

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 gofferred 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

Microsatellite	VVS2	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.

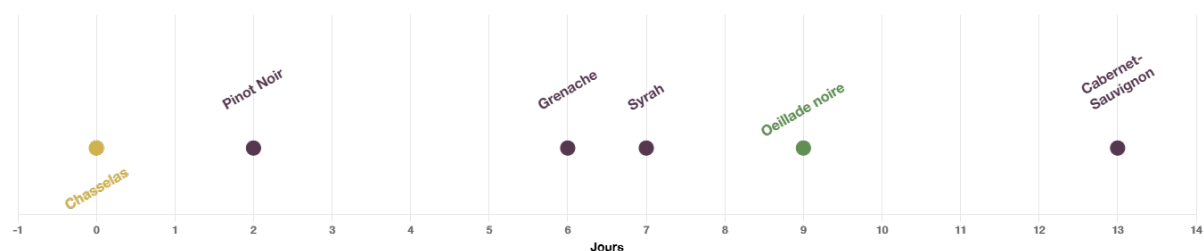
Technological potential

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.

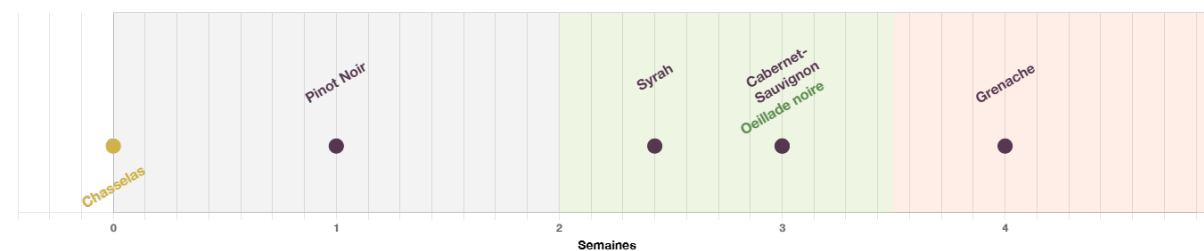
Susceptibility to Diseases and Pests

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



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