

APPELLATION		VARIETAL	POTENTIAL ABV %	ACQUIRED ABV %	MIN. R/S IN G/L	MUST WEIGHT	NOTES
SAUTERNES (& BARSAC)	GRAVES, BORDEAUX, FR	MUSCADELLE, SAUVIGNON BLANC, SAUVIGNON GRIS, SÉMILLON	15	12	45	221 G/L	Communes: Barsac, Sauternes, Fargues, Preignac, Bommes; Élevage: The wines may not be released until June 30 of the year following the harvest
CÉRON	GRAVES, BORDEAUX, FR	MUSCADELLE, SAUVIGNON BLANC, SAUVIGNON GRIS, SÉMILLON	14.5	12	45	221	COMMUNES: CERONS, ILLATS, PODENSAC; ÉLEVAGE: WINES MAY NOT BE RELEASED UNTIL APRIL 30 OF THE YEAR FOLLOWING THE HARVEST
GRAVES SUPÉRIEURES	GRAVES, BORDEAUX, FR	SÉMILLON, SAUVIGNON BLANC, SAUVIGNON GRIS, MUSCADELLE	13.5	12	35	221	
CADILLAC	CÔTES DE BORDEAUX AND ENTRE-DEUX-MERS, BORDEAUX, FR	MUSCADELLE, SAUVIGNON BLANC, SAUVIGNON GRIS, SÉMILLON	15	12	51	255	
LOUPIAC	CÔTES DE BORDEAUX AND ENTRE-DEUX-MERS, BORDEAUX, FR	MUSCADELLE, SAUVIGNON BLANC, SAUVIGNON GRIS, SÉMILLON	14.5	12	45	229 (238 SEMILLON)	
SAINTE-CROIX-DU-MONT	CÔTES DE BORDEAUX AND ENTRE-DEUX-MERS, BORDEAUX, FR	MUSCADELLE, SAUVIGNON BLANC, SAUVIGNON GRIS, SÉMILLON	14.5	12	45	229 (238 SEMILLON)	
SAINTE-FOY-BORDEAUX	CÔTES DE BORDEAUX AND ENTRE-DEUX-MERS, BORDEAUX, FR	MIN. 85% COMBINED MUSCADELLE, SAUVIGNON BLANC, SAUVIGNON GRIS, AND SÉMILLON	M: 13.5 L: 12	M: 11.5 L: 15	M: 17-45 L:51	M: 221 L: 255	SEC, MOELLEUX AND LIQUOREUX
BORDEAUX AOP		MIN. 70% COMBINED SÉMILLON, SAUVIGNON BLANC, SAUVIGNON GRIS, AND MUSCADELLE	10.5		5 TO 60	178	BLANC MOELLEUX
BORDEAUX SUPÉRIEUR		MIN. 70% COMBINED SÉMILLON, SAUVIGNON BLANC, SAUVIGNON GRIS, AND MUSCADELLE	12	11	17	195 G/L	
CÔTES DE BORDEAUX-SAINT-MACAIRE	CÔTES DE BORDEAUX AND ENTRE-DEUX-MERS, BORDEAUX, FR	BLANC (SEC, MOELLEUX, AND LIQUOREUX): MUSCADELLE, SAUVIGNON BLANC, SAUVIGNON GRIS, SÉMILLON	SEC: 11% MOELLEUX: 13.5% (11.5% ACQUIRED) LIQUOREUX: 16% (12% ACQUIRED)		SEC: MAX. 4 MOELLEUX: 34-45 LIQUOREUX: MIN. 45 G/L (51		FOR BLANC LIQUOREUX, GRAPES MUST BE AFFECTED BY BOTRYTIS AND HARVESTED BY HAND IN SUCCESSIVE TRIES.
