



C/2026/2122

13.4.2026

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 ⁽¹⁾

(C/2026/2122)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

‘Bordeaux’

EU reference number: PDO-FR-A0821-AM10 – 14.1.2026

1. Product name

‘Bordeaux’

2. Geographical indication type

- ☒ PDO
- ☐ PGI
- ☐ GI

3. Sector

- ☐ Agricultural products
- ☒ Wines
- ☐ Spirit drinks

4. Country to which the geographical area belongs

France

5. National authority communicating the standard amendment

Name

Ministry of Agriculture and Food Sovereignty, 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 the product specification are standard amendments as defined in Article 24(4) of Regulation (EU) 2024/1143.

The application for an amendment to the ‘Bordeaux’ 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 products or category of 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.

⁽¹⁾ 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).

7. Description of the approved standard amendment(s)

Title

Trellising rules

Description

The trellised foliage height has been reduced from 0,55 to 0,5 times the spacing between rows. Also, a provision has been deleted which required the trellised foliage height to be at least 1,50 metres for vines where the spacing between rows was more than 2,50 metres but did not exceed 3 metres.

☐ The amendment affects the single document.

Title

Maximum average crop load per parcel

Description

The maximum average crop load value per parcel has now been set at 10 000 kg per hectare, regardless of planting density.

☐ The amendment affects the single document.

Title

Pruning of the vines

Description

The pruning rules have been simplified by deleting the part setting the number of fruit-bearing shoots according to the grape variety and the planting density.

☒ The amendment affects the single document.

Title

Yields

Description

The specification now sets a single upper yield limit of 68 hectolitres per hectare for red wines, irrespective of planting density.

☒ The amendment affects the single document.

Title

Term 'Claret'

Description

The term 'Claret' was already included in the specification, but unlike for the other terms, it was not linked to any specific production requirements. The proposed amendments therefore aim to clarify the requirements for producing this light-coloured red wine.

A detailed description of the product has been added to the 'link' section of the specification. The grapes' minimum sugar content at harvest and the minimum natural alcoholic strength by volume have been specified. Malolactic fermentation is not compulsory for this type of red wine. Specific analytical standards have been laid down, in particular in terms of residual sugar, volatile acidity and SO₂ content. A modified colour intensity and the total polyphenol index have also been specified.

Including the term 'Claret' on the labelling is now compulsory for wine that meets these production requirements.

☒ The amendment affects the single document.

Title

Reporting requirements

Description

Operators are no longer required to systematically send the control body the results of the analysis of lots ready for packaging. Instead, they are required to keep the relevant documents and make them available for checks.

The reporting deadline of five working days before packaging the wine has also been deleted from the specification. This deadline is now laid down in the control plan.

☐ The amendment affects the single document.

Title

Update of the Geographic Code

Description

The reference to the Official Geographic Code has been updated as regards the list of municipalities in the geographical area and the area in immediate proximity and the names of certain municipalities.

There are no changes to the boundaries of the areas concerned.

☒ The amendment affects the single document.

Title

Demarcated parcel area

Description

The demarcated parcel area has been updated and the Annex amended accordingly.

This amendment does not affect the single document.

☐ The amendment affects the single document.

Title

Transitional measure

Description

The transitional measures relating to the rules on trellising and foliage height have been deleted due to changes in the specification on these two points.

☐ The amendment affects the single document.

Title

References

Description

The contact details of the National Institute of Quality and Origin (INAO) have been updated.

☐ The amendment affects the single document.

Title

Minimum spacing between vines on a row

Description

The minimum spacing between vines has been reduced from 0,85 metres to 0,80 metres.

☒ The amendment affects the single document.

Title

Deletion of volatile acidity value before packaging

Description

The volatile acidity value before packaging has been deleted from the specification.

☒ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine**‘Bordeaux’**

EU reference number: PDO-FR-A0821-AM10 – 14.1.2026

1. Name(s)

‘Bordeaux’

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 product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013

1. Wine

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

Still dry white wines

*Organoleptic characteristics**Appearance*

No specific description

Aroma/Nose

Dry white wines made from the Sauvignon B variety are very aromatic, fresh and fruity with floral and citrus notes.

