

SPECIFICATION OF THE CONTROLLED DESIGNATION OF ORIGIN “COUR-CHEVERNY”

AVERTISSEMENT (NOTICE)

This amendment to the specification shall not prejudice the final wording that will be adopted after review by the national committee for designations of origin relating to wines and alcoholic beverages, and to spirits, of the INAO, based in particular on the results of the national objection procedure.

Any objections that may be raised in connection with the present procedure may bear only on the amended elements of the specification:

- Amendments appear in the body of the text in **bold characters**.
- Provisions proposed for deletion appear in ~~struck-through XXX~~ characters.

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CHAPTER I

I. - Name of the designation

Only wines meeting the specific provisions set out below may claim the controlled designation of origin “Cour-Cheverny”, initially recognised by the decree of 24 March 1993.

II. - Geographical denominations and complementary terms

The name of the controlled designation of origin may be supplemented by the complementary geographical denomination “Val de Loire” in accordance with the rules laid down in the present specification for the use of that geographical denomination.

III. - Types of product

The controlled designation of origin “Cour-Cheverny” is reserved for still white wines.

IV. - Areas and zones in which the various operations are carried out

1° - Geographical area

The harvesting of the grapes, the vinification, the elaboration and the ageing of the wines are carried out within the territory of the following communes of the Loir-et-Cher department: Cellettes, Cheverny, Chitenay, Cormeray, Cour-Cheverny, Huisseau-sur-Cosson, Montlivault, Mont-près-Chambord, Saint-Claude-de-Diray, Tour-en-Sologne, Vineuil.

2° - Delimited parcel area

The wines come exclusively from vines situated within the delimited parcel production area as approved by the National Institute of Origin and Quality at the sessions of the competent national committee of 10 and 11 February 1993.

The National Institute of Origin and Quality lodges with the town halls of the communes referred to in 1° the graphic documents establishing the parcel boundaries of the production area thus approved.

3° - Immediate proximity area

The immediate proximity area, defined by derogation for the vinification, elaboration and ageing of the wines, is made up of the territory of the following communes of the Loir-et-Cher department: Candé-sur-Beuvron, Feings, Fougères-sur-Bièvre, Fresnes, Maslives, Les Montils, Muides-sur-Loire, Ouchamps, Saint-Dyé-sur-Loire, Saint-Laurent-Nouan, Sambin, Seur and cadastral section E of the commune of Monthou-sur-Bièvre.

V. - Grape varieties

The wines come from the romorantin B variety.

VI. - Management of the vineyard

1° - Training method

a) - Planting density

The vines present a minimum planting density of 4,500 plants per hectare, with a spacing between rows of 2.10 metres maximum. The spacing between plants within the same row is between 0.90 metre and 1.20 metre.

b) - Pruning rules.

The vines are pruned with a maximum of 13 free eyes (buds) per plant according to the following techniques:

- Guyot pruning with a single long cane and at most two spurs;
- pruning to 2 half-canes;
- spur pruning (fan training or Royat cordon training)

The number of fruit-bearing shoots, after flowering (Lorenz phenological stage 23), is less than or equal to 11.

c) - Trellising rules and foliage height

The vines are compulsorily trained on a “raised-plane” trellis. The height of the trellised foliage must be at least equal to 0.6 times the spacing between rows, the height of trellised foliage being measured between the lower limit of the foliage, established at least 0.30 metre above the ground, and the upper topping limit, established at least 0.20 metre above the top trellising wire.

d) - Average maximum load per parcel

The average maximum load is fixed, per parcel, at 9,500 kilograms per hectare.

e) - Thresholds for missing vines

The percentage of dead or missing vine plants referred to in Article D. 644-22 of the Rural Code is set at 20 %.

f) - Overall cultivation condition of the vine.

The parcels are managed so as to ensure a good overall cultivation condition of the vine, in particular its sanitary condition and the upkeep of the soil.

VII. - Harvest, transport and ripeness of the grapes

1° - Harvest

a) - The wines come from grapes harvested at proper ripeness.

