

## Existing wine names – technical file

### I. NAME(S) TO BE REGISTERED

Saint-Emilion Grand Cru (fr)
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### II. APPLICANT DETAILS

<i>Applicant name and title</i>	Conseil des Vins de Saint-Emilion
<i>Legal status, size and composition (in the case of legal persons)</i>	
<i>Nationality</i>	French
<i>Address</i>	BP 15 Rue Guadet 33330 Saint-Emilion France
<i>Tel.:</i>	(33) (0)5 57 55 50 50
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<i>Email(s):</i>	info@vins-saint-emilion.com

### III. PRODUCT SPECIFICATION

<i>Status:</i>	Enclosed
<i>File name</i>	CDC_Saint-Emilion_grand_cru.pdf

### IV. NATIONAL DECISION OF APPROVAL

<i>Legal basis</i>	Decree No 2011-1779 of 5 December 2011 on the controlled designation of origin 'Saint-Emilion grand cru', published in the <i>Official Journal of the French Republic</i> of 7 December 2011
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### V. SINGLE DOCUMENT

<i>Name(s) to be registered</i>	Saint-Emilion Grand Cru (fr)
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<i>Equivalent term(s):</i>	
<i>Traditionally used name:</i>	None
<i>Legal basis for the transmission:</i>	Article 118s of Regulation (EC) No 1234/2007
<i>The present technical file includes amendments(s) adopted according to:</i>	Article 73(1)(c) of Regulation (EC) No 607/2009
<i>Geographical indication type:</i>	PDO – Protected designation of origin

## 1. CATEGORIES OF GRAPEVINE PRODUCTS

1. Wine
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## 2. DESCRIPTION OF THE WINE(S)

<i>Analytical characteristics:</i>
<p>The wine is a still, dry red wine.</p> <p>The wines have a minimum natural alcoholic strength by volume of 11.5% and the total alcoholic strength by volume after enrichment does not exceed 13.5%.</p> <p>Every batch of packaged wine has a malic acid content of less than or equal to 0.30 g per litre.</p> <p>Every batch of packaged wine has a fermentable sugar (glucose + fructose) content of less than or equal to 3 g per litre.</p> <p>The total acidity, volatile acidity and total sulphur dioxide content are those laid down by EU legislation.</p>
<i>Organoleptic characteristics:</i>
<p>Merlot N is by far the dominant grape variety. It gives the wine its intense red colour, its alcoholic richness and its aromatic complexity evoking ripe red and black fruits, as well as suppleness, roundness and silky tannins in the mouth. The grape variety Cabernet Franc N gives the wine a slightly spicy, delicate aroma, a freshness and a more pronounced tannic structure. Finally, the grape variety Cabernet Sauvignon N, present to a lesser degree, adds spicy, complex notes and, with its rich tannins, produces harmonious wines with a long storage potential.</p> <p>Ageing, very often in barrels, helps to stabilise the colour and structure and enriches the aromatic palette.</p> <p>The wines produced under the controlled designation of origin 'Saint-Emilion grand cru' are intense in</p>

colour, aromatic, concentrated and rich, and have a long shelf life.
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### 3. TRADITIONAL TERMS

#### a. Point a)

Controlled [...] designation
Controlled designation of origin

#### b. Point b)

Grand cru
Cru classé
Clos
Château

### 4. WINE-MAKING PRACTICES

#### a. Oenological practices

<i>Type of oenological practice:</i>	Specific oenological practice
<i>Description of practice:</i>	
<p>Subtractive enrichment techniques are permitted up to a concentration rate of 15%.</p> <p>The wines' total alcoholic strength by volume after enrichment must not exceed 13.5%.</p> <p>The wine-making practices used must comply with EU rules and the Rural and Maritime Fishing Code as well as the above provisions.</p>	

