

Oberlin noir N

Wine grape variety.



Origin

Oberlin noir (an interspecific hybrid) is the result of the crossbreeding between Gamay and *Vitis riparia*.

Use

Wine grape variety.

Name of the variety in France

Oberlin noir

Synonymy

In France, this variety can officially be called "595 Oberlin" regarding plant propagation material.

Regulatory data

In France, Oberlin noir 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 is half open, with a medium density of prostrate hairs,
- the green young leaves,
- the wedge-shaped adult leaves, with five lobes, an open U-shaped petiole sinus, with sometime naked petiole veins, long teeth compared to their width at the base with straight sides, a finely blistered leaf blade, gofferred near the petiole sinus, and on the lower side of the leaves, a low to medium density of erect and prostrate hairs,
- the round-shaped or slightly ellipsoid berries.

Evolution of cultivated areas in France

Year	1958	1968	2000	2008	2018
ha	4500	2903	68	64	62

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	232	239	186	187	246	238	216	239
Allele 2	157	263	253	214	194	258	266	235	239

Cultivation and agronomic skills

Oberlin noir is vigorous, fertile with a semi-erect bearing and must be pruned long.

Susceptibility to Diseases and Pests

Oberlin noir resists well to downy mildew and to powdery mildew. It should preferably be grafted.

Clonal selection in France

There is no certified clone for this variety yet.

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.
- Cépages et vignobles de France, tome 1. P. Galet, 1988, Ed. Dehan, Montpellier, France.
- Traité général de viticulture, Ampélographie. P. Viala and V. Vermorel, 1901-1909, Ed. Masson, Paris, France.

Phenology

Bud burst: 5 days before Chasselas.
Grape maturity: very early season, half a week before Chasselas.

Technological potential

The bunches are small to medium in size, fairly loose and the berries are small. The sugar accumulation potential of this variety is very good. Oberlin noir produces mediocre, very colored wines with the presence of diglucoside anthocyanins.



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