The date on which the harvest begins is set in accordance with the provisions of Article D. 644-24 of the Rural Code.

2° - Ripeness of the grapes

a) Grapes with a sugar content of less than 162 grams per litre of must may not be considered to be at proper ripeness.

b) - Minimum natural alcoholic strength by volume.

The wines present a minimum natural alcoholic strength by volume of 10 %.

VIII. - Yields. - Entry into production

1° - Yield

The yield referred to in Article D. 644-25 of the Rural Code is set at 60 hectolitres per hectare.

2° - Limit yield

The limit yield referred to in Article D. 644-25 of the Rural Code is set at 72 hectolitres per hectare.

3° - Entry into production of young vines

The benefit of the controlled designation of origin may be granted to wines coming from:

- parcels of young vines only from the 2nd year following that in the course of which planting was carried out in place before 31 July;
- parcels of young vines only from the 1st year following that in the course of which grafting in place was carried out before 31 July;
- parcels of vines that have been top-grafted, at the earliest in the 1st year following that in the course of which the top-grafting was carried out before 31 July, and once the parcels no longer contain any varieties other than those permitted for the designation. By way of derogation, in the year following that in the course of which the top-grafting was carried out before 31 July, the varieties permitted for the designation may represent only 80 % of the grape varieties of each parcel concerned.

IX. - Processing, elaboration, ageing, packaging, storage

1° - General provisions

The wines are vinified in accordance with local, fair and constant usages.

a) - Analytical standards.

After packaging the wines present the following analytical standards:

Dry wines present a content of fermentable sugars (glucose + fructose) less than or equal to 8 grams per litre and a total acidity content, expressed in grams of tartaric acid per litre, that is not more than 2 grams per litre lower than the content of fermentable sugars (glucose + fructose).

b) - Oenological practices and physical treatments.

- Wines presenting a content of fermentable sugars (glucose + fructose) greater than 8 grams per litre are elaborated without enrichment;
- After enrichment, the wines do not exceed a total alcoholic strength by volume of 12.5 %.

c) - Overall vat capacity.

Every operator demonstrates a vat capacity at least equal to 1 times the average per-hectare yield vinified on the holding over the last five years, multiplied by the area in production.

d) - Good overall condition of upkeep of the cellar (floor and walls) and of the equipment (hygiene).

The cellar (floors and walls) and the vinification equipment present a good general condition of upkeep.

2° - Provisions by type of product

The wines undergo ageing at least until 15 May of the year following that of the harvest.

3° - Provisions relating to packaging

For each packaged lot, the operator keeps available for the approved control body:

- the information appearing in the register of handling operations referred to in Article D. 644-36 of the Rural Code;
- an analysis carried out before or after packaging.

The analysis reports must be kept for a period of 6 months from the date of packaging.

4° - Provisions relating to storage

The operator demonstrates a place suitable for the storage of packaged products.

5° - Provisions relating to the movement of products and to placing on the market for the consumer

a) - Date of placing on the market for the consumer

At the end of the ageing period, the wines are placed on the market for the consumer from 1st June of the year following that of the harvest.

- The wines are placed on the market for the consumer in accordance with the provisions of Article D.644-35 of the Rural Code.

b) - Period during which the wines may not move between approved warehouse keepers

The wines may move between approved warehouse keepers at the earliest on 15 May of the year following that of the harvest.

The wines may move between approved warehouse keepers at the earliest on 1 December of the year of the harvest.

X. - Link with the geographical area

1° - Information on the geographical area

a) - Description of the natural factors contributing to the link

Situated on the left bank of the Loire, the geographical area extends between the banks of the river, to the north, and the communes of Cheverny and Cour-Cheverny, to the south. It is bounded, to the north-west, by the Loire and the forest of Russy, and to the east and south, by the Grande Sologne (in particular the continuous woodlands of the park of Chambord and the forest of Cheverny).

The forest is very significant within the geographical area, and where it is not near the Loire, the vineyard lies at the heart of clearings, among the numerous woodland massifs of greater or lesser size.