Taste/Mouth

Sémillon B provides body and richness and Muscadelle B adds floral aromas.

In blends, the secondary varieties add acidity and citrus notes.

Additional information regarding organoleptic characteristics

These thirst-quenching dry white wines are well suited to be enjoyed young (one or two years).

Analytical characteristics

Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	—
Minimum total acidity	—
Minimum total acidity unit	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

Additional information regarding analytical characteristics

- Minimum natural alcoholic strength by volume: 10 %.
 - Fermentable sugar content: ≤ 3 g/l. This may be increased to 5 g/l if total acidity is $\geq 2,7$ g/l H_2SO_4 .
- After enrichment, the total alcoholic strength by volume is ≤ 13 %.

Before packaging, the wines have:

- a total SO_2 content of ≤ 180 mg/l.
- ☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Still white wines with residual sugars

*Organoleptic characteristics**Appearance*

The white wines with fermentable sugars are of a golden colour.

Aroma/Nose

The wines have aromas of candied fruit.

Taste/Mouth

White wines with fermentable sugars are mainly made from the Sémillon B variety, which gives round, generous wines, sometimes blended with Sauvignon B to add freshness.

Additional information regarding organoleptic characteristics

White wines with fermentable sugars are well suited to a few years of ageing but can also be enjoyed young.

Analytical characteristics

Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	—
Minimum total acidity unit	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

Additional information regarding analytical characteristics

The still white wines with fermentable sugars have:

- a minimum natural alcoholic strength by volume of 10,5 %;
- a fermentable sugar content of > 5 g/l and ≤ 60 g/l.

After enrichment, the total alcoholic strength by volume is ≤ 13,5 %.

Before packaging, the wines have:

- a total SO₂ content of ≤ 250 mg/l.
- ☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Still rosé wines

*Organoleptic characteristics**Appearance*

The rosé wines have a colour ranging from pale pink to a deeper pink, depending on the winemaking technique used (direct press, light maceration or saignée).

Aroma/Nose

The rosé wines have fruity or floral aromas.

Taste/Mouth

The rosé wines have a balanced structure between roundness and liveliness and a generous mouthfeel.

Additional information regarding organoleptic characteristics

The rosé wines are well suited to be enjoyed young (one or two years).

Rosé wines qualifying for the term 'Clairet' are of a deep pink colour, intense and bright with tints of raspberry red, and have aromas of ripe and fleshy fruit. They are more vinous in the mouth than other rosés, with a longer finish. These wines are well suited to be enjoyed young (one or two years).

Analytical characteristics

Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	—
Minimum total acidity	—
Minimum total acidity unit	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

Additional information regarding analytical characteristics

The still rosé wines have:

- a minimum natural alcoholic strength by volume of 10 %;
- a fermentable sugar content of ≤ 3 g/l. This may be increased to 5 g/l if total acidity is ≥ 2,7 g/l H₂SO₄;
- a modified colour intensity (DO420 + DO520 + DO620) ≤ 1,1, and between 1,1 and 3 for 'Clairet' rosé wines.

After enrichment, the total alcoholic strength by volume is ≤ 13 %.

Before packaging, the wines have:

- a total SO₂ content of ≤ 180 mg/l, or ≤ 170 mg/l for ‘Claret’ rosé wines.
- ☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Still red wines

Organoleptic characteristics

Appearance

No specific description

Aroma/Nose

The main combination is Merlot N with Cabernet Sauvignon N and, to a lesser extent, Cabernet Franc N, both of which give the wines an aromatic complexity.

Taste/Mouth

The red wines, in which Merlot N is often the predominant variety, are supple, fruity and not very acidic. In years of good ripeness, the Petit Verdot N and Cot N varieties can add acidity and freshness. The red wines have a tannic power that enables them to preserve and develop their bouquet.

Additional information regarding organoleptic characteristics

Red wines qualifying for the term ‘Claret’ are lightly coloured; they have a light tannic structure and a light ruby red to purple colour. They are voluptuous on the palate with aromas of ripe red fruit. These wines are well suited to be enjoyed fresh and rather young.

