

Cabernet franc: experiences from Bordeaux for the Fingerlake wine industry

Pr. Cornelis (Kees) van Leeuwen
Bordeaux Sciences Agro



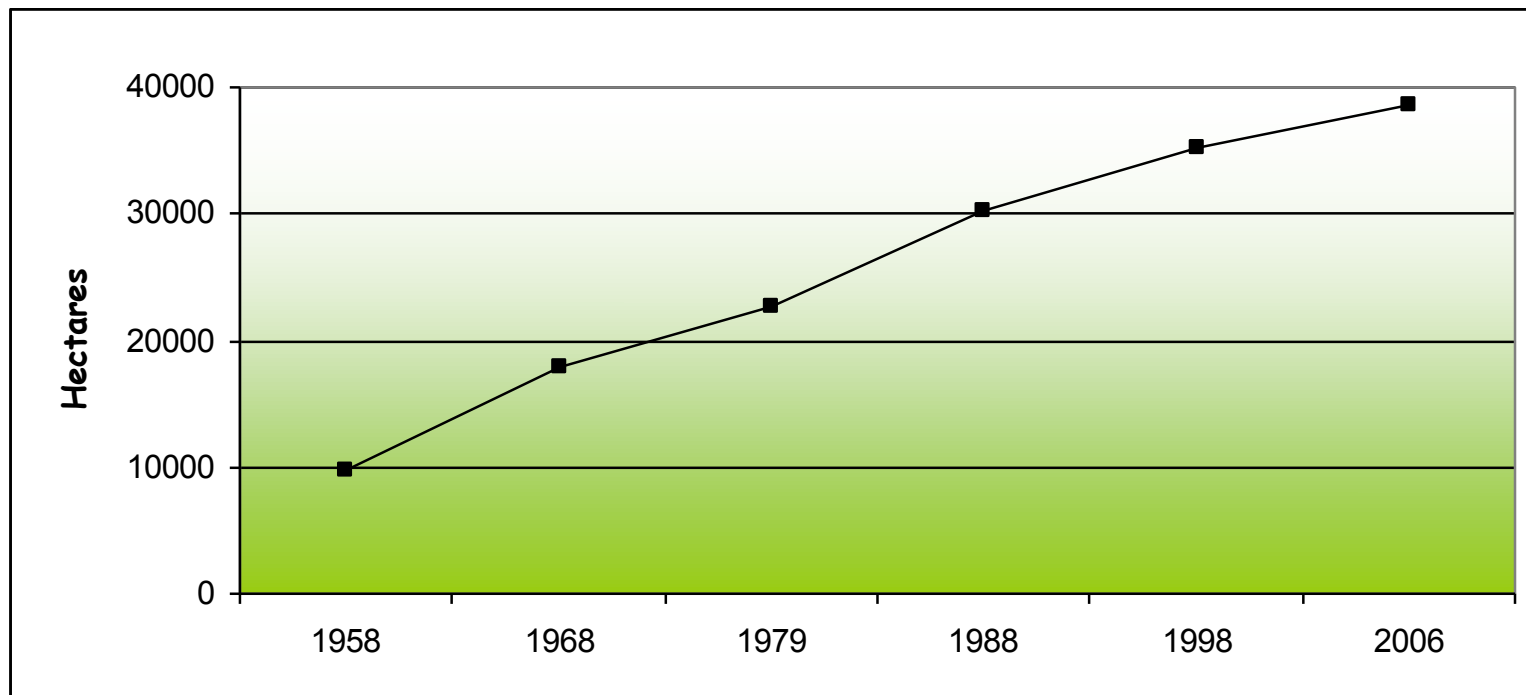
BORDEAUX
SCIENCES
AGRO

université
de BORDEAUX

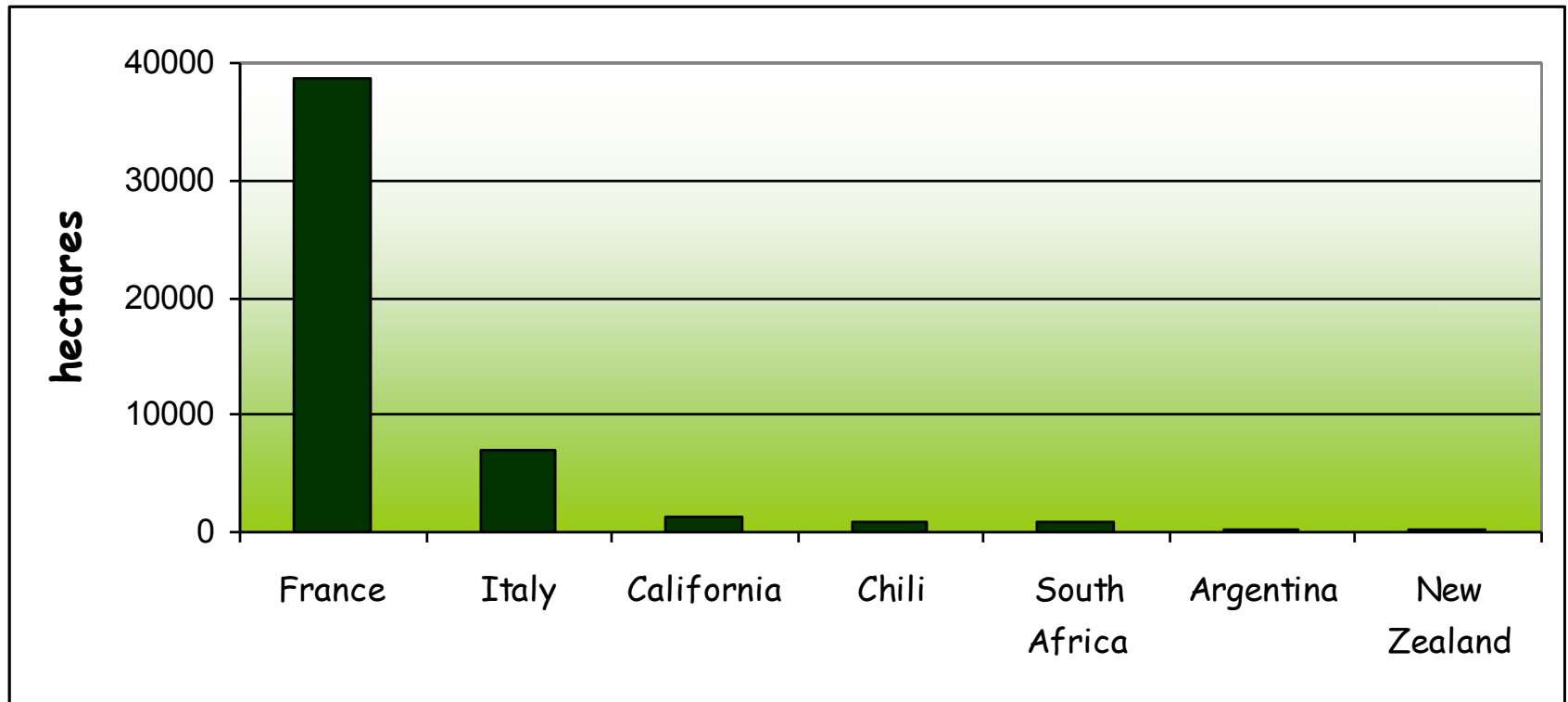
What does Cabernet franc look like?



