



C/2025/6756

23.12.2025

**Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 <sup>(1)</sup>**

(C/2025/6756)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

**'Entre-deux-Mers'**

**EU reference number: PDO-FR-A0406-AM05 – 30.9.2025**

**1. Product name**

'Entre-deux-Mers'

**2. Geographical indication type**

- Protected designation of origin (PDO)
- Protected geographical indication (PGI)
- Geographical indication (GI)

**3. Sector**

- Agricultural products
- Wines
- Spirit drinks

**4. Country to which the geographical area belongs**

France

**5. Member State authority communicating the standard amendment**

Ministry of Agriculture and Food Sovereignty

**6. Qualification as standard amendment**

The French authorities consider that the application meets the requirements of Regulations (EU) No 1308/2013 and (EU) 2024/1143.

The amendments to the product specification are standard amendments according to the definition laid down in Article 24(4) of Regulation (EU) 2024/1143.

The application for an amendment to the 'Entre-deux-Mers' PDO does not involve any of the three situations constituting a Union amendment; specifically, it does not:

- (a) include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;
- (b) risk voiding the link to the geographical area;
- (c) entail further restrictions on the marketing of the product.

The French authorities therefore consider that the application is for a 'standard' amendment.

<sup>(1)</sup> Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: [http://data.europa.eu/eli/reg\\_del/2025/27/oj](http://data.europa.eu/eli/reg_del/2025/27/oj)).

## 7. Description of the approved standard amendment(s)

### Title

Emphasis on the idea of blending

### Description

The aim is to emphasise the idea of blending for the red and white wines. This change is reflected by the main grape being limited to a maximum of 80 % in a blend. The purpose of this distinction is to strengthen the identity of the wines by enhancing the complexity of their aromatic profiles. Furthermore, by imposing this 80 % limit, the producer group for the designation wishes to avoid labelling the wines as single varietal. This new requirement is in addition to the rule that the wines must be made from at least two main grape varieties.

The amendment affects the single document.

### Title

Lees contact for white wines

### Description

Lees contact is now obligatory for the white wines until 15 November following the harvest.

The process is already part of the winemaking procedure and is currently used by the operators of the designation.

The part concerning the link to the origin has also been amended accordingly. The aromatic profile has been expanded, with emphasis on the benefits of lees ageing.

The amendment affects the single document.

### Title

Strengthening checks

### Description

The purpose is to strengthen the checks on white and red wines by establishing an obligatory systematic tasting before wines are made available in bulk or packaged by the inspection body.

This measure is intended to guarantee the quality of the wines with the 'Entre-deux-Mers' PDO, and to prevent quantities of wine from being classified with the regional Bordeaux designation in an opportunistic manner. The introduction of a certificate of compliance means, firstly, in-person checks when the wine is placed on the market and, secondly, verification of the wines' continued compliance with the characteristics of the PDO.

The wine is therefore subject to an analytical and organoleptic examination for the aforementioned certificate to be granted.

This is a positive step introduced by the producer group. It is proof of their desire to maintain high standards with regard to quality.

The amendment affects the single document.

### Title

Update of the Geographic Code

### Description

The municipalities in the geographical area have been updated in accordance with the 2025 Official Geographic Code. This amendment does not change the geographical area of the designation.

The amendment affects the single document.

### Title

### References

### Description

The contact details of the National Institute of Origin and Quality (Institut national de la qualité et de l'origine: INAO) have been updated.

- The amendment affects the single document.

*Title*

Transitional measure

*Description*

The transitional measures concerning the demarcated parcel area for white grape varieties have expired. They have been deleted from the product specification.

- The amendment affects the single document.

SINGLE DOCUMENT

### Designations of origin and geographical indications of wines

'Entre-deux-Mers'

EU reference number: PDO-FR-A0406-AM05 – 30.9.2025

1. **Name(s)**

'Entre-deux-Mers'

2. **Geographical indication type**

PDO

PGI

GI

3. **Country to which the defined geographical area belongs**

France

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

2204 – wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

5. **Categories of grapevine products as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

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

*Grapevine product*

Dry white wine

Organoleptic characteristics:

Visual appearance:

These still, dry white wines generally have a straw yellow colour including yellow-green tints.

Aroma:

They are characterised by aromatic notes of white flowers (e.g. acacia) and fruitiness with notes of citrus and exotic fruits.