PINEAU DES CHARENTES VDL BLANC & ROSE	CHARENTE, CHARENTE-MARITIME AND, DORDOGNE			16-22%		170 G/L	FORTIFICATION WITH EAU-DE-VIE AOC "COGNAC" OF 60% ABV. (EAU-DE-VIE AOC "COGNAC" MUST COME FROM THE PREVIOUS DISTILLATION CAMPAIGN). OLD: AGED FOR AT LEAST 5 YEARS IN OAK, VERY OLD/EXTRA OLD: AGED FOR AT LEAST 10 YEARS IN OAK

APPELLATION	LOCATED IN	VARIETAL	POTENTIAL ABV %	ACQUIRED ABV %	MIN. R/S IN G/L	MUST WEIGHT	NOTES
MONBAZIALAC	BERGERAC, SW FRANCE	MIN. 90% COMBINED MUSCADELLE, SAUVIGNON BLANC, SAUVIGNON GRIS, AND SÉMILLON	14 (SGN: 17)	12	45 (SGN: 85)	221 (SGN: 255)	MAX. 10% COMBINED CHENIN BLANC, ONDENC, AND UGNI BLANC
ROSETTE	BERGERAC, SW FRANCE	15-70% COMBINED SAUVIGNON BLANC AND SAUVIGNON GRIS, PLUS SÉMILLON AND MUSCADELLE	12	11	25-51 G/L	196 G/L	THE BLEND MUST INCLUDE AT LEAST TWO VARIETIES.
HAUT-MONTRAVEL	BERGERAC, SW FRANCE	MIN. 50% COMBINED SÉMILLON, SAUVIGNON BLANC, SAUVIGNON GRIS AND MUSCADELLE	12.5	10.5	25-51 G/L	198	
CÔTES DE MONTRAVEL	BERGERAC, SW FRANCE	MIN. 50% COMBINED SÉMILLON, SAUVIGNON BLANC, SAUVIGNON GRIS AND MUSCADELLE	12.5	10.5	25-51 G/L	198	
SAUSSIGNAC	BERGERAC, SW FRANCE	SAUVIGNON BLANC, SAUVIGNON GRIS, SÉMILLON, MUSCADELLE	17	11	68 G/L	272	
JURANÇON	SW FRANCE	MIN. 50% COMBINED GROS MANSENG AND/OR PETIT MANSENG	14 (VT:17)	11.5	40 (VT: 55)	230 (247 G/L FOR PETIT MANSENG) (VT: 281)	ACCESSORY VARIETIES: LAUZET, COURBUI, PETIT COURBUI, AND CAMARALET DE LASSEUBE (PRODUCES SEC AS WELL)
PACHERENC DU VIC-BILH	SW FRANCE	60-80% COMBINED COURBUI, PETIT COURBUI, GROS MANSENG AND PETIT MANSENG	14.5	11.5	45	221 G/L (238 G/L FOR PETIT MANSENG)	PRODUCERS OF MADIRAN USE THIS AOP FOR SWEET WINES (MAX 4 G/L OF R/S FOR SEC)
FLOC DE GASCOGNE VDL	SW FRANCE			16-18%		170 G/L	FORTIFICATION WITH ARMAGNAC OF AT LEAST 52% ABV. (PRIOR TO MUTAGE, THE ARMAGNAC MUST BE AGED UNTIL AT LEAST APRIL 1 OF THE YEAR FOLLOWING DISTILLATION)
MACVIN DU JURA VDL BLANC, ROSE, ROUGE	JURA	CHARDONNAY AND/OR SAVAGNIN; PINOT NOIR, POULSARD, AND/OR TROUSSEAU		16-22%		170 G/L	MUTAGE: FORTIFICATION WITH EAU-DE-VIE OF AT LEAST 52% ABV. (THE EAU-DE-VIE MUST BE AGED IN OAK FOR AT LEAST 14 MONTHS PRIOR TO MUTAGE); ÉLEVAGE: MIN. 12 MONTHS IN OAK
