

**TECHNICAL SPECIFICATIONS FOR  
REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF GEOGRAPHICAL INDICATION**

Pessac-Léognan

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

France

**APPLICANT**

Syndicat viticole de PESSAC-LEOGNAN  
1 cours du XXX juillet  
33 000 BORDEAUX  
France

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contact@pessac-leognan.com

**PROTECTION IN COUNTRY OF ORIGIN**

*Date of protection in the European Union: 15.11.1996*

*Date of protection in the Member State and reference to national decision: décret du 9 septembre 1987*

**PRODUCT DESCRIPTION**

- **Raw material**

Grape varieties:

Muscadelle B  
Cot N  
Carmenere N  
Sauvignon Gris G  
Sauvignon B  
Cabernet-Sauvignon N  
Merlot N  
Sémillon B  
Cabernet Franc N  
Petit Verdot N

- **Alcohol content**

Minimum 11% vol.

- **Physical appearance**

Red wine, White wine

## **DESCRIPTION OF GEOGRAPHICAL AREA**

The grapes are harvested and the wines made, developed, aged and bottled on the territory of the following municipalities in the department of Gironde: Cadaujac, Canéjan, Gradignan, Léognan, Martillac, Mérignac, Pessac, Saint-Médard-d'Eyrans, Talence and Villenave-d'Ornon.

## **LINK WITH GEOGRAPHICAL AREA**

The original land used to produce the vintage white and vintage red wines of Bordeaux, 'Pessac-Léognan' is the place of origin of practices still in use in 2010.

The vine varieties, grown in an oceanic climate, have needed support poles since the 17th and 18th centuries. The widespread use of tying-up and of a sufficiently severe pruning method has made it possible to spread the grape harvest well and to have a sufficient surface area of leaves for good photosynthesis and optimum ripeness. Similarly, in order to avoid an excess of grapes at the base of the vines and so guarantee the maturity and optimum concentration of the wines, the planting density is high.

The parcel area defined for the grape harvest comprises parcels characterised by gravelly to sandy-gravelly but also in some cases clayey-limestone soils, with sufficient draining potential on account of their permeability or their landform. Parcels located on recent alluvial deposits, on sands or on impermeable subsoil have been excluded. Moreover, any major change to the morphology of the landform or the natural pedological sequence of the parcels intended for the production of the registered designation of origin is prohibited.

These carefully defined parcels enable optimum development of the local vine varieties, which have been selected down the centuries because of their suitability for preservation and ageing, linked to the historical need for these products to be transported over long distances.

The red wines benefit from a long production period, which is necessary for them to mature and to develop before being placed on the market for consumers.

The dry white wines develop great refinement on the sandier soils or on a clayey matrix with floral and fruity tinges not lacking in freshness.

The classification of all the 'Crus Classés de Graves' (1959 classification) within the geographical area, i.e. 16 'Châteaux' or 'Domaines', representing about a third of the holdings, is evidence of the historical fame of 'Pessac-Léognan' wines.

The most illustrious among them is the 'Château Haut-Brion', 'Premier Grand Cru' in the 1855 classification of Bordeaux wines.

Because of its proximity to the port of Bordeaux, where a busy trade developed with these wines being sent around the world, the registered designation of origin 'Pessac-Léognan' quickly became famous worldwide, benefiting from technical innovations, encouraging the holdings' dynamism and so enabling them to develop while respecting age-old customs.

Among other particularities, almost all 'Pessac-Léognan' producers sell wine of the latest vintage on the Bordeaux market, a characteristic tradition of the great wine producers of Bordeaux. This takes place in the spring following the harvest, between the owners and merchants through Bordeaux brokers. After this transaction the wine, under the seller's responsibility, is stored and aged until it is bottled. The producers keep these customs alive and, as an integral part of the production process, bottle the wine on the premises of the operator who harvested the grapes and turned them into wine, with the objective of better safeguarding the product's quality and specific characteristics and hence the reputation of the registered designation of origin.

'Pessac-Léognan' wines are marketed outside France and exported throughout the world; they play a full part in promoting worldwide the image of the Bordeaux market and its trade.

## **SPECIFIC LABELLING RULES (IF ANY)**

[...]

## **CONTROL BODY**

*For checking compliance with the tender specifications:*

Institut National de l'Origine et de la Qualité (INAO)  
12, rue Henri Rol-Tanguy – TSA 30003

93155 Montreuil-sous-Bois Cedex  
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*To prevent fraud (quality, description tags and documents, trade):*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des  
Comptes Publics et de la Fonction Publique  
Direction générale de la concurrence, de la consommation  
et de la répression des fraudes  
Bureau D2 Télédoc 251  
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*For fiscal affairs, accompanying documents and customs matters:*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des  
Comptes Publics et de la Fonction Publique  
Direction générale des douanes et droits indirects  
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