Taste:

On first impression, they are usually refreshing, then generous and round. Lees contact during the making of white wines confers roundness and richness in the mouth. These wines are intended to be drunk young.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

|   |                               |
|---|-------------------------------|
| Maximum total alcoholic strength (in % volume):           | —                             |
| Minimum actual alcoholic strength (in % volume):          | —                             |
| Minimum total acidity:                                    | —                             |
| Minimum total acidity unit:                               | in milliequivalents per litre |
| Maximum volatile acidity (in milliequivalents per litre): | —                             |
| Maximum total sulphur dioxide (in milligrams per litre):  | —                             |

Additional information regarding analytical characteristics:

These are still, dry white wines. The wines have a minimum natural alcoholic strength by volume of 10,5 %. Every batch of wine sold in bulk or packaged has a fermentable sugar (glucose plus fructose) content of 4 grams per litre or less. After enrichment, the wines' total alcoholic strength by volume does not exceed 13 %. Every batch of wine sold, in bulk or packaged, has a volatile acidity content of 13,26 milliequivalents per litre or less (0,65 grams per litre expressed in H<sub>2</sub>SO<sub>4</sub>). Every batch of wine sold in bulk has a total sulphur dioxide content of 180 mg/l or less.

- Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

Red wines

Organoleptic characteristics:

Visual appearance:

These red wines are characterised by a deep colour, purple when they are young, ruby red at their peak and acquiring garnet tints as they age.

Aroma:

The aroma, where red fruits predominate, particularly in young wines, may become more complex with delicate fermented and woody variations. Gradually the bouquet gives rise to aromatic nuances of undergrowth, even subtle hints of truffle or menthol. At this point, some people perceive smoky notes. The lingering finish reinforces the dominant fruitiness of the wine.

Taste:

In the mouth, the wines are fresh, structured and supple, despite the characteristic tannin structure.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

|   |   |
|---|---|
| Maximum total alcoholic strength (in % volume):           | — |
| Minimum actual alcoholic strength (in % volume):          | — |
| Minimum total acidity:                                    | — |
| Minimum total acidity unit:                               | — |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre):  | — |

Additional information regarding analytical characteristics:

These are still, red wines. They have a minimum natural alcoholic strength by volume of 12 %. Every batch of wine sold in bulk or packaged has a fermentable sugar (glucose plus fructose) content of 3 grams per litre or less. After enrichment, the wines' total alcoholic strength by volume does not exceed 13 %. Every batch of wine sold, in bulk or packaged, has a volatile acidity content of 16,33 milliequivalents per litre or less (0,80 grams per litre expressed in H<sub>2</sub>SO<sub>4</sub>). Every batch of wine sold in bulk has a total sulphur dioxide content of 140 mg/l or less. At the time of packaging, the red wines have a maximum malic acid content set at 0,3 grams per litre.

- Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

## 7. Winemaking practices

### 7.1. Specific oenological practices used to make the wine or wines, relevant restrictions on making them

Winemaking practice:

Density

Type of oenological practice:

Growing method

Description:

The minimum planting density of the vines is 4 500 plants per hectare. The spacing between vine rows must not exceed 2,50 metres, and the spacing between plants in the same row must be at least 0,85 metres.

Winemaking practice:

Pruning rules

Type of oenological practice:

Growing method

Description:

The vines are pruned at the unfolded leaves stage (Lorenz stage 9) at the latest, using the following techniques. Only the following types of pruning are allowed: – pruning in single and mixed Guyot; – pruning in double Guyot; – spur pruning in low cordon or fan style. For the white and 'Gris' grape varieties: in all cases, each plant must not have more than 14 buds. For the red grape varieties: in all cases, each plant must not have more than 12 buds.

Winemaking practice:

Irrigation

Type of oenological practice:

Growing method

Description:

Irrigation during the vine growing season is permitted in cases of persistent drought and if drought is disrupting the sound physiological development of the vines and the ripening of the grapes. Irrigation is limited to only twice per harvest and per parcel.

Winemaking practice:

Enrichment

Type of oenological practice:

Specific oenological practice

Description:

After enrichment, the wines' total alcoholic strength by volume must not exceed 13 %. For the red wines: – subtractive enrichment techniques are permitted with a limit of a 15 % concentration rate; – use of oak chips less than 5 centimetres in size is prohibited after the wine has been run off. – Any heat treatment of the grape harvest where the temperature rises above 40 °C is prohibited.

