

**Publication of an application for amendment of a specification for a name in the wine sector, as referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council**

(2023/C 224/09)

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 <sup>(1)</sup> within 2 months from the date of this publication.

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

**‘Côtes du Roussillon’**

**PDO-FR-A0919-AM01**

**Date of application: 20.4.2018**

**1. Rules applicable to the amendment**

Article 105 of Regulation (EU) No 1308/2013 - Non-minor amendment

**2. Description of and reasons for amendment**

**2.1. Deletion of the supplementary geographical name ‘Les Aspres’**

The specifications for the protected designations of origin (PDO) ‘Côtes du Roussillon’ and ‘Côtes du Roussillon villages’ have been amended. The labelling of the supplementary geographical name ‘Les Aspres’, a geographical unit smaller than the PDO production area within the meaning of Article 120(1)(g) of Regulation (EU) No 1308/2013, has hitherto been authorised in addition to the name ‘Côtes du Roussillon’. The applicant groups for the two PDOs ‘Côtes du Roussillon’ and ‘Côtes du Roussillon villages’ wanted this additional term to be linked to the PDO ‘Côtes du Roussillon villages’, in the interests of consistency and greater clarity for consumers regarding the various wines on offer. The specification ‘Côtes du Roussillon villages’ in fact already provides for several additional labelling terms referring to smaller geographical units, which will therefore be supplemented by the term ‘Les Aspres’.

The points in the specification affected by the deletion of this reference are as follows:

In Chapter 1:

- point II (2) (‘Geographical name and additional information’); the single document has been amended accordingly under the heading ‘Supplementary provisions on labelling’;
- section III, ‘Colour and types of product’. The single document is not affected by this amendment.
- point IV (2) (b) ‘Geographical area and areas in which the various operations are carried out’ has been deleted. The single document is not affected by this amendment. Point IV has also been amended, see above;
- point V, ‘Vine varieties’. The single document is not affected by this amendment.

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<sup>(1)</sup> OJ L 347, 20.12.2013, p. 671.

- b) 'Pruning rules' and d) 'Average maximum crop load per parcel' in 1. 'Training systems' of point VI 'Vineyard management'. The single document is not affected by this amendment.
- 2. 'Ripeness of the grape' of point VII 'Harvest, transport and ripeness of the grape'. The single document is not affected by this amendment.
- b) of 1. 'Yields' and 2. 'Upper yield limits' of point VIII 'Yields - Age when the vines start producing'. The single document is not affected by this amendment.
- a) 'Blends of grape varieties', (b) 'Malolactic fermentation' and (c) 'Analytical standards' of 1. 'General provisions', and 5. 'Provisions concerning product circulation and placing on the market for the consumer' of point IX 'Processing, production, maturation, packaging, storage'. The single document is not affected by this amendment.
- point X 'Link with the geographical area' and also the summary of the link with the origin set out in the single document;
- c) of 2. 'Special provisions' of point XII 'Rules on presentation and labelling', in order to remove the reference to the labelling of 'Les Aspres', as indicated above. The following point (d) has been renumbered as (c), without any changes.

The single document has been amended in order to take account of the removal of the term 'Les Aspres'.

In Chapter II, all the provisions relating to the supplementary geographical indication in I 'Reporting requirements' have been deleted. The single document is not affected by this amendment.

The paragraph on the geographical unit 'Les Aspres' has been deleted from the specification for the Côtes du Roussillon PDO, but this provision does not affect the geographical area or the area demarcated by the Côtes du Roussillon PDO. This amendment therefore does not need to be included under the point 'change to the demarcated geographical area and to the demarcated parcel area'.

## 2.2. *Change to the geographical production area and to the demarcated parcel area*

In point IV 'Geographical area and areas in which the various operations are carried out'

- the first sentence of points 1. and 3. has been simplified, with the deletion of the words 'processing and maturation';

During the national public consultation phase, it was underlined that there was no reason for maturation to take place in the geographical area. The group considered that limiting maturation to the geographical area did not confer any special characteristics on the product and that there was no justification for keeping this condition: it has therefore been proposed that it be deleted from the stages which must be carried out in the geographical area. This point has been added to the single document.

