

Muscat de Hambourg N

Wine and table grape variety.



Origin

Based on published genetic analyses, this variety would be the result of crossbreeding Muscat d'Alexandrie and Frankenthal.

Use

Wine and table grape variety.

Name of the variety in France

Muscat de Hambourg

Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the young leaves with bronze spots,
- the adult leaves, with three or five lobes, an open petiole sinus, medium to large teeth, moderate to long compared to their width at the base with straight or convex sides, no anthocyanin coloration of veins, an involute, twisted and slightly gophered leaf blade, curly on the edges, and on the lower side of the leaves, a low density of erect and prostrate hairs,
- the ellipsoid berries with muscat flavor.

Synonymy

In the European Union, Muscat de Hambourg is officially called by other names: Black Muscat (Cyprus), Hamburgi muskotály (Hungary), Muscat of Hamburg (Cyprus), Moschato Ambourgou (Cyprus) and Muskat-Trollinger (Germany). These synonyms are officially recognized in France regarding plant propagation material.

Regulatory data

In France, Muscat de Hambourg is officially listed in the "Catalogue of vine varieties" on the A list. It is classified as a wine grape variety only in some French department (see the regulations in force). This variety is also listed in the catalogues of other Member States of the European Union: Bulgaria, Croatia, Cyprus, Germany, Greece, Italy, Hungary, Malta, Portugal, Romania and Spain.

Evolution of cultivated areas in France

Year	1958	1968	1979	1988	1998	2008	2018
ha	6321	7332	5962	5195	4253	4320	2968

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	133	229	247	176	186	240	248	235	271
Allele 2	147	236	249	182	192	256	254	243	271

Cultivation and agronomic skills

This variety has a moderate to strong vigor with a horizontal or semi- drooping bearing. The vines must be carefully trained and preferably planted in moderately fertile soil. Muscat de Hambourg is also rather sensitive to dessication of the stems.

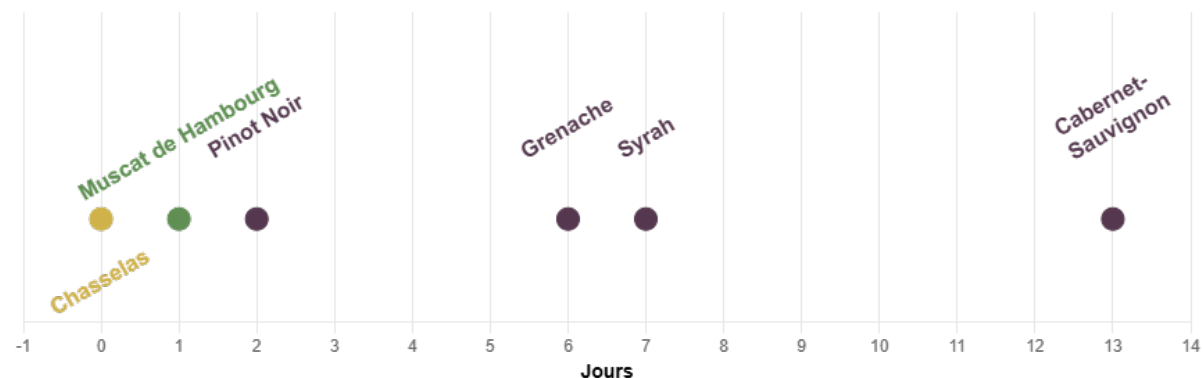
Clonal selection in France

The ten certified Muscat de Hambourg clones carry the numbers 193, 195, 200, 202, 203, 309, 932, 933, 934 and 967. They were selected for the production of table grapes. A conservatory of a hundred or so clones was planted in the French department of Vaucluse in 2003.

Phenology

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

Debourrement



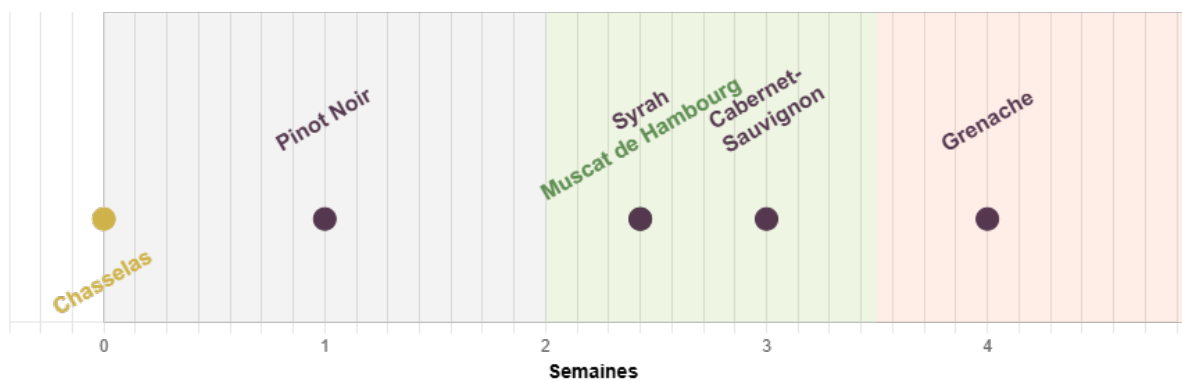
Technological potential

The bunches and berries are medium to large. The berries have a moderately thick skin and a muscat flavored pulp. Muscat de Hambourg has a good storage capacity and moderate transport capacity. Muscat de Hambourg has low sugar and color potential. This variety can also be used to make still wines, sparkling wines and grape juice.

Susceptibility to Diseases and Pests

Muscat de Hambourg is sensitive to powdery mildew, downy mildew, phomopsis, mites and grape moths. On the other hand, it is not very susceptible to grey rot.

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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