



Colombard B



Name of the variety in France

Colombard

Origin

Based on published genetic analyses, this variety would result from a crossbreeding of Gouais blanc and Chenin.

Synonyms

There is no officially recognized synonym in France nor in the other countries of the European Union, for this variety.

Legal information

In France, Colombard 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: Bulgaria, Cyprus, Portugal and Spain.

Use

Wine and spirits grape variety.

Evolution of cultivated areas in France

	1958	1968	1979	1988	1998	2008	2018
ha	13105	11892	5829	4911	6740	7459	11099

Descriptive elements

The identification is based on:

- the yellow young leaves with bronze spots,
- the circular or kidney-shaped adult leaves, entire or with three lobes, with a very open V-shaped petiole sinus, small teeth, no anthocyanin coloration of veins, an involute leaf blade, slightly curly on the edges, and on the lower side of the leaves, a low to medium density or erect and prostrate hairs,
- the broad ellipsoid berries.

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	141	229	239	172	188	244	248	245	255

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 2	149	238	239	178	196	248	254	247	267

Phenology

Bud burst: 2 days after Chasselas.
Grape maturity: mid-season, 3 weeks after Chasselas.

Suitability for cultivation and agronomic production

Colombard is a fertile, very vigorous and productive variety. It can be pruned long or short, depending on production objectives. Pruning is fairly difficult because Colombard wood is hard. At maturity, this variety has a tendency to berry shedding.

Susceptibility to diseases and pests

This variety is slightly susceptible to powdery mildew on the leaves and grey rot when the grapes are ripe.

Technological potentiality

The bunches and berries are medium in size. This variety produces pleasant, aromatic wines with a good acidity. Spirits obtained from Colombard are of avergae quality and are mostly blended.




Clonal selection in France

The fourteen certified Colombard clones carry the numbers 551, 552, 553, 605, 606, 607, 608, 609, 625, 626, 695, 938, 1179 and 1180. More than 180 clones are gathered in two conservatories planted in 1995 and in 2002 in the French department of Gers. An other conservatory of almost 200 clones was planted in 2010 in the French department of Charente.

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
551	Gers	ENTAV	medium	low	high	
	1978	Gers	low		low to medium	
	0.76 ha		low			wines appreciated in tasting
ENTAV  INRA®						
552	Gers	ENTAV	low	low to medium	medium to high	
	1978	Gers	medium		medium	
	1.79 ha		high			representative wines of the variety
ENTAV  INRA®						
553	Gers	ENTAV	medium to high	medium to high	medium	
	1978	Gers	medium		low to medium	
	1.82 ha		medium			wines appreciated in tasting
ENTAV  INRA®						
605	Gers	ENTAV	low to medium	low to medium	medium to high	
	1978	Gers	medium to high		medium	
	1.10 ha		medium			less appreciated in wine tastings

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

ENTAV  INRA®

606	Gers	ENTAV	low to medium	low to medium	medium to high	
	1978	Gers	medium to high		medium	
	2.16 ha		medium			representative wines of the variety

ENTAV  INRA®

607	Gers	ENTAV	low to medium	medium	medium	
	1978	Gers	medium		medium	
	3.30 ha		medium			wines appreciated in tasting

ENTAV  INRA®

608	Gers	ENTAV	medium to high	high	low to medium	
	1978	Gers	medium to high		medium to high	
	0.32 ha		medium			less appreciated in wine tastings

ENTAV  INRA®

609	Gers	ENTAV	low to medium	medium	low to medium	
	1978	Gers	medium		medium to high	
	1.30 ha		medium			representative wines of the variety

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625	Gers	ENTAV	medium to high	medium to high	medium to high	
	1978	Gers	medium		medium	
	2.18 ha		medium			representative wines of the variety

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626	Gers	ENTAV	medium to high	medium to high	low	
	1978	Gers	medium		medium	
	1.46 ha		medium			less appreciated in wine tastings

ENTAV  INRA®

695	Gers	ENTAV	low to medium	low to medium	low to medium	
	1978	Gers	medium		medium	
	2.13 ha		low			representative wines of the variety

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938	Gers	ENTAV	medium	medium	medium to high	
	1978	Gers	medium		low to medium	
	1.20 ha		medium			wines appreciated in tasting

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1179	Gers	IFV	low to medium	low	medium to high	
	2012	Gers	low		medium	
					medium	wines appreciated in tasting for their acidity/volume balance

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1180	Gers	IFV	low to medium	medium to high	medium to high	
	2012	Gers	medium to high		medium	
					medium to high	wines appreciated in tasting for their aromatic intensity and volume in the mouth

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