

Clairette B

Wine, table and spirits grape variety.



Origin

This variety is originally from Provence.

Use

Wine, table and spirits grape variety.

Name of the variety in France

Clairette

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, Clairette is officially listed in the "Catalogue of vine varieties" on the A list and classified. This variety is also listed in the catalogues of other Member States of the European Union: Cyprus and Italy.

Description elements

The identification is based on:

- the tip of the young shoot with a very high density of prostrate hairs,
- the yellow young leaves,
- the circular adult leaves, with five lobes, deep lateral sinuses, a closed petiole sinus with very overlapping lobes, teeth with straight sides, low to medium anthocyanin coloration of veins, a slightly goffered leaf blade, undulate between the veins near the petiole sinus, and on the lower side of the leaves, a high density of prostrate hairs,
- the ellipsoid berries.

Evolution of mother vine surfaces

Year	1958	1968	1979	1988	1998	2008	2018
ha	14099	12544	5331	3898	3157	2564	2115

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	135	223	239	176	186	252	240	227	255
Allele 2	149	229	249	188	204	252	262	257	261

Cultivation and agronomic skills

Clairette is a vigorous grape variety, which must be pruned short. Better yields are achieved on limestone, not fertile, lean and dry soils. Careful disbudding is needed. It has a semi-erect bearing and its shoots are a little susceptible to wind. At maturity, the peduncle of bunches lignifies.

Clonal selection in France

The ten certified Clairette clones carry the numbers 68, 69, 93, 94, 97, 98, 175, 207, 208 and 209. A conservatory of more than 130 clones was planted in spring 2007, in the wine-growing region of Bellegarde (French departement of Gard).

Phenology

Bud burst: 8 days after Chasselas.

Grape maturity: late-season, 4 weeks after Chasselas.

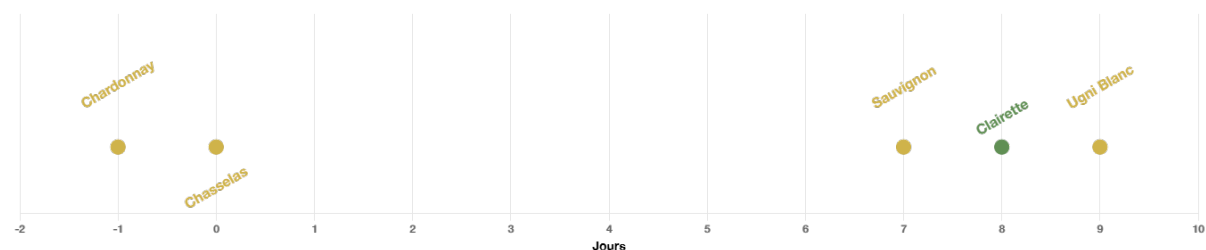
Technological potential

The bunches and berries are medium in size. Clairette gives fairly alcoholic wines (and sometimes sweet with raisining or over-maturation), relatively low in acidity, with noticeable aromas (apple) and sometimes presenting a light harshness or bitterness on the finish. This variety can also be used to make sparkling wine.

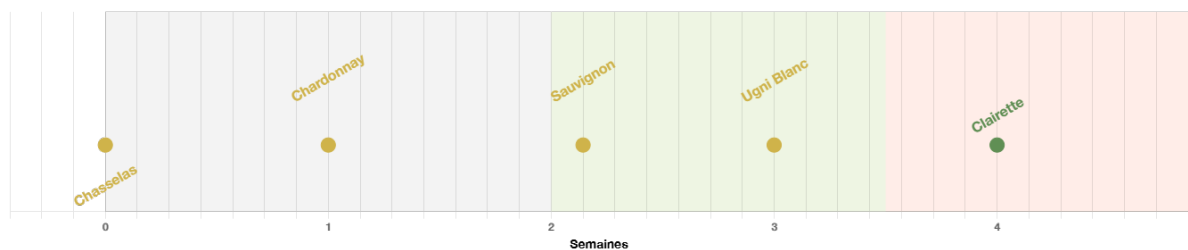
Susceptibility to Diseases and Pests

This variety is susceptible to grape moths and mites. On the other hand, Clairette is relatively less sensitive to powdery mildew and grey rot.

Debourrement



Maturité



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.



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