Analytical characteristics

Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	—
Minimum total acidity	—
Minimum total acidity unit	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

Additional information regarding analytical characteristics

The still red wines have:

- a minimum natural alcoholic strength by volume of 10,5 %, or 11 % for ‘Claret’ red wines;
- a fermentable sugar content of ≤ 3 g/l; red ‘Claret’ wines may have a fermentable sugar content of 7 g/l if the total acidity content (in grams of tartaric acid per litre) is not more than 2 g/l lower than the sugar content;
- a malic acid content of $\leq 0,3$ g/l. Malolactic fermentation is compulsory for red wines, except those that qualify for the term ‘Claret’.

After enrichment, the total alcoholic strength by volume is $\leq 13,5$ %.

Before packaging, the wines have:

- a total SO₂ content of ≤ 140 mg/l; 'Claret' red wines may have a total SO₂ content of ≤ 150 mg/l if the fermentable sugar content is < 5 mg/l or 175 mg/l if the fermentable sugar content is > 5 mg/l;
- a modified colour intensity (DO420 + DO520 + DO620) of between 3 and 15 for 'Claret' red wines;
- a total polyphenol index of between 20 and 55 for 'Claret' red wines.
- ☒ 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

Planting density – spacing

Type of oenological practice

Cultivation method

Description

For parcels planted as from 1 August 2008 the minimum planting density is 4 000 vines 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 0,80 metres. The planting density may be reduced to 3 300 plants per hectare. In that case, the spacing between rows must not exceed 3 metres, and the spacing between plants in the same row must be at least 0,80 metres.

Winemaking practice

Pruning rules

Type of oenological practice

Cultivation method

Description

Only spur pruning and cane pruning are allowed. For the Merlot N, Sémillon B and Muscadelle B vine varieties, the number of buds when pruning must not exceed 45 000 per hectare and 18 per plant. For the other varieties, including Cabernet Franc N, Cabernet Sauvignon N, Sauvignon B and Sauvignon Gris G, the number of buds when pruning must not exceed 50 000 per hectare and 20 per plant.

Winemaking practice

Use of oenological charcoal

Type of oenological practice

Specific oenological practice

Description

For making rosé wines, other than those qualifying for the term 'Claret', the use of oenological charcoal is permitted for musts in a proportion not exceeding 20 % of the total volume produced by the winemaker for any given harvest.

Winemaking practice

Enrichment

Type of oenological practice

Specific oenological practice

Description

Enrichment by partial concentration is permitted for the red wines, subject to a 15 % concentration limit for the volumes enriched using this method. After enrichment, the wines' total alcoholic strength by volume must not exceed:

- 13,5 % in the case of red wines and white wines with fermentable sugars;
- 13 % in the case of rosé and dry white wines.

7.2. *Maximum yields*

All wines / category / variety / type

Still white wines (dry and with fermentable sugars)

Maximum yield

Maximum yield	77
Maximum yield unit	hectolitres per hectare

All wines / category / variety / type

Still rosé wines

Maximum yield

Maximum yield	72
Maximum yield unit	hectolitres per hectare

All wines / category / variety / type

Still red wines

Maximum yield

Maximum yield	68
Maximum yield unit	hectolitres per hectare

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

- Alvarinho - Albariño
- Arinarnoa N
- Cabernet Franc N
- Cabernet-Sauvignon N
- Carmenère N
- Castets N

- Colombar B
- Cot N – Malbec
- Floreal B
- Liliiorila B
- Marselan N
- Merlot N
- Merlot Blanc B
- Muscadelle B
- Petit Verdot N
- Sauvignac B
- Sauvignon B - Sauvignon Blanc
- Sauvignon Gris G – Fié Gris
- Semillon B
- Souvignier Gris B
- Touriga Nacional N
- Ugni Blanc B
- Vidoc N

