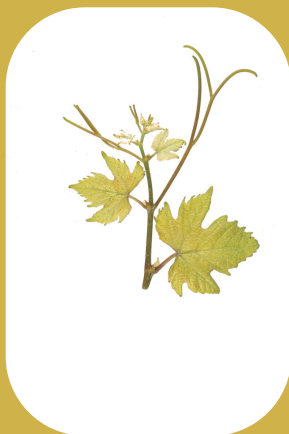


Folle blanche B

Wine and spirits grape variety.



Origin

This variety from the west of France is undoubtedly originally from the Charentes region. Based on published genetic analyses, it is probably a descendant of Gouais blanc.

Use

Wine and spirits grape variety.

Name of the variety in France

Folle blanche

Synonymy

There is no officially recognized synonym in France nor in the other countries of the European Union, for this variety.

Regulatory data

In France, Folle Blanche is officially listed in the "Catalogue of vine varieties" on the A list and classified. This variety is also listed in the catalogues of other Member States of the European Union: Cyprus and Spain.

Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the adult leaves, with five lobes, deep, open U-shaped lateral sinuses, a closed petiole sinus or with slightly overlapping lobes, short teeth compared to their width at the base with convex sides, a slight to moderate anthocyanin coloration of veins, an involute leaf blade, and the lower of the leaf, a high density of erect hairs and a low density of prostrate hairs,
- the round-shaped berries.

Evolution of mother vine surfaces

Year	1958	1968	1979	1988	1998	2008	2018
ha	15865	12104	4296	3566	2862	1979	962

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	223	239	178	196	244	238	245	239
Allele 2	149	232	239	186	196	252	248	257	271

Cultivation and agronomic skills

This variety is fertile, productive and has an erect bearing which allows it to be pruned short with limited training. Folle blanche is quite sensitive to spring frosts due to its early budburst.

Clonal selection in France

The eleven certified Folle blanche clones carry the numbers 280, 281, 354, 558, 559, 560, 561, 562, 563, 1131 and 1132. A conservatory more than 180 clones was planted in 1993 in the wine-growing region of Nantes. An other conservatory of 70 or so clones was planted in the French department of Charente in 2010.

Phenology

Bud burst: 4 days after Chasselas.

Grape maturity: mid-season, 3 weeks and a half to 4 weeks after Chasselas.

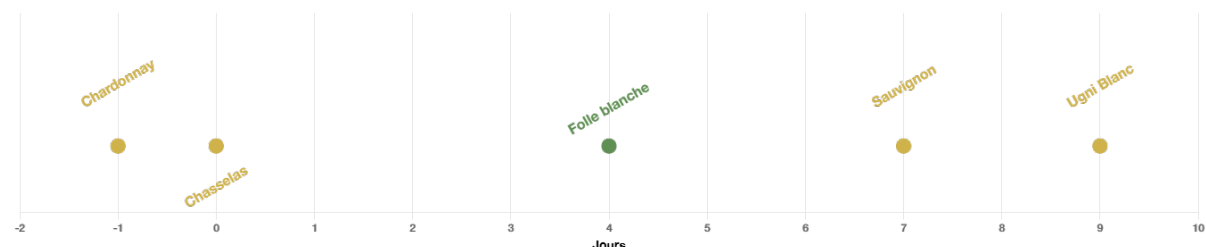
Technological potential

The bunches and berries are medium in size. Folle blanche wines have a low degree of alcohol and are generally nervy and acidic. In southern areas this acidity drops when completely ripe. When not very affected by grey rot, the wines produced can be used to make excellent spirits. Folle blanche also has a good capacity for making base wine.

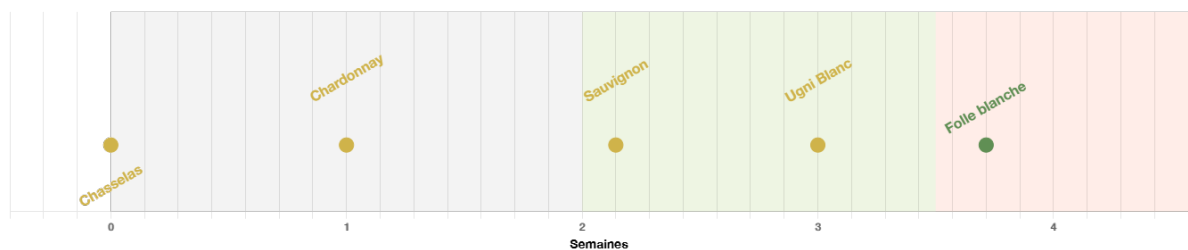
Susceptibility to Diseases and Pests

This variety is very susceptible to grey rot (very compact bunches), black rot and to mites. It is also fairly sensitive to downy mildew and wood diseases.

Debourrement



Maturité



Bibliographic references

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