

# 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 alsoy 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 cultivated areas in France**

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

# **Genetic profile**

MicrosatelliteVVS2		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 peducunle 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.

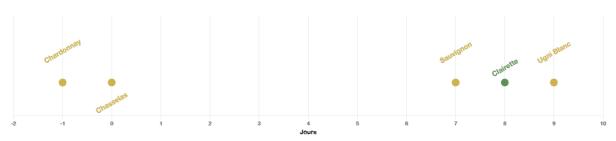
### **Technological potential**

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

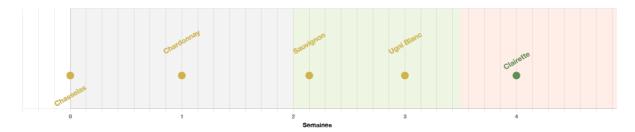
### Susceptibility to Diseases and Pests

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.











Plantgrape, all rights reserved, plantgrape.fr, UMT Géno-Vigne® INRAE - IFV - L'Institut Agro Montpellier