



C/2023/1384

4.12.2023

**Publication of an application for approval of a Union amendment to a product specification for a name in the wine sector pursuant to Article 97(4) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council**

(C/2023/1384)

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 three months from the date of this publication.

**‘Corbières-Boutenac’**

**PDO-FR-A0670-AM02**

**Date of application: 23.9.2022**

**APPLICANT AND LEGITIMATE INTEREST**

**Syndicat de l'appellation d'origine contrôlée Boutenac [Association for the ‘Boutenac’ controlled designation of origin]**

The applicant group protects and manages the PDO and ensures compliance with its specification.

**DESCRIPTION OF AND REASONS FOR THE AMENDMENT**

**Change to the name of the PDO**

The PDO protection and management body and all operators concerned wish to distinguish their product from the ‘parent’ designation of origin, the PDO ‘Corbières’, by using only the name ‘Boutenac’. This change of name is part of efforts to organise the various designations in this area into a hierarchy. The PDO ‘Boutenac’ complies with a specification and specific production conditions that set it apart. The geographical area for the ‘Boutenac’ controlled designation of origin is located in the heart of the Corbières massif. It is a young controlled designation of origin which, nevertheless, has a long history of winegrowing. Vineyards already existed in Roman times, as shown by the earliest reference to wine being grown in the Corbières region at ‘Villa major’, now ‘Villemajou’, which lies in the municipality of Boutenac, right at the heart of the geographical area. The winegrowers of Boutenac, convinced by their land and know-how, drew on their production capacity to create an original, high-quality product, making a red wine which was granted the ‘Corbières-Boutenac’ controlled designation of origin in 2005. Over the years, an ever more demanding production process and numerous promotion campaigns have seen the winegrowers increasingly come into their own and bring out the best of the ‘Boutenac’ geographical area.

This change of name affects several different points in the specification:

- In the title of the specification for the protected designation of origin, the name ‘Corbières-Boutenac’ is replaced by ‘Boutenac’.

This amendment has also been included under section 1.1 – New name(s) – of the single document.

- Chapter I of the specification for the protected designation of origin ‘Corbières-Boutenac’ is amended as follows:

- 1) In point I. – Name of the designation – the name ‘Corbières-Boutenac’ is replaced by ‘Boutenac’.

This amendment has also been included under section 1.1 – New name(s) – of the single document.

- 2) In point III. – Colours and type of product – the name ‘Corbières-Boutenac’ is replaced by ‘Boutenac’.

This amendment has also been included under section 1.4 – Description of the wine(s) – of the single document.

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

3) Point X. – Link with the geographical area – is amended as follows:

- In point 1°(a), sixth paragraph: the name ‘Corbières-Boutenac’ is replaced by ‘Boutenac’.
- In point 2°, first sentence, the name ‘Corbières-Boutenac’ is replaced by ‘Boutenac’.
- In point 3°, first sentence, the name ‘Corbières-Boutenac’ is replaced by ‘Boutenac’.

These amendments have also been included under section 1.8 – Link with the geographical area – of the single document.

4) In point XII. – Rules on presentation and labelling –, under point 1°, the name ‘Corbières-Boutenac’ is replaced by ‘Boutenac’.

These amendments have also been included under section 1.9 – Further conditions – of the single document.

#### SINGLE DOCUMENT

#### 1. **New name(s)**

Boutenac

#### 2. **Geographical indication type**

PDO – Protected Designation of Origin

#### 3. **Categories of grapevine product**

1. Wine

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

##### 1. *Organoleptic characteristics*

These wines are still, dry red wines.

‘Boutenac’ is an aged, dry red wine in which the combined proportion of the Carignan N, Grenache N, Mourvèdre N and Syrah N varieties in the blend must be greater than or equal to 70 %. Carignan N must account for at least 30 % of each blend. It is a *vin de garde* (wine for ageing) and must be aged until 31 December of the year following the year of harvest, with at least 2 months in the bottle to refine its tannin structure.

