



Gaminot N



Name of the variety in France

Gaminot

Origin

This variety was obtained by INRA and SICAREX Beaujolais in the 1980's and results from the crossbreeding of Gamay and Pinot noir.

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, Gaminot is officially listed in the "Catalogue of vine varieties" since 2014 on the A list and classified.

Use

Wine grape variety.

Evolution of cultivated areas in France



Descriptive elements

The identification is based on:

- the tip of the young shoot with a medium density of prostrate hairs,
- the green young leaves with a low density of prostrate hairs,
- the shoots with red-striped internodes and a strong anthocyanin coloration of bud scales,
- the small, wedge-shaped or circular adult leaves, with five lobes, U-shaped lateral sinuses with slightly overlapping lobes, a slightly open or closed, U- or brace-shaped petiole sinus with sometimes naked petiole veins, short teeth compared to their width at the base with straight sides, a very low anthocyanin coloration of veins, a flat or involute, finely blistered leaf blade, and on the lower side of the leaves, no or a very low density of erect hairs and a low density of prostrate hairs,
- the round-shaped berries.

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	131	225	239	182	194	240	238	235	239
Allel 2	135	232	249	186	204	246	238	245	271

Phenology

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

Suitability for cultivation and agronomic production

Gaminot has a low to medium vigor and a horizontal to semi-erect bearing. It can be pruned short. This variety tends to produce a lot of grappillons.

Susceptibility to diseases and pests

Gaminot is sensitive to downy mildew and powdery mildew. It is however less affected by grey rot.

Technological potentiality

Gaminot's bunches are small and compact. The berries are also small, simple-flavored, sometimes with a slight herbaceous flavor, with a thin skin and a very juicy pulp. This variety produces colored, not very acidic, tannic, fine and balanced wines. Their aromatic profile is close to that of Pinot noir.

Clonal selection in France

The only certified Gaminot clone carries the number 1316.

Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Montpellier SupAgro, Marseillan, 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	Titration acidity	Tannic structure
	Surface area used for propagation (year)		Berry size	Susceptibility to grey rot	Aromatic intensity	Oenological suitability
1316	Rhône 2019	Sicarex Beaujolais - IFV				

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