Cabernet franc plantations in France



Cabernet franc around the world



Some great wines made with a high proportion of Cabernet franc



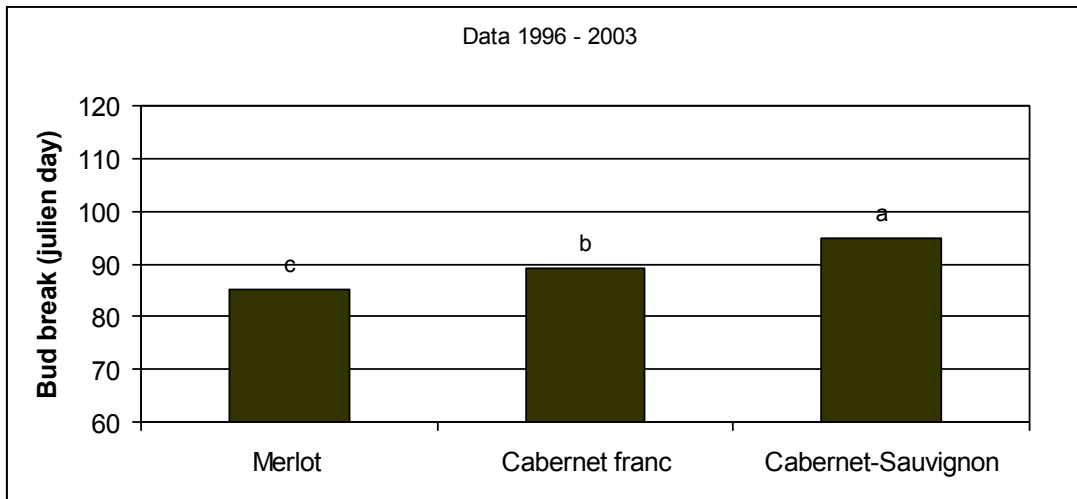
Proportion of Cabernet franc in Bordeaux

Red varieties	1988	2000	2007	2013
Merlot (ha)	44180	61438	69138	69416
Merlot (%)	52%	58%	62%	65%
Cabernet-Sauvignon (ha)	24677	29210	28347	24627
Cabernet-Sauvignon (%)	29%	27%	25%	23%
Cabernet franc (ha)	13356	14100	13218	11013
Cabernet franc (%)	16%	13%	12%	10%
Côt (Malbec) (ha)	2120	1060	974	1077
Côt (Malbec) (%)	3%	1%	1%	1,0%
Petit Verdot (ha)		389	479	677
Petit Verdot (%)		0,4%	0,4%	0,6%
Carmenère (ha)				38
Carmenère (%)				0,04%
Total (ha)	84333	106107	112156	106933
% of total	77%	86%	89%	88%

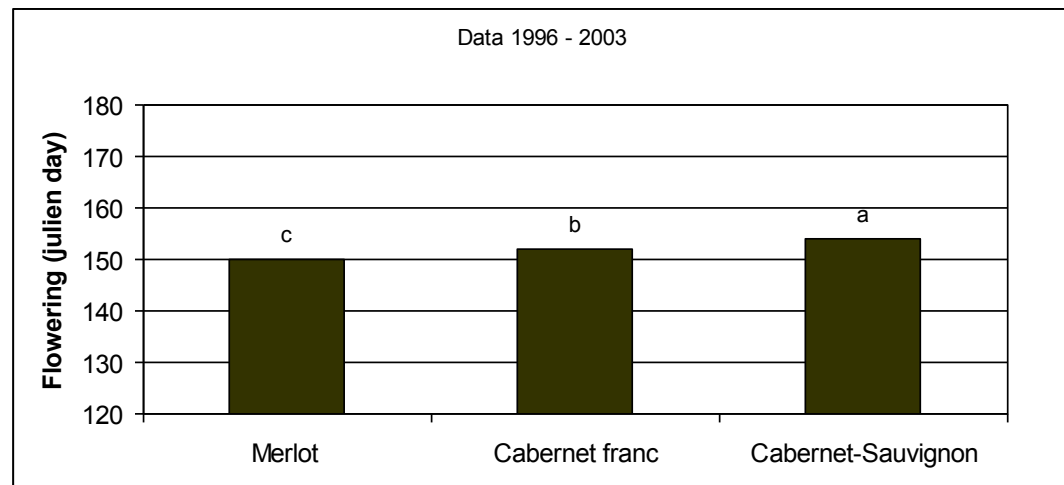
Characteristics of Cabernet franc at
Cheval Blanc compared to Merlot and
Cabernet Sauvignon

Data collected from
1996 - 2003

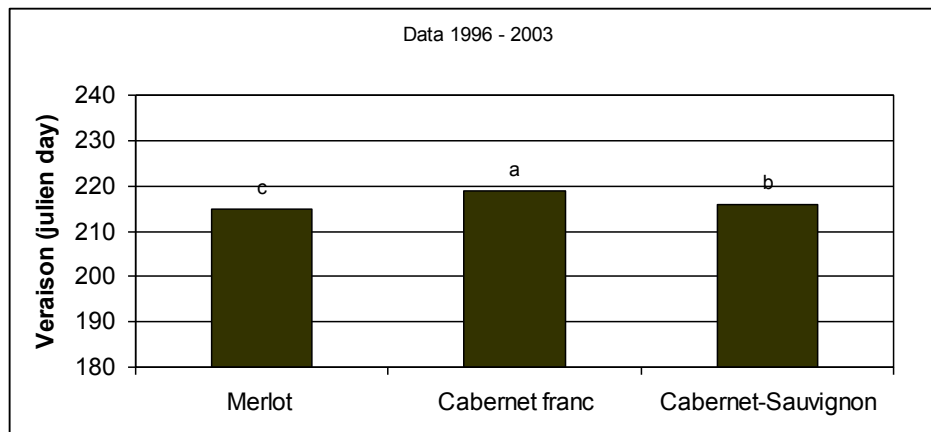
Bud Break around April 1st



Flowering around June 1st



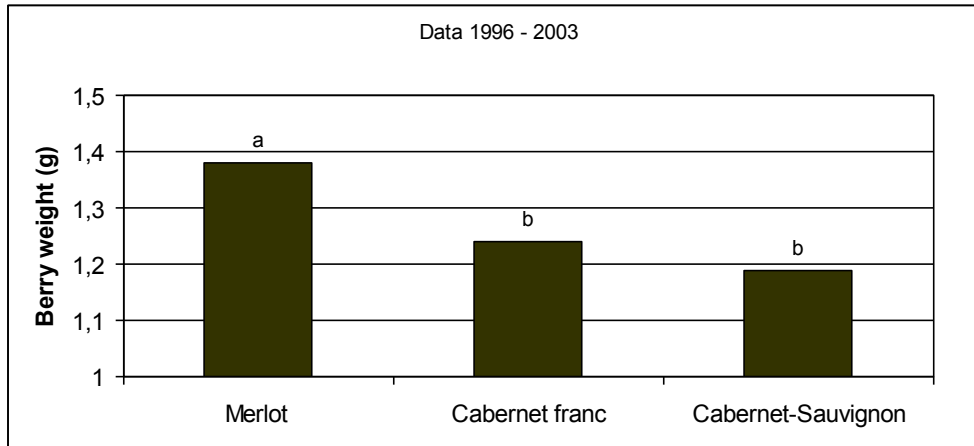
Veraison during the first decade of August