<i>Type of oenological practice:</i>	Growing method
<i>Description of practice:</i>	
<p><u>a) - Planting density</u></p> <p>The minimum vine planting density is 5 500 plants per hectare.</p> <p>The distance between the rows must not exceed 2 metres and the distance between plants in the same row must be at least 0.50 metres.</p> <p><u>b) - Pruning rules</u></p>	

Pruning is mandatory. It is carried out at the unfolded leaves stage (Lorenz stage 9) at the latest. The vines are pruned using the following techniques promoting unfolding and aeration of growth on a single-plane trellis, while also limiting the number of bunches:

- single or double Guyot;
- spur (or short) pruning (Cordon de Royat or fan pruning);
- shoot (or long) pruning.

Each plant has a maximum of 12 buds.

Under no circumstances may the canes overlap.

#### c) - Irrigation

Irrigation during the vine-growing season is permitted only if persistent drought disrupts the sound physiological development of the vines and ripening of the grapes.

### **b. Maximum yields**

#### *Maximum yield:*

The yield is set at 46 hectolitres per hectare.

The upper yield limit is set at 55 hectolitres per hectare.

## **5. DEMARCATED AREA**

The grapes are harvested and the wines made, processed, aged and packaged in the territory of the following municipalities in the department of Gironde: Saint-Christophe-des-Bardes, Saint-Emilion, Saint-Etienne-de-Lisse, Saint-Hippolyte, Saint-Laurent-des-Combes, Saint-Pey-d'Armens, Saint-Sulpice-de-Faleyrens, Vignonet and Libourne, in the part of its territory delimited to the south by the Capelle stream and its extension up to byway 28, by this road as far as the Dordogne and by the Bordeaux-Bergerac railway.

### **a. NUTS area**

FR612	Gironde
FR61	Aquitaine
FR	FRANCE

**b. Maps of the demarcated area***Number of attached maps*

0

**6. WINE GRAPES****a. Inventory of main wine grape varieties**

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**b. Wine grape varieties listed by OIV**

Cot N
Carmenere N
Cabernet Sauvignon N
Merlot N
Cabernet Franc N
Petit Verdot N

**c. Other varieties:**

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**7. LINK WITH THE GEOGRAPHICAL AREA***Details of the geographical area:**1 - Details of the geographical area***a) Description of the natural factors relevant to the link:**

The geographical area of the controlled designation of origin 'Saint-Emilion grand cru', which is identical to that of the controlled designation of origin 'Saint-Emilion', is located to the east of the town of Libourne, around the town of Saint-Emilion, and consists of a limestone plateau overlooking the Dordogne to the south and bounded by the Barbanne stream to the north.

This territory covers eight municipalities and part of the municipality of Libourne in the department of Gironde.

Rising up parallel to the Dordogne and its valley under vines is a first row of steep linear slopes forming 'combes', i.e. amphitheatre-like valleys. The town of Saint-Emilion, a medieval limestone village with roofs of red or grey tiles and surrounded by ramparts, was built in one of the south-facing combes. The cliff rises to a height of 100 metres and is accentuated by the holm oaks of the 'Mediterranean' belt.

In the centre of the area under vines there is still an 'Astéries' limestone plateau dating from the

Tertiary period. There are different types of soil on this plateau:

- to the west of Saint-Emilion, shallow limestone soils with a light texture (usually loamy sand);
- to the east, mainly light, shallow clay-limestone soils;
- in the centre of the plateau, a fairly thick clay loam cover.

The 'Fronsadais' (Oligocene) molasse is visible on the slopes around this plateau, which are generally steeper to the south and west than to the north. It mostly has limestone soils with a texture that is often clay loam.

