New

# Vidal blanc B

## Wine grape variety.







### Origin

Vidal blanc was obtained by Jean-Louis Vidal (Charente, France). This interspecific hybrid results from the crossbreeding of Ugni blanc and Rayon d'Or (4986 Seibel).

### Use

Wine grape variety.

### Name of the variety in France

Vidal blanc

### Synonymy

In France, this variety can officially be called "Vidal 256" regarding plant propagation material.

### Regulatory data

In France, Vidal blanc is officially listed in the "Catalogue of vine varieties" since 2021 on the A list and classified.

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### Description elements

The identification is based on:
- the white tip of the young shoot, with a high density of prostrate hairs,
- the green or yellow young leaves, with a medium density of prostrate hairs,
- the pentagonal, medium to large adult leaves, entire or with three lobes, with very little lateral sinuses and a closed or with overlapping lobes petiole sinus, medium to large teeth with convex sides, no anthocyanin pigmentation of the veins, a dark green, shiny, tormented, blistered leaf blade, goffered at the petiole sinus, and on the lower side of the blade, a low to very low density of prostrate hairs and no erect hairs,
- the round-shaped berries.

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# Genetic profile

| Microsatellite | VVS2 | VVMD5 | VVMD7 | VVMD27 | VRZAG62 | VRZAG79 | VVMD25 | VVMD28 | VVMD32 |
|---|---|---|---|---|---|---|---|---|---|
| Allele 1 | 131 | 223 | 239 | 180 | 188 | 246 | 236 | 247 | 271 |
| Allele 2 | 131 | 248 | 249 | 186 | 200 | 260 | 240 | 251 | 271 |

### Cultivation and agronomic skills

Vidal Blanc is fairly productive and vigorous, with an erect bearing. This variety is sensitive to winter cold, spring frosts and coulure. However, it recovers well after a spring frost. Depending on where it is planted, Vidal Blanc can be sensitive to potassium or magnesium deficiency.

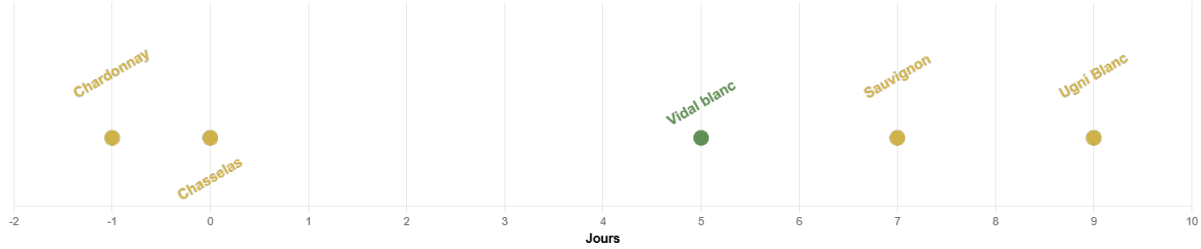
### Clonal selection in France

The only certified Vidal blanc clone carries the number 1407.

### Phenology

Bud burst: 5 days after Chasselas.
Grape maturity: mid-season, 2 and a half weeks after Chasselas.

### Debourrement



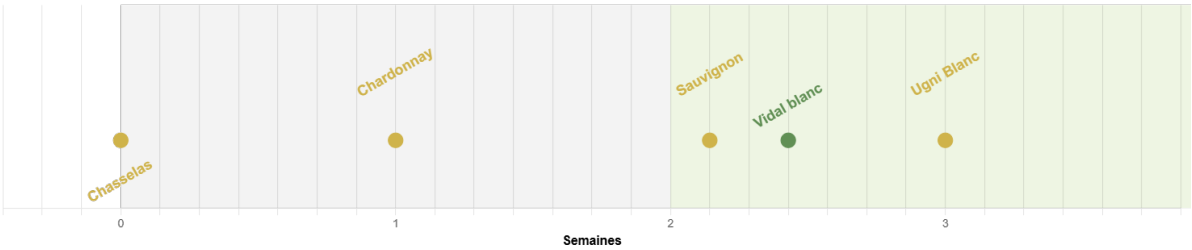

### Technological potential

The bunches are medium to long, compact and sometimes winged. The berries are small and have a neutral flavour. This variety produces acidic white wines that are not very aromatic, with a fairly high alcohol content and a slight bitterness. These wines can be used for distillation. In Canada, Vidal Blanc is also used to produce good quality ice wines.

### Susceptibility to Diseases and Pests

Vidal blanc is not very sensitive to disease, especially downy mildew, and it performs very well against black rot.
Despite the tolerances described, a minimum level of fungicide protection is necessary to provide adequate protection for the vines and the grape harvest, particularly in vintages with high disease pressure.

### Maturité




### Bibliographic references

- 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.
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