

# Gaminot N

Wine grape variety.



## Origin

This variety was obtained by INRA and SICAREX Beaujolais in the 1980's and results from the crossbreeding of Gamay and Pinot noir.

## Use

Wine grape variety.

## Name of the variety in France

Gaminot

## 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, Gaminot is officially listed in the "Catalogue of vine varieties" since 2014 on the A list and classified.

## Description elements

The identification is based on:

- the tip of the young shoot with a medium density of prostrate hairs,
- the green young leaves with a low density of prostrate hairs,
- the shoots with red-striped internodes and a strong anthocyanin coloration of bud scales,
- the small, wedge-shaped or circular adult leaves, with five lobes, U-shaped lateral sinuses with slightly overlapping lobes, a slightly open or closed, U- or brace-shaped petiole sinus with sometimes naked petiole veins, short teeth compared to their width at the base with straight sides, a very low anthocyanin coloration of veins, a flat or involute, finely blistered leaf blade, and on the lower side of the leaves, no or a very low density of erect hairs and a low density of prostrate hairs,
- the round-shaped berries.

# Evolution of cultivated areas in France

Year ha

20180

## Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	225	239	182	194	240	238	235	239
Allele 2	135	232	249	186	204	246	238	245	271

### Cultivation and agronomic skills

Gaminot has a low to medium vigor and a horizontal to semi-erect bearing. It can be pruned short. This variety tends to produce a lot of grappillons.

### Susceptibility to Diseases and Pests

Gaminot is sensitive to downy mildew and powdery mildew. It is however less affected by grey rot.

### Clonal selection in France

The only certified Gaminot clone carries the number 1316.

### Phenology

Bud burst: 3 days before Chasselas.

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

### Technological potential

Gaminot's bunches are small and compact. The berries are also small, simple-flavored, sometimes with a slight herbaceous flavor, with a thin skin and a very juicy pulp. This variety produces colored, not very acidic, tannic, fine and balanced wines. Their aromatic profile is close to that of Pinot noir.

### Bibliographic references

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