The single document has been amended under the point 'demarcated geographical area'.

- the geographical production area has been revised, since some municipalities have been excluded from the geographical production area. These are municipalities in which there is no longer any production of grapes for the PDO 'Côtes du Roussillon', namely: Amélie-les-Bains-Palalda, Bouleternère, Caixas, L'Ecluse, Fosse, Joch, Latour-Bas-Elne, Marquixanes, Pézilla-de-Confient, Prats-de-Sournia, Reynès, Riunoguès, Saint-Cyprien, Saint-Michel-de-Llotes, Sournia and Taillet. No objections were raised on this point during the public consultation. These municipalities have been integrated into the area in immediate proximity due to the continued use of winemaking. An addition has been made to the single document to clarify this point.

The single document has been updated under the point 'geographical area'.

- the date of 6 September 2016 has been added under 2. in point IV of Chapter I of the specification. 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 suited to production of the registered designation of origin in question.

The single document is not affected by this amendment.

### 2.3. *Making the wines available to the consumer*

In point IX 'Processing, processing, ageing, packaging, storage', two provisions on red wines, ageing time (previously set at 31 December of the year of harvest) and date of marketing to the consumer (previously set at 15 January of the year following the harvest) have been deleted. The date on which the wines are put into circulation between authorised warehousekeepers has been brought forward to 1 December instead of 15 December of the year of harvest for red wines.

For white and rosé wines, the date on which the wines are put into circulation between authorised warehousekeepers has been brought forward from 1 December to 15 November of the harvest year.

The specific date on which red wines are placed on the market has been deleted, along with the obligation for maturation to take place in the geographical area. This date is now identical to the date for white and rosé wines and is in accordance with the national legislation in force (15 December after harvest). The single document has been corrected and the following sentence has been moved: 'The date of placing on the market shall be brought back to 15 December of the harvest year for all wines'.

This amendment has been moved to the point 'Specific oenological practices' of the single document.

### 2.4. *Rules on vine varieties and blends*

The rules on varieties and the blending of white and rosé wines, set out in Section V 'Vine varieties' of the specification, and under (a) 'Blends' of point 1. 'General provisions' in Section IX 'Processing, conditioning, maturation, packaging, storage' have been amended:

- for rosé wines, Grenache Gris, which was a secondary grape variety, has been added to the list of main grape varieties. Conversely, the varieties Carignan and Mourvèdre have moved from the category 'main grape varieties' to 'secondary grape varieties'. The maximum proportion of secondary grape varieties in wine blends has increased from 20 % to 30 %;
- for white wines, two new grape varieties, Viognier B and Carignan B, have been authorised as secondary grape varieties. Carignan B is scattered throughout old vines and gives strong acidity to the wines. Viognier B is present in the vineyards of this region and is used in the production of PGI wines, to which it lends interesting aromatic potential. It was therefore decided that these grape varieties would be included on the list of authorised varieties. An upper limit of 10 % of secondary grape varieties in blends has also been introduced;
- for red wines, the maximum proportion of secondary grape varieties in blends has increased from 20 % to 30 %.

These changes in the percentage of secondary varieties in blends are a desirable development, since they correspond to the product which is actually being produced. Furthermore, the reduction in the proportion of the main grape varieties in rosé wines from 80 % to 70 % corresponds to the wish to produce blends rather than wines bordering on the single-varietal, which is more in line with the specific character of Côtes du Roussillon. The single document has been supplemented.

As regards the rules on the proportions of the various grape varieties to be planted in the vineyard, set out in point 2. of Section V 'Vine varieties', two amendments have been made:

- for rosé wines, the minimum percentage for the two main grape varieties has been reduced from 80 % to 70 %. The rules specific to the varieties Carignan N, Mourvèdre N and Syrah N have been deleted.

