

# Cabestrel N

Wine grape variety.



## Origin

This variety was obtained by INRA in the 1970's and results from the crossbreeding of Cabernet-Sauvignon and Mourvèdre.

## Use

Wine grape variety.

## Name of the variety in France

Cabestrel

## 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, Cabestrel is officially listed in the "Catalogue of vine varieties" since 2014 on the A list and classified.

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## Description elements

The identification is based on:

- the tip of the young shoot with a moderate density of prostrate hairs and a piping distribution of anthocyanin coloration,
- the green young leaves with bronze spots and a medium to high density of prostrate hairs,
- the shoots with green or red-striped internodes,
- the pentagonal adult leaves with five lobes, deep V-shaped lateral sinuses with sometimes a tooth inside, a closed U-shaped petiole sinus or with overlapping lobes, long teeth compared to their width at the base with straight or convex sides, no anthocyanin coloration of veins, a shiny, flat, finely blistered leaf blade, and on the lower side of the leaves, no erect hairs and a low to medium density of prostrate hairs,
- the round-shaped berries.

# Evolution of cultivated areas in France

Year 2018

ha 0.9

## Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	137	223	239	172	188	248	238	233	239
Allele 2	149	238	249	186	188	262	262	243	239

### Cultivation and agronomic skills

Cabestrel is averagely fertile and has a moderate but regular production and a semi-erect bearing. This variety can be susceptible to magnesium deficiency.

### Clonal selection in France

The only certified Cabestrel clone carries the number 1192.

### Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro Montpellier, Marseillan, France.

### Phenology

Bud burst: 18 days after Chasselas.  
Grape maturity: late-season.

### Technological potential

Cabestrel's bunches are medium in size, long and moderately or not very compact. The berries are small to medium, with a slightly herbaceous flavor, a thin skin and a soft very juicy pulp. The musts have a moderate alcoholic potential and a good acidity. Cabestrel red wines are harmonious. They have a nice, very intense color that holds up well throughout ageing. The tannins are present but not very astringent, and the wines have empyreumatic, spices, cocoa and small red fruits aromas. Cabestrel can also be used to produce good quality rosé wines.



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