

Macabeu B

Wine grape variety.



Origin

This variety is originally from Spain, probably from Catalonia. Based on published genetic analyses, Macabeu would be the result of crossbreeding Gibi and Brustiano faux.

Use

Wine grape variety.

Name of the variety in France

Macabeu

Synonymy

In the European Union, Macabeu is officially called by other names: Macabeo (Spain), Maccabeau (Greece) and Viura (Spain). These synonyms are officially recognized in France regarding plant propagation material.

Regulatory data

In France, Macabeu 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: Greece and Spain.

Description elements

The identification is based on:

- the tip of the young shoot with a very high density of prostrate hairs,
- the shoots with internodes which are often flattened and fasciated,
- the large light green adult leaves with five lobes, a slightly open or closed petiole sinus, no anthocyanin coloration of veins, a shiny involute on the edges leaf blade, and on the lower side of the leaves, a high density of prostrate hairs,
- the round-shaped berries.

Evolution of cultivated areas in France

Year	1958	1968	1979	1988	1998	2008	2018
ha	4429	5975	7077	7621	5771	3536	1636

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	232	239	186	188	244	238	235	249
Allele 2	143	234	239	191	188	258	240	257	255

Cultivation and agronomic skills

Macabeu is a productive, vigorous variety with an erect bearing and must be pruned short. It is sensitive to the wind. Planting in cool and humid areas, along with too dry soil should be avoided as the variety can be subject to apoplexy and early leaf drop.

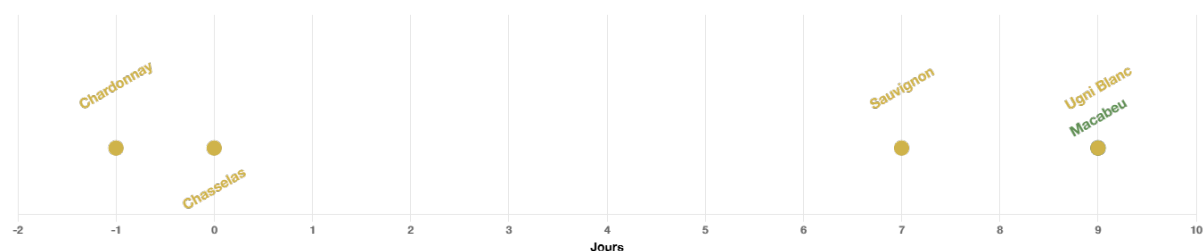
Clonal selection in France

The ten certified Macabeu clones carry the numbers 630, 631, 632, 633, 706, 735, 736, 737, 789 and 1025. A conservatory of sixty or so clones was planted in the French department of Pyrénées-Orientales between 1979 and 1980. An other conservatory of 60 clones was planted in the French department of Aude in 2010.

Phenology

Bud burst: 9 days after Chasselas.
Grape maturity: late-season, 4 weeks after Chasselas.

Debourrement



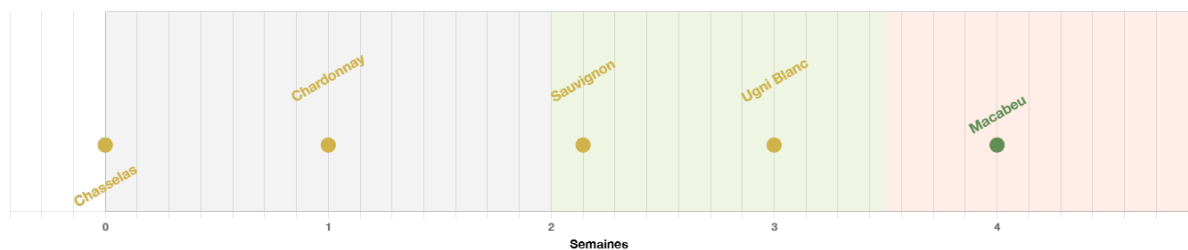
Technological potential

The bunches are very large and the berries medium to large in size. Depending on growing conditions, Macabeu can be used to produce sparkling wines, sweet wines or dry white wine. The dry white wines and sparkling wines are light, pleasant but are often lacking acidity and a bit of finesse. The aromas (sometimes with fennel notes) are also not very intense.

Susceptibility to Diseases and Pests

Macabeu is rather sensitive to mites, grey rot and bacterial necrosis.

Maturité



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.
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- Traité général de viticulture, Ampélographie. P. Viala and V. Vermorel, 1901-1909, Ed. Masson, Paris, France.



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