- an exception to the rules on vine varieties in vineyards has been introduced for grape suppliers with small areas of land, as was already the case for other PDOs.

The provision regarding the exception to the rules on vine varieties in vineyards for grape suppliers with small areas of land applies to cooperative members with a small area of land, so that they can declare a PDO without complying with all the rules on the proportion of varieties. The rules on blending, on the other hand, must be complied with by the winemaker (wine-making cooperative), which brings together all those supplying the organisation (cooperative members) for the designation Côtes du Roussillon. This is a provision which is common to all designations in the region. The single document has been supplemented.

These changes in the percentage of secondary varieties in blends are a desirable development, since they correspond to the product which is actually being produced. Furthermore, the reduction in the proportion of the main grape varieties in rosé wines from 80 % to 70 % corresponds to the wish to produce blends rather than wines bordering on the single-varietal, which is more in line with the specific character of Côtes du Roussillon. The single document has been supplemented.

These clarifications have been moved to the point 'Specific oenological practices' of the single document.

## 2.5. Pruning rules

The following details of (b) 'Pruning rules' in point 1. 'Training systems' of Section VI 'Vineyard management' have been amended:

- single Guyot pruning for the Roussanne, Marsanne and Vermentino grape varieties, which had previously been authorised only on the territory of 19 municipalities, is now authorised for the entire territory of the designation;
- the ban on rejuvenation pruning on parcels of vines pruned using the 'Cordon de Royat' method, which should not exceed 10 % per year of the vines on the parcel, has been lifted. On the other hand, a reporting requirement has been introduced with a view to reinforcing the controls and the advice, in view of the special nature of this technique which, when managed poorly, can have negative consequences on the vine.

The amendment extends a pruning type (single Guyot) to the entire geographical area for the Marsanne B, Roussanne B and Vermentino B grape varieties, which had previously been reserved in the initial specification for the westernmost municipalities of the 'Côtes du Roussillon' designation. This pruning method has now become widespread practice throughout the area because it facilitates more regular fruit-bearing for these grape varieties in the region, and reduces wind-induced cane breakage. Single Guyot pruning may be used for the Marsanne B, Roussanne B and Vermentino B grape varieties, with a maximum of 8 buds per plant, including no more than 6 buds on the cane and 1 spur with no more than 2 buds.

These amendments have been included in the single document under 'Cultivation practices'.

## 2.6. Size-related reporting requirements

In Chapter II of the specification, concerning preliminary size-related reporting requirements, there is a preliminary reporting requirement vis-à-vis the PDO, with an on-site visit, when the rejuvenation of a vine pruned using the 'Cordon de Royat' method exceeds 10 % per year of the vines.

This requirement is linked to the inspection. The reporting is linked to the size production condition, in the case of the 'rejuvenation' of a parcel pruned using the 'Cordon de Royat' method as indicated in point VI 1. b) Special provisions.

The single document has been amended under the point 'Wine-making practices - Cultivation practices'.

## 2.7. Description of the wines

In response to the notifications from the European Commission, Chapter I of the specification has been amended in Section X- 'Link with the geographical area'.

- point 2. Information on the quality and characteristics of the product, has been amended to supplement the organoleptic description of each wine colour. These additions have been made in the single document under the point 'Description of the wine(s)'.
- part 3. Causal link, has been amended to specify the causal interaction between the characteristics of the PDO wines and those of its geographical area. These clarifications have been made under the point 'link with the geographical area' of the single document.

#### SINGLE DOCUMENT

1. **Name(s)**

Côtes du Roussillon

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

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

*Analytical characteristics*

The designation is reserved for still dry white, rosé and red wines.

The minimum natural alcoholic strength by volume is 12 % for red and rosé wines and 11,5 % for white wines.

Red wines ready to be marketed in bulk or bottled must have a malic acid content that does not exceed 0,4 g/l.

