MERLOT



Descriptive Elements

The identification is based on:

- The tip of the young shoot with a high density of prostate hairs,
- · The green young leaves,
- · The shoots with green internodes,
- The wedge-shaped dark green adult leaves, with five or seven lobes, an open U-shaped petiole sinus, with sometimes naked petiole veins, medium teeth with straight or convex sides, no anthocyanin coloration of veins, a goffered, very blistered leaf blade, and on the lower side of the leaves, a low to medium density of prostate hairs.
- · The round-shaped berries.

Origin	Synonyms	Synonyms		
This variety is originally from the Bordeaux vineyards. Based on genetic analyses, Merlot would be the result of crossbreeding Cabernet franc and Magdeleine noire des Charentes.	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, Merlot is officially listed in the "Catalogue of vin A list and classified. This variety is also listed in the catalog States of the European Union: Austria, Belgium, Bulgaria, Cr Republic, Germany, Greece, Hungary, Italy, Malta, Portugal and Spain.	Wine grape variety.			

Evolution of Cultivated Areas in France

	1958	1968	1979	1988	1998	2008	2018
ha	16975	25124	38391	60007	90059	117354	114578

Genetic Profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	137	223	239	186	194	260	238	227	239
Allel 2	149	234	247	188	194	260	248	233	239

Phenology

Suitability for Cultivation and Agronomic Production

Bud burst: 2 days after Chasselas. Grape maturity: mid-season, 2 weeks and a half after Chasselas. Merlot is a moderately to strongly vigorous variety that tends to produce a lot of off shoots and suckers. Its semi-erect to horizontal bearing requires sufficient trellising. Its fertility is good and it is better to prune it short. In certain climatic conditions, there is a risk of coulure. Merlot is well suited to clay-limestone terroirs. This variety is rather sensitive to winter and spring frosts (early budburst) and appears to be not very adapted to intense drought conditions.

Susceptibility to Diseases and Pests

Technological Potentiality

Merlot is particularly sensitive to downy mildew (on flowers and bunches), to vine leafhoppers and burls. It is also rather sensitive to grey rot. On the other hand, it is not very susceptible to powdery mildew and flavescence dorée and is not very affected by wood diseases.

The bunches are small to medium in size, winged and berries are medium in size. Merlot produces round, powerful, rich in alcohol and colored wines with relatively low acidity. These full-bodied and structured wines, with rather supple tannins, can be aged in wood barrels. The aromas are complex and elegant.

Clonal Selection in France

Bibliographic References

The twelve certified Merlot clones carry the numbers 181, 182, 184, 314, 342, 343, 345, 346, 347, 348, 349 and 519. A conservatory collection of more than 300 clones has been planted in the wine-growing region of Bordeaux since 1966.

- 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

	Identity and availability		Agrono	mic data	Technological data		
Clone no. 181	Origin	Gironde	Fertility	medium to high	Sugar level	medium to high	
	Selection	INRA	Production level	low to medium	Color potential	medium	
	Year of Certification	1973	Bunch weight	low	Titrable acidity	medium	
	Agronomic references	Bordelais Languedoc Provence	Vigor	low	Tannic structure	medium to high	
	Surface area used for propagation (year)	69.67 ha			Oenological suitability	wines appreciated in tasting	

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