



Picarlat N



Name of the variety in France

Picarlat

Origin

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

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, Picarlat 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

2018

ha

0

Descriptive elements

The identification is based on:

- the tip of the young shoot with a medium density of prostrate hairs and a piping distribution of anthocyanin coloration,
- the copper or reddish young leaves, with a medium density of prostrate hairs,
- the shoots with a ribbed surface and short light red tendrils,
- the circular, dark green adult leaves, with five lobes, deep club-shaped lateral sinuses with sometimes a tooth inside, an open or slightly open U-shaped petiole sinus, with often naked petiole veins, moderately long teeth compared to their width at the base with straight sides, a moderate anthocyanin coloration of veins, a slightly twisted, blistered, goffered leaf blade, and on the lower side of the leaves, no erect hairs and a low density of prostrate hairs,
- the broad ellipsoid berries.

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	135	229	239	172	188	246	238	216	239
Allel 2	137	236	243	186	194	248	238	233	271

Phenology

Bud burst: 9 days after Chasselas.
Grape maturity: mid-season, 2 weeks after Chasselas.

Suitability for cultivation and agronomic production

Picarlat is vigorous with a semi-erect bearing. This variety can be pruned short and tends to produce a lot of grappillons.

Susceptibility to diseases and pests

Picarlat is sensitive to downy mildew and powdery mildew. This variety is however less affected by grey rot.

Technological potentiality

Picarlat's bunches are medium in size and compact. The berries are also medium, simple-flavored or with a slightly herbaceous flavor, with a thin skin and a very juicy and soft pulp. Picarlat produces powerful, not very acidic, very colored and tannic wines. They have a nice aromatic intensity, with vegetal and spicy notes. Picarlat wines are suitable for ageing.

Clonal selection in France

The only certified Picarlat clone carries the number 1229.

Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro | Montpellier, 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	Titriable acidity	Tannic structure
	Surface area used for propagation (year)		Berry size	Susceptibility to grey rot	Aromatic intensity	Oenological suitability
1229	Rhône	Sicarex Beaujolais - IFV				
	2015	Beaujolais				

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