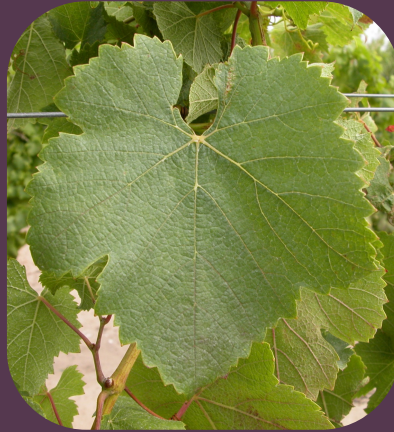


Corbeau N

Wine grape variety.



Origin

This variety is originally from the Savoie region.

Use

Wine grape variety.

Name of the variety in France

Corbeau

Synonymy

In France, this variety can officially be called "Douce noire" regarding plant propagation material. In the European Union, Corbeau is officially called by other names: Serbina (Italia) and Sevilhão (Portugal).

Regulatory data

In France, Corbeau 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 high density of prostrate hairs,
- the green young leaves with bronze spots,
- the shoots with a ribbed surface,
- the wedge-shaped or pentagonal adult leaves, entire or with three or five, shallow lateral sinuses, an open U-shaped petiole sinus, small to medium teeth with convex sides, a weak anthocyanin pigmentation of veins, a flat or slightly involute, finely blistered leaf blade, and on the lower side of the leaves, a low density of erect and prostrate hairs,
- the round-shaped or slightly ellipsoid berries.

Evolution of cultivated areas in France

Year	1958	1968	1979	2018
ha	962	576	55	3.3

Genetic profile

	MicrosatelliteVVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	149	225	249	186	194	252	248	227	239
Allele 2	149	236	262	186	200	260	262	243	271

Cultivation and agronomic skills

Corbeau is fairly vigorous, with a semi-erect bearing. It can be trellised and pruned long.

Susceptibility to Diseases and Pests

Corbeau is not very susceptible to powdery mildew and grey rot. It is however more sensitive to downy mildew and anthracnose.

Clonal selection in France

The only certified Corbeau clone carries the number 1367.

Phenology

Bud burst: 2 days after Chasselas.

Grape maturity: mid-season, 2 weeks and a half after Chasselas.

Technological potential

Corbeau's bunches are small to medium in size and the berries are medium in size. This variety produces not very acidic, not very tannic, well colored wines with a pleasant taste. The sugar accumulation potential of this variety is low to moderate.

Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro Montpellier, Marseillan, France.
- Traité général de viticulture, Ampélographie. P. Viala and V. Vermorel, 1901-1909, Ed. Masson, Paris, France.



*Plantgrape, all rights reserved,
plantgrape.fr, UMT Géno-Vigne®
INRAE - IFV - L'Institut Agro Montpellier*