Harvest late September or early October

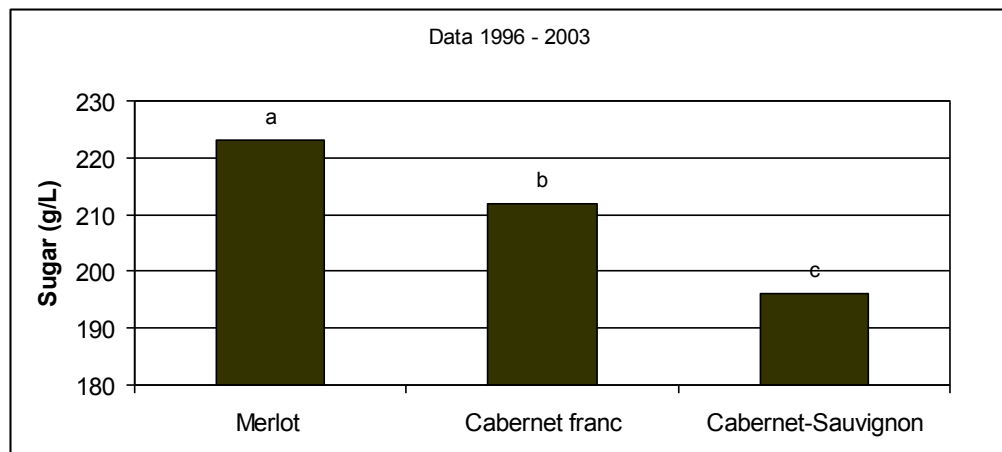
- Around 50 days after veraison
- One week to ten days after Merlot
- One week to ten days before Cabernet-Sauvignon

Berry weight

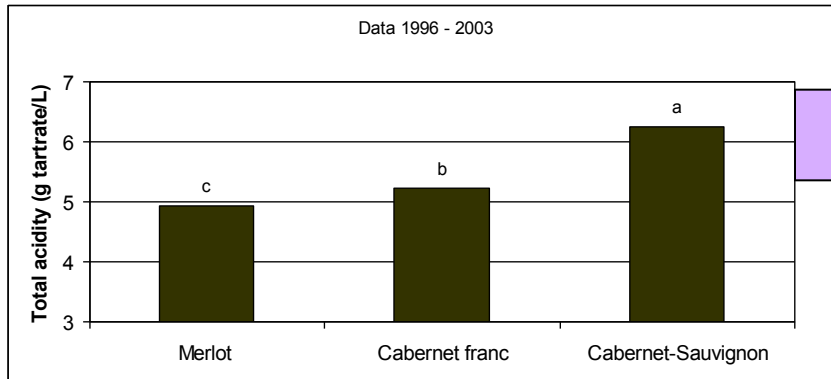


Grape sugar

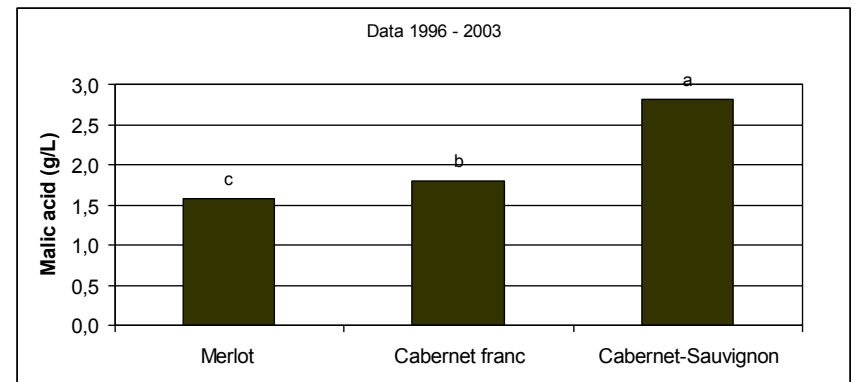
Potential alcohol between:
13 and 13.5 for Merlot
12.5 and 13 for Cabernet franc
11.5 and 12 for Cabernet-Sauvignon