9. Concise definition of the demarcated geographical area

- (a) The grapes are harvested and the wines made, developed and aged on the territory of the following municipalities of the Department of Gironde, based on the Official Geographic Code in force on 1 January 2025: Abzac, Aillas, Ambarès-et-Lagrave, Ambès, Anglade, Arbanats, Arcins, Arsac, Artigues-près-Bordeaux, Arveyres, Asques, Aubiac, Auriolles, Auros, Avensan, Ayguemorte-les-Graves, Bagas, Baigneaux, Barie, Baron, Barsac, Bassanne, Bassens, Baurech, Bayas, Bayon-sur-Gironde, Bazas, Beautiran, Bégadan, Bègles, Béguey, Bellebat, Bellefond, Belvès-de-Castillon, Bernos-Beaulac, Berson, Berthez, Beychac-et-Caillau, Bieujac, Birac, Blaignac, Blaignan-Prignac, Blanquefort, Blasimon, Blaye, Blésignac, Bommes, Bonnetan, Bonzac, Bordeaux, Bossugan, Bouliac, Bourdelles, Bourg, Branne, Brannens, Braud-et-Saint-Louis, Brouqueyras, Bruges, Budos, Cabanac-et-Villagrains, Cabara, Cadarsac, Cadaujac, Cadillac-sur-Garonne, Cadillac-en-Fronsadais, Camarsac, Cambes, Camblanes-et-Meynac, Camiac-et-Saint-Denis, Camiran, Camps-sur-l'Isle, Campugnan, Canéjan, Capian, Caplong, Carbon-Blanc, Cardan, Carignan-de-Bordeaux, Cars, Cartelègue, Casseuil, Castelmoron-d'Albret, Castelnau-de-Médoc, Castelveil, Castets et Castillon, Castillon-la-Bataille, Castres-Gironde, Caudrot, Caumont, Cauvignac, Cavignac, Cazats, Cazaugitat, Cénac, Cenon, Cérons, Cessac, Cestas, Cézac, Chamadelle, Cissac-Médoc, Civrac-de-Blaye, Civrac-sur-Dordogne, Civrac-en-Médoc, Cleyrac, Coimères, Coirac, Comps, Coubeyrac, Couquègues, Courpiac, Cours-de-Monségur, Cours-les-Bains, Coutras, Coutures, Créon, Croignon, Cubnezais, Cubzac-les-Ponts, Cudos, Cursan, Cussac-Fort-Médoc, Daignac, Dardenac, Daubèze, Dieulivol, Donnezac, Donzac, Doulezon, Escoussans, Espiet, Etauliers, Eynesse, Eyran, Eysines, Faleyras, Fargues, Fargues-Saint-Hilaire, Flaujagues, Floirac, Floudès, Fontet, Fossés-et-Baleyssac, Fours, Francs, Fronsac, Frontenac, Gabarnac, Gaillan-en-Médoc, Gajac, Galgon, Gans, Gardegan-et-Tourtirac, Gauriac, Gauriaguet, Générac, Génissac, Gensac, Gironde-sur-Dropt, Gornac, Gours, Gradignan, Grayan-et-l'Hôpital, Grézillac, Grignols, Guillac, Guillos, Guitres, Haux, Hure, Illats, Isle-Saint-Georges, Izon, Jau-Dignac-et-Loirac, Jugazan, Juillac, La Brède, La Lande-de-Fronsac, La Réole, La Rivière, La Roquille, La Sauve, Labarde, Labescau, Ladaux, Lados, Lagorce, Lalande-de-Pomerol, Lamarque, Lamothe-Landerron, Landerrouat, Landerrouet-sur-Ségur, Landiras, Langoiran, Langon, Lansac, Lapouyade, Laroque, Laruscade, Latresne, Lavazan, Le Bouscat, Le Fieu, Le Haillan, Le Nizan, Le Pian-Médoc, Le Pian-sur-Garonne, Le Pout, Le Puy, Le Taillan-Médoc, Le Tourne, Le Verdon-sur-Mer, Léogéats, Léognan, Les Artigues-de-Lussac, Les Billaux, Les Eglisottes-et-Chalaures, Les Esseintes, Les Lèves-et-Thoumeyragues, Les Peintures, Les Salles, Lesparre-Médoc, Lestiac-sur-Garonne, Libourne, Lignan-de-Bazas, Lignan-de-Bordeaux, Ligneux, Lustrac-de-Durèze, Lustrac-Médoc, Lormont, Loubens, Loupes, Loupiac, Loupiac-de-la-Réole, Ludon-Médoc, Lugaignac, Lugasson, Lugon-et-l'Île-du-Carnay, Lussac, Macau, Madirac, Maransin, Marcenais, Margaux-Cantenac, Margueron, Marimbault, Marions, Marsas, Martignas-sur-Jalle, Martillac, Martres, Masseilles, Massugas, Mauriac, Mazères, Mazion, Mérignac, Mérégnas, Mesterrieux, Mombrier, Mongauzy, Monprimblanc, Monségur, Montagne, Montagoudin, Montignac,

