

Picarlat N

Wine grape variety.



Origin

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

Use

Wine grape variety.

Name of the variety in France

Picarlat

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, Picarlat 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 and a piping distribution of anthocyanin coloration,
- the copper or reddish young leaves, with a medium density of prostrate hairs,
- the shoots with a ribbed surface and short light red tendrils,
- the circular, dark green adult leaves, with five lobes, deep club-shaped lateral sinuses with sometimes a tooth inside, an open or slightly open U-shaped petiole sinus, with often naked petiole veins, moderately long teeth compared to their width at the base with straight sides, a moderate anthocyanin coloration of veins, a slightly twisted, blistered, goffered leaf blade, and on the lower side of the leaves, no erect hairs and a low density of prostrate hairs,
- the broad ellipsoid berries.

Evolution of cultivated areas in France

Year ha

20180

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	135	229	239	172	188	246	238	216	239
Allele 2	137	236	243	186	194	248	238	233	271

Cultivation and agronomic skills

Picarlat is vigorous with a semi-erect bearing. This variety can be pruned short and tends to produce a lot of grappillons.

Susceptibility to Diseases and Pests

Picarlat is sensitive to downy mildew and powdery mildew. This variety is however less affected by grey rot.

Clonal selection in France

The only certified Picarlat clone carries the number 1229.

Phenology

Bud burst: 9 days after Chasselas.
Grape maturity: mid-season, 2 weeks after Chasselas.

Technological potential

Picarlat's bunches are medium in size and compact. The berries are also medium, simple-flavored or with a slightly herbaceous flavor, with a thin skin and a very juicy and soft pulp. Picarlat produces powerful, not very acidic, very colored and tannic wines. They have a nice aromatic intensity, with vegetal and spicy notes. Picarlat wines are suitable for ageing.

Bibliographic references

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

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