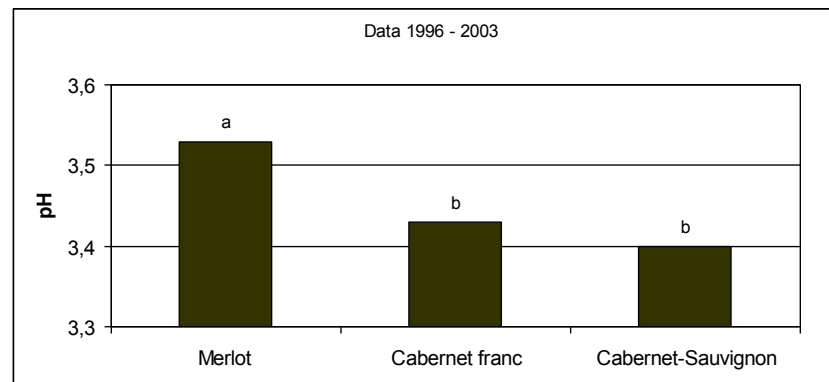
Total acidity



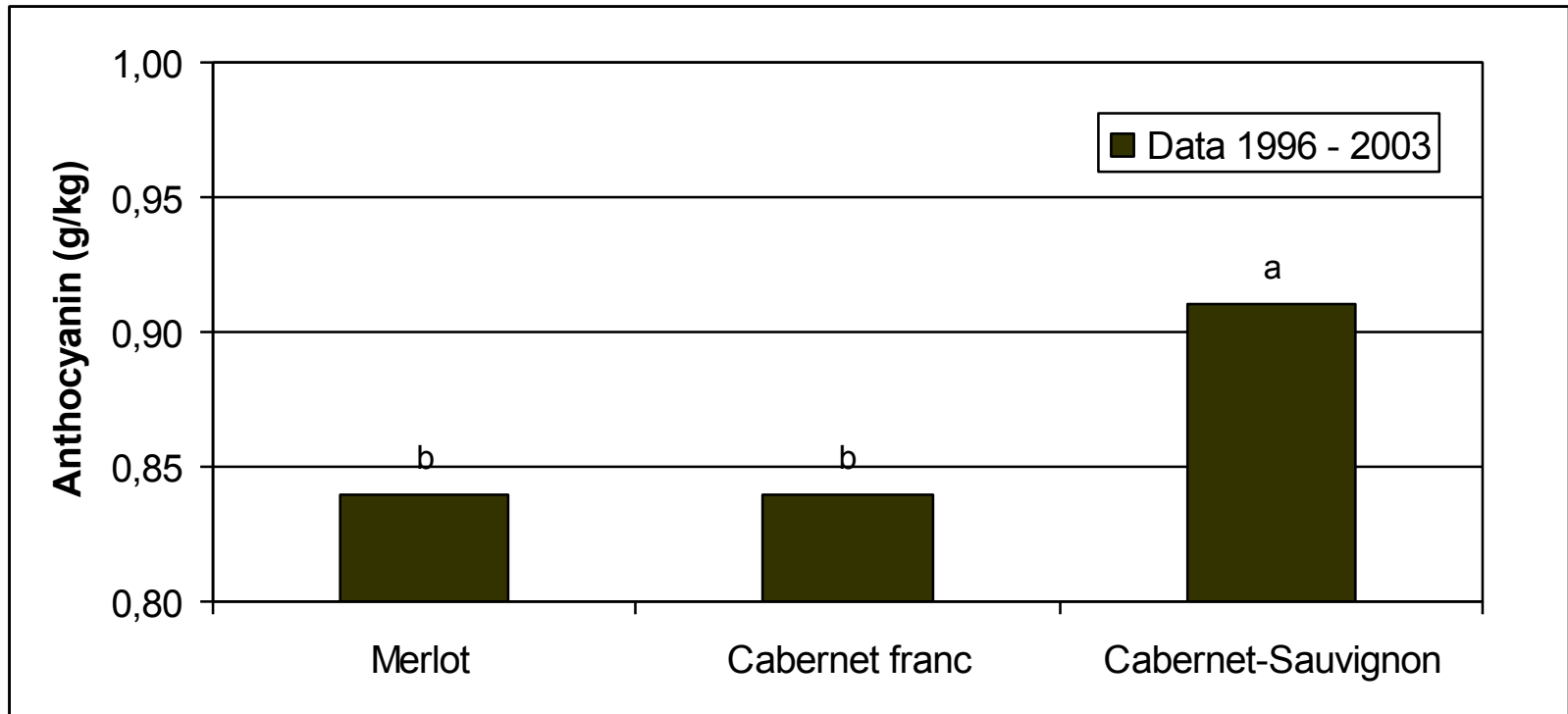
Malic acid content



pH



Anthocyanin content



Clonal variability of Cabernet franc

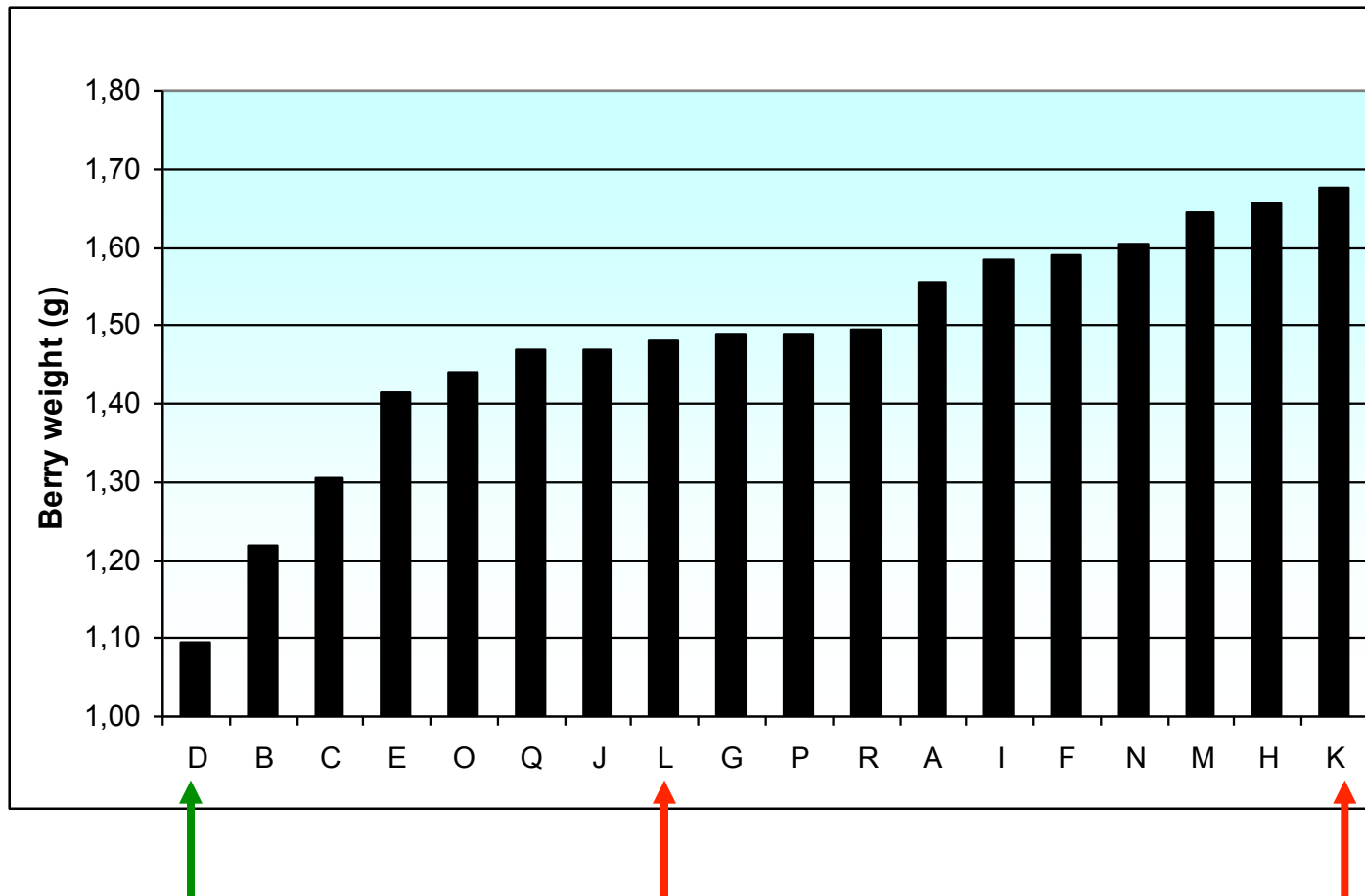
Data: 2008, private clonal selection

Clonal variability in Cabernet franc

