

Muscadelle B

Wine grape variety.



Origin

This variety is probably originally from the south west of France. Muscadelle can be found at trace levels in the center of France (Cher). Based on published genetic analyses, it is seemingly a descendant of Gouais blanc.

Use

Wine grape variety.

Name of the variety in France

Muscadelle

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, Muscadelle is officially listed in the "Catalogue of vine varieties" on the A list and classified. This variety is also listed in the catalogue of Romania.

Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the green young leaves with bronze spots,
- the wedge-shaped adult leaves, entire or with three lobes, an open U-shaped petiole sinus, long teeth compared to their width at the base with straight sides, a low anthocyanin coloration of veins, an involute leaf blade, and on the lower side of the leaves, a medium density of erect hairs and a low density of prostrate hairs,
- the round-shaped berries.

Evolution of cultivated areas in France

Year	1958	1968	1979	1988	1998	2008	2018
ha	6257	5720	3710	2763	2151	1713	1434

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	137	223	239	176	188	238	238	245	261
Allele 2	141	232	239	182	196	252	254	247	271

Cultivation and agronomic skills

This vigorous variety must be carefully trained and planted on well exposed plots in order to limit the risks of brotrytis bunch rot.

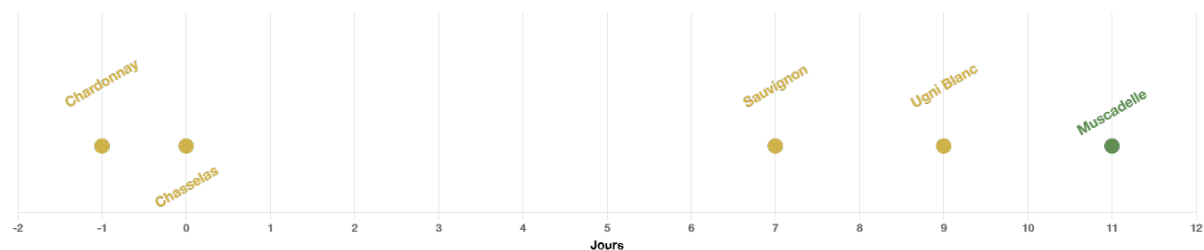
Clonal selection in France

The three certified Muscadelle clones carry the numbers 610, 1216 and 1217. A conservatory of almost 90 clones was planted in the Bergeracois region (French department of Dordogne) in 1996. An other conservatory of almost 50 clones was planted in the French department of Lot-et-Garonne in 2006.

Phenology

Bud burst: 11 day after Chasselas.
Grape maturity: mid-season, 2 weeks and a half after Chasselas.

Debourrement



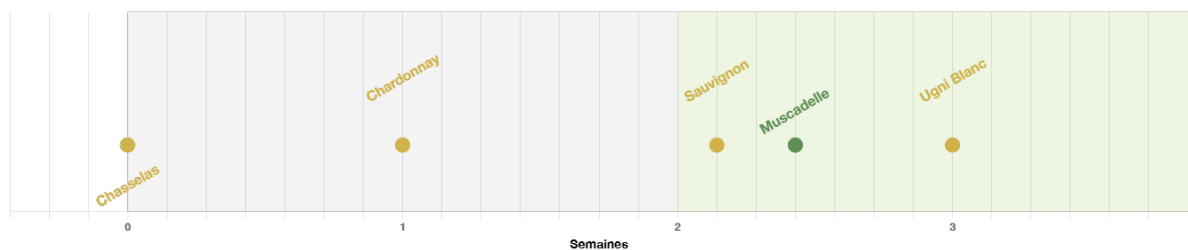
Technological potential

The bunches and berries are medium in size. Once maturity has been reached, Muscadelle can produce moderately alcoholic, not very acidic and slightly aromatic wines. These wines can sometimes be sensitive to oxidation.

Susceptibility to Diseases and Pests

Muscadelle is susceptible to powdery mildew, wasps, grape moths and very sensitive to grey rot.

Maturité



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.
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- Traité général de viticulture, Ampélographie. P. Viala and V. Vermorel, 1901-1909, Ed. Masson, Paris, France.



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