

Mauzac B

Wine and spirits grape variety.



Origin

This variety would appear to originally be from the Gaillac region (Tarn).

Use

Wine and spirits grape variety.

Name of the variety in France

Mauzac

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, Mauzac 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 very high density of prostrate hairs,
- the white or yellow young leaves,
- the shoots with green internodes,
- the circular or cordate adult leaves, entire or with three lobes, a petiole sinus with overlapping lobes, short or medium teeth with convex sides, no anthocyanin coloration of veins, a matte slightly hammered leaf blade, and on the lower side of the leaves, a medium density of prostrate hairs,
- the round-shaped or broad ellipsoid berries.

Evolution of cultivated areas in France

Year	1958	1968	1979	1988	1998	2008	2018
ha	8511	9167	6422	5709	3534	2585	1629

Genetic profile

	MicrosatelliteVVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	227	239	182	188	252	248	227	239
Allele 2	149	229	249	188	200	252	248	233	239

Cultivation and agronomic skills

Mauzac displays moderate vigor, is rather productive and must be pruned short. Grape clusters have short peduncles. This variety produces good results in clay-limestone or limestone soils.

Clonal selection in France

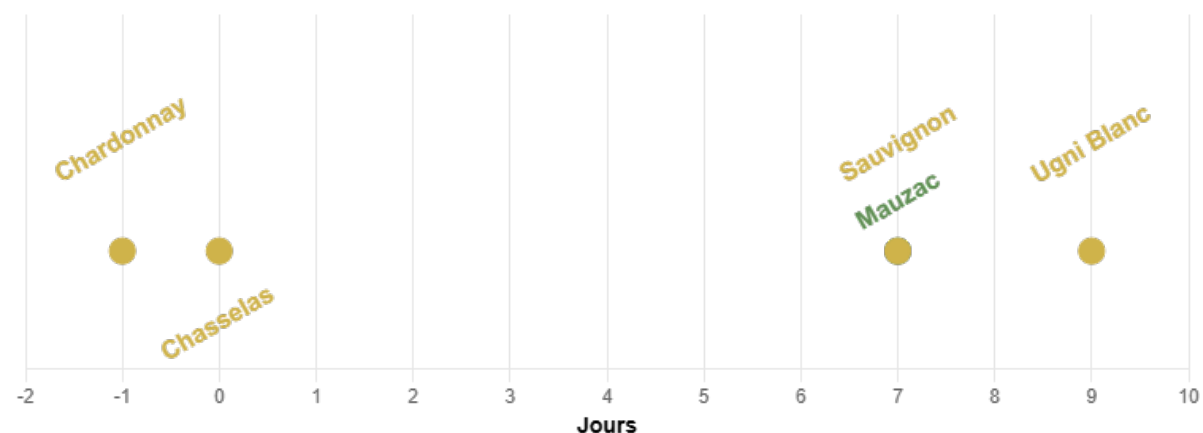
The seven certified Mauzac clones carry the numbers 575, 738, 739, 740, 741, 898 and 899. Two conservatories of almost 200 clones were planted in the wine-growing regions of Gaillac (French department of Tarn) in 1998 and Limoux (French department of Aude) in 2009.

Phenology

Bud burst: 7 days after Chasselas.

Grape maturity: mid-season, 3 weeks and a half after Chasselas.

Debourrement



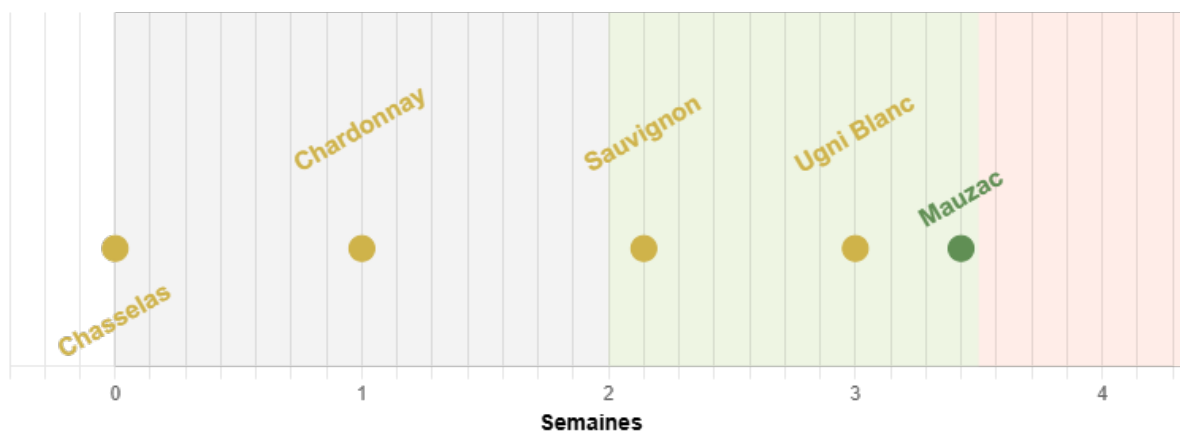
Technological potential

The bunches and berries are medium in size. Mauzac produces sparkling, sweet or dry white wines. At full maturity, the alcohol level is fairly high and the berries can be further enriched by over-ripening. Acidity, on the other hand, drops quickly. The wines sometimes lack freshness (sensitivity to oxidation) and can have some bitterness. The dominant aromas are, in general, apple and sometimes pear.

Susceptibility to Diseases and Pests

Mauzac is sensitive to mites (particularly to acariosis), grape moths, phomopsis, eutypa dieback and grey rot. It is however not very susceptible to powdery and downy mildew.

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.
- 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.



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