The north-western part of the geographical area is covered by a sandy layer (Quaternary alluvial deposits) containing a sandy clay layer in places. The subsoil has an extremely high clay content in places. Near Pomerol (Figeac terrace), there is a series of gravelly hilltops. To the south (Dordogne valley), Quaternary alluvial deposits made up of gravel, sand and silt are distributed heterogeneously. Stone quarrying has always been carried out, leaving a roughly 100 km network of tunnels under Saint-Emilion and the surrounding plateaus. This network is frequently used as a wine store because the constant temperature, between 12 °C and 16 °C, and the humidity are perfectly suited to preserving wines.

Further north, there are hilly landscapes with gentle slopes, planted almost exclusively with vines in close rows and dotted with copses and ancient chateaus and buildings made of limestone.

The vineyards are often bordered by enclosure walls made of rubble stones removed from plots of land in preparation for cultivation.

This landscape has been shaped by generations of people who have for centuries ensured that this heritage is preserved and developed. It is a testament to history but is also living and evolving, leading to its inscription as a cultural landscape in the list of UNESCO World Heritage Sites in 1999.

The Saint-Emilion area benefits from the temperate oceanic climate of the Bordeaux region, although it is more continental because it is located in the east of the department of Gironde. Temperatures are higher and more Mediterranean, as demonstrated by the presence of holm oaks. The oceanic climate is unpredictable. In some years there are periods of rain and low pressure in autumn; in others there are hot and very sunny late seasons.

b) - Description of the human factors relevant to the link:

People have lived in this area since very early times. Vines were probably introduced there during the Roman occupation. Archaeological works have revealed remains of Roman villas and found the Palat site, near Château Ausone, to be the most likely site of the residence of the famous poet and winegrower Ausonius, whose name and memory live on everywhere in these parts.

In 1152, the marriage of Eleanor of Aquitaine and the Plantagenet King Henry II brought Aquitaine under English rule. Like many other towns, Saint-Emilion, which, with the establishment of the Collegiate church and its cloister, was by then a very important centre of religious life, wanted to acquire its own rights.

The rights acquired by means of the Charter of Falaise in 1199 were largely confirmed in the thirteenth century and were to promote a considerable increase in the area under vines during English occupation. The creation of the port of Libourne in 1269 would greatly facilitate the shipping of wine. The granting of new privileges by Edward I in 1289 confirmed the powers of the Jurade de

Saint-Emilion and extended them to neighbouring parishes, now under its jurisdiction.

Just before the French Revolution, Saint-Emilion's vineyards were deeply characterised by their socio-economic land structures, which had developed since the end of the Middle Ages. While in other wine-growing regions of Bordeaux there would be a direct shift from the feudal system to the establishment of large wine estates, the area around Libourne was characterised by smallholdings. These holdings are one of the main reasons why the vineyards are now so fragmented.

At the beginning of the thirteenth century, the surge in demand from England and Holland led to a huge expansion of the area under vines in Saint-Emilion, with the area doubling in the first third of the century. That period saw the appearance of homogeneous vineyards on the hills. These were planted 'en r ges', i.e. in trellised rows less than one metre apart, with suitable grape varieties. The wines were already made from a blend of different grape varieties, the three main ones being Merlot N, Cabernet Franc N and Cabernet Sauvignon N. Less commonly, Carmen re N, Cot N (or Malbec) or Petit Verdot N varieties could be included in the blend as secondary varieties.

In 1884, the first winegrowers' union in France was set up in Saint-Emilion. It would give rise to the quality policy implemented since then in this wine-growing territory.

Until the French Revolution in 1789, it was the Jurade that performed that role. A century later, the adoption of the Law of 21 March 1884 allowing the agricultural community to set up trade unions gave the winegrowers of Saint-Emilion new tools to protect and promote their production.

In 1936, the controlled designation of origin 'Saint-Emilion' was defined by decree, its geographical area being based on the historical boundaries of the Jurade de Saint-Emilion.

In 1954, the Decree of 7 October set out four designations in the same territory: 'Saint-Emilion', 'Saint-Emilion grand cru', 'Saint-Emilion grand cru class ' and 'Saint-Emilion premier grand cru class '. The first classification was made in 1955; it was supplemented in 1958 and had to be revised every 10 years.