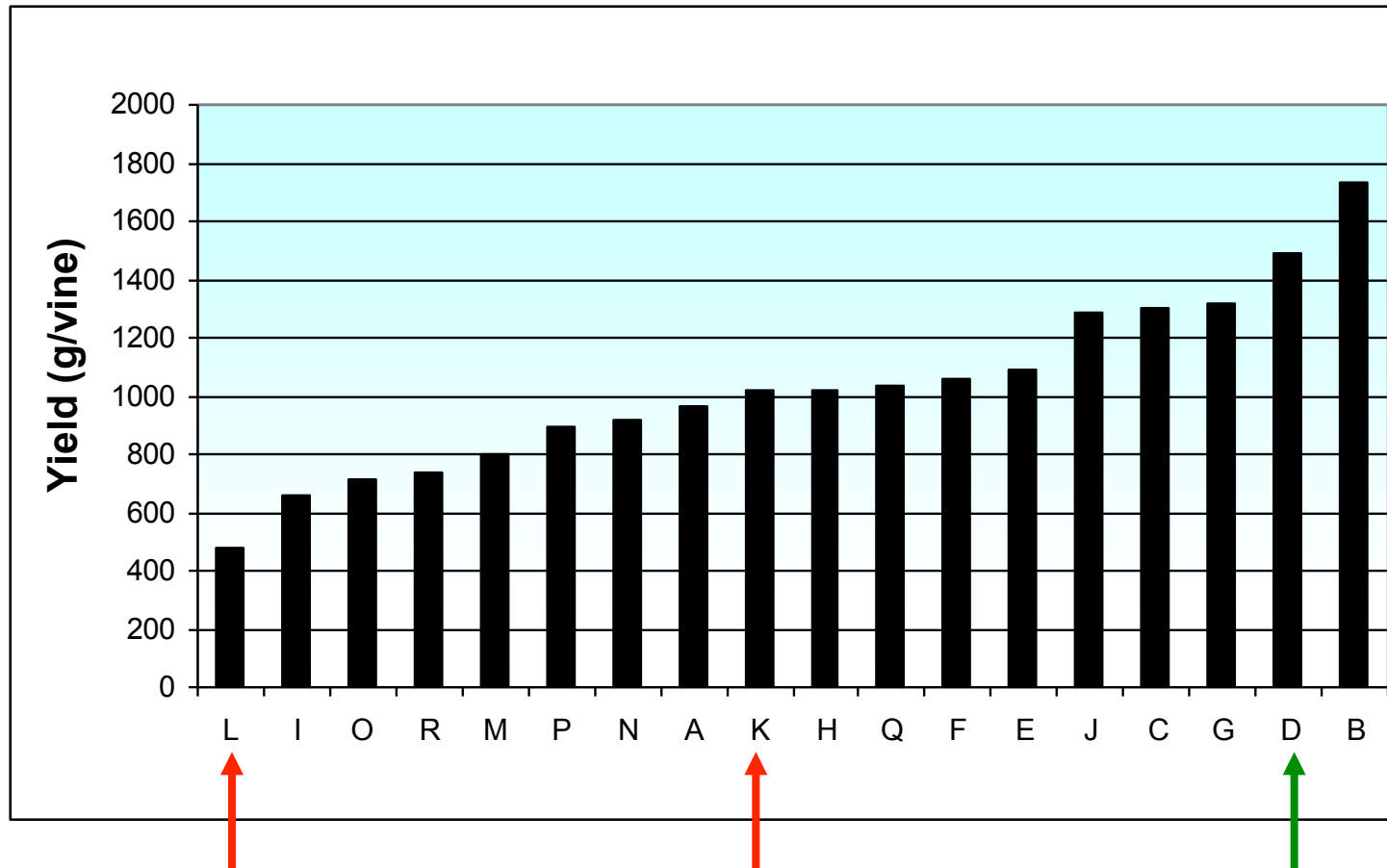
- Clonal variability is high in Cabernet franc
- Obviously, no high quality clones are available
- Some estates carry out their own clonal selection
- This is what Cabernet franc should look like:
 - Loose bunches
 - Small berries



