



C/2026/3119

11.6.2026

**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/2026/3119)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Champagne'

PDO-FR-A1359-AM06

Date of communication: 20.3.2026

1. **Name of product**

'Champagne'

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**

Ministère de l'Agriculture et de la Souveraineté Alimentaire [Ministry of Agriculture and Food Sovereignty]. Direction Générale de la performance économique et environnementale des entreprises [Directorate-General for the Economic and Environmental Performance of Enterprises]

6. **Qualification as standard amendment**

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

The amendments to this product specification are standard amendments as defined in Article 24(4) of Regulation (EU) 2024/1143.

The amendments are thus not considered Union amendments within the meaning of Article 24(3) of Regulation (EU) 2024/1143. More specifically, they do 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 referred to in the single document;
- (c) entail further restrictions on the marketing of the product.

<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)

### 1. *Vine varieties*

Under point 1 of Section V of Chapter I of the product specification, Chardonnay Rose has been added to the list of authorised varieties.

Now permanently included in the list of wine grape varieties, Chardonnay Rose is an ancient mutation primarily expressed through the colour of the grape which turns dark pink when ripe. It behaves in a similar way to Chardonnay B both in agronomic and oenological terms.

This amendment affects the single document.

### 2. *Other cultivation practices*

Under point 2(c) of Section VI of Chapter I, the ban on the use of pre-emergent herbicides between rows is moving in the direction of a total ban on chemical weed control between rows. The previous rule has therefore been replaced by the following:

‘Chemical weed control is permitted on a strip no wider than 40 cm either side of the vine row.’

This amendment does not affect the single document.

## SINGLE DOCUMENT

### 1. Name(s)

Champagne

### 2. Geographical indication type

PDO – Protected designation of origin

### 3. Categories of grapevine products

5. Quality sparkling wine

#### 3.1. Combined Nomenclature code

— 22 – BEVERAGES, SPIRITS AND VINEGAR

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

### 4. Description of the wine or wines

#### BRIEF WRITTEN DESCRIPTION

These wines are white and rosé quality sparkling wines. Their natural alcoholic strength by volume is at least 9 %. After enrichment and secondary fermentation, total alcoholic strength by volume may not exceed 13 %. The other analytical criteria comply with the values established in EU legislation.

These wines may be either white (made from a blend of white and black grapes, made only from white grapes [*blanc de blancs*], or made only from black grapes [*blanc de noirs*]) or rosé (made by blending in some red wine or through skin contact during fermentation). They are made using grapes grown in one or more municipalities and may be vintage or non-vintage wines. All of the wines have one thing in common: acidity, guaranteeing freshness and suitability for ageing. In the youngest wines, the notes are decidedly fresh: white fruit and flowers, citrus fruit and mineral notes. Mature wines offer a more rounded palette, with aromas of yellow fruit, cooked fruit and spices, while deep tertiary aromas of candied fruit, forest undergrowth and roasting come to the fore in the most developed wines (known as *de plénitude*). The bubbles – the hallmark of ‘Champagne’ – are sustained and persistent in young wines, becoming more delicate and more creamy with age.

**General analytical characteristics**

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

**5. Winemaking practices****5.1. Specific oenological practices****1. Vine density – general rules****Cultivation method**

The vines are planted so that the spacing between rows does not exceed 2,00 metres.

The spacing between plants in the same row is between 0,70 metres and 1,50 metres.

The sum of the spacing between rows and the spacing between plants in the same row must not exceed 3,00 metres.

Any transformation of parcels resulting in a change in planting density is prohibited until the parcels have been grubbed up.

**2. Vine density – special rules****Cultivation method**

So that specialist machinery can pass, on parcels with:

- a slope gradient of more than 35 %,
- or a slope gradient of more than 25 % combined with a cross-slope gradient of more than 10 %,
- a path, 1,50 to 3 metres wide, may be left free at a maximum frequency of one out of every six rows. In this case, the sum of the spacing between the other rows and the spacing between plants in the same row must not exceed 2,30 metres.

**3. Pruning rules****Cultivation method**

There must be no overlap between different vines and fruiting canes should not touch. There should be no more than 18 buds per square metre. The vines must be pruned before they reach the 'four leaves unfolded' phenological stage (stage F, or stage 12 on the Lorenz scale).

The following vine pruning techniques are permitted:

- *Chablis* pruning;
- *Cordon de Royat* pruning;
- *Vallée de la Marne* pruning;
- *Guyot* pruning (single, double or asymmetric).

