

# Saint-Macaire N

Wine grape variety.



## Origin

This variety is originally from the Bordeaux vineyards.

## Use

Wine grape variety.

## Name of the variety in France

Saint-Macaire

## 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, Saint-Macaire 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 yellow or green young leaves,
- the adult leaves with three, five or seven lobes, shallow lateral sinuses, a slightly open U-shaped petiole sinus or with slightly overlapping lobes, small teeth with straight or convex sides, a weak anthocyanin coloration of veins, a twisted, strongly blistered and sometimes goffered 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	2018
ha	200	110	25	7	0.4

## Genetic profile

	MicrosatelliteVVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	141	223	239	176	188	252	254	233	239
Allele 2	153	238	249	186	200	252	254	247	251

### Cultivation and agronomic skills

Saint-Macaire is vigorous and not very fertile when pruned short.

### Susceptibility to Diseases and Pests

Saint-Macaire is susceptible to powdery mildew.

### Clonal selection in France

The only certified Saint-Macaire clone carries the number 1218.

### 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.

### Phenology

Bud burst: 1 day after Chasselas.

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

### Technological potential

The bunches and berries are medium in size. Saint-Macaire produces very colored but fairly ordinary and relatively acidic wines.



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