

CABERNET FRANC



Descriptive Elements

The identification is based on:

- The greenish-red young leaves with bronze spots,
- The pentagonal adult leaves, with three or five lobes, lateral sinuses with often a tooth inside, a petiole sinus with slightly overlapping lobes, medium teeth with straight sides, a hammered, shiny leaf blade, and on the lower side of the leaves, a low density of prostate hairs,
- The round-shaped berries

Origin	Synonyms
Cabernet franc is probably originally from the south west of France.	There is no officially recognized synonym in France nor in the other countries of the European Union, for this variety.
Legal Information	Use
In France, Cabernet franc 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: Austria, Bulgaria, Cyprus, Czech Republic, Germany, Greece, Hungary, Italy, Malta, Netherlands, Portugal, Slovenia and Spain.	Wine grape variety.

Evolution of Cultivated Areas in France

	1958	1968	1979	1988	1998	2008	2018
ha	9743	17864	22606	30256	35163	38691	32676

Genetic Profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	137	223	239	178	194	248	238	227	239
Allel 2	145	238	262	186	204	260	254	235	257

Phenology	Suitability for Cultivation and Agronomic Production
Bud burst: 5 days after Chasselas. Grape maturity: mid-season, 2 weeks and a half to 3 weeks after Chasselas.	This fairly vigorous variety must be trained with moderately long pruning or short pruning in more favorable climatic zones. In terms of terroir, best results are generally achieved on clay-limestone soils, but good results may also be achieved with sandy soils in the absence of water stress.

Susceptibility to Diseases and Pests	Technological Potentiality
Cabernet franc is moderately resistant to grey rot and is moderately sensitive to eutypa dieback and esca. It is susceptible to vine leafhoppers.	The bunches are medium in size and the berries are small. This variety is used to produce quality aromatic wines with average ageing potential. However, the 'sugar', 'acid' and 'polyphenol' (coloring intensity and tannic structure) potentials are moderate.

Clonal Selection in France	Bibliographic References
The thirty certified Cabernet franc clones carry the numbers 210, 211, 212, 213, 214, 215, 326, 327, 332, 393, 394, 395, 396, 407, 408, 409, 542, 543, 544, 545, 622, 623, 678, 1155, 1156, 1158, 1166, 1167, 1203 and 1204. A conservatory of 100 clones was planted in 2001, in the wine-growing region of Anjou. Another conservatory of more than 100 clones was planted in the Bordeaux wine-growing region in 2003 and 2004 ; it is based on surveys conducted in Gironde and in the Pyrénées foothills.	<ul style="list-style-type: none"> -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 - Montpellier SupAgro, 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.

Description of clones certified in France

Clone no. 214	Identity and availability		Agronomic data		Technological data	
	Origin	Maine-et-Loire	Fertility	low to medium	Sugar level	high
	Selection	ENTAV	Production level	low	Color potential	high
	Year of Certification	1973	Bunch weight	low to medium	Titrrable acidity	medium
	Agronomic references	Loire-Valley Bordelais Sud-Ouest			Tannic structure	medium to high
	Surface area used for propagation (year)	14.51 ha			Oenological suitability	aromatic, fine and structured wines

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Catalogue of grapevines cultivated in France: <http://plantgrape.plantnet-project.org>

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