7.2. *Maximum yields*

All wines/category/variety/type:

White wine

Maximum yield:

|                     |                         |
|---------------------|-------------------------|
| Maximum yield:      | 75                      |
| Maximum yield unit: | hectolitres per hectare |

All wines/category/variety/type:

Red wine

Maximum yield:

|                     |                         |
|---------------------|-------------------------|
| Maximum yield:      | 65                      |
| Maximum yield unit: | hectolitres per hectare |

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

- Cabernet Franc N
- Cabernet Sauvignon N
- Carmenère N
- Colombard B
- Cot N – Malbec
- Merlot N
- Muscadelle B
- Petit Verdot N
- Sauvignon B – Sauvignon Blanc
- Sauvignon Gris G – Fié Gris
- Semillon B
- Ugni Blanc B

9. **Concise definition of the demarcated geographical area**1. *Geographical area*

- (a) The grapes are harvested and the wines made on the territory of the following municipalities in the department of Gironde, between the Garonne and the Dordogne rivers, on the basis of the Official Geographic Code in force on 1 January 2025: Ambarès-et-Lagrave, Artigues-près-Bordeaux, Auriolles, Bagas, Baigneaux, Baron, Bellebat, Bellefond, Beychac-et-Caillau, Blasimon, Blésignac, Bonnetan, Bossugan, Branne, Cabara, Cadarsac, Camarsac, Camiac-et-Saint-Denis, Camiran, Casseuil, Castelmoron-d'Albret, Castelviel, Caumont, Cazaugitat, Cessac, Civrac-de-Dordogne, Cleyrac, Coirac, Coubeyrac, Courpiac, Cours-de-Monségur, Coutures-sur-Dropt, Créon, Croignon, Cursan, Daignac, Dardenac, Daubèze, Dieulivol, Doulezon, Escoussans, Espiet, Les Esseintes, Faleyras, Fargues-Saint-Hilaire, Flaujagues, Fossés-et-Baleyssac, Frontenac, Génissac, Gironde-sur-Dropt, Gornac, Grézillac, Guillac, Izon, Jugazan, Juillac, La Sauve, Ladaux, Lamothe-Landerron, Landerrouet-sur-Ségur, Lignan-de-Bordeaux, Lustrac-de-Durèze, Loubens, Loupes, Lugaigac, Lugasson, Madirac, Martres, Mauriac, Mérignas, Mesterrieux, Mongauzy, Monségur, Montagoudin, Montignac, Montussan, Morizès,

Mouliets-et-Villemartin, Moulon, Mourens, Naujan-et-Postiac, Nérigean, Neuffons, Pompignac, Porte-de-Benauge, Le Pout, Pujols, Le Puy, Rauzan, La Réole, Rimons, Romagne, Roquebrune, Ruch, Sadirac, Saint-Antoine-du-Queyret, Saint-Aubin-de-Branne, Saint-Brice, Saint-Exupéry, Saint-Félix-de-Foncaude, Saint-Ferme, Saint-Genès-de-Lombaud, Saint-Genis-du-Bois, Saint-Germain-du-Puch, Saint-Hilaire-de-la-Noaille, Saint-Hilaire-du-Bois, Saint-Jean-de-Blaignac, Saint-Léon, Saint-Loubès, Saint-Martin-de-Lerm, Saint-Martin-du-Puy, Saint-Michel-de-Lapujade, Saint-Pey-de-Castets, Saint-Pierre-de-Bat, Saint-Quentin-de-Baron, Saint-Sève, Saint-Sulpice-de-Guilleragues, Saint-Sulpice-de-Pommiers, Saint-Sulpice-et-Cameyrac, Saint-Vincent-de-Pertignas, Saint-Vivien-de-Monségur, Sainte-Florence, Sainte-Gemme, Sainte-Radegonde, Sallebeuf, Sauveterre-de-Guyenne, Soullignac, Soussac, Taillecavat, Targon, Tizac-de-Curton and Tresses.

- (b) For the geographical designation 'Haut-Benauge', the grapes are harvested and the white wines made on the territory of the following municipalities in the department of Gironde, on the basis of the Official Geographic Code in force on 1 January 2025: Escoussans, Gornac, Ladaux, Mourens, Porte-de-Benauge, Saint-Pierre-de-Bat, Soullignac and Targon.

## 10. Link with the geographical area

### *Category of the grapevine product*

#### 1. Wine

### *Summary of the link*

The vines are only planted on the least fertile soils. These wines are produced from parcels, or parts of parcels, which have been strictly and precisely demarcated on the basis of objective, technical criteria and production history, as proposed by a committee of independent experts. Deep soils that are significantly rich in minerals and, above all, that have a strong reserve of useful water are therefore excluded from the demarcated parcel area. Similarly, the parcels' topography is decisive for the demarcation of the parcel area: the bottoms of thalwegs, which prevent the normal flow of cold air, the lower parts of hollow parcels, the edges of streams and slopes made hydromorphic by wetlands are excluded. The diversity of the soils requires a selective management of the vineyards and the ability to choose grape varieties according to the different circumstances.

