Muscat à petits grains blancs B

Wine grape variety.







Origin

This variety would appear to originally be from Greece.

Use

Wine grape variety.

Name of the variety in France

Muscat à petits grains blancs

Synonymy

In the European Union, Muscat à petits grains blancs is officially called by other names: Gelber Muskateller (Austria, Germany), Moscatel de Grano Menudo (Spain), Moscatel Galego Branco (Portugal), Moscato Bianco (Italy), Moschato aspro (Cyprus, Greece), Muškat (Slovenia), Muškát žlutý (Czech Republic, Slovakia), Muskat zuti (Croatia), Muskatel (Malta), Rumeni muškat (Slovenia), Sárga muskotály (Hungary). These synonyms are officially recognized in France regarding plant propagation material.

Description elements

The identification is based on:
- the tip of the young shoot with a high density of prostrate hairs,
- the very bronzed young leaves,
- the shoots with long tendrils,
- the circular, dark green adult leaves, with three or five lobes, a slightly open or closed V-shaped petiole sinus, moderate to large teeth, moderate to long compared to their width at the base with straight sides, no anthocyanin coloration of veins, a blistered leaf blade, often undulate between the main veins near the petiole sinus, and on the lower side of the leaves, a low density of erect and prostrate hairs,
- the round-shaped berries with muscat flavor.

Regulatory data

In France, Muscat à petits grains blancs 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: Austria, Bulgaria, Croatia, Cyprus, Czech Republic, Germany, Greece, Italy, Hungary, Malta, Portugal, Slovakia, Slovenia and Spain.

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Evolution of cultivated areas in France

Year	1958	1968	1979	1988	1998	2008	2018
ha	2297	3032	3720	4639	6058	7370	7540

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	225	233	176	186	252	240	245	263
Allele 2	131	234	249	191	196	256	248	267	271

Cultivation and agronomic skills

This moderately vigorous variety with an erect or semi-erect bearing, must be pruned short. This variety is particularly adapted to limestone terroirs.

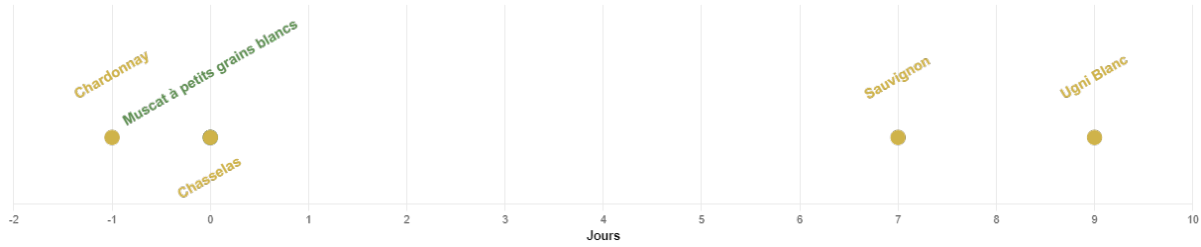
Clonal selection in France

The thriteen certified Muscat à petits grains blancs clones carry the numbers 154, 155, 156, 157, 452, 453, 454, 455, 576, 577, 578, 579 and 826. A conservatory of 130 clones has been planted in the French department of Aude since 1995. Recent surveys have led to the establishment of a second conservatory of a hundred or so clones in the wine-growing region of Die (French department of Drôme) in 2007.

Phenology

Bud burst: same as Chasselas.
Grape maturity: mid-season, 2 weeks after Chasselas.

Debourrement



Technological potential

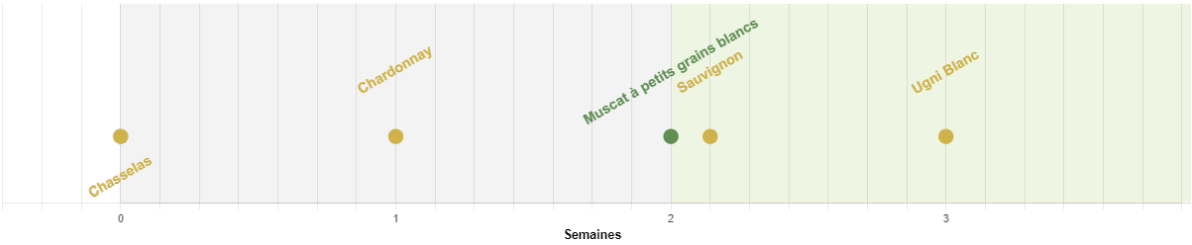
The bunches are small and the berries are medium in size. This variety can produce dry white wines, sweet wines and sparkling wines. It can also be blended (with a small percentage) to provide aromatic nuances in neutral wines. Muscat à petits grains blancs has a high sugar potential with a good acidity balance, and intense, powerful and delicate flavor.

Susceptibility to Diseases and Pests

Muscat à petits grains blancs is sensitive to powdery mildew, grey rot and hymenoptera. It is also very susceptible to mites.

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Maturité



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