ALSACE VT	ALSACE, FR	RIESLING, MUSCAT				235	
ALSACE VT	ALSACE, FR	PINOT GRIS, GEWURTZ				257	
ALSACE SGN	ALSACE, FR	RIESLING, MUSCAT				276	
ALSACE SGN	ALSACE, FR	PINOT GRIS, GEWURTZ				306	

APPELLATION		VARIETAL	POTENTIAL ABV %	ACQUIRED ABV %	MIN. R/S IN G/L	MUST WEIGHT	NOTES
COTEAUX DU LAYON	ANJOU-SAUMUR, LOIRE VALLEY, FR	CHENIN BLANC	14		34	221	
COTEAUX DU LAYON SGN (WITH OR WITHOUT VILLAGE DESIGNATION)	ANJOU-SAUMUR, LOIRE VALLEY, FR	CHENIN BLANC	19			323	
COTEAUX DU LAYON CHAUME PREMIER CRU	ANJOU-SAUMUR, LOIRE VALLEY, FR	CHENIN BLANC	16.5		80	272	
COTEAUX DU LAYON (WITH OTHER VILLAGE DESIGNATION)	ANJOU-SAUMUR, LOIRE VALLEY, FR	CHENIN BLANC	11			238	
QUARTS DE CHAUME	ANJOU-SAUMUR, LOIRE VALLEY, FR	CHENIN BLANC	18	11	85	298	CRYOEXTRACTION IS PROHIBITED; PRINCIPAL SOIL TYPE: SANDSTONE AND SCHIST
BONNEZEAUX	ANJOU-SAUMUR, LOIRE VALLEY, FR	CHENIN BLANC	15	12	51	238	UNLIKE QUARTS DU CHAUME, CHAPTALIZATION IS LEGAL FOR BONNEZEAUX AOC
COTEAUX DE L'AUBANCE	ANJOU-SAUMUR, LOIRE VALLEY, FR	CHENIN BLANC	14	11	34	238 (323 FOR SGN)	10% ACQUIRED IF POTENTIAL ALCOHOL IS AT LEAST 18%
ANJOU-COTEAUX DE LA LOIRE	ANJOU-SAUMUR, LOIRE VALLEY, FR	CHENIN BLANC	14%	11% ACQUIRED, (OR 10% ACQUIRED IF THE POTENTIAL MINIMUM ALCOHOL IS AT LEAST 18%)	34 G/L	221 G/L	GRAPES, AFFECTED EITHER BY PASSERILLAGE OR BOTRYTIS, ARE HARVESTED IN SUCCESSIVE TRIES
COTEAUX DE SAUMUR	ANJOU-SAUMUR, LOIRE VALLEY, FR	CHENIN BLANC	15%	11	34	238	
JASNIÈRES	TOURAINÉ, LOIRE VALLEY, FR	CHENIN BLANC		10	12	212	MOSTLY DRY, BUT SWEET WINES PRODUCED
VOUVRAY	TOURAINÉ, LOIRE VALLEY, FR	CHENIN BLANC	11		15	178	15 G R/S + FOR MOELLUX, 45 + FOR LIQUIEREUX

APPELLATION		VARIETAL	POTENTIAL ABV %	ACQUIRED ABV %	MIN. R/S IN G/L	MUST WEIGHT	NOTES
MUSCAT DE BEAUMES-DE-VENISE VDN	RHONE, FR	MUSCAT BLANC À PETITS GRAINS AND MUSCAT ROUGE À PETITS GRAINS	21.5	15	100 G/L	252 G/L	MUTAGE: MIN. 96° NEUTRAL ALCOHOL IN 5-10% PROPORTION TO WINE PRIMARY SOIL TYPE: CLAY-LIMESTONE AND MIOCENE SAND
RASTEAU VDN	RHONE, FR	GRENACHE, GRENACHE GRIS, GRENACHE BLANC	21.5	15	45 G/L	252 G/L	MIN. 96° NEUTRAL ALCOHOL IN 5-10% PROPORTION TO WINE
