

Servant B

Wine and table grape variety.



Origin

This variety would originally be from the Languedoc region. Based on genetic analyses carried out in Montpellier, it would result from the crossbreeding of Ferral and Wildbacher de Hongrie.

Use

Wine and table grape variety.

Name of the variety in France

Servant

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, Servant is officially listed in the "Catalogue of vine varieties" on the A list and classified. It is classified as a wine grape variety only in some French department (see the regulations in force). This variety is also listed in the catalogues of other Member States of the European Union: Italy and Spain.

Description elements

The identification is based on:

- the tip of the young shoot with a low density of prostrate hairs,
- the shoots with green internodes,
- the circular adult leaves, with seven or nine lobes, an open or slightly open U-shaped petiole sinus, short or medium teeth compared to their width at the base with straight sides, no anthocyanin coloration of veins, a slightly revolute leaf blade, and the on the lower side of the leaves, no or a very low density of erect and prostrate hairs,
- the round-shaped or slightly ellipsoid berries.

Evolution of cultivated areas in France

Year ha

19584154

19683998

19791742

1988783

1998154

2008134

201867

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	223	243	180	188	240	238	243	239
Allele 2	131	232	249	182	204	248	254	257	249

Cultivation and agronomic skills

Servant is well suited to white limestone soils that are not too dry. This variety is sometimes susceptible to millerandage. It also tends to grow a substantial number of grappillons.

Susceptibility to Diseases and Pests

Servant resists well against grey rot.

Clonal selection in France

The two certified Servant clones carry the numbers 72 and 88. These clones are mainly used for the production of table grapes.

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: 5 days after Chasselas.

Grape maturity: very late season, 6 weeks and a half after Chasselas.

Technological potential

Servant is mostly used as a table grape. The bunches and berries are large. The skin is thick and the pulp is fleshy with a simple flavor. This variety has a very good storage and transport capacity. When vinified, Servant produces relatively neutral white wines.



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