

Belair N

Table grape variety.







Origin

This variety was obtained in South Africa in 1974. Based on genetic analyses carried out in Montpellier, Belair would result from the crossbreeding between Barlinka and Alphonse Lavallée.

Use

Table grape variety.

Name of the variety in France

Belair

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, Belair is officially listed in the "Catalogue of vine varieties" since 2012 on the A list.

Description elements

The identification is based on:

- the tip of the young shoot with a low density of prostrate hairs,
- the young leaves with bronze spots,
- the large, circular adult leaves, with five lobes, lateral sinuses with a fairly frequent a tooth inside, an open or slightly open petiole sinus, short teeth with straight sides, a smooth, slightly twisted leaf blade, and 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	
201115	
20181	

Genetic profile

MicrosatelliteVVS2		VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	133	223	249	182	204	240	248	243	259
Allele 2	149	232	255	182	204	242	254	247	271

Cultivation and agronomic skills

Belair displays moderate to strong vigor, with a semierect bearing. It can be pruned moderately long or short, depending on the regions.

Susceptibility to Diseases and Pests

Belair does not seem particularly susceptible to fungal diseases.

Clonal selection in France

There is no certified clone for this variety yet.

Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro | Montpellier, Marseillan, France.

Phenology

Bud burst: 4 days after Chasselas. Grape maturity: mid-season, 2 weeks after Chasselas.

Technological potential

Belair's bunches are large and compact with a fairly long and strong penduncle. The berries are large to very large with seeds and a thick skin. They are not very susceptible to bursting and have a neutral flavor. The pulp is firm and not very juicy. This table grape variety has a good storage capacity in a cool room and resists well to being transported.











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