The white wines, largely made from the Sauvignon B variety, which makes them adaptable and expressive, are often produced from blends with other main grape varieties, such as Sémillon B, which contributes to the wines' roundness, but also Muscadelle B, which gives them a certain aromatic complexity. Furthermore, old local grape varieties, such as Colombard B and Ugni Blanc B, help enrich the aromatic range of the wines.

The red wines, mainly made from blends of the Merlot N, Cabernet Sauvignon N and Cabernet Franc N varieties, are round, ample and structured. They may be supplemented by Petit Verdot N, Cot N and Carménère N. The red wines generally benefit from a long period of 'élevage' [preparation in the winery], which is necessary for their refinement and for improving their expression before they are placed on the market.

Thanks to a very detailed knowledge of their land, the winegrowers know how to choose the grape varieties best suited to the different types of soil. These soils, planted with the most suitable grape varieties, bring out aromas of white flowers, citrus fruits and exotic fruits in the white wines and aromas of red, and occasionally black, fruits together with mentholated notes in the red wines.

From the 11th to the 15th century, thanks to Bordeaux's special links with England and despite the Hundred Years' War and the wars of religion, important land owners, whether monasteries or secular lords, developed the vineyards of Entre-deux-Mers, with much of the production intended for export. In the 18th century, Montesquieu was the biggest supporter of modern winegrowing. In the region of Entre-deux-Mers, he owned the domain of Raymond, in Baron. He put his prestige and great authority at the service of winegrowing, to defend his own interests, but also to the benefit of the whole province. He stated that: 'Grapevines in this province can be compared to the manner in which alchemists boast about creating gold; that material that everyone sees, that everyone touches, that everybody tramples upon, that belongs to the poor as it does to the rich, yet that nobody knows.'

At the beginning of the 20th century, the white wine produced in Entre-deux-Mers was highly appreciated by the Russian court. Following the crisis in the 1950s, winegrowers made significant efforts towards the restructuring of the estates, the replanting of vineyards and their possible conversion, in order to achieve a good balance between type of soil, aspect, location, colour, grape variety and rootstock. Then, with the help of the Institut d'Enologie de Bordeaux [Bordeaux Institute of Oenology] and the Chambre d'Agriculture de la Gironde [Chamber of Agriculture of Gironde], the wine growers of Entre-deux-Mers acquired a better command of the methods of production, winemaking and 'élevage' and modernised the temperature control facilities essential for the making of dry white wines.

Over the last 20 years, steady improvement in quality has allowed for a greater recognition of the white and red wines and greater ownership by winegrowers. Producers in this region are increasingly marketing their production in bottles and signing it with their own name. Thus, each holding does its utmost to produce a high-quality product. Lees contact during the making of white wines confers roundness and richness in the mouth.

#### 11. Further applicable requirements

Title of the requirement/derogation:

Area in immediate proximity

Legal framework:

National legislation

Type of further requirement/derogation:

Derogation concerning production in the demarcated geographical area

Description of the requirement/derogation:

The area in immediate proximity, defined by derogation for the production and development of wines, comprises the territory of the municipalities of the department of Gironde listed in the product specification.

In accordance with Article 5(1) of Commission Delegated Regulation (EU) 2019/33, the area in immediate proximity corresponds to an area in the immediate proximity of the demarcated area in question.

Title of the requirement/derogation:

Supplementary geographical designation

Legal framework:

National legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The protected designation of origin 'Entre-Deux-Mers' may be supplemented by the geographical designation 'Haut-Benauge' in accordance with the provisions laid down in the specification, in particular as regards the geographical area. The geographical designation 'Haut-Benauge' appears immediately after the name of the protected designated of origin in letters no larger, either in height or in width, than those forming the name of the protected designation of origin.

Title of the requirement/derogation:

Broader geographical unit

Legal framework:

National legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

Wines with this protected designation of origin may specify the broader geographical unit 'Vin de Bordeaux' or 'Grand Vin de Bordeaux' on their labels. The size of the letters used for this broader geographical unit must not be larger, either in height or in width, than two thirds of the size of the letters forming the name of the protected designation of origin.

**Electronic (URL) reference to publication of the product specification**

[https://info.agriculture.gouv.fr/boagri/document\\_administratif-00f0a856-9577-440e-aef1-9ff22d0b3383](https://info.agriculture.gouv.fr/boagri/document_administratif-00f0a856-9577-440e-aef1-9ff22d0b3383)

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