Since 1984, only the designations 'Saint-Emilion' and 'Saint-Emilion grand cru' remain. The 'cru class ' wines are now covered only by the latter designation. 'Saint-Emilion grand cru' is distinguished from 'Saint-Emilion' by more stringent production conditions, lower load and yield, greater maturity and long ageing. The wines produced are richer and have a longer shelf life.

In 2010, around 650 producers made, on average, 150 000 hectolitres of wines bearing this controlled designation of origin.

### *Details of the product:*

The wine covered by the controlled designation of origin 'Saint-Emilion grand cru' is a still, dry red wine. Merlot N is by far the dominant grape variety. It gives the wine its intense red colour, its alcoholic richness and its aromatic complexity evoking ripe red and black fruits, as well as suppleness, roundness and silky tannins in the mouth. The grape variety Cabernet Franc N gives the wine a slightly spicy, delicate aroma, a freshness and a more pronounced tannic structure. Finally, the grape variety Cabernet Sauvignon N, present to a lesser degree, adds spicy, complex notes and, with its rich tannins, produces harmonious wines with a long storage potential.

Ageing, very often in barrels, helps to stabilise the colour and structure and enriches the aromatic palette.

The wines produced under the controlled designation of origin 'Saint-Emilion grand cru' are intense in colour, aromatic, concentrated and rich, and have a long shelf life.

### *Causal link:*

'Saint-Emilion' wine-growing parcels, at the confluence of the Isle and the Dordogne, have predominantly limestone and clay-limestone soils. The diversity of the soils, combined with a very favourable mesoclimate for viticulture, gives the wines their richness and complexity.

These unique sites are ideal for the Merlot N grape variety. It particularly appreciates the cool, damp clay soils, where it ripens well.

The Cabernet Franc N grape variety is used more on calcareous soils or those with a slightly warmer texture (sand and gravel). The Cabernet Sauvignon N grape variety is a late variety particularly well adapted to warm, dry soils (exposed sandy gravel soils or clay-limestone soils). Adapting the working methods and the choice of grape varieties to the diversity of the soils involves experience and expertise acquired over several generations of winegrowers continuously striving to improve their products. Climatic variations from one year to another also lead to notable organoleptic variations between vintages, a key concept in Bordeaux wines.

This diversity is behind the concept of 'grands crus'; each wine reveals its own personality, which is the result of the producers' choices at all stages of production. These choices are nevertheless consistent with the established practices for obtaining ripe and healthy grapes, as necessary for the production of great wines. Thus, an adequate planting density is required and the vines are pruned using the techniques promoting unfolding and aeration of growth on a single-plane trellis, while also limiting the number of bunches. The harvests must be healthy and have a high sugar content.

The wines are highly concentrated and need to be aged for a long time, i.e. until 1 February of the second year following the year of harvest. Most frequently, the wines are aged in barrels, making them well rounded, stabilising them and reinforcing their aromatic expression.

In order to preserve the special characteristics acquired during ageing, and in accordance with existing practices, packaging in glass bottles must be carried out at the premises where the grapes are harvested and the wine made, or within the wine-making collective whose members harvest the grapes.

The official classification of 'Saint-Emilion' wines in 1955, approved by Order of the Minister for Agriculture and regularly revised, confirmed the excellence of a number of 'Saint-Emilion grand cru' wines, most notably the world-famous Château Ausone and Château Cheval Blanc wines.

The area was recognised for its outstanding universal value when, in 1999, it became the first vineyard landscape to be listed as a UNESCO World Heritage Site: 5 000 hectares of vines situated in the geographical area of the 'Saint-Emilion' controlled designation of origin and eight municipalities under the former jurisdiction of Saint-Emilion.

