

Sacy B

Wine grape variety.



Origin

This variety is native to the Allier region and, based on published genetic studies, it would be the result of the crossbreeding between Pinot and Gouais blanc.

Use

Wine grape variety.

Name of the variety in France

Sacy

Synonymy

In France, this variety can officially be called "Tressallier" regarding plant propagation material.

Regulatory data

In France, Sacy 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 with bronze spots,
- the shoots with red-striped internodes,
- the adult leaves, entire or with five lobes, with a slightly open petiole sinus, medium teeth with straight sides, an involute blistered leaf blade, and on the lower side of the leaves, a low to medium density of prostrate hairs,
- the round-shaped berries.

Evolution of cultivated areas in France

Year ha

1958655

1968484

1979209

1988109

1998172

200856

201871

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	225	239	176	194	238	238	216	239
Allele 2	135	238	249	186	204	246	238	227	271

Cultivation and agronomic skills

Sacy is a vigorous variety. Usually pruned long, this fertile variety can also be pruned short.

Susceptibility to Diseases and Pests

Sacy does not seem particularly susceptible to diseases.

Clonal selection in France

The three certified Sacy clones carry the numbers 793, 833 and 965. A conservatory of almost 70 clones was planted in the French department of Allier in 2013.

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.

Phenology

Bud burst: same as Chasselas.

Grape maturity: mid-season, 2 weeks and a half after Chasselas.

Technological potential

The bunches and berries are small. Sacy mostly produces base wines for sparkling wines. They are light, fairly acidic with low alcohol degree. This variety can also be used to produce elegant still wines with character.



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