The wines ready to be marketed in bulk or bottled have a fermentable sugar (glucose and fructose) content which is less than or equal to the following values:

- Red wines with a natural alcoholic strength by volume less than or equal to 14 %: 3 grams per litre - red wines (with a natural alcoholic strength by volume of more than 14 %): 4 grams per litre
- Rosé and white wines: 4 grams per litre.
- Batches of wine ready to be marketed in bulk and eligible for the term 'primeur' (early) or 'nouveau' (new) have a volatile acidity content which is less than or equal to 10,2 milliequivalents per litre;
- Red wines eligible to be labelled using the term 'primeur' or 'nouveau' must, at bottling stage, have a fermentable sugar (glucose and fructose) content which is less than or equal to 2 grams per litre;
- The maximum total and minimum acquired alcoholic strengths must be in line with the limit values laid down in EU legislation. Volatile acidity, total acidity and sulphur dioxide levels are those laid down in EU legislation.

*Organoleptic characteristics*

The red wines are always produced from a blend of at least two grape varieties. In most cases, they have a deep red colour. The aromas are characterised by notes of red fruit and spices, and the wines are full-bodied, with a strong structure and the presence of ripe, velvety tannins.

Rosé wines, made from a blend of at least two grape varieties, generally have a strong pink colour. On the palate, they express beautiful aromatic complexity, with notes of fresh fruit and red berries. These are wines with a beautiful structure, and are rounded with good aromatic persistence.

The white wines come from a blend of at least two grape varieties. They have a light, shiny golden colour, and are characterised by aromas of white flowers, exotic fruit and citrus fruit. They are balanced, fresh wines with pleasing minerality, or fuller-bodied, smoother and more generous.

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

### a. *Essential oenological practices*

The minimum vine planting density is 4 000 plants per hectare. The spacing between the rows of vines must not exceed 2,50 metres. The area available for each plant must not exceed 2,5 square metres. This area is calculated by multiplying the distance between rows by the distance between vines in the same row.

For vines planted in square or triangular formation, each plant has must have a a maximum area of 3 square metres. This area is calculated by multiplying the distance between rows by the distance between vines in the same row. The spacing between rows and spacing between plants in the same row is less than or equal to 1,70 metres.

Subject to compliance with the minimum planting density of 4 000 plants per hectare, vines planted with an existing block may have a spacing between rows of more than 2,50 metres.

The vines are pruned using spur pruning, with a maximum of 8 spurs per plant. Each spur has a maximum of 2 buds;

Single Guyot pruning may be used for the Syrah N variety, with a maximum of 8 buds per plant, of which no more than 6 on the cane, and 1 spur with a maximum of 2 buds;

Single Guyot pruning may thus be used for the Marsanne B, Roussanne B and Vermentino B grape varieties, with a maximum of 8 buds per plant, including no more than 6 buds on the cane and 1 spur with no more than 2 buds in the following municipalities: Ansignan, Arboissols, Caramany, Caudiès-de-Fenouillèdes, Felluns, Fosse, Lansac, Montalba-le-Château, Pézilla-de-Conflent, Prats-de-Sournia, Prugnanes, Rodès, Saint-Arnac, Saint-Martin, Sournia, Tarerach, Trévillach et Trilla, and Le Vivier.

Where the rejuvenation of a vineyard parcel pruned using the 'Cordon de Royat' method exceeds 10 % of the existing plants per year, this must be reported for the purpose of monitoring crop load.

Irrigation may be authorised.

The use of oenological charcoal to make rosé wines, either alone or mixed in preparations, is prohibited.