The geographical area rests on a rather gently undulating plateau, drained, from east to west, by the two tributaries of the Loire that are the Cosson and the Beuvron and a few of their own tributaries.

The geological substratum is made up essentially of the Senonian clay-siliceous formations, overlain by the *Beauce limestones* (Aquitanian), themselves covered by the *clay-sandy formations of Sologne* (Burdigalian). The whole is, in places, covered by high terraces of the Loire and by wind-blown sands.

The parcels precisely delimited for the harvesting of the grapes present:

- soils with a predominantly sandy to clay-sandy texture, resting at depth on a clay horizon (*formations of Sologne*)

- brown calcareous to brown calcic soils (*Beauce limestones*).

The climate, degraded oceanic, presents a continental nuance somewhat more marked than that of the Loire controlled designations of origin of the Touraine downstream: a little drier (25 millimetres to 50 millimetres less annual rainfall), and appreciably cooler (over the growing period, mean temperatures are 0.5 °C to 1 °C lower, and minima are 1 °C lower). This climate is under the local influence of the woodland massifs and of the valleys of the Beuvron, the Cosson and their small tributaries.

b) - Description of the human factors contributing to the link

Francis I is said to have introduced, in 1519, 80,000 plants of a white variety originating from Burgundy at his residence of Romorantin. That town, situated some forty kilometres to the south-east of Cour-Cheverny, subsequently gave its name to the variety. Recent genetic studies show that this variety comes from a cross between the varieties gouais B and pinot noir N, like other

Burgundian varieties (aligoté B, auxerrois B, chardonnay B, gamay N and melon B), making its Burgundian origin very plausible.

In 1577, the Parliament of Paris promulgated an edict prohibiting Parisians from buying wines produced less than twenty leagues (88 kilometres) from the capital. To meet demand, the extension of plantings first took place around Orléans, then increasingly downstream, towards Blois and Tours. The bringing into service in the 17th century of the canal linking the Loire to the Seine subsequently facilitated the transport of the wine.

Plantings of high-producing varieties multiplied, and in the 18th century the Cassini Map shows a continuous vineyard on both banks of the Loire.

However, unlike the former wine-growing Beauce (situated on the other bank of the Loire), where in particular plantings of teinturier N (locally called *gros noir*, an extremely powerful and productive dyer variety) had developed, the geographical area of “Cour-Cheverny” preserves a wine-growing tradition of quality, and the wine-growers remain attached to the cultivation of the romorantin B variety, an early variety whose hardiness is well suited to the natural environment. Brought to over-ripeness, it makes it possible to elaborate wines presenting greater or lesser amounts of fermentable sugars.

This variety is not cultivated significantly anywhere else, whether in France or in the world.

In 2008, the “Cour-Cheverny” vineyard covers 60 hectares farmed by some thirty producers, who elaborate a little more than 1,500 hectolitres.

2° - Information on the quality and characteristics of the products

The wines are still white wines full of vivacity in their youth. Their nose often expresses aromas of citrus, yellow-fleshed fruit or white flowers. Notes of rhubarb, spices or menthol may sometimes be detected.

Their originality, however, is fully expressed with time, and a few years of cellaring often reveal aromas of honey, lemon, wax or prune, as well as a few gentle notes of oxidation, characteristic of the romorantin B variety.

When they present fermentable sugars, their complexity and their cellaring potential are generally even greater.

3° - Causal interactions

The presence of poor soils, difficult to work and of low cereal yield, but propitious to viticulture, was a determining factor for the establishment of the vineyard.

Strongly marked by the action of the Loire (erosion and deposit of terraces), the geology of the geographical area is original compared with that of the other Loire controlled designations of origin.

Reflecting the usages, the delimited parcel area classifies the parcels presenting soils of an essentially sandy texture, shallow, of low fertility, having a good drainage capacity and a low water reserve. These parcels ensure a good ripeness of the grape.

The observation and analysis carried out by the wine-growers on the behaviour of their vines allow them to define an apt siting of the vineyard, favouring the planting of the romorantin B variety, a rare and particular variety, which contributes significantly to the originality of the aromatic profile of the wines. The only variety intended for the elaboration of the wines of the controlled designation of origin, its hardiness and its capacities of adaptation to the difficult natural environment of the geographical area have led the wine-growers to exploit it beyond its ripeness limits, in order to produce wines of great quality.

