

# Servant B

Wine and table grape variety.



## Origin

This variety would originally be from the Languedoc region. Based on genetic analyses carried out in Montpellier, it would result from the crossbreeding of Ferral and Wildbacher de Hongrie.

## Use

Wine and table grape variety.

## Name of the variety in France

Servant

## 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, Servant is officially listed in the "Catalogue of vine varieties" on the A list and classified. 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: Italy and Spain.

## Description elements

The identification is based on:

- the tip of the young shoot with a low density of prostrate hairs,
- the shoots with green internodes,
- the circular adult leaves, with seven or nine lobes, an open or slightly open U-shaped petiole sinus, short or medium teeth compared to their width at the base with straight sides, no anthocyanin coloration of veins, a slightly revolute leaf blade, and the on the lower side of the leaves, no or a very low density of erect and prostrate hairs,
- the round-shaped or slightly ellipsoid berries.

# Evolution of mother vine surfaces

Year	1958	1968	1979	1988	1998	2008	2018
ha	4154	3998	1742	783	154	134	67

## Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	223	243	180	188	240	238	243	239
Allele 2	131	232	249	182	204	248	254	257	249

### Cultivation and agronomic skills

Servant is well suited to white limestone soils that are not too dry. This variety is sometimes susceptible to millerandage. It also tends to grow a substantial number of grappillons.

### Clonal selection in France

The two certified Servant clones carry the numbers 72 and 88. These clones are mainly used for the production of table grapes.

### Phenology

Bud burst: 5 days after Chasselas.

Grape maturity: very late season, 6 weeks and a half after Chasselas.

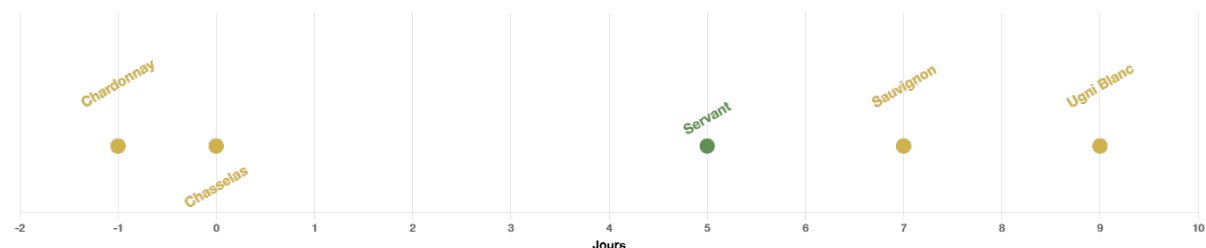
### Technological potential

Servant is mostly used as a table grape. The bunches and berries are large. The skin is thick and the pulp is fleshy with a simple flavor. This variety has a very good storage and transport capacity. When vinified, Servant produces relatively neutral white wines.

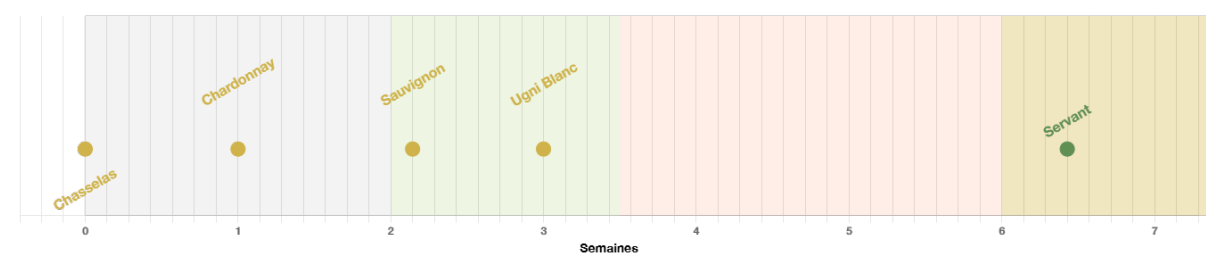
### Susceptibility to Diseases and Pests

Servant resists well against grey rot.

### Debourrement



### 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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