Montussan, Morizès, Mouillac, Moullets-et-Villemartin, Moulis-en-Médoc, Moulon, Mourens, Naujac-sur-Mer, Naujan-et-Postiac, Néac, Nérigeau, Neuffons, Noaillac, Noaillan, Omet, Ordonnac, Paillet, Parempuyre, Pauillac, Pellegrue, Périssac, Pessac, Pessac-sur-Dordogne, Petit-Palais-et-Cornemps, Peujard, Pineuilh, Plassac, Pleine-Selve, Podensac, Pomerol, Pompéjac, Pompignac, Pondauret, Porchères, Porte-de-Benauge, Portets, Préchac, Preignac, Prignac-et-Marcamps, Pugnac, Puisseguin, Pujols, Pujols-sur-Ciron, Puybarban, Puynormand, Queyrac, Quinsac, Rauzan, Reignac, Rimons, Riocaud, Rions, Roaillan, Romagne, Roquebrune, Ruch, Sablons, Sadirac, Saillans, Saint-Aignan, Saint-André-de-Cubzac, Saint-André-du-Bois, Saint-André-et-Appelles, Saint-Androny, Saint-Antoine-du-Queyret, Saint-Antoine-sur-l'Isle, Saint-Aubin-de-Blaye, Saint-Aubin-de-Branne, Saint-Aubin-de-Médoc, Saint-Avit-de-Soulège, Saint-Avit-Saint-Nazaire, Saint-Brice, Saint-Caprais-de-Bordeaux, Saint-Christoly-de-Blaye, Saint-Christoly-Médoc, Saint-Christophe-de-Double, Saint-Christophe-des-Bardès, Saint-Cibard, Saint-Ciers-d'Abzac, Saint-Ciers-de-Canesse, Saint-Ciers-sur-Gironde, Sainte-Colombe, Saint-Côme, Sainte-Croix-du-Mont, Saint-Denis-de-Pile, Saint-Emilion, Saint-Estèphe, Saint-Etienne-de-Lisse, Sainte-Eulalie, Saint-Exupéry, Saint-Félix-de-Foncaude, Saint-Ferme, Sainte-Florence, Sainte-Foy-la-Grande, Sainte-Foy-la-Longue, Sainte-Gemme, Saint-Genès-de-Blaye, Saint-Genès-de-Castillon, Saint-Genès-de-Fronsac, Saint-Genès-de-Lombaud, Saint-Germain-de-Grave, Saint-Germain-de-la-Rivière, Saint-Germain-d'Esteuil, Saint-Germain-du-Puch, Saint-Gervais, Saint-Girons-d'Aiguevives, Sainte-Hélène, Saint-Hilaire-de-la-Noaille, Saint-Hilaire-du-Bois, Saint-Hippolyte, Saint-Jean-de-Blaignac, Saint-Jean-d'Illac, Saint-Julien-Beychevelle, Saint-Laurent-d'Arce, Saint-Laurent-des-Combes, Saint-Laurent-du-Bois, Saint-Laurent-du-Plan, Saint-Laurent-Médoc, Saint-Léon, Saint-Loubert, Saint-Loubès, Saint-Louis-de-Montferrand, Saint-Macaire, Saint-Magne-de-Castillon, Saint-Maixant, Saint-Mariens, Saint-Martial, Saint-Martin-de-Laye, Saint-Martin-de-Lerm, Saint-Martin-de-Sescas, Saint-Martin-du-Bois, Saint-Martin-du-Puy, Saint-Martin-Lacaussade, Saint-Médard-de-Guizières, Saint-Médard-d'Eyrans, Saint-Médard-en-Jalles, Saint-Michel-de-Fronsac, Saint-Michel-de-Lapujade, Saint-Michel-de-Rieufret, Saint-Morillon, Saint-Palais, Saint-Pardon-de-Conques, Saint-Paul, Saint-Pey-d'Armens, Saint-Pey-de-Castets, Saint-Philippe-d'Aiguille, Saint-Philippe-du-Seignal, Saint-Pierre-d'Aurillac, Saint-Pierre-de-Bat, Saint-Pierre-de-Mons, Saint-Quentin-de-Baron, Saint-Quentin-de-Caplong, Sainte-Radegonde, Saint-Romain-la-Virvée, Saint-Sauveur, Saint-Sauveur-de-Puynormand, Saint-Savin, Saint-Selve, Saint-Seurin-de-Bourg, Saint-Seurin-de-Cadourne, Saint-Seurin-de-Cursac, Saint-Seurin-sur-l'Isle, Saint-Sève, Saint-Sulpice-de-Faleyrens, Saint-Sulpice-de-Guilleragues, Saint-Sulpice-de-Pommiers, Saint-Sulpice-et-Cameyrac, Sainte-Terre, Saint-Trojan, Saint-Vincent-de-Paul, Saint-Vincent-de-Pertignas, Saint-Vivien-de-Blaye, Saint-Vivien-de-Médoc, Saint-Vivien-de-Monségur, Saint-Yzan-de-Soudiac, Saint-Yzans-de-Médoc, Salaunes, Salleboeuf, Samonac, Saucats, Saugon, Sauternes, Sauveterre-de-Guyenne, Sauviac, Savignac, Savignac-de-l'Isle, Semens, Sendets, Sigalens, Sillas, Soulac-sur-Mer, Soullignac, Soussac, Soussans, Tabanac, Taillecat, Talais, Talence, Targon, Tarnès, Tauriac, Tayac, Teuillac, Tizac-de-Curton, Tizac-de-Lapouyade, Toulence, Tresses, Uzeste, Val-de-Livenne, Val de Virvée, Valeyrac, Vayres, Vendays-Montalivet, Vensac, Vêrac, Verdelaïs, Vertheuil, Vignonet, Villandraut, Villegouge, Villenave-de-Rions, Villenave-d'Ornon, Villeneuve, Virelade, Virsac and Yvrac.

