



Portugais bleu N



Name of the variety in France

Portugais bleu

Origin

This variety would appear to originally be from Austria.

Synonyms

In the European Union, Portugais bleu is officially called by other names: Blauer Portugieser (Germany, Austria), Kékoportó (Hungary), Modry Portugal (Czech Republic, Slovakia), Oporto (Romania), Portoghese (Italy), Portugalka (Slovenia), Portugizac (Croatia) and Português Azul (Portugal). These synonyms are officially recognized in France regarding plant propagation material.

Legal information

In France, Portugais bleu 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: Austria, Croatia, Czech Republic, Germany, Hungary, Italy, Netherlands, Portugal, Romania, Slovakia and Slovenia.

Use

Wine grape variety.

Evolution of cultivated areas in France

	1958	1968	1988	1998	2008	2018
ha	1042	1040	945	270	87	14

Descriptive elements

The identification is based on:

- the tip of the young shoot with a low density of prostate hairs,
- the green young leaves with slightly bronze spots,
- the adult leaves, entire or with three or five lobes, with shallow lateral sinues, a slightly open petiole sinus or with slightly overlapping lobes, medium teeth with convex sides, no anthocyanin coloration of veins, a thin shiny, fragile, involute, twisted, smooth and sometimes gofferred leaf blade, and on the lower side of the leaves, no erect and prostate hairs,
- the round-shaped berries.

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	141	223	243	178	188	250	248	227	251
Allel 2	149	229	255	191	204	260	248	259	271

Phenology

Bud burst: 8 days after Chasselas.
Grape maturity: early-season, half a week after Chasselas.

Suitability for cultivation and agronomic production

Portugais bleu is a very early variety, vigorous and particularly sensitive to the wind. It is adapted to cool climate zones. Portugais bleu is nevertheless fairly sensitive to winter cold and its early budburst exposes it to spring frosts. It is suited to sandy, fairly dry and poor soils.

Susceptibility to diseases and pests

Portugais bleu is susceptible to downy mildew, powdery mildew and grey rot.

Technological potentiality

The bunches are medium in size and the berries are large. Portugais bleu produces not very tannic, not very acidic and rather colored wines. The wines should be consumed quickly or as a primeur.

Clonal selection in France

The only certified Portugais bleu clone carries the number 939. A conservatory of 40 or so clones was planted in 2000 in the wine-growing region of Auvergne (Massif Central).

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 - Montpellier SupAgro, 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.

Description of clones certified in France

Clone no.	Identity and availability		Agronomic data		Technological data	
	Origin	Selection	Fertility	Production level	Sugar level	Color potential
	Year of certification	Agronomic references	Bunch weight	Vigor	Titrrable acidity	Tannic structure
	Surface area used for propagation (year)		Berry size	Susceptibility to grey rot	Aromatic intensity	Oenological suitability
939	Tarn	ENTAV				
	1988	Rhône Tarn				

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Clone consistent with the characteristics of the variety.



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