Practices that prevent grape bunches from being harvested whole are not permitted.

#### 4. Specific oenological practice

##### Specific oenological practice

The use of wood chips is not permitted.

The amount by which the volume of grape must in fermentation is increased in the enrichment process is capped at 1,12 % for every 1 % increase in alcoholic strength.

The winemaking practices used must comply with EU rules and the Rural Code as well as the above provisions.

The wines are made exclusively by secondary fermentation in glass bottles.

#### 5.2. Maximum yields

##### 1. Upper yield limit

15 500 kilograms of grapes per hectare

#### 6. Demarcated geographical area

The geographical area established in Article 17 of the Act of 6 May 1919 must be where the grapes are harvested, where the wines are made and developed – including all winemaking processes between fermentation and bottling – and where the wines are bottled.

#### 7. Wine grape variety or varieties

Arbane B

Chardonnay B

Chardonnay Rose

Meunier N

Petit Meslier B

Pinot Blanc B

Pinot Gris G

Pinot Noir N

Voltis B

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

##### 8.1. Details of the geographical area – Natural factors

- Description of the natural factors relevant to the link. The geographical area is located in north-eastern France, covering municipalities in the departments of Aisne, Aube, Haute-Marne, Marne and Seine-et-Marne. The parcels whose crop can be used to make the wines are precisely demarcated and set amid hillside vineyards resting on striking geomorphological structures to the east of the Paris Basin known as *cuestas*: Côte d'Ile-de-France in the department of Marne and the slopes of the connected valleys, the most representative sectors being, from north to south, 'Montagne de Reims', 'Vallée de la Marne' (extending into the south of the department of Aisne and into Seine-et-Marne), 'Côte des Blancs' and 'Côte de Sézanne'; Côte de Champagne, with the 'Vitryat' sector in the department of Marne and the 'Montgueux' sector in the department of Aube; Côte des Bar, intersected by multiple valleys, comprising the eastern 'Bar-sur-Aubois' sector and the western 'Bar Séquanais' sector, spanning the departments of Aube and Haute-Marne. This typical *cuesta* ridge terrain, with the adjacent valleys, has east- and south-facing slopes and sometimes also north-facing ones such as those in the northern part of the 'Montagne de Reims' and the left bank of the 'Vallée de la Marne'. Hard layers of limestone or chalk make up the front slopes, while the back slopes are chalky, marly or sandy, and softer, left bare by erosion and then covered over again with colluvium from the front slope of the adjacent ridge. The 'Champagne' region is a northern winegrowing area, influenced by two different climates: – an oceanic climate providing regular rainfall, with limited temperature differences between seasons, and – a continental climate, bringing frosts – sometimes damaging ones – and beneficial summer sunshine.

## 8.2. Details of the geographical area – Human factors

Vines have been grown in the 'Champagne' region since ancient times, becoming properly established in the ninth century after monastic winemaking developed. Experimentation with naturally sparkling white wines and secondary fermentation followed towards the end of the seventeenth century. In the late nineteenth century, a well-known oenologist by the name of Weinmann wrote: 'The wine from Champagne is highly fermentable. It produces its second fermentation much more easily, more regularly and better than any other ferment'. While the first references to this wine, known as *saute-bouchon* or 'cork-popper', appear in the poems of the *abbé* Chaulieu in 1700, the method was not put down in writing until the publication of a work entitled *Manière de cultiver la vigne et de faire le vin de Champagne* ['How to grow the vines and make the wine of Champagne'], presumed to be the work of a clergyman by the name of Godinot, in 1718. Here it stated that the white wines, which must be 'clear as teardrops [...] are made from black grapes. The sooner the grapes are pressed after they are cut down from the vine, the whiter the wine will be'. Winegrowers thus endeavour to avoid any damage to the grapes during harvesting, take great care when transporting and storing them, and ensure they are intact when placed in the press. Pressing must be gentle and gradually increase in pressure, with the juices separated during the different pressing stages (the first juice known as the *cuvée* and the juice from the subsequent pressing known as the *taille*) to be made into wine separately. Pressing facilities must therefore comply with strict rules and are subject to tightly controlled authorisation. The precise techniques were honed in abbeys. In 1866, Jules Guyot noted the importance of blending different varieties of grape or grapes grown on different parcels of land. Since the beginning of the twentieth century, three grape varieties have been selected for their sugar-to-acidity balance and their suitability for secondary fermentation: Pinot Noir N, Chardonnay B and Meunier N. The winemaker puts together a blend by tasting the various base wines. The blend is then bottled for secondary fermentation and for the lees contact stage – a necessarily long one, particularly for vintage wines. The development of this second fermentation process has been influenced by the ideal natural temperature and humidity conditions afforded by Champagne's chalk-walled cellars. Once the lees contact stage is complete, the lees are gradually shifted into the bottleneck in a process known as riddling, then removed from the bottle during disgorgement. Disgorgement is followed by dosage, a process which will determine which of the several types of 'Champagne' the wine is going to be. Once the process of secondary fermentation in the bottle had been mastered, the 'champagne method' was exported and, very soon, the name 'Champagne' was being used beyond the area of production. The Champagne houses first formed an association (the *Union des Maisons de Champagne* or 'Union of Champagne Houses') to take legal action in 1882 and, just prior to the passing of the Fraud and Falsification Act of 1 August 1905, a French court ruled that only wines made in the Champagne region from grapes harvested there could be called 'Champagne', protecting a designation of origin for the very first time. The process of demarcating the geographical area then began in 1908. Champagne producers were united, practising solidarity through important professional organisations.