The wines generally have a deep robe, shot through with violet glints when young. They develop notes of spices and mature fruit. They are powerful and generous on the palate and are structured around smooth and harmonious tannins which are overlaid with flattering notes of mocha, spices and caramel. They are full-bodied and warm with a long 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)	

## 2. Analytical characteristics

These red wines have a minimum natural alcoholic strength by volume of 13 %.

Batches of wine that are ready for marketing have a fermentable sugar content (glucose and fructose):

- less than or equal to 3 g/l for wines with a natural alcoholic strength by volume less than or equal to 14 %;
- less than or equal to 4 g/l for wines with a natural alcoholic strength by volume greater than 14 %.

Wines ready to be marketed in bulk or packaged have a malic acid content less than or equal to 0,4 g/l.

The total acidity, volatile acidity and total sulphur dioxide content, the maximum total alcoholic strength and the minimum actual alcoholic strength follow the limits laid down in the EU legislation.

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. Winemaking practices

### 5.1. Specific oenological practices

- The use of wood chips is prohibited.
- Any heat treatment of the wine harvest at a temperature above 40 °C is prohibited.
- In addition to the above provisions, the oenological practices concerning these wines must meet the requirements laid down at EU level and in the Rural Code.
- The use of continuous fermentation tanks, continuous presses, centrifugal destemmers (vertical destemmers) and screw-type juice separators is prohibited.
- In the wine blends:
  - The proportion accounted for by the Carignan N, Grenache N and Mourvèdre N varieties combined must be greater than or equal to 70 %.
  - The Carignan N variety must account for at least 30 % of the blend.
  - No single variety may account for more than 80 % of the blend.
  - The wines are aged at least until 31 December of the year following the year of harvest, with at least 2 months in the bottle.
  - After ageing, the wines are placed on the market for sale to the consumer from 1 January of the second year following the year of harvest.
  - All batches are packaged in bottles.

#### Cultivation method

- The minimum planting density of the vines is 4 400 plants per hectare. The distance between the rows must not exceed 2,50 m.

The area available for each plant must not exceed 2,25 m<sup>2</sup>. This area is calculated by multiplying the distance between rows by the distance between vines in the same row. For vines planted in squares or triangles and trained using the goblet system, the area available for each plant must not exceed 3 m<sup>2</sup>.

- When trained using the goblet system, the vines are spur pruned, with a maximum of six spurs per vine. Each spur has a maximum of two count buds.
- When trained using the Royat cordon system, the vines are spur pruned:
  - with a maximum of six spurs per vine and a maximum of two count buds per spur; or
  - with a maximum of 10 spurs per vine and a maximum of one count bud per spur.

Irrigation may be authorised.

The average maximum crop load per parcel is set at 7 000 kg per hectare. Where irrigation is authorised, the average maximum crop load per irrigated parcel is set at 5 500 kg per hectare.

Grapes containing less than 224 g of sugar per litre of must cannot be considered fully ripe.

Grapes of the Carignan N variety are harvested by hand and transported whole to the winemaking location.

## 5.2. **Maximum yields**

50 hectolitres per hectare

## 6. **Demarcated geographical area**

The grapes are harvested and the wines are made, processed, aged and packaged in the following municipalities in the department of Aude, listed on the basis of the 2019 Official Geographic Code: Boutenac, Fabrezan, Ferrals-les-Corbières, Lézignan-Corbières, Luc-sur-Orbieu, Montséret, Ornaisons, Saint-André-de-Roquelongue, Saint-Laurent-de-la-Cabrerisse, Thézan-des-Corbières.

