



## Carmenère N



### Name of vine variety in France

Carmenère

### Origin

This variety is originally from the Bordeaux vineyards. Based on genetic analyses carried out in Montpellier, it would be a descendant of Cabernet franc.

### Synonymy

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

### Regulations

In France, Carmenère 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, Malta and Italy.

### Use

Wine grape variety.

### Evolution of area under vines in France

	1958	1968	1979	1988	2000	2008	2018
ha	15	10	16	11	7	15	78

### Description

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the shiny young leaves, that are revolute and red-orange with bronze spots,
- the stamen filaments are crumpled during flowering,
- the shiny circular adult leaves, with five lobes, lateral sinuses with often a tooth inside, a slightly overlapping petiole sinus, medium teeth with straight sides, slight anthocyanin coloration of veins, a revolute leaf blade, and on the lower side of the leaves, a low density of erect and prostrate hairs,
- the round-shaped berries.

## Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	137	223	239	172	188	248	238	235	239
Allel 2	145	236	262	186	204	248	254	247	239

## Phenology

Bud burst: 9 days after Chasselas.

Grape maturity: mid-season, 2 weeks after Chasselas

## Suitability for cultivation and agronomic production

Carmenère is vigorous, not very fertile on basal buds, and must therefore be pruned long. This grape variety can be very susceptible to coulure if weather conditions are bad during flowering.

## Sensitivity to diseases and pests

Carmenère does not seem particularly susceptible to diseases.

## Technological potential

The bunches are small and the berries are medium in size. Carmenère produces fairly rich, very colored, tannic (sometimes with some bitterness) wines, but often they are lacking acidity. In terms of aroma, the herbaceous flavor dominates, unless if a proper maturity is reached.

## Clonal selection in France

The two certified Carmenère clones carry the numbers 1059 and 1235. A conservatory of 3 clones was planted in the Bordeaux wine-growing region between 2011 and 2012.

## 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 approved in France

Clone number	Identity and availability		Agronomic data		Technical data	
	Origin	Selection	Fertility	Production level	Sugar content	Potential color
	Year approved	Agronomic references	Weight of grape bunches	Vigor	Total acidity	Tannic structure
	Growing surface area		Size of berries	Sensitivity to Botrytis	Aromatic intensity	Oenological aptitudes
1059	Gironde	CA 33 - ENTAV		medium	medium to high	medium
	2002	Bordelais			medium	medium
			low to medium			distinctive wines of the vine variety

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1235	Gironde	Pépinières Mercier - IFV	moyenne	moyen à inférieur	moyenne à supérieure	moyen à supérieur
	2017	Bordelais	moyen à inférieur	moyenne	moyenne	moyenne à supérieure
			inférieure à moyenne	moyenne à inférieure	supérieure	Vins aromatiques avec un bon équilibre général

Production régulière et inférieure à la moyenne avec grappes petites et aérées. Bonne résistance au Botrytis. Vins colorés, aromatiques et bonne structure tannique. Appréciés en dégustation



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