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General Secretariat

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MEETING DOCUMENT

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| From: | Presidency |
| To: | Working Party on Genetic Resources and Innovation in Agriculture (Seeds, Propagating and Planting Materials) |
| Subject: | Informal videoconference of the members of the Working Party on Genetic Resources and Innovation in Agriculture (Seeds, Propagating and Planting Materials; PRM) on 15 and 16 October 2024 - Presidency Flash |

With view to the informal videoconference of the members of the Working Party on Genetic Resources and Innovation in Agriculture (Seeds, Propagating and Planting Materials; PRM) on 15 and 16 October 2024, delegations will find in Annex the Presidency Flash.

PRESIDENCY FLASH

MEETING OF THE WORKING PARTY ON GENETIC RESOURCES AND INNOVATION IN
AGRICULTURE (SEEDS, PROPAGATING AND PLANTING MATERIALS)

PLANT REPRODUCTIVE MATERIAL (PRM)

01/10/2024

| Date, Time | Location | Format | Contact details |
|--|----------|------------------------|----------------------------|
| 15th October 10:00 – 13:00 14:30 – 18:30 | — | VTC (online) 1+1 | life.3@consilium.europa.eu |
| 16th October 10:00 – 13:00 14:30 – 18:30 | | | DELETED |

The notice to the meeting has been published as **CM 4107/24**.

1. Proposal for a Regulation on the production and marketing of plant reproductive material (PRM)

The Working Party will continue the examination of Chapter IV (Variety Registration) of the PRM proposal. The presence of experts on this matter would therefore be necessary.

The Commission will be invited to present the Articles **starting with Article 61**. The Presidency would like to progress with the examination of **Articles 61-74** during the two meeting days.

On each Article, the Commission will be invited to present its proposal and the Delegations will be invited to present their position and seek further clarifications. The Presidency expects a detailed discussion focusing on the main issues of concern.

During the second day, if time allows, the Commission will present an overview of **the delegated and implementing acts linked to the PRM proposal**.

A representative from the Community Plant Variety Office (CPVO) will be present during the meeting.

2. Any other business

Delegations are invited to inform in advance of the meeting the Presidency (DELETED) and the General Secretariat of the Council (LIFE.3@consilium.europa.eu) of any other business items that they would like to raise.

THE PRM TEAM

PUBLIC



Hungarian Products and Heritage

Tokaj wine region

Tokaj is one of Europe's oldest wine regions, its long history of winemaking dates back to as early as the 12th century. It is a demarcated wine region comprising of 27 towns and villages, each with their own wineries - offering a breathtaking view of vineyards spread across a romantic landscape of cellar labyrinths located alongside the foothills of the Zemplén Mountains. Recognised by UNESCO the region was listed as a protected cultural landscape by the World Heritage Committee in 2002.



First of all, due to the proximity of the Bodrog and the Tisza rivers the humidity level is optimal for attracting the noble rot, the Botrytis. The unique microclimate of the region is optimal for the botrytis-affected grapes to desiccate over time while the sugar content of them is increasing without transforming into alcohol during the fermentation process.

The key ingredient for producing the famous Tokaji Aszú is the aszú grape: The botrytis fungus transforms the grapes into wrinkled, desiccated berries and creates a range of new aroma compounds while increasing the sugar levels as well. Grapes infected by this noble rot are called aszú.

The aszú berries, which are picked by women over several weeks (one person can collect 12-18 kg of aszú berries a day) are stored in vats with a hole in the bottom until the end of the harvest.

On top of that the surrounding oak forests provide the outstandingly favorable base material for the production of barrels for aging the Tokaji wine. Another key element is the unique soil composition with a volcanic origin that can vary significantly across vineyards and since the produced wine's characteristics are very dependent on that, the resulting wines even between neighboring parcels can naturally differ as well. As a result of that many wineries produce single-vineyard wines.

Tokaj is famous for its legendary Tokaji Aszú, one of the world's best natural, botrytized sweet wine. Even Louis XIV. described it as the **"King of Wines and Wine of Kings"**. This is a classic topaz-colored, structured, sweet wine, which combines sweetness, acidity, and apricot fruit flavors.

