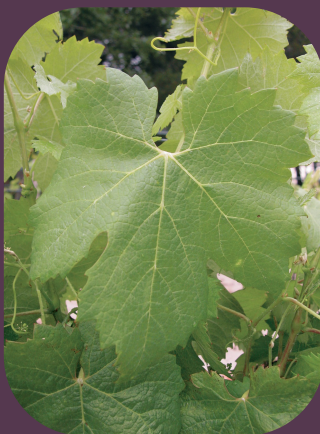


# Oeillade noire N

Wine and table grape variety.



## Origin

This variety is completely distinct from Cinsaut, with which it is sometimes confused, and is originally from the south of France.

## Use

Wine and table grape variety.

## Name of the variety in France

Oeillade noire

## 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, Oeillade noire is officially listed in the "Catalogue of vine varieties" on the A 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 with bronze spots,
- the circular or pentagonal adult leaves, with three or five lobes, shallow lower lateral sinues, a U-shaped petiole sinus with overlapping lobes, large teeth, moderately long compared to their width at the base with straight sides, a weak to moderate anthocyanin coloration of veins, a twisted, finely blistered and sometimes goffered leaf blade, and on the lower side of the leaves, a medium to high density of erect hairs and a low to medium density of prostrate hairs,
- broad ellipsoid berries.

# Evolution of cultivated areas in France

Year	1988	2000	2008	2018
ha	40	6	25	11

## Genetic profile

	MicrosatelliteVVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	223	243	176	188	256	238	227	239
Allele 2	131	236	249	178	204	260	248	233	239

### Cultivation and agronomic skills

Oeillade noire is moderately vigorous, has an erect bearing and must be managed by short pruning. It is sometimes susceptible to coulure and millerandage.

### Clonal selection in France

The only certified Oeillade noire clone carries the number 1176. A conservatory of ten or so clones was planted in the French department of Aude in 2010.

### Phenology

Bud burst: 9 days after Chasselas.

Grape maturity: mid-season, 3 weeks after Chasselas.

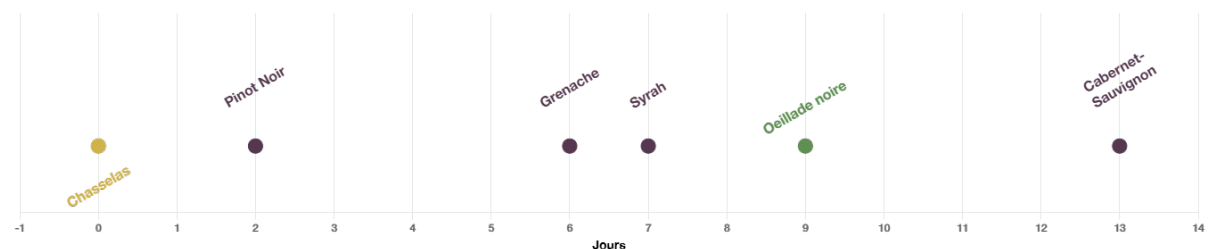
### Technological potential

The bunches are medium to large with moderately compact. The berries are also medium to large in size, simple-flavored with a thin skin and a juicy pulp. When vinified, Oeillade noire produces light and not very colored wines.

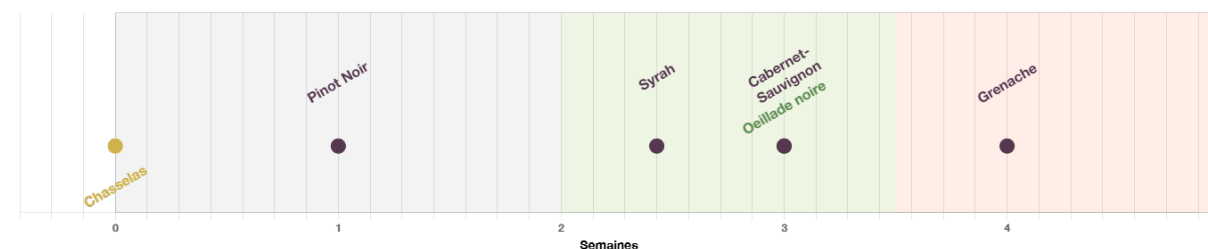
### Susceptibility to Diseases and Pests

Oeillade noire is susceptible to vine leafhoppers and grey rot.

### Debourrement



### 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.
- Dictionnaire encyclopédique des cépages et de leurs synonymes. P. Galet, 2015, Ed. Libre&Solidaire, France.
- Traité général de viticulture, Ampélographie. P. Viala and V. Vermorel, 1901-1909, Ed. Masson, Paris, France.



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