

Grolleau N

Wine grape variety.







Origin

This variety is undoubtedly from the Touraine region and based on published genetic analyses, it is probably a descendant of Gouais blanc.

Use

Wine grape variety.

Name of the variety in France

Grolleau

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

Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the yellow young leaves with bronze spots,
- the shoots with red internodes,
- the large adult leaves, with three or five lobes, an open petiole sinus, large teeth with straight sides, an involute, blistered, sometimes goffered leaf blade, and on the lower side of the leaves, a low density of erect and prostrate hairs,
- the round-shaped berries.

Evolution of cultivated areas in France

Year	1958	1968	1979	1988	1998	2008	2018
ha	11409	9725	5869	3837	2488	2406	2070

Genetic profile

MicrosatelliteVVS2		VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	236	247	172	204	244	240	243	239
Allele 2	141	238	249	178	204	252	254	245	271

Cultivation and agronomic skills

This fertile variety is susceptible to browning and must be pruned short with a low load. The young shoots are quite sentitive to the wind. This variety has an acceptable production even after spring frost.

Susceptibility to Diseases and Pests

Grolleau is susceptible to peduncular rot and phomopsis.

Clonal selection in France

The six certified Grolleau clones carry the numbers 288, 364, 365, 366, 1318 and 1343.

A conservatory of more than 200 clones was planted in the Anjou region in 1996.

Phenology

Bud burst: 1 day before Chasselas. Grape maturity: mid-season, 2 weeks after Chasselas.

Technological potential

The bunches and berries are medium in size. Grolleau produces light, not very colored wines with a low alcohol degree. It is especially used for the production of rosé wines (or grey wines) or sparkling wines. It is also used to produce supple and fruity red wines when yields are managed.

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.











