

Pinot noir N

Wine grape variety.



Origin

This variety is originally from Burgundy.

Use

Wine grape variety.

Name of the variety in France

Pinot noir

Synonymy

In the European Union, Pinot noir is officially called by other names: Blauer Burgunder (Austria), Blauer Spätburgunder (Germany), Modri pinot (Slovenia), Pinot Nero (Italy), Pinot crni (Croatia) and Rulandské modré (Czech republic, Slovakia). These synonyms are officially recognized in France regarding plant propagation material.

Regulatory data

In France, Pinot noir 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: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Germany, Greece, Hungary, Italy, Luxembourg, Malta, Netherlands, Portugal, Romania, Slovakia, Slovenia and Spain.

Description elements

The identification is based on:

- the tip of the young shoot with a medium to high density of prostrate hairs,
- the green or yellow young leaves,
- the shoots with red-striped internodes,
- the dark or very dark green adult leaves, entire or with three or five lobes, with a slightly open or closed petiole sinus, with lobes facing each other towards the lower side of the blade in a coxcomb shape, short teeth, a twisted, strongly blistered leaf blade, and on the lower side of the leaves, a low density of prostrate hairs,
- the round-shaped or slightly ellipsoid berries.

Evolution of cultivated areas in France

Year	1958	1968	1979	1988	1998	2008	2018
ha	8535	11876	17210	21971	25871	28006	36727

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	135	225	239	182	188	240	238	216	239
Allele 2	149	236	243	186	194	246	248	235	271

Cultivation and agronomic skills

Pinot noir is particularly adapted to temperate climate zones. This variety gives best results in clay-limestone terroirs. In hot climates, grape maturation is very fast. It is sensitive to heat and the berries tend to shrivel quickly when over ripe. Pinot noir is generally trained. It expresses its fulfilment when its vigor is low to moderate and yields are limited. This variety, which requires careful debudding tends to produce a large number of grappillons.

Clonal selection in France

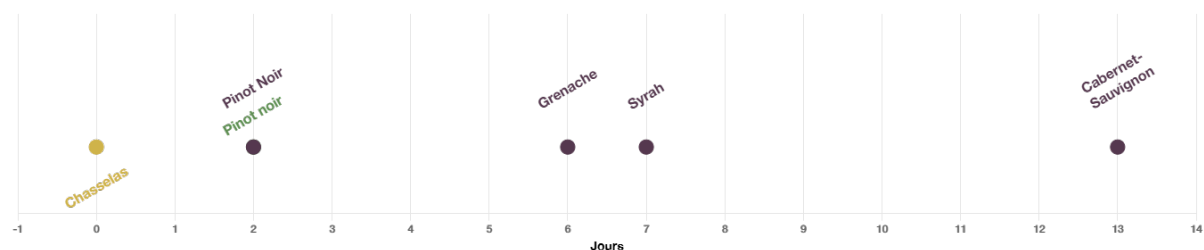
The 48 certified Pinot noir clones carry the numbers 111, 112, 113, 114, 115, 162, 163, 164, 165, 236, 292, 372, 373, 374, 375, 386, 388, 389, 459, 460, 461, 462, 521, 528, 583, 617, 665, 666, 667, 668, 743, 777, 778, 779, 780, 792, 828, 829, 870, 871, 872, 927, 943, 1184, 1185, 1196, 1197 and 1306. Conservatories-collections, planted in Alsace, Burgundy (Côte d'Or and Saône-et-Loire) and in Champagne between 1971 and 1995, gather almost 800 clones.

Phenology

Bud burst: 2 days after Chasselas.

Grape maturity: early-season, half a week to 1 week after Chasselas

Debourrement



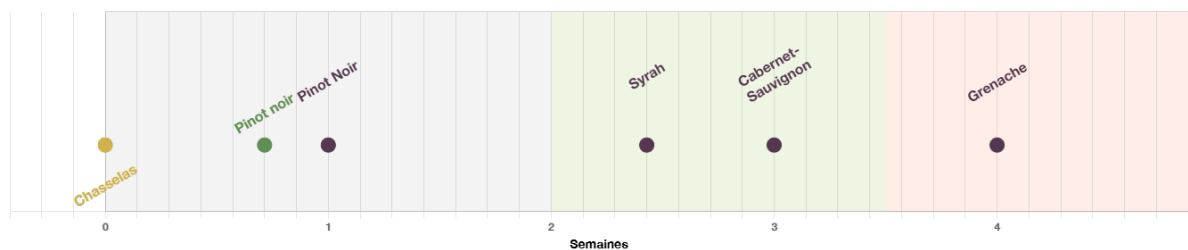
Technological potential

The bunches and berries are very small to small in size. Pinot noir, under favorable conditions, can produce extremely high quality red wines, combining finesse, intensity and aromatic complexity, that are suited for ageing. The sugar accumulation potential is high for a moderate acidity (sometimes insufficient when ripe) and a color which is often not very intense, but can be maintained over time. Pinot noir also makes quality base wines for the production of sparkling wines.

Susceptibility to Diseases and Pests

Pinot noir is a delicate variety, sensitive to the main diseases, particularly downy mildew, rotbrenner, grey rot (on clusters and leaves), and vine leafhoppers.

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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