



Muscat de Hambourg N



Name of the variety in France

Muscat de Hambourg

Origin

Based on published genetic analyses, this variety would be the result of crossbreeding Muscat d'Alexandrie and Frankenthal.

Synonyms

In the European Union, Muscat de Hambourg is officially called by other names: Black Muscat (Cyprus), Hamburgi muskotály (Hungary), Muscat of Hamburg (Cyprus), Moschato Ambourgou (Cyprus) and Muskat-Trollinger (Germany). These synonyms are officially recognized in France regarding plant propagation material.

Legal information

In France, Muscat de Hambourg is officially listed in the "Catalogue of vine varieties" on the A list. It is classified as a wine grape variety only in some French department (see the regulations in force). This variety is also listed in the catalogues of other Member States of the European Union: Bulgaria, Croatia, Cyprus, Germany, Greece, Italy, Hungary, Malta, Portugal, Romania and Spain.

Use

Wine and table grape variety.

Evolution of cultivated areas in France

	1958	1968	1979	1988	1998	2008	2018
ha	6321	7332	5962	5195	4253	4320	2968

Surfaces declared as table grapes.

Descriptive elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the young leaves with bronze spots,
- the adult leaves, with three or five lobes, an open petiole sinus, medium to large teeth, moderate to long compared to their width at the base with straight or convex sides, no anthocyanin coloration of veins, an involute, twisted and slightly

goffered leaf blade, curly on the edges, and on the lower side of the leaves, a low density of erect and prostrate hairs, - the ellipsoid berries with muscat flavor.

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	133	229	247	176	186	240	248	235	271
Allel 2	147	236	249	182	192	256	254	243	271

Phenology

Bud burst: 1 day after Chasselas.

Grape maturity: mid-season, 2 weeks and a half after Chasselas.

Suitability for cultivation and agronomic production

This variety has a moderate to strong vigor with a horizontal or semi- drooping bearing. The vines must be carefully trained and preferably planted in moderately fertile soil. Muscat de Hambourg is also rather sensitive to dessication of the stems.

Susceptibility to diseases and pests

Muscat de Hambourg is sensitive to powdery mildew, downy mildew, phomopsis, mites and grape moths. On the other hand, it is not very susceptible to grey rot.

Technological potentiality

The bunches and berries are medium to large. The berries have a moderately thick skin and a muscat flavored pulp. Muscat de Hambourg has a good storage capacity and moderate transport capacity. Muscat de Hambourg has low sugar and color potential. This variety can also be used to make still wines, sparkling wines and grape juice.

Clonal selection in France

The ten certified Muscat de Hambourg clones carry the numbers 193, 195, 200, 202, 203, 309, 932, 933, 934 and 967. They were selected for the production of table grapes. A conservatory of a hundred or so clones was planted in the French department of Vaucluse in 2003.

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	Titration acidity	Tannic structure
	Surface area used for propagation (year)		Berry size	Susceptibility to grey rot	Aromatic intensity	Oenological suitability
193	Tarn-et-Garonne	INRA	low to medium			
	1973	Provence				
195	Tarn-et-Garonne	INRA	medium to high	medium	medium to high	
	1973	Provence	medium to high	low to medium	medium	
			medium			
200	Gironde	INRA				
	1973	Provence		low		

ENTAV  INRA®

ENTAV  INRA®

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	Titriable acidity	Tannic structure
	Surface area used for propagation (year)		Berry size	Susceptibility to grey rot	Aromatic intensity	Oenological suitability
ENTAV INRA®						
202	Vaucluse	INRA	medium	low to medium	medium	
	1973	Provence	medium	low to medium	medium	
	4.66 ha		medium			
ENTAV INRA®						
203	Vaucluse	INRA				
	1973	Provence			low	
ENTAV INRA®						
309	Vaucluse	INRA	low to medium	low to medium	low	
	1973	Provence	medium to high	medium to high	low	
			medium			
ENTAV INRA®						
932	Tarn-et-Garonne	INRA	medium to high	medium to high	medium	
	1988	Provence	medium	medium	medium	
	0.63 ha		medium			
ENTAV INRA®						
933	Tarn-et-Garonne	INRA	medium to high	medium to high	medium	
	1988	Provence	medium	medium	medium	
	0.08 ha		medium			
ENTAV INRA®						
934	Tarn-et-Garonne	INRA	medium to high	medium	medium	
	1988	Provence	medium	medium	medium	
	0.08 ha		medium			
ENTAV INRA®						
967	Tarn-et-Garonne	INRA	medium to high	medium	medium	
	1990	Provence	medium	medium	medium	
	1.67 ha		medium			
ENTAV INRA®						



Cette œuvre est mise à disposition selon les termes de la [Licence Creative Commons Attribution - Pas d'Utilisation Commerciale - Partage dans les Mêmes Conditions 4.0 International](https://creativecommons.org/licenses/by-nc-sa/4.0/)