## 7. **Wine grape varieties**

Carignan N

Grenache N

Mourvèdre N – Monastrell

Syrah N – Shiraz

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

The geographical area is located at the centre of the department of Aude, between Carcassonne and Narbonne, around the Pinada de Boutenac massif, which ascends to an altitude of 273 m. It is bounded:

- by three rivers, the Orbieu to the north, the Aussou to the east and the Nielle to the west;
- and by the limestone plateaux of Thézan-des-Corbières and Saint-Laurent-de-la-Cabrerisse to the south.

This geographical area, which is south / south-west facing, is characterised by a gently rolling landscape made up of a succession of small hills, elongated ridges and hilltops crowned with pine forests.

Vines occupy most of the slopes up to an altitude of around 180 m. Grown in a Mediterranean climate, the vineyards covered by the 'Boutenac' controlled designation of origin are well protected from maritime influences by a network of interlacing hills and exposed to the influence of the north-west wind. The soils are thin and very stony but deep enough to allow good root development.

The natural conditions are ideal for achieving excellent ripeness, as they prevent summer water stress. However, the plant achieves balance gradually, which is why the more robust vine varieties, such as Mourvèdre N and Carignan N, have a late entry into production.

These natural conditions are particularly favourable for the historical Mediterranean grape varieties Grenache N, Mourvèdre N and Carignan N, and have proved to be well suited to Syrah N, which was introduced throughout Languedoc-Roussillon in the early 1980s. Syrah N contributes coveted and original aromatic notes in the coolest situations.

Carignan N is a hardy variety that tolerates windy and dry situations well. It is the winegrowers' preferred variety in the poorest soils of the Boutenac area, which is its natural habitat of choice. The young wines have hard, powerful tannins which become more refined over the appropriate ageing period.

Grenache N thrives in stony soils. It is adapted to wind and to the hottest situations, contributing fruitiness, alcoholic richness and fullness to the blend.

Mourvèdre N performs well in soils that are very warm with good water status. It is slow to adapt and its yield is used in blends only from the 6th year after planting, after which it contributes subtle notes and a sought-after hint of tannin.

The soils, climate, human expertise in planting the grape varieties, vine training method (spur pruning for Mediterranean grape varieties), cultivation practices (manual harvesting) and ageing (mandatory ageing for 1 year, with 2 months in the bottle to refine the wines) are all factors that contribute to the production of an original product, which was recognised as a controlled designation of origin within the 'Corbières' PDO in 2005.

By including a period of bottle ageing within the demarcated geographical area and area in immediate proximity in the production conditions, the producers are aiming to better safeguard the product's quality and specificity and thus the reputation of the controlled designation of origin.

It is a young controlled designation of origin which, nevertheless, has a long history of winegrowing. Vineyards already existed in Roman times, as shown by the earliest reference to wine being grown in the Corbières region at 'Villa major', now 'Villemajou', which lies in the municipality of Boutenac, right at the heart of the geographical area.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- a) Wines with the controlled designation of origin may display the name of a smaller geographical unit on their labels, provided that:

- it is a place name listed in the land registry;
- it appears on the harvest declaration.

The place name must be printed in letters no larger, either in height or in width, than half the size of the letters forming the name of the controlled designation of origin.

- b) Wines with the controlled designation of origin may display the broader geographical unit 'Corbières' on their labels.

The size of the letters for this broader geographical unit must be no larger, in terms of both height and width, than half the size of the letters forming the name of the controlled designation of origin.

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 production, processing, ageing and packaging of the wines, comprises the territory of the following municipalities in the department of Aude, listed on the basis of the 2019 Official Geographic Code: Bizanet and Narbonne.

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The wines are aged at least until 31 December of the year following the year of harvest, with at least 2 months in the bottle.

By including a period of bottle ageing within the demarcated geographical area and area in immediate proximity in the production conditions, the producers are aiming to better safeguard the product's quality and specificity and thus the reputation of the controlled designation of origin.

**Link to the product specification**

[https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-78f0132e-3153-4ff4-a2b1-3ccb70539d00](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-78f0132e-3153-4ff4-a2b1-3ccb70539d00)

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