CONDRIEU	RHONE, FR	VIOGNIER		11.5 (13 W/ 45 G R/S)		178 FOR SEC; 220 FOR SWEET	PRIMARY SOIL TYPE: DECOMPOSED GRANITE
MUSCAT DE MIREVAL VDN	LANGUEDOC	MUSCAT	21.5	15	110 G/L	252	MIN. 96° NEUTRAL ALCOHOL IN 5-10% PROPORTION TO WINE, CARRIED OUT PRIOR TO DECEMBER 31 OF THE YEAR OF HARVEST
MUSCAT DE FRONTIGNAN/FRONTIGNAN/VIN DE FRONTIGNAN VDN/VDL	LANGUEDOC	100% MUSCAT À PETITS GRAINS BLANC	21.5	15	VDN: 110 G/L VDL: 185 G/L	VDN: 252 G/L VDL: 234 G/L	
MUSCAT DE SAINT-JEAN-DE-MINERVOIS VDN	LANGUEDOC	100% MUSCAT À PETITS GRAINS BLANC	21.5	15	125	252	"MUSCAT DE NÖEL" : CHRISTMAS WINES THAT MUST BE BOTTLED NO LATER THAN DECEMBER 1 OF THE YEAR OF HARVEST
MUSCAT DE LUNEL VDN	LANGUEDOC	MUSCAT	21.5	15	110 G/L	252	"MUSCAT DE NÖEL" : CHRISTMAS WINES THAT MUST BE BOTTLED NO LATER THAN DECEMBER 1 OF THE YEAR OF HARVEST
CLAIRETTE DU LANGUEDOC	LANGUEDOC	CLAIRETTE	BLANC: 12% RANCIO: 14% VDL: 21.5%	17% FOR VDL	<u>BLANC</u> : MAX. 45 G/L <u>VDL</u> : 9-40 G/L	BLANC: 204 RANCIO: 238 VDL: 221	STYLES: BLANC, BLANC RANCIO, VDL
MUSCAT DE RIVESALTES	ROUSILLON	MUSCAT BLANC À PETITS GRAINS AND MUSCAT D'ALEXANDRIE	21.5	15	100 G/L	252 G/L	"MUSCAT DE NÖEL" : CHRISTMAS WINES THAT MUST BE BOTTLED NO LATER THAN DECEMBER 1 OF THE YEAR OF HARVEST
MAURY VDN	ROUSILLON	PRINCIPAL VARIETY: GRENACHE	21.5	15	45 G/L	252	PRODUCES ROUGE WINES AS WELL
GRAND ROUSSILLON VDN	ROUSILLON	PRINCIPAL VARIETY: GRENACHE	21.5	15	45 G/L	252	
BANYULS VDN	ROUSILLON	PRINCIPAL VARIETY: GRENACHE	21.5	15	45 G/L	252	
BANYULS GRAND CRU VDN	ROUSILLON	PRINCIPAL VARIETY: GRENACHE	21.5	15	45 (MAX. 54 FOR DRY/BRUT/SEC)	252	BANYULS GRAND CRU: MIN. 30 MONTHS IN BARREL, NOT TO BE RELEASED UNTIL JUNE 1 OF THE THIRD YEAR FOLLOWING THE HARVEST; HORS D'AGE 5TH YEAR
MUSCAT DU CAP CORSE VDN	CORSICA	MUSCAT À PETITS GRAINS BLANC	21.5	15-18	90 G/L	252	MUTAGE: MIN. 96° NEUTRAL ALCOHOL IN 5-10% PROPORTION TO WINE

APPELLATION		VARIETAL	POTENTIAL ABV %	MIN ACQUIRED ABV %	MIN. R/S IN G/L	MUST WEIGHT	NOTES