## 8.3. Information on the quality and characteristics of the product

These wines may be either white (made from a blend of white and black grapes, made only from white grapes [*blanc de blancs*], or made only from black grapes [*blanc de noirs*]) or rosé (made by blending in some red wine or through skin contact during fermentation). They are made using grapes grown in one or more municipalities and may be vintage or non-vintage wines. All of the wines have one thing in common: acidity, guaranteeing freshness and suitability for ageing. In the youngest wines, the notes are decidedly fresh: white fruit and flowers, citrus fruit and mineral notes. Mature wines offer a more rounded palette, with aromas of yellow fruit, cooked fruit and spices, while deep tertiary aromas of candied fruit, forest undergrowth and roasting come to the fore in the most developed wines (known as *de plénitude*). The bubbles – the hallmark of 'Champagne' – are sustained and persistent in young wines, becoming more delicate and more creamy with age.

## 8.4. Causal interactions

The fact that the landscapes formed by the three *cuestas*, both on the plains and in the valleys, are so open and exposed ensures that the vines receive enough sunlight for the berries to ripen properly, even in north-facing vineyards. It also prevents cold air from stagnating, reducing the risk of frosts. The slope of the hillside vineyards ensures optimum natural drainage which the various layers of the soil profile also guarantee, regulating the vines' water supply. The porosity and permeability of chalk eliminates excess water, while capillary action ensures that the soil is rehydrated in dry weather. The other types of substrata found in the area combine marly layers, which provide a water reserve, with either calcareous layers or carbonate sands, which allow excess water from wet periods to permeate the soil. This type of substratum and the delicate climate conditions have influenced the choice of vine varieties planted in the different regions of the winegrowing area. The unique climate of the Champagne region gives the grapes, and the must obtained from them, a natural acidity level ideal for making the very best sparkling wines. The balance between this acidity – which gives an indispensable freshness – and the ripeness of the grapes produces the best vintages and wines with good ageing potential. All the different natural factors form a veritable 'mosaic', utilised at parcel level by the grower, an expert in all the growing practices needed to really bring out the grapes' specific character. Preventing any damage to the grapes from the moment they are harvested, pressing them gently