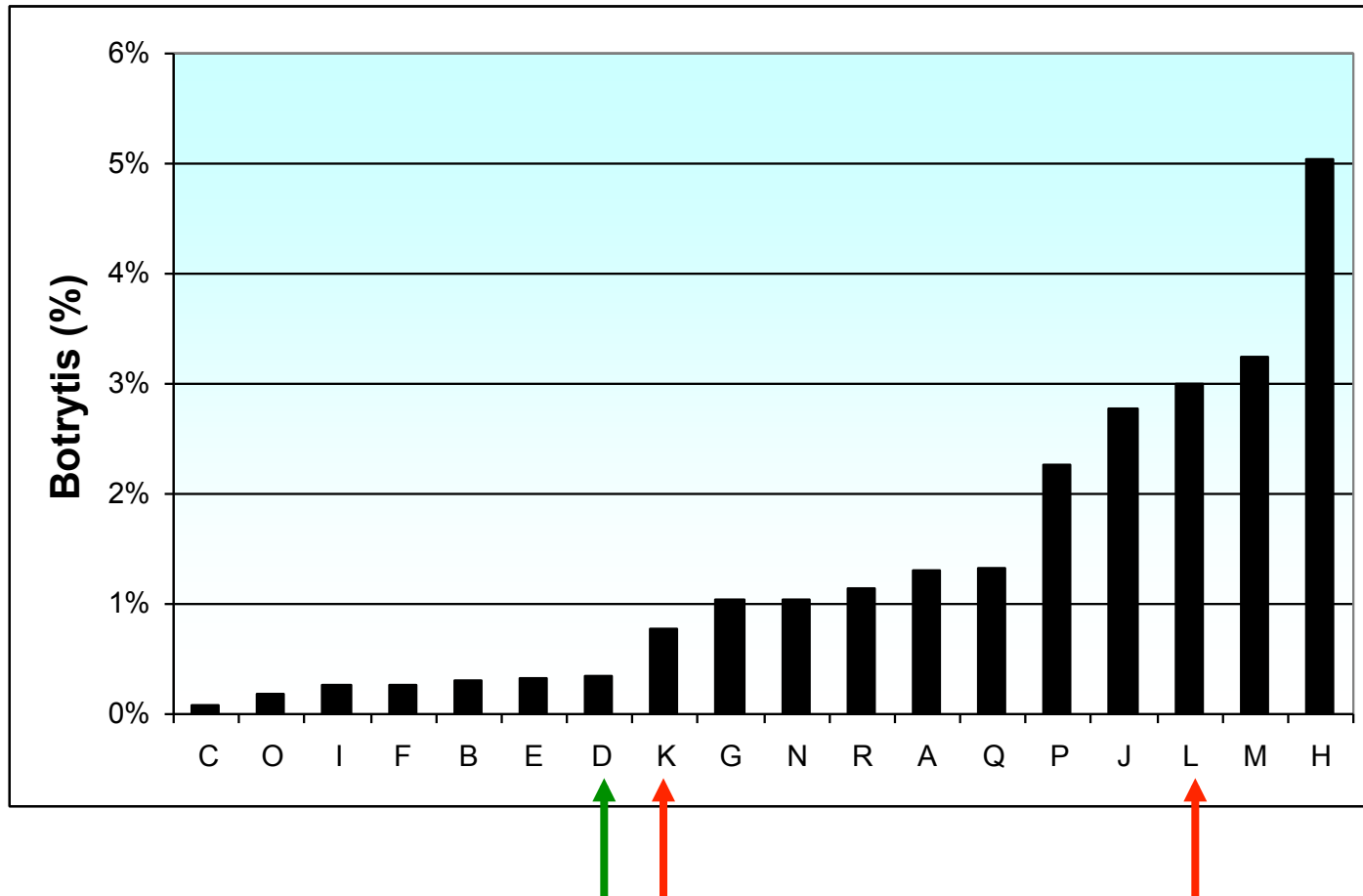
Clonal variability in berry weight



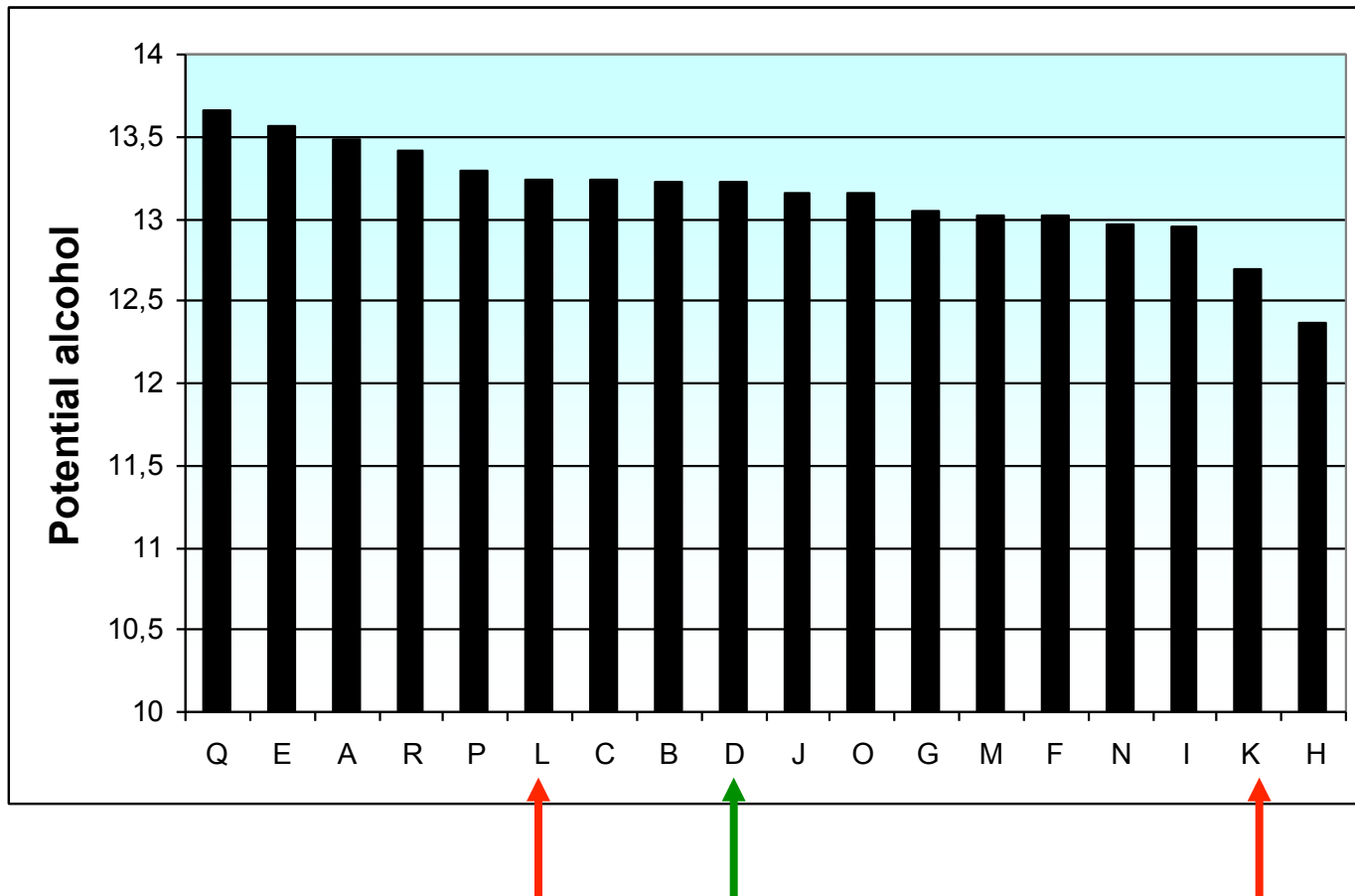
Clonal Variability in yield



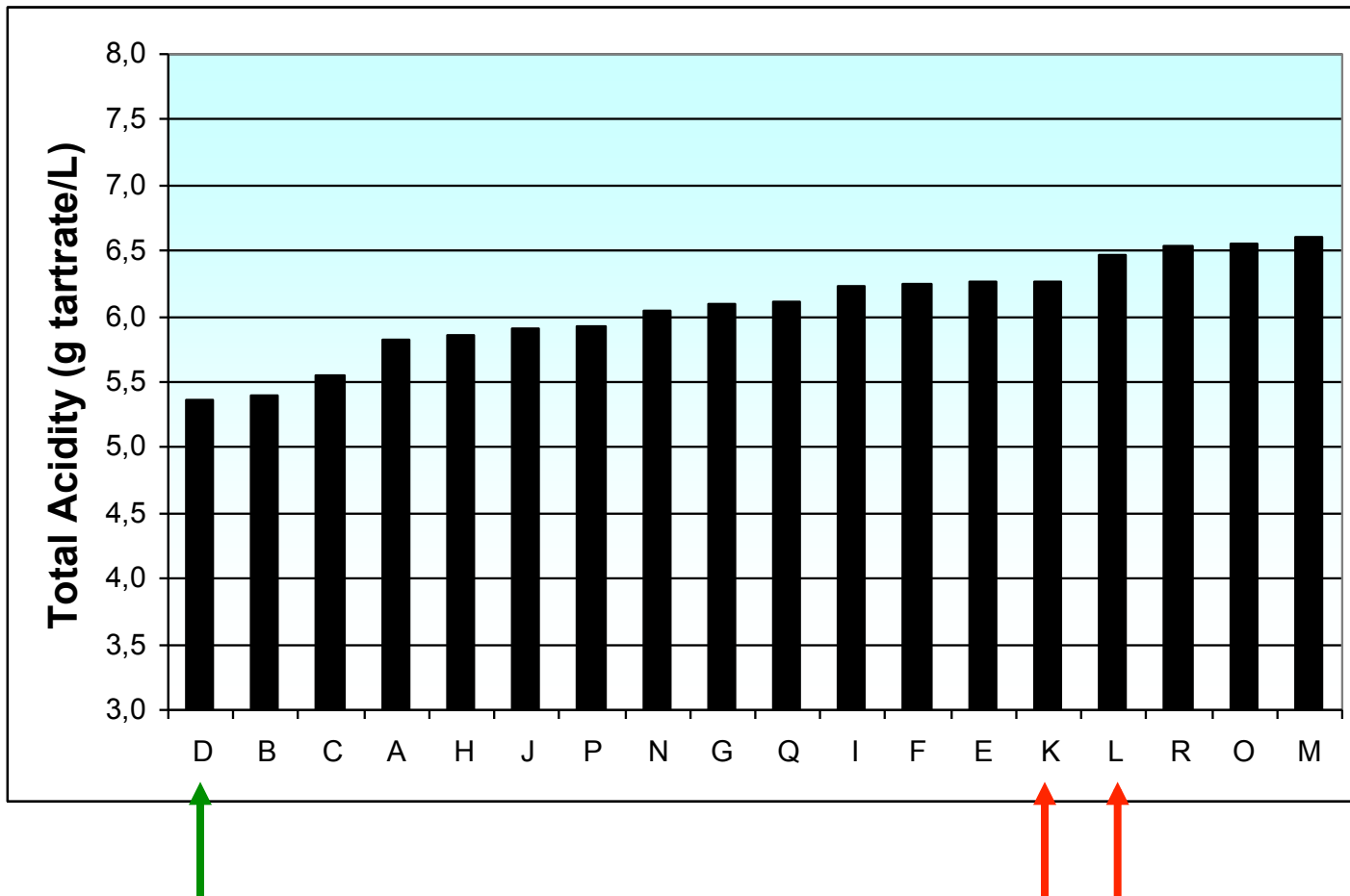
Clonal variability in sensitivity to Botrytis



