Camargue environment of alternating coastal lagoons and salt marshes.

The vineyards are supplied with fresh water by a layer of groundwater a few centimetres thick that is kept in hydrostatic balance with the sea, the lagoons and the channels. The channels, which are known as *roubines*, form a network around the periphery of the vineyards, making it possible to manage both the level and salinity of the groundwater layer.

8.2. Human factors relevant to the link

Because of the area's proximity to large bodies of salt water, the human factor is more crucial here than elsewhere. Land and water management of the plots is vital and must be constantly maintained to allow fresh-water management and prevent salt-water intrusion, creating a unique set of soil conditions. The susceptibility of these sandy soils to wind erosion also means that specially adapted cultivation practices are needed, in particular the use of winter crops.

8.3. Causal interactions

The unique maritime climate, with high air humidity and low evapotranspiration, provides the vines with growing conditions that promote almost continuous nutrient assimilation and growth, even during ripening of the grapes.

The unique sandy and limestone soils result, first and foremost, in grapes with a specific, slightly pink, bluish-grey colour and low anthocyanin potential, which is very different from grapes found on other soils.

The maritime climatic conditions during ripening of the grapes produce a unique sugar-acid balance, notably with high levels of malic and lactic acid in the grapes.

After fermentation, the relatively high level of lactic acid gives these wines both a remarkable freshness and considerable roundness.

Rapid extraction through direct pressing, a high level of control of the fermentation temperature, and the land and water management of the plots all contribute to the qualities and characteristics of these *vins des sables* (wines from the sands).

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 development of the wines, comprises the territory of the following municipality in the department of Gard: Aimargues.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-7795ee55-4951-43a0-9b57-eb48f1c1a032