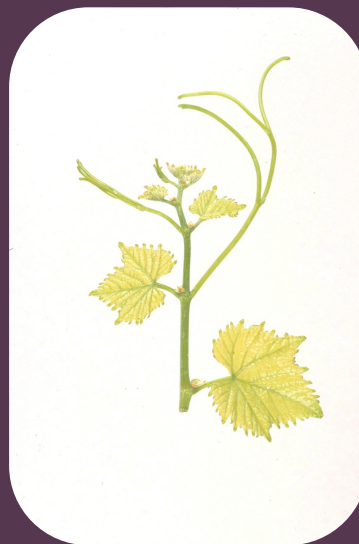


Monerac N

Wine grape variety.



Origin

This variety was obtained by INRA in 1958 and is the result of crossbreeding Grenache and Aramon.

Use

Wine grape variety.

Name of the variety in France

Monerac

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, Monerac is officially listed in the "Catalogue of vine varieties" on the A list and classified.

Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the green young leaves,
- the shoots with green internodes,
- the circular adult leaves, with three lobes, a slightly open or closed petiole sinus, short teeth compared to their width at the base with straight sides, no anthocyanin coloration of veins, and on the lower side of the leaves, a low density of prostrate hairs,
- the round-shaped berries.

Evolution of cultivated areas in France

Year ha

19882

19982

20083

20181.9

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	135	223	239	178	188	244	240	227	239
Allele 2	141	232	239	191	196	258	254	243	249

Cultivation and agronomic skills

This variety is vigorous, with a semi-erect bearing and must be pruned short. It can be trained in gobelet or trellised. Its production is regular.

Susceptibility to Diseases and Pests

Monerac is not very susceptible to grey rot because the grape clusters are fairly loose.

Clonal selection in France

The only certified Monerac clone carries the number 536.

Bibliographic references

- Catalogue des variétés et clones de vigne cultivés en France. Collectif, 2007, Ed. IFV, Le Grau-du-Roi, France.
- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro | Montpellier, Marseillan, France.
- Dictionnaire encyclopédique des cépages et de leurs synonymes. P. Galet, 2015, Ed. Libre&Solidaire, France.

Phenology

Bud burst: same as Chasselas.
Grape maturity: late-season, 5 weeks after Chasselas.

Technological potential

The bunches and berries are medium to large in size. The sugar accumulation potential is fairly high. The wines produced are not very astringent, but they are sometimes lacking color. Monerac is well suited for the production of rosé wines.



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