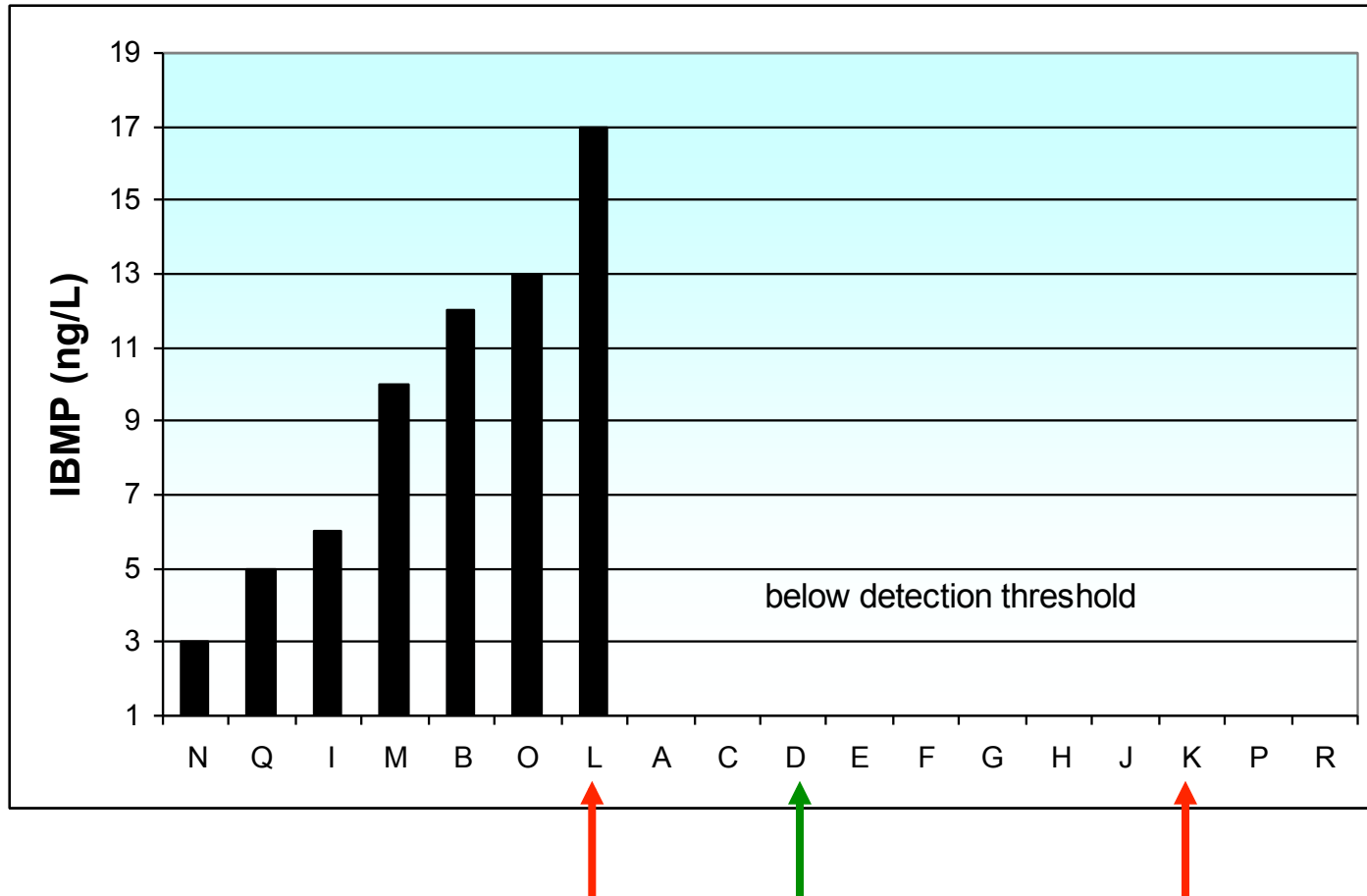
Clonal variability in berry sugar content (expressed in potential alcohol)



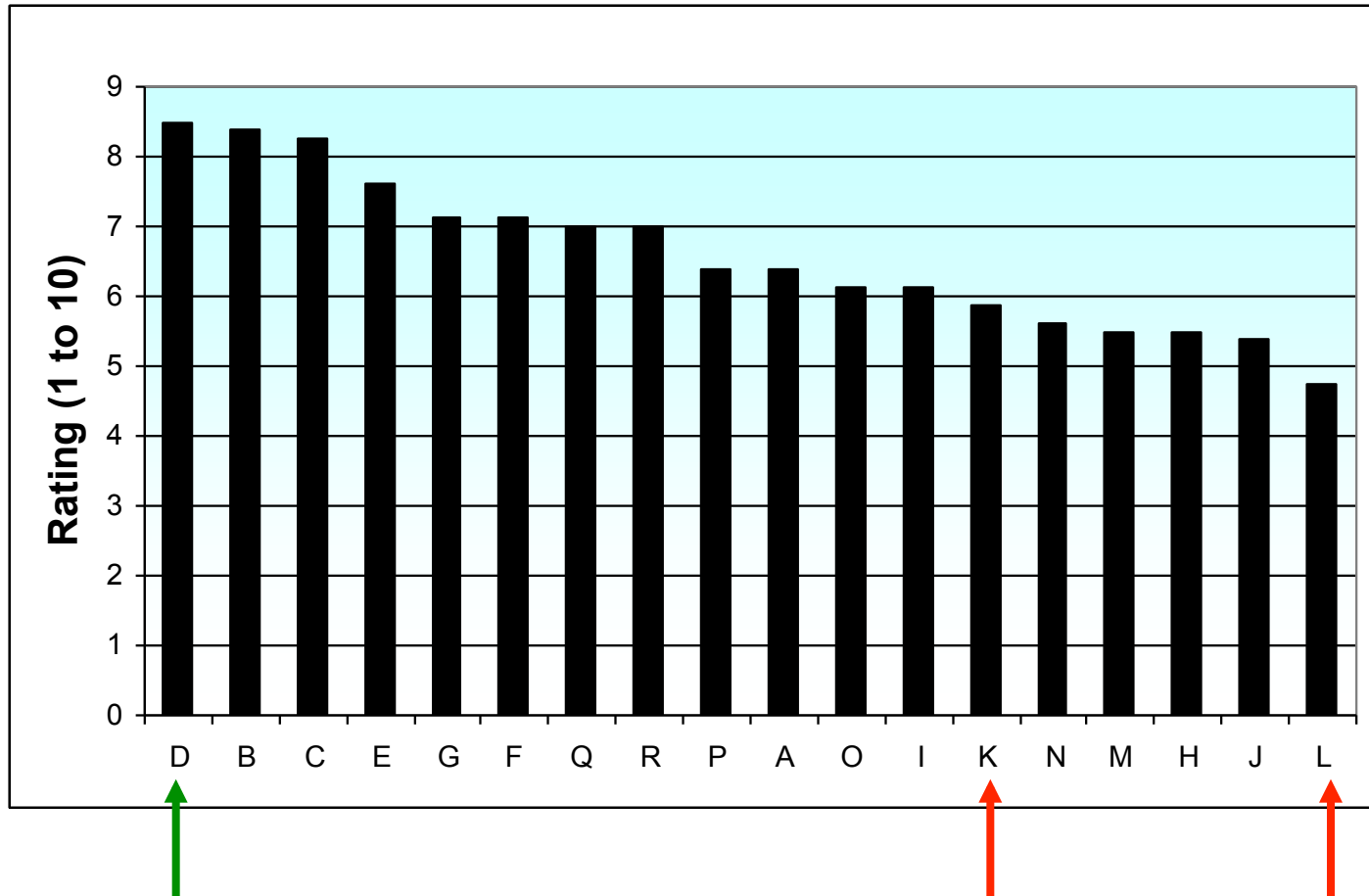
Clonal variability in total acidity



Clonal variability in Isobutyl Methoxy Pyrazines (IBMP)



Rating (loose bunches, small berries, no shatter, good taste...)