- (b) For the geographical designation 'Haut-Benauge', the grapes are harvested and the wines made and developed on the territory of the following municipalities of the Department of Gironde, based on the Official Geographic Code in force on 1 January 2025: Escoussans, Gornac, Ladaux, Mourens, Saint-Pierre-de-Bat, Soullignac, Targon and Porte-de-Benauge (for the part corresponding to the territory of the former municipality of Porte-de-Benauge before it was merged with Saint-Génis-du-Bois on 1 January 2025).

10. Link with the geographical area

Category of grapevine product

1. Wine

Summary of the link

The geographical area benefits from favourable, relatively homogeneous climatic conditions for vine growing, that is, a location close to large water bodies (the Atlantic Ocean, the Gironde estuary, the valleys of Garonne and Dordogne), which play an important role in regulating the temperature. However, the maritime influences that help mitigate spring frost weaken as one moves away from the sea and large valleys towards the forested areas of Les Landes, Saintonge and Double Périgourdine. These special features explain why there are few vineyards on the northernmost and south-south-westernmost edges of the geographical area. The area extends over 494 of the 535 municipalities of the Department of Gironde, excluding the south-western part, which is given over to forestry rather than

winegrowing. The Bordeaux vine varieties, grown in a maritime climate, have needed support poles (*échelas*) since the 17th and 18th centuries, followed by widespread trellising to ensure a well-distributed grape harvest and sufficient leaf area for proper chlorophyll synthesis and optimum ripeness. The various types of soils and exposures have led to different varieties being selected and adapted according to the characteristics of the environment.