For wine-making, wines with the 'Côtes du Roussillon' PDO must have the following blends of grape varieties:

- For the red wines:
- The wines come from the blend of at least 2 grape varieties;
- The proportion of the largest variety, which must be a main grape variety, is less than or equal to 80 % of the blend;
- The proportion of secondary varieties, together or separately, is no more than 30 % of the blend.
- For the rosé wines:
- The wines come from the blend of at least 2 grape varieties, with the exception of wines from white grape varieties where these are produced separately;
- The proportion of the largest variety, which must be a main grape variety, is no more than 80 % of the blend;

- The proportion of secondary varieties, together or separately, is no more than 30 % of the blend.
- For the white wines:
- The wines come from the blend of at least 2 grape varieties;
- The proportion of the largest variety is no more than 80 % of the blend;
- The proportion of the Grenache blanc B, Macabeu B and Tourbat B (locally referred to as Malvoisie du Roussillon) varieties, together or separately, is greater than or equal to 50 %.

The proportion of the secondary grape varieties is no more than 10 %.

The wines may circulate between authorised warehouses at the earliest:

- on 1 November of the harvest year for wines bearing the term 'primeur' or 'nouveau'.
- on 15 November of the harvest year for white and rosé wines.
- on 1 December of the harvest year for red wines.

'The date of placing on the market for consumers shall be set as 15 December of the harvest year for all wines'.

In addition to the provision(s) above, wines must meet the obligations laid down at EU level and set out in the Rural Code with regard to oenological practices.

b. *Maximum yields*

58 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made on the territory of the following municipalities of the department of Pyrénées-Orientales:

Ansignan, Arboussols (in part), Argelès-sur-Mer, Bages, Baho, Baixas, Banyuls-dels-Aspres, Bélesta, Le Boulou, Brouilla, Cabestany, Calce, Camélas, Canet-en-Roussillon, Canohès, Caramany, Cases-de-Pène, Cassagnes, Castelnou, Caudiès-de-Fenouillèdes, Céret, Clairà, Corbère, Corbère-les-Cabanes, Corneilla-la-Rivière, Corneilla-del-Vercol, Elne, Espira-de-l'Agly, Espira-de-Conflent, Estagel, Estoher en partie, Felluns, Finestret en partie, Fourques, Ille-sur-Têt (in part), Lansac, Laroque-des-Albères, Latour-de-France, Lesquerde, Llauro, Llupia, Maureillas-las-Illas, Maury, Millas, Montalba-le-Château, Montauriol, Montescot, Montesquieu-des-Albères, Montner, Néfiach, Oms, Opoul-Périllos, Ortaffa, Palau-del-Vidre, Passa, Perpignan, Peyrestortes, Pézilla-la-Rivière, Pia, Planèzes, Pollestres, Ponteilla, Prugnanes, Rasiguères, Rigarda, Rivesaltes, Rodès, Saint-André, Saint-Arnac, Saint-Estève, Saint-Félicien-d'Amont, Saint-Félicien-d'Avall, Saint-Génis-des-Fontaines, Saint-Hippolyte, Saint-Jean-Lasseille, Saint-Jean-Pla-de-Corts, Saint-Martin, Saint-Nazaire, Saint-Paul-de-Fenouillet, Sainte-Colombe-de-la-Commanderie, Saleilles, Salses-le-Château, Le Soler, Sorède, Tarterach, Tautavel, Terrats, Thuir, Tordères, Toulouges, Tresserre, Trévillach, Trilla, Trouillas, Villelongue-dels-Monts, Villemolaque, Villeneuve-de-la-Raho, Villeneuve-la-Rivière, Vinça, Vingrau, Vivès, Le Vivier (in part).

7. **Main grape variety (varieties)**

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

8.1. *Description of the natural factors relevant to the link*

The geographical area is located in the department of Pyrénées-Orientales, within a vast amphitheatre facing east towards the Mediterranean sea and bordered on three sides by high ground:

- the Canigou Massif to the west (Pic du Canigou at an altitude of 2 780 metres);
- the Albera Massif to the south (Roc de France at an altitude of 1 450 metres) ;
- the Corbières Massif to the north (Mont Tauch at an altitude of 878 metres).

The geographical area is crossed from west to east by three relatively short main rivers and smaller rivers that are often dried up. Over the centuries, these have swept material down from the mountains creating many terraces.