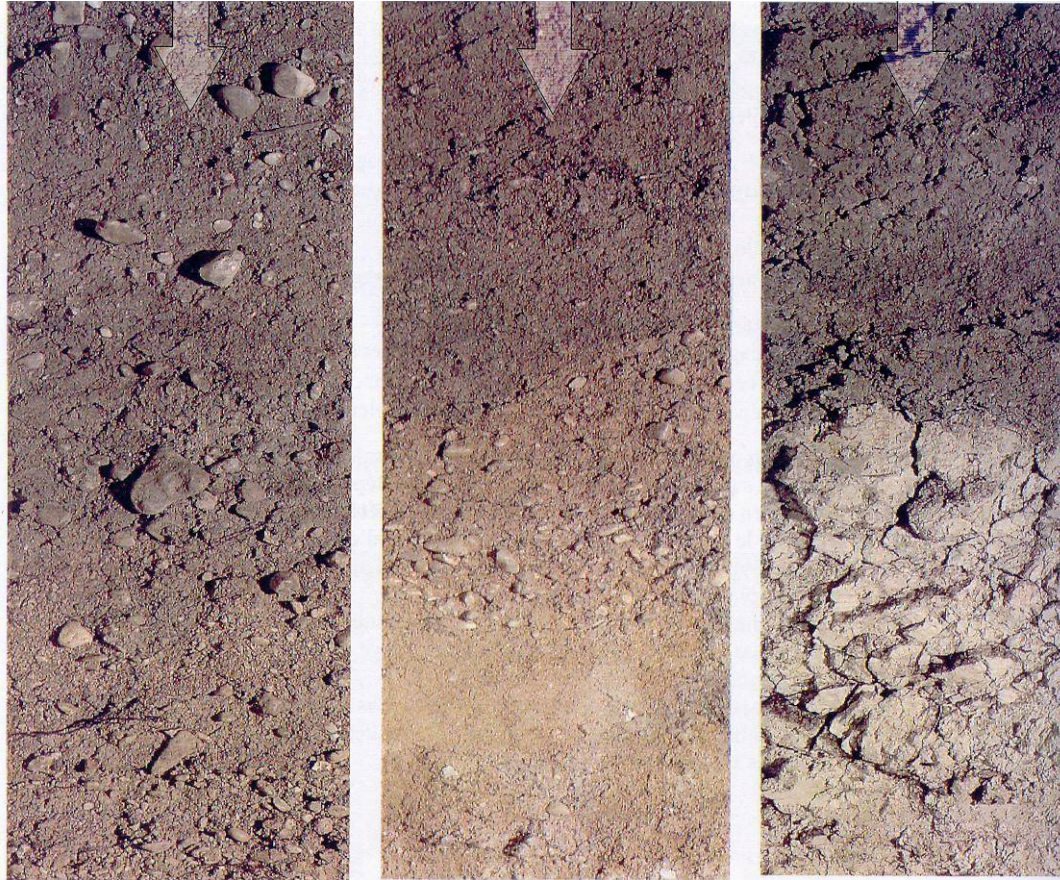


Selecting a clone: a combination of criteria

- Clone L is very low yielding, sensitive to *Botrytis* and produces grapes with high IBM content
- Clones K produces big berries with low sugar content
- Clone D obtains high ratings, and produces small berries, with average sugar content and low acidity and is not sensitive to *Botrytis*

Cabernet franc: a variety that reacts strongly to the soil type

Cheval Blanc has three different soil types



Gravel

Sand

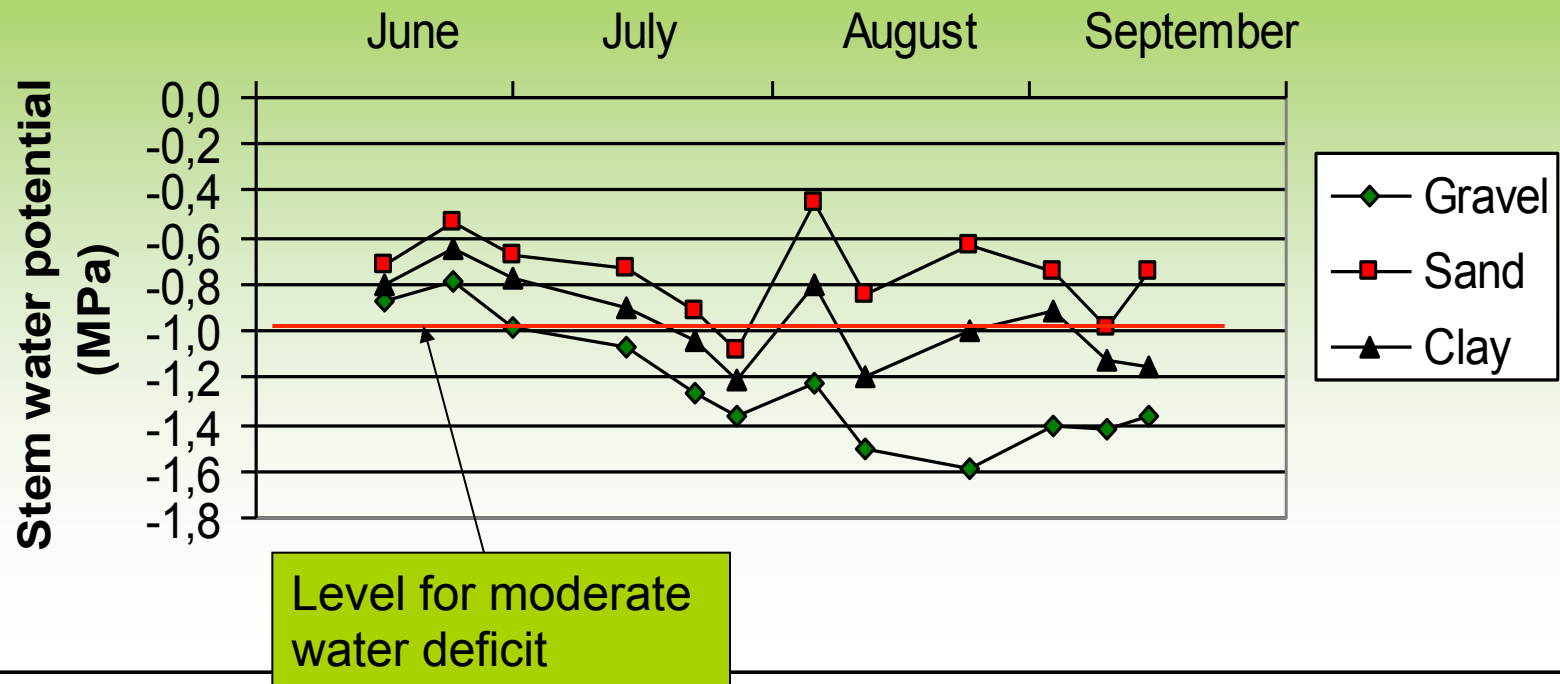
Heavy clay

Rôle of environmental stress