and keeping the juices from the different pressing stages separate prevents the juice from becoming coloured and keeps it clear, which is essential for foam quality. Separating the juices from the different pressing stages also adds another level of aromatic complexity. The *cuvée* or juice from the first pressing, which is rich in acidity, gives fresh and lively aromas. Adding it to blends makes it possible to fully bring out the tertiary aromas that develop during ageing on the lees. The *taille* or juice from the subsequent pressing is fruitier and much richer in tannins. 'Reserve wine' set aside in previous years brings the more mature characteristics of developed wines to the blend (reserve wine is not used in vintage wines). The winemaker's craft in selecting the wines for the desired blend is expressed throughout ageing on lees to result in the final 'Champagne'. This continuous ageing process can, for the most prestigious wines, continue for many decades in the Champagne cellars, with their relatively cool temperature ensuring good secondary fermentation. The fact that the 'Champagne' production process is so highly technical means that specific and costly infrastructure is needed. The winemaking, handling and packaging facilities are located close to the vineyards. While the Champagne winegrowing area dates back to the beginning of our era, the reputation of the name 'Champagne' as a high-class beverage was formed particularly in the seventeenth century, as the technique of secondary bottle fermentation was gradually mastered. By the end of that same century, 'Champagne' producers were bottling their wines rather than transporting them in barrels in order to preserve their quality and characteristics in full. The foam and fine bubbles trapped in the bottles were transferred to drinkers' glasses and the wine was an immediate success. Young aristocrats – keen adopters of the latest innovations – praised 'Champagne', poets sang its praises and writers made a place for it in their works. It became the drink of choice at the court of the Regency, of Louis XV and Madame de Pompadour. Financiers and town officials imitated the aristocracy; the provinces copied the capital. Under Louis XV and Louis XVI, the wine industry flourished and Champagne's reputation grew considerably, both in France and abroad. Sparkling wine came into vogue anywhere that French fashion was aspired to, and throughout eighteenth-century Europe, 'Champagne' adorned parties and feasts. It continues to enjoy this reputation today. Winegrowers, cooperatives and Champagne houses continue their efforts to improve the collective rules in order to promote the 'Champagne' protected designation of origin – their shared heritage – aiming for excellence and striving to ensure that the name and character are respected.

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

### **Labelling**

#### *Legal framework:*

National legislation

#### *Type of further condition:*

Additional provisions relating to labelling

#### *Description of the condition:*

No bottle may be transported – except between two sites of the same operator or between two operators – until it is finished, dressed with the foil covering the cork, and labelled in accordance with the pertinent rules.

The bottles containing the wines must be closed with a cork displaying the name of the protected designation of origin on the part within the bottleneck. For bottles with a nominal content of 0.20 litres or less the name may be displayed on another internal part of the closure.

Labels and commercial paperwork must include the registration information identifying the operator as required by the *Comité Interprofessionnel du Vin de Champagne* ('Interprofessional Committee for Champagne Wine').

The winemaker's full name must appear on the label in clear and legible print, accompanied by the name of the municipality in which the wine was made if the winemaker's headquarters are located outside the production area.

Wines covered by this protected designation of origin may be labelled with one of the following smaller geographical units under the conditions described below:

- a place-name listed on the land registry;
- the name of a municipality.

The place-name or municipality name denoted must appear on the harvest declaration.

All of the grapes used to make the base wine must have come from the municipality or place in question.

The words 'Premier Cru' or 'Grand Cru' [a title held by certain areas recognised as having vineyards of superior quality] may appear with the municipality name under the conditions laid down in Section II(b) and (c) of Chapter I of the product specification.

Other than in the case of the municipalities covered by the previous point, reference to the name of the municipality must appear with the words 'Vigne de' or 'Vignoble de' ['vines from...'].

The characters used to display place-names and municipality names must be no taller or wider than the characters used for the protected designation of origin.

When a wine is labelled with a municipality name in accordance with the above rules, the municipality name may be repeated in the name of the *cuvée* [blend or batch].

### **Stating the grape variety**

*Legal framework:*

National legislation

*Type of further condition:*

Additional provisions relating to labelling

*Description of the condition:*

The grape variety may be stated in characters no more than 3 mm tall, no more than 3 mm wide, and no more than half the size of the characters used to display the designation of origin. The grape variety may only be stated if all the grapes used to make the base wines were of that variety.

### **Stating the vintage**

*Legal framework:*

National legislation

*Type of further condition:*

Additional provisions relating to labelling

*Description of the condition:*

If a vintage is stated, it must be displayed on the cork – or another suitable closure in the case of bottles with a nominal content of 0.20 litres or less – and on the label. The vintage must also be stated on invoices and accompanying documents.

### **Packaging**

*Legal framework:*

National legislation

*Type of further condition:*

Packaging in the demarcated geographical area

*Description of the condition:*

The wines must be made and sold in the bottles within which the secondary fermentation has taken place, with the exception of wines sold in bottles with a volume of less than 75 cl or greater than 150 cl, which may be transferred from one vessel to another.

The wines must be aged for at least 15 months from the bottling date, or 36 months for vintage wines, before they can be marketed to consumers.

**Link to the product specification**

[https://info.agriculture.gouv.fr/boagri/document\\_administratif-677d59b2-d392-4220-9fa3-e65dbc723244](https://info.agriculture.gouv.fr/boagri/document_administratif-677d59b2-d392-4220-9fa3-e65dbc723244)

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