



NATURALLY RESISTANT VARIETIES, ADAPTED TO SUSTAINABLE VITICULTURE.

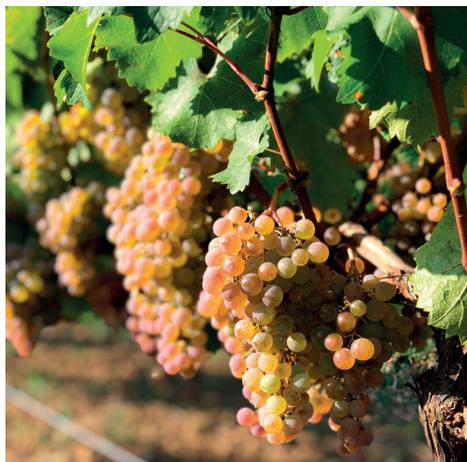
Resulting from natural crosses, these new varieties allow the production of quality wines with secure yields while reducing inputs and production costs.

Nathy - Sauvignac

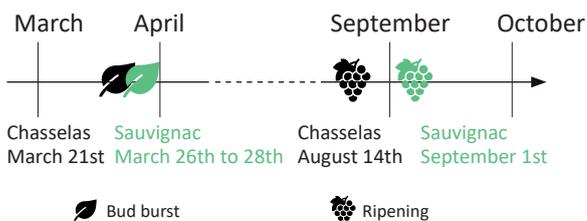
White wine grapes variety

ORIGIN AND REFERENCES

- Parents : (Sauvignon x Riesling) x Vitis spp.
- Breeding year : 1991
- Breeder : Valentin Blattner
- Protected variety : C.O.V 2014/0347
- Licencee : Mercier Nursery
- Areas and assessment conditions of the variety :
 - Zone 1 : mediterranean - Languedoc (France)
 - Zone 2 : oceanic - Bordeaux (France)



PHÉNOLOGIE (indicative dates)



DESCRIPTION ELEMENTS

- Tip of the young shoot with a high density of prostrate hairs.
- Shoots with red nodes and internodes on the dorsal side and green and red nodes and internodes on the ventral side.
- Young leaf : yellow green. Mature leaf : medium circular with 3 lobes, both sides straight long teeth, medium anthocyanin coloration of the main veins on upper side and absent or very sparse hairs on lower side.
- Bunch : medium size, medium density and very short peduncle.
- Berry : medium size and ovoid.

RESISTANCE LEVELS*



Genetic construction of the resistance : polygenic (4 identified genes: Ren3, Ren9, Rpv3.1, Rpv12).

***WARNING.** Resistance concerns only the three aforementioned diseases. **It is compulsory to apply two preventive sprays during growing period** in order to limit the risk of resistance bypass (the active ingredients can comply with organic certification). **In case of exceptional disease pressure, be cautious to spray as much as necessary.**

AGRONOMIC DATA

Yield : medium to high
 Vigour : medium
 Shoot attitude : erect bearing and brittle during growth. Increase vigilance in windy conditions
 Recommended pruning : single/double Guyot and mechanical pruning

ŒNOLOGICAL DATA

Sugar content : medium
 Total acidity : medium
 Aromatic intensity : high (aromas of thiol)
 Œnological characteristics : suitable for aromatic, dry and refined wines, or rich wines with a lingering mouthfeel. Good potential for blending base wines. Aromatic potential is maintained even with high yields. Good ageing potential.

PROCESSING AND BENEFITS

Nathy – Sauvignac is qualitative enough to make single-varietal wines whether organic or conventional while reducing production costs and environmental impact. It is perfectly suitable for non-spraying areas. It could also be used as part of a blend (depending on appellations specifications).

