

# Picarlat N

Wine grape variety.



## Origin

This variety was obtained by INRA and SICAREX Beaujolais in the 1980's and results from the crossbreeding of Pinot noir and Cabernet-Sauvignon.

## Use

Wine grape variety.

## Name of the variety in France

Picarlat

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

## Description elements

The identification is based on:

- the tip of the young shoot with a medium density of prostrate hairs and a piping distribution of anthocyanin coloration,
- the copper or reddish young leaves, with a medium density of prostrate hairs,
- the shoots with a ribbed surface and short light red tendrils,
- the circular, dark green adult leaves, with five lobes, deep club-shaped lateral sinuses with sometimes a tooth inside, an open or slightly open U-shaped petiole sinus, with often naked petiole veins, moderately long teeth compared to their width at the base with straight sides, a moderate anthocyanin coloration of veins, a slightly twisted, blistered, gophered leaf blade, and on the lower side of the leaves, no erect hairs and a low density of prostrate hairs,
- the broad ellipsoid berries.

# Evolution of cultivated areas in France

Year

2018

ha

0

## Genetic profile

	MicrosatelliteVVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	135	229	239	172	188	246	238	216	239
Allele 2	137	236	243	186	194	248	238	233	271

### Cultivation and agronomic skills

Picarlal is vigorous with a semi-erect bearing. This variety can be pruned short and tends to produce a lot of grappillons.

### Clonal selection in France

The only certified Picarlal clone carries the number 1229.

### Phenology

Bud burst: 9 days after Chasselas.  
Grape maturity: mid-season, 2 weeks after Chasselas.

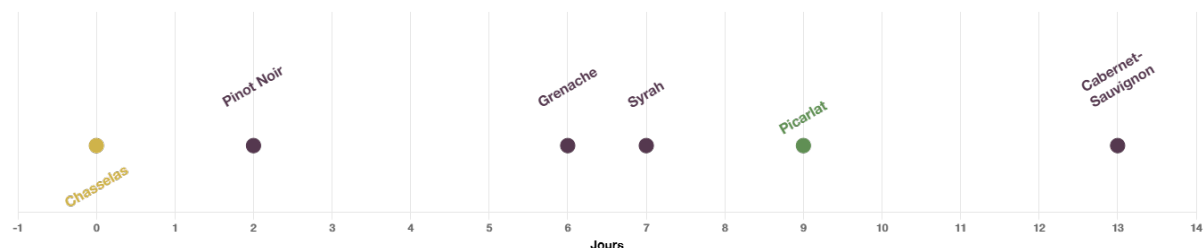
### Technological potential

Picarlal's bunches are medium in size and compact. The berries are also medium, simple-flavored or with a slightly herbaceous flavor, with a thin skin and a very juicy and soft pulp. Picarlal produces powerful, not very acidic, very colored and tannic wines. They have a nice aromatic intensity, with vegetal and spicy notes. Picarlal wines are suitable for ageing.

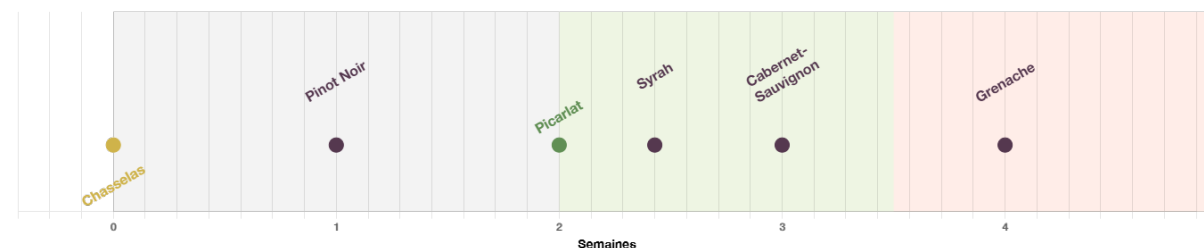
### Susceptibility to Diseases and Pests

Picarlal is sensitive to downy mildew and powdery mildew. This variety is however less affected by grey rot.

### Debourrement



### Maturité



### Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - ©2023 Plantgrape, all rights reserved



---

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