COLLI ORIENTALI DEL FRIULI PICOLIT DOCG	FRIULI VENEZIA GIULIA	COLLI ORIENTALI DEL FRIULI PICOLIT: MINIMUM 85% PICOLIT, MAXIMUM 15% OTHER WHITE GRAPES OF FRIULI, EXCLUDING GEWÜRZTRAMINER (CIALLA: 100% PICOLIT)		15 (CIALLA: 16)			SUBZONES: CIALLA (PRODUCED IN THE COMMUNE OF PREPOTTO) COLLI ORIENTALI DEL FRIULI PICOLIT: MAY NOT BE SOLD UNTIL SEPTEMBER 1 OF THE YEAR FOLLOWING THE HARVEST CIALLA: MAY NOT BE SOLD UNTIL SEPTEMBER 1 OF THE SECOND YEAR FOLLOWING THE HARVEST CIALLA RISERVA: MINIMUM 4 YEARS AGING FROM NOVEMBER 1 OF THE HARVEST YEAR
RAMANDOLO DOCG	FRIULI VENEZIA GIULIA	100% VERDUZZO FRIULANO (VERDUZZO GIALLO)		14%			
COLLI EUGANEI FIOR D'ARANCIO DOCG	PADUA, VENETO	MIN. 95% MOSCATO GIALLO	15.5	11			PASSITO: MINIMUM ONE YEAR FROM NOVEMBER 1 OF THE HARVEST YEAR; ALSO PRODUCES TRANQUILLE & SPUMANTE
FRIULARO DI BAGNOLI (BAGNOLI FRIULARO) DOCG	PADOVA, VENETO [CLASSICO ZONE: BAGNOLI DI SOPRA]	MIN. 90% RABOSO PIAVE GRAPES MUST BE DRIED UNTIL AT LEAST DEC. 8 FOLLOWING THE HARVEST	15.5	11.5			PASSITO: MIN. 24 MONTHS IN BARREL FROM NOVEMBER 1 OF THE HARVEST YEAR [DRY CLASSICO AND VENDEMIA TARDIVA ALSO]
REFRONTOLO PASSITO	COLLI DI CONEGLIANO DOCG, VENETO	MIN. 95% MARZEMINO, MAX. 5% OTHER	15	12	3% ?	*DRY STYLE PRDUCED AS WELL	REFRONTOLO PASSITO: MIN. 4 MONTHS FROM NOVEMBER 1 OF THE HARVEST YEAR, INCLUDING AT LEAST 3 MONTHS IN BOTTLE
TORCHIATO DI FREGONA	COLLI DI CONEGLIANO DOCG, VENETO	MIN. 30% GLERA, MIN. 20% VERDISO, MIN. 25% BOSCHERA, MAX. 15% OTHER	18	14			24 MONTHS FROM NOVEMBER 1 OF THE HARVEST YEAR, AT LEAST 5 MONTHS IN BOTTLE; GRAPES DRIED FOR MIN 150 DAYS
RECIOTO DI SOAVE DOCG	VERONA, VENETO	MIN 70% GARGANEGA; W/ CHARD, PINOT BIANCO, TREBBIANO DI SOAVE	16	12	70		MAY NOT BE RELEASED BEFORE SEPTEMBER 1 OF THE YEAR FOLLOWING THE HARVEST; ONLY RECIOTO DOCG W/ MIN. R/S LEVEL
SCANZO (MOSCATO DI SCANZO) DOCG	BERGAMO, LOMBARDIA	100% MOSCATO DI SCANZO (RED) [PASSITO]	17	14	50 - 100	280	GRAPES MUST BE DRIED FOR A MINIMUM 21 DAYS AFTER HARVEST; AGING REQUIREMENTS: MINIMUM 2 YEARS, NOT TO BE RELEASED UNTIL NOVEMBER 1 OF THE SECOND YEAR FOLLOWING THE HARVEST
VALLE D'AOSTA DOC	BLANC DE MORGEX ET DE LA SALLE	100% PRIÉ BLANC		9		200 (VT)	MAY BEVENDEMMIA TARDIVA OR SPUMANTE/MOUSSEUX, MUST BE MADE BY THE TRADITIONAL METHOD WITH A MINIMUM 9 MONTHS ON THE LEES, MINIMUM 10.5% ABV