The site is an exceptional testimony to the cultural tradition and living civilisation of vine and wine – the



joint work of man and nature. It is the work of generations of winegrowers who, over the centuries, have toiled to shape the hills and valleys of Saint-Emilion, as recognised by UNESCO.

## 8. FURTHER CONDITIONS

<i>Legal framework:</i>	National legislation
<i>Type of further condition:</i>	Derogation concerning production in the demarcated geographical area
<i>Description of the condition:</i>	
<p>The area in immediate proximity, defined by derogation for the making, processing, ageing and packaging of the wines, comprises the territory of the following municipality of the department of Gironde: Libourne, specifically the part of its territory not included in the geographical area.</p>	

<i>Legal framework:</i>	National legislation
<i>Type of further condition:</i>	Packaging in the demarcated area
<i>Description of the condition:</i>	
<p>In order to preserve the special characteristics acquired during ageing, and in accordance with existing practices, the wines must be packaged in glass bottles at the premises where the grapes are harvested and the wine made, or within the wine-making collective whose members harvest the grapes.</p> <p>The wines must be aged until at least 1 February of the second year following the year of harvest. Packaging must be carried out no earlier than 1 February of the second year following the year of harvest.</p>	

<i>Legal framework:</i>	National legislation
<i>Type of further condition:</i>	Additional provision on labelling
<i>Description of the condition:</i>	
<p>a) - Wines covered by this controlled designation of origin may specify the broader geographical unit 'Vin de Bordeaux' or 'Grand Vin de Bordeaux' on their labels.</p> <p>The size of the letters for the larger geographical unit must be no larger, in either height or width, than two-thirds the size of the letters forming the name of the controlled designation of origin.</p> <p>b) - The term 'grand cru classé' or 'premier grand cru classé' may be used only by vineyards that have been officially classified as such by Joint Order of the Minister for Agriculture and the Minister for Consumer Affairs, on a proposal from the National Institute of Origin and Quality. Wines proposed for</p>	

the term 'premier grand cru classé' may be awarded the distinctions A and B in view of their renown and suitability for ageing.

Wines from the holdings concerned must comply with the production conditions laid down for the controlled designation of origin 'Saint-Emilion grand cru'. Only vineyards that comply with the rules laying down the conditions required to qualify for the designation 'grand cru classé' or 'premier grand cru classé' may be included in the above classification. These rules are approved by Joint Order of the Minister for Agriculture and the Minister for Consumer Affairs, after obtaining the opinion of the relevant protection and management body and on a proposal from the National Institute of Origin and Quality.

The above classification is valid for 10 years from the date of publication of the approval order.

## 9. SUPPORTING MATERIAL

### a. Other document(s)

Note to the European Commission on correcting the E-Bacchus register

## VI. OTHER INFORMATION

### 1. INTERMEDIARY DETAILS

<i>Name of intermediary</i>	Ministère de l'Agriculture de l'Alimentation, de la Pêche, de la Ruralité et de l'Aménagement du Territoire [Ministry of Agriculture, Food, Fisheries, Rural Affairs and Land Use Planning] Direction Générale des Politiques Agricoles, Agroalimentaires et des Territoires [Directorate-General for Agricultural, Agri-food and Land Policy]
<i>Address:</i>	3 Rue du Barbet de Jouy 75349 Paris CEDEX 07 SP France
<i>Tel.:</i>	(33) (0)1 49 55 49 55
<i>Fax:</i>	
<i>Email(s):</i>	liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr

### 2. INTERESTED PARTIES DETAILS

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### 3. LINK TO THE PRODUCT SPECIFICATION

<i>Link:</i>	<a href="http://agriculture.gouv.fr/IMG/pdf/AOC_SOM_M49_1.pdf">http://agriculture.gouv.fr/IMG/pdf/AOC SOM M49 1.pdf</a>
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### 2. APPLICATION LANGUAGE

French
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### 5. LINK WITH E-BACCHUS

Saint-Émilion Grand Cru
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