The landscape is shaped by erosion, successive deposits following seawater intrusions and a series of ancient formations shifted to the surface following the uplift of the Pyrenees.

All geographical eras are represented, giving rise to a diversity of soils, formed either from the bedrock, from transported material or from lake or marine deposits.

The parcels specifically demarcated for grape production intended for the designation are located:

- on steep slopes of shale or limestone and their colluvium, to the north of the geographical area;
- on hills of sandy-clay molasse to the south;
- on stony terraces along the valleys which cross the geographical area.

These parcels have soils whose common characteristics are to be dry, low in organic material, stony and well drained.

The geographical area benefits from a Mediterranean climate with hot summers and mild winters. There are more than 2 500 hours of sunshine annually. The annual rainfall of between 500 and 650 millimetres is often associated with storms. It is spread over spring and autumn, with a very marked period of summer drought. The average annual temperature is between 13 °C and 14 °C, with a cooler gradient towards the west or at higher altitudes. The climate is also characterised by the frequency (1 day out of 3) and violence of the 'Tramontane', the north-west wind, which is very cold in winter after passing over the snow-covered peaks of the Pyrenees, and which remedies but also accentuates the drought.

## 8.2. *Description of the human factors relevant to the geographical link*

Vine cultivation came to Roussillon, which owes its name to the Ibero-Ligurian city of Ruscino, a thriving city in the 6th century BC, at the same time as Mediterranean civilisation, brought by the Phocéans, who founded Massilia (Marseille) in around 600 BC, and taught the local tribes how to prune vines and produce wine. This hot and windy climate very soon gave rise to special 'liqueur wines', made from grapes with a very high natural sugar content, and dry wines with a high alcohol content.

The sweet wines were the first to become highly popular due to the fact that their nature allows them to be matured and stored for long periods of time in an oxidising environment while acquiring wonderful aromatic complexity. The high summer temperatures, the absence of underground cellars, as a consequence of the unfavourable geology, and lack of technical resources make it impossible to preserve the dry wines, which must be consumed quickly and locally for the most part.

The development of port activity, in ports such as Collioure and Port-Vendres, would allow them to become better known with the passing years. In the 18th century, traders from Sète used them in blends to 'strengthen' the Languedoc wines.

In the 19th century, the improvement of wine-making techniques and techniques for the preservation of dry wines allowed Roussillon wines to develop enhanced maturation and storage potential, and they are now sold under their own identity.

In 1816, the oenologist A. JULLIEN noted the importance of the origin of this production of 'Roussillon' dry red wines and classified their production into 3 separate areas in his book 'The Topography of All the Known Vineyards'.

A century later, in 1930, producers founded the 'Association professionnelle des vignerons du Haut-Roussillon pour la délimitation et la défense du cru' (Professional association of winegrowers of Haut-Roussillon for the delimitation and defence of the cru). On 11 July 1932, the Civil Court of Perpignan granted this designation to the municipalities of Aspres (region to the south of the Têt river) and then, on 27 May 1937, extended it to the municipalities of Albères (Pyrenean foothills).

In 1936, the natural sweet wines gained recognition under the controlled designation of origin, and one of them was given the name 'Côtes du Haut-Roussillon'.



Furthermore, in order to avoid confusion between the dry wines and the natural sweet wines, the dry wines produced in the southern part of the department of Pyrénées-Orientales became designation of origin wines in December 1951 under the name 'Roussillon-dels-Aspres' in the 'vin délimité de qualité supérieure' (designation of origin of high quality) category. The wines produced in the northern part, the southern foothills of the Corbières Massif, received recognition as designation of origin wines under the names 'Corbières-du-Roussillon' and 'Corbières-supérieures-du-Roussillon' in the category 'vin délimité de qualité supérieure' on 22 January 1952.