Five centuries of attachment to this variety have allowed the producers, through optimal management of the plant and of its production potential (vine management and rigorous pruning rules), to bring out the recognised original characteristics of their products.

The controlled designation of origin “Cour-Cheverny”, recognised in 1993, is today one of the flagships of the wines of the Val de Loire. To make these wines known, the producers have set up an original Maison

des Vins within the château of Cheverny, where more than 300,000 visitors flock each year.

XI. - Transitional measures

Parcels of vines in place at the date of 31 July 2009 that do not comply with the provisions relating to planting density continue to benefit, for their harvest, from the right to the controlled designation of origin until they are grubbed up.

For these parcels:

- the height of trellised foliage must be at least equal to 0.5 times the spacing between rows;
- the average maximum load per parcel is set at 8,000 kilograms per hectare;
- the volume that may benefit from the right to the controlled designation of origin is established on the basis of the yield authorised for the controlled designation of origin, for the harvest considered, to which a coefficient of 0.85 is applied.

These parcels may be pruned with 3 additional free eyes (buds) per plant.

XII. - Rules of presentation and labelling

1° - General provisions

Wines for which, under the terms of the present specification, the controlled designation of origin “Cour-Cheverny” is claimed, and which are presented under the said designation, may not be declared after the harvest, offered to the public, dispatched, put up for sale or sold unless, in the harvest declaration, in advertisements, on leaflets, labels, invoices and any containers whatsoever, the aforesaid controlled designation of origin is entered and accompanied by the term “Appellation d’origine contrôlée”, all in very conspicuous characters.

2° - Particular provisions

- a) - The indication of the grape variety does not appear on the labels below the name of the controlled designation of origin.
- b) - Wines whose fermentable sugars (glucose and fructose) exceed 8 grams per litre must compulsorily bear one of the following terms “demi-sec”, “moelleux” or “doux” in accordance with the provisions of Community regulations.
- c) - Any optional indication is entered, on the labels, in characters whose dimensions, both in height and in width, are not greater than twice those of the characters composing the name of the controlled designation of origin.
- d) - The dimensions of the characters of the complementary geographical denomination “Val de Loire” are not greater, both in height and in width, than two thirds of those of the characters composing the name of the controlled designation of origin.

CHAPTER II

I. - Declaration obligations

1. Prior declaration of parcel assignment

Each operator declares, before 1 February of the year of the harvest, to the defence and management body, the list of parcels assigned to the production of the controlled designation of origin.

The declaration is renewable by tacit renewal, save for changes notified by the operator before 1 February preceding each harvest. It specifies in particular:

- the identity of the operator;
- the EVV or SIRET number;

- the cooperative cellar(s) to which he is, where applicable, a supplier;
- for each parcel: the cadastral reference, the area, the year of planting, the variety, the planting density, the spacings within the row and between the rows.

2. Declaration of renunciation to produce

Every operator declares to the defence and management body, no later than seventy-two hours before the harvest, the parcels for which he renounces producing the controlled designation of origin.

The defence and management body will transmit this information to the approved control body as soon as possible.

3. Declaration of claim

The declaration of claim must be sent to the defence and management body before 30 November of the year of the harvest. It indicates in particular:

- the designation claimed;
- the volume of the wine;
- the EVV or SIRET number;
- the name and address of the operator;
- the place of storage of the wine.

It is accompanied by a copy of the harvest declaration and, as the case may be, by a copy of the production declaration or an extract of the stock accounts for buyers of grapes and musts.

4. Prior declaration of transactions

Every operator must declare each bulk transaction to the approved control body within time limits set in the control plan or the inspection plan that may not exceed fifteen working days before the operation. This declaration, accompanied where applicable by a copy of the purchase contract, specifies in particular:

- the identity of the operator;
- the EVV or SIRET number;
- the name of the designation;
- the identification of the lot;
- the volume of the lot;
- the identification of the containers;
- the identity of the buyer.

