Alphonse Lavallée N

Wine and table grape variety.

Origin

This variety of unknown origin was developed starting from the second half of the 19th century. Based on published genetic analysis, it would result from a crossbreeding of Gros Colman and Muscat de Hambourg.

Use

Wine and table grape variety.

Name of the variety in France

Alphonse Lavallée

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, Alphonse Lavallée is officially listed in the "Catalogue of vine varieties" on the A list. 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: Austria, Bulgaria, Spain, Italy and Portugal.

Description elements

The identification is based on:
- the tip of the young shoot with a very high density of prostrate hairs,
- the young leaves that are yellow with very bronze spots or reddish,
- the large circular or wedge-shaped adult leaves, with five lobes, shallow lower lateral sinuses, a slightly open U-shaped or with slightly overlapping lobes petiole sinus, long teeth compared to their width at the base with convex or straight sides, medium anthocyanin coloration of veins, an involute, blistered leaf blade, and on the lower side of the leaves, a medium density of erect and prostrate hairs,
- the berries that are round, with sometimes an irregular cross section.

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Evolution of cultivated areas in France

Year	1958	1968	1979	1988	1998	2008	2018
ha	2045	4550	5255	3534	1544	938	652

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	223	249	182	186	240	238	243	251
Allele 2	133	236	255	182	204	252	254	243	271

Cultivation and agronomic skills

This vigorous and productive variety, has a horizontal or drooping bearing and is generally pruned short. It can however be trained and long pruned. Alphonse Lavallée is essentially used for the production of table grapes.

Clonal selection in France

The three certified Alphonse Lavallée clones carry the numbers 319, 797 and 798. These different clones are mainly used for the production of table grapes.

Phenology

Bud burst: 6 days after Chasselas.
Grape maturity: mid-season, 3 weeks after Chasselas.

Technological potential

The bunches are medium to large and the berries are very large. The skin is thick and crunchy. The pulp is firm and juicy. When cultivated as table grapes, this slightly aromatic variety has very good aptitude for storage and travels well. When vinify, Alphonse Lavallée makes common and ordinary wine, with moderate color, medium alcohol levels and not very acidic.

Bibliographic references

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