

Carmenère N

Wine grape variety.



Origin

This variety is originally from the Bordeaux vineyards. Based on genetic analyses carried out in Montpellier, it would be a descendant of Cabernet franc.

Use

Wine grape variety.

Name of the variety in France

Carmenère

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, Carmenère is officially listed in the "Catalogue of vine varieties" on the A list and classified. This variety is also listed in the catalogues of other Member States of the European Union: Bulgaria, Malta and Italy.

Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the shiny young leaves, that are revolute and red-orange with bronze spots,
- the stamen filaments are crumpled during flowering,
- the shiny circular adult leaves, with five lobes, lateral sinuses with often a tooth inside, a slightly overlapping petiole sinus, medium teeth with straight sides, slight anthocyanin coloration of veins, a revolute leaf blade, and on the lower side of the leaves, a low density of erect and prostrate hairs,
- the round-shaped berries.

Evolution of cultivated areas in France

Year	1958	1968	1979	1988	2000	2008	2018
ha	15	10	16	11	7	15	78

Genetic profile

Microsatellite	VVS2	VMD5	VMD7	VMD27	VRZAG62	VRZAG79	VMD25	VMD28	VMD32
Allele 1	137	223	239	172	188	248	238	235	239
Allele 2	145	236	262	186	204	248	254	247	239

Cultivation and agronomic skills

Carmenère is vigorous, not very fertile on basal buds, and must therefore be pruned long. This grape variety can be very susceptible to coulure if weather conditions are bad during flowering.

Susceptibility to Diseases and Pests

Carmenère does not seem particularly susceptible to diseases.

Clonal selection in France

The two certified Carmenère clones carry the numbers 1059 and 1235. A conservatory of 3 clones was planted in the Bordeaux wine-growing region between 2011 and 2012.

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

Technological potential

The bunches are small and the berries are medium in size. Carmenère produces fairly rich, very colored, tannic (sometimes with some bitterness) wines, but often they are lacking acidity. In terms of aroma, the herbaceous flavor dominates, unless if a proper maturity is reached.