5. Prior declaration of packaging

a) - Every operator packaging a wine of the controlled designation of origin, who cannot demonstrate a certified system of traceability and sample conservation, must make to the approved control body a declaration of packaging, no later than within the twenty-four hours following the completion of the packaging of the lot or lots of wine.

b) - Every operator packaging a wine of the controlled designation of origin, who can demonstrate a certified system of traceability and sample conservation, must keep a special register recording each packaging in accordance with the arrangements set in the control plan or the inspection plan.

6. Declaration relating to the dispatch outside the national territory of a non-packaged wine:

Every operator wishing to carry out a dispatch outside the national territory of a non-packaged wine benefiting from the controlled designation of origin must make a declaration thereof to the approved control body within time limits set in the control plan or the inspection plan that may not exceed fifteen working days before any dispatch.

7. Declaration of downgrading

Every operator carrying out a downgrading of wines benefiting from the controlled designation of origin sends to the defence and management body and to the approved control body a declaration of downgrading no later than the 20th of the month following the day of the downgrading or downgradings

carried out. It indicates in particular:

- the name of the designation and the type of product concerned;
- the identity of the operator and his EVV or SIRET number;
- the volume of wine downgraded;
- the balance of volume still claimed under the controlled designation of origin for the type of product considered.

II. - Keeping of registers

1. Vinification register

Every operator vinifying wines of the controlled designation of origin keeps up to date a register on which is recorded, per vinification lot:

- the natural alcoholic strength by volume and, where applicable, the level of enrichment;
- the oenological practices;
- the following analytical parameters, after fermentation: total alcoholic strength by volume and content of fermentable sugars (glucose and fructose).

2. Vines under transitional provisions

Every operator farming vines in place at the date of 31 July 2009, and not complying with the provisions relating to planting density set in the present specification, keeps up to date a register on which is indicated, for the parcels concerned:

- the cadastral reference;
- the area;
- the year of planting;
- the density at planting;
- the spacings within the row and between the rows.

CHAPTER III

I - Main points to be checked and evaluation methods

MAIN POINTS TO BE CHECKED	EVALUATION METHODS
A - STRUCTURAL RULES	
A1 - Belonging of the planted parcels to the delimited area	Documentary check (up-to-date CVI record) and check in the field
A2 - Claimable production potential (grape varieties, monitoring of transitional measures, planting density and trellising)	Keeping up to date of the production potential in accordance with the arrangements set in the control or inspection plan
B - RULES LINKED TO THE PRODUCTION CYCLE	
B1 - Management of the vineyard Pruning	Check in the field. Counting of the number of free eyes (buds) per plant. Description of the pruning method.
Average maximum load per parcel	Counting of the number of bunches and estimation of the load from an indicative table drawn up for this purpose (variety / weight / bunches / density)

B2 - Harvest, transport and ripeness of the grapes	
Date on which the harvest begins	Check in the field. Check of the derogations
B3 - Processing, elaboration, ageing, packaging, storage	
Monitoring of the vinification	Documentary check and on-site check. Verification of the records kept by the operators.
B4 - Harvest declaration and declaration of claim	
Authorised yield	Documentary check (check of the declarations), check of the authorised derogations
C - CHECKS ON THE PRODUCTS	
Non-packaged wines being the subject of a transaction between operators	Analytical and organoleptic examination
Wines ready to be placed on the market for the consumer (in bulk or packaged).	Analytical and organoleptic examination
Non-packaged wines intended for a dispatch outside the national territory	Analytical and organoleptic examination of all the lots

II - References concerning the control structure

National Institute of Origin and Quality (INAO)
12 rue Rol-Tanguy
TSA 30003
93555 – MONTREUIL-SOUS-BOIS Cedex
Tel: (33) (0)1.73.30.38.00
Fax: (33) (0)1.73.30.38.04
Email: info@inao.gouv.fr

The INAO is the control authority ensuring compliance with the provisions of the present specification for the products benefiting from the controlled designation of origin.