



Lauzet B



Name of the variety in France

Lauzet

Origin

This variety is native to the Pyrenees region vineyards.

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

Use

Wine grape variety.

Evolution of cultivated areas in France

	1958	1979	1988	2000	2008	2018
ha	19	1	2	1	1	5.4

Descriptive elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the small to medium adult leaves, with five or seven lobes, open very deep U-shaped lateral sinuses, a slightly open or closed petiole sinus, with sometimes naked petiole veins, short teeth compared to their width at the base, a moderate to strong anthocyanin coloration of veins, a slightly revolute leaf blade, and on the lower side of the leaves, a medium to high density of erect and prostrate hairs,
- the round-shaped berries.

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	131	227	239	186	188	252	248	233	255

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 2	153	236	257	188	204	252	266	257	271

Phenology

Bud burst: 5 days after Chasselas.
Grape maturity: late-season, 4 weeks after Chasselas.

Suitability for cultivation and agronomic production

Lauzet is fairly vigorous and is generally pruned long.

Susceptibility to diseases and pests

This variety is a little susceptible to grey rot.

Technological potentiality

The bunches are small and the berries are very small. Lauzet has an interesting quality potential. This variety can be used to produce dry wines that are rich in alcohol while maintaining a good acidity with fruity and spicy aromas.

Clonal selection in France

The three certified Lauzet clones carry the numbers 732, 862 and 896. A conservatory of ten or so clones was planted in the wine-growing region of Jurançon (French department of Pyrénées-Atlantiques).

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.

Description of clones certified in France

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>Titrate 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>
732	Pyrénées-Atlantiques	ENTAV				
	1981	Sud-Ouest				

ENTAV  INRA®

Little difference between the three clones of Lauzet. They are not widely distributed. Only the clone 862 has a higher sugar content and is less susceptible to grey rot. They all produce wines of good typicity.

862	Pyrénées-Atlantiques	ENTAV				
	1986	Sud-Ouest				

ENTAV  INRA®

Little difference between the three clones of Lauzet. They are not widely distributed. Only the clone 862 has a higher sugar content and is less susceptible to grey rot. They all produce wines of good typicity.

896	Pyrénées-Atlantiques	ENTAV				
	1987	Sud-Ouest				

ENTAV  INRA®

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