Four distinct types can be identified:

- clay-limestone and marly-limestone soils, which are very widespread on the hillside slopes where the Merlot N variety thrives;
- siliceous soils mixed with clays and calcareous elements that are perfect for the Merlot N and Sauvignon B varieties, for example;
- leached soils (*boulbènes*) with fine siliceous elements, which are lighter soils suitable for the production of dry white wines;
- gravelly soils made up of gravel, water-worn quartz and relatively coarse sands forming well-drained terraces that are warm and ideal for growing vines, in particular Cabernet Sauvignon N.

The compatibility of the various grape varieties, the diversity of the biophysical environment, the way the vines are tended and the winemaking process result in wines with a particular style, characterised by a great aromatic richness. Bordeaux's port and close historical ties with other countries soon gave rise to strong and well-organised trade, and the region's vineyards have always been oriented towards the rest of the world. Able to both benefit from and spread technical innovations, they became more dynamic and were able to strengthen, develop and export their expertise. The marriage in 1152 of Eleanor, Duchess of Aquitaine, to Henry Plantagenet, the future king of England, led to a flourishing trade where the English imported Bordeaux wines, which they named 'Claret' because of the wines' light colour. This tradition continued over time and is still reflected today in the use of the terms 'Claret' or 'Claret'. In the 17th century, a new commercial era began as new consumers emerged. Exports continue to account for a large part of the sales of Bordeaux wines. A third of the volume produced is shipped to more than 150 countries. The production of wines with a protected designation of origin – a vital resource of the Department of Gironde – has contributed greatly to shaping the rural and urban landscapes and local architecture (wine *châteaux* and wineries). The Department's main towns and cities are river ports that developed around the wine trade.

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 making, developing and ageing wines with the 'Bordeaux' protected designation of origin (whether or not supplemented by the indication 'Claret' or 'Claret') comprises the following municipalities, based on the Official Geographic Code in force on 1 January 2025:

- Department of Dordogne: Le Fleix, Fougueyrolles, Gageac-et-Rouillac, Gardonne, Minzac, Pomport, Port-Sainte-Foy-et-Ponchapt, Razac-de-Saussignac, Saint-Antoine-de-Breuilh, Saint-Seurin-de-Prats, Saussignac, Thénac and Villefranche-de-Lonchat.
- Department of Lot-et-Garonne: Baleyssagues, Beaupuy, Cocumont, Duras, Esclottes, Lagupie, Loubès-Bernac, Sainte-Colombe-de-Duras, Savignac-de-Duras and Villeneuve-de-Duras.

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 relevant demarcated area.

Title of the requirement/derogation

Geographical designations – supplementary indications

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The 'Bordeaux' PDO is supplemented by the term 'Claret' for light-coloured red wines in accordance with the provisions laid down for this type of wine, in particular as regards the analytical standards.

The 'Bordeaux' PDO may be supplemented by the term 'Clairet' for deep-coloured rosé wines in accordance with the provisions laid down for this type of wine, in particular as regards the analytical standards.

In the case of white wines, the 'Bordeaux' PDO may be supplemented by the geographical designation 'Haut-Benauges' in line with the provisions laid down for that supplementary geographical designation, in particular as regards the geographical area, the vine varieties, the yield and the analytical standards.

Title of the requirement/derogation

Additional provisions relating to labelling

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The geographical designation 'Haut-Benauges' should appear immediately after the name of the protected designated of origin 'Bordeaux' in letters no larger, either in height or in width, than those forming the name of the protected designated of origin.

Title of the requirement/derogation

Additional provisions relating to labelling

Legal framework

EU legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The labelling of white wines with a fermentable sugar content greater than 5 g/l and less than 60 g/l should indicate the wine's fermentable sugar content, as defined by EU legislation.

Title of the requirement/derogation

Larger 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 larger geographical unit 'Vin de Bordeaux' on their labelling. The size of the letters used for this larger geographical unit must not be larger, either in height or in width, than two thirds the size of the letters forming the name of the protected designation of origin.

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

https://info.agriculture.gouv.fr/boagri/document_administratif-da23107d-25a7-43c7-b809-a0d7b3031e5e
