

Gamay Fréaux N

Wine grape variety.



Origin

This variety comes from a mutation of Gamay de Bouze.

Use

Wine grape variety.

Name of the variety in France

Gamay Fréaux

Synonymy

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

Regulatory data

In France, Gamay Fréaux is officially listed in the "Catalogue of vine varieties" on the A list and classified. This variety is also listed in the catalogue of Bulgaria.

Description elements

The identification is based on:

- the very bronzed young leaves,
- the skin of the berries is grey before veraison and the pulp is colored at maturity.

Evolution of cultivated areas in France

Year	1958	1968	1988	2000	2008	2018
ha	1701	1285	1469	128	71	54

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	232	239	178	194	244	238	216	239
Allele 2	135	236	249	186	204	246	238	245	271

Cultivation and agronomic skills

The aptitudes are close to those of other types of teinturier Gamay and Gamay.

Susceptibility to Diseases and Pests

Gamay Fréaux's behavior towards diseases and pests is the same as that of Gamay.

Clonal selection in France

The only certified Gamay Fréaux clone carries the number 361. A conservatory of 25 clones was planted in 2006 in the wine-growing region of Rhône.

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 - Institut Agro Montpellier, 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.

Phenology

Bud burst: 1 day after Chasselas.
Grape maturity: early-season, 1 week after Chasselas.

Technological potential

The bunches and berries are small. The wines are relatively acidic and not very interesting in terms of quality, but more colored than wines made with Gamay de Bouze or Gamay de Chaudenay and much more tannic than Gamay wines. Gamay Fréaux is to be used only for blending purposes.



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