VALLE D'AOSTA DOC	CHAMBAVE	100% MOSCATO	16	13 (11 FOR NON PASSITO)			AS FOR WHITE PASSITO; [REDS ARE ALSO PRODUCED]
VALLE D'AOSTA DOC	NUS	100% MALVOISIE (PINOT GRIGIO)	16.5	14 (11.5 FOR NON PASSITO)			PASSITO WINES ARE AGED A MINIMUM 12 MONTHS [REDS ARE ALSO PRODUCED HERE]

APPELLATION		VARIETAL	POTENTIAL ABV %	MIN ACQUIRED ABV %	MIN. R/S IN G/L	MUST WEIGHT	NOTES
ROMAGNA ALBANA DOCG	EMILIA-ROMAGNA	MIN. 95% ALBANA	SECCO: 12% AMABILE: 12.5% DOLCE: 12.5% PASSITO: 17% PASSITO RISERVA: 24%	DOLCE: 8.5% PASSITO: 12.5% PASSITO RISERVA: 4%- 11%	AMABILE: 12-30 G/L DOLCE: 45-80 G/L	PASSITO: 284 PASSITO RISERVA: 400	PASSITO RISERVA MUST EXHIBIT "MUFFA NOBLE" (NOBLE ROT) [SECCO, AMABILE, DOLCE, PASSITO, PASSITO RISERVA PRODUCED]
ELBA ALEATICO PASSITO DOCG	TUSCANY	100% ALEATICO (MINIMUM 10 DAYS OF AIR DRYING AND 30% SUGAR CONTENT)	19%	12			MAY NOT BE RELEASED UNTIL MARCH 1 OF THE YEAR FOLLOWING THE HARVEST
SAGRANTINO DI MONTEFALCO DOCG	UMBRIA	100% SAGRANTINO (PASSITO)	18%	14.5	80-180 G/L		MINIMUM 30 MONTHS FROM DECEMBER 1 OF THE HARVEST YEAR
CANNELLINO DI FRASCATI DOCG	LAZIO	MINIMUM 70% COMBINED MALVASIA BIANCA DI CANDIA AND/OR MALVASIA DEL LAZIO		12.50%	35 G/L		(LATE HARVEST)
PRIMITIVO DI MANDURIA DOLCE NATURALE DOCG	PUGLIA	100% PRIMITIVO	16	13	50 G/L		
MARSALA DOC	SICILY [TRAPANI (ALL AREAS EXCEPT PANTELLERIA, FAVIGNANA, AND ALCAMO)]	ORO/AMBRA: GRILLO, ANSONICA (INZOLIA), CATARRATTO, DAMASCHINO RUBINO: PERRICONE, CALABRESE (NERO D'AVOLA), AND NERELLO MASCALESE; PLUS A MAX. 30% WHITE GRAPES		12 (FINE: 17% AFTER FORTIFICATION); SUPERIORE, VERGINE, SOLERA, RISERVA 18% AFTER FORTIFICATION)	SECCO: MAX. 40 SEMISECCO: 40-100 DOLCE: MIN. 100		FINE: MIN. 1 YEAR IN OAK OR CHERRY WOOD (FIRST 4 MONTHS MAY BE IN ALTERNATIVE CONTAINERS) SUPERIORE: MIN. 2 YEARS IN OAK OR CHERRY WOOD SUPERIORE RISERVA: MIN. 4 YEARS IN OAK OR CHERRY WOOD VERGINE/SOLERA: MIN. 5 YEARS IN OAK OR CHERRY WOOD VERGINE RISERVA/SOLERA RISERVA/VERGINE AND SOLERA STRAVECCHIO: MIN. 10 YEARS IN OAK OR CHERRY WOOD