Following a long process initiated in the 1960s, these 3 designations of origin were brought together under the name 'Côtes du Roussillon' on 3 October 1972, before becoming 'appellation d'origine contrôlée' (controlled designation of origin) wines under the same name on 28 March 1977, thereby becoming the first major controlled designation of origin of Languedoc-Roussillon.

### 8.3. Causal interactions

The vast natural amphitheatre of Roussillon on the border with Spain, formerly a territory of Catalonia and which became part of France under the Treaty of the Pyrenees in 1659, backs onto the Pyrenees and opens out on the Mediterranean Sea. A long wine-growing tradition took hold on its tiers of dry, poor and well-drained soil, in vineyards bathed in the heat and light of a typically Mediterranean climate, marked by summer drought and, above all, frequent winds.

Understanding of the natural environment has long enabled producers to manage the vines and their production so that they achieve optimum potential. In terms of wine-making know-how, grape varieties are planted in a considered manner and training systems are adapted to the various situations, always in a manner conducive to optimal ripeness of the grapes.

Indeed, on the parcels clearly demarcated according to their location on slopes, hills or terraces, producers have selected and maintained over time, for each colour, the varieties which are best suited to the soil and climate conditions of the geographical area.

For instance, for red and rosé wines, the varieties Grenache N or G, perfectly suited to extremely dry conditions, occupy the thin and arid slopes with the Carignan N variety. Mourvèdre N, which is harvested later, grows in the warmest and most sheltered locations. Syrah N, generally trellised because it is sensitive to the wind, is planted in locations with cooler soils, as are the main varieties for white wines, namely Grenache B, Maccabeu and Tourbat.

In parallel to this, producers have learned to master the production wine and its blending using each of these varieties, bearing in mind that at least two varieties are required in the blend for all three colours.

The suitability of these varieties to the various geographical locations and climates, and their complementarity, allow producers to express the characteristics of the wines covered by the designation, which are always blends: the red wines are characterised by their fruitiness, their strong structure and the presence of ripe tannins; the fresh and fruity rosé wines also present a beautiful structure, and are rounded with good aromatic persistence. The white wines are full-bodied, aromatic and generous.

In a territory with often marked relief, the vines form part of a Mediterranean landscape made up of scrubland, bush and rock with a rich cultural and historical heritage. The ancient site of Ruscino, the many Roman works of art, the abbeys and cloisters, and the estates dating back to the Knights Templar or more recent estates, bear witness to a long tradition closely linked to the cultivation of vines and wine production.

Through the years, and on difficult terrain, producers have used the know-how which they have acquired and developed to build the reputation of Côtes du Roussillon wines.

## 9. Essential further conditions

*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 as producing wines eligible for the 'Côtes du Roussillon' controlled designation of origin, comprises the territory of the following municipalities of the department of Pyrénées-Orientales: Alenya, Amélie-les-Bains-Palalda, Arboussols, Bompas, Bouleternère, Caixas, Collioure, Les Cluses, Estoher, Finestret, Fosse, Ille-sur-Têt, Joch, Latour-Bas-Elne, Marquixanes, Pézilla-de-Conflent, Prats-de-Sournia, Reynès, Saint-Cyprien, Saint Laurent-de-la-Salanque, Sainte-Marie, Saint-Michel-de-Llotes, Sournia, Taillet, Théza, Torreilles, Villelongue-de-la-Salanque, and Le Vivier.

*Labelling*

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of the controlled designation of origin can be supplemented by the term 'primeur' or 'nouveau' for wines which meet the conditions set out for such a term in this specification.

Wines eligible to bear the term 'primeur' or 'nouveau' must also state the vintage.

Wines with this controlled designation of origin may specify the broader geographical unit 'Vin du Roussillon' on their labels.

The size of the letters for this broader geographical unit must not be larger, either in height or width, than two-thirds of the size of the letters forming the name of the protected designation of origin.

#### **Link to the product specification**

[http://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-071709f8-4d5f-4e7f-8e32-c7cab39f4cac](http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-071709f8-4d5f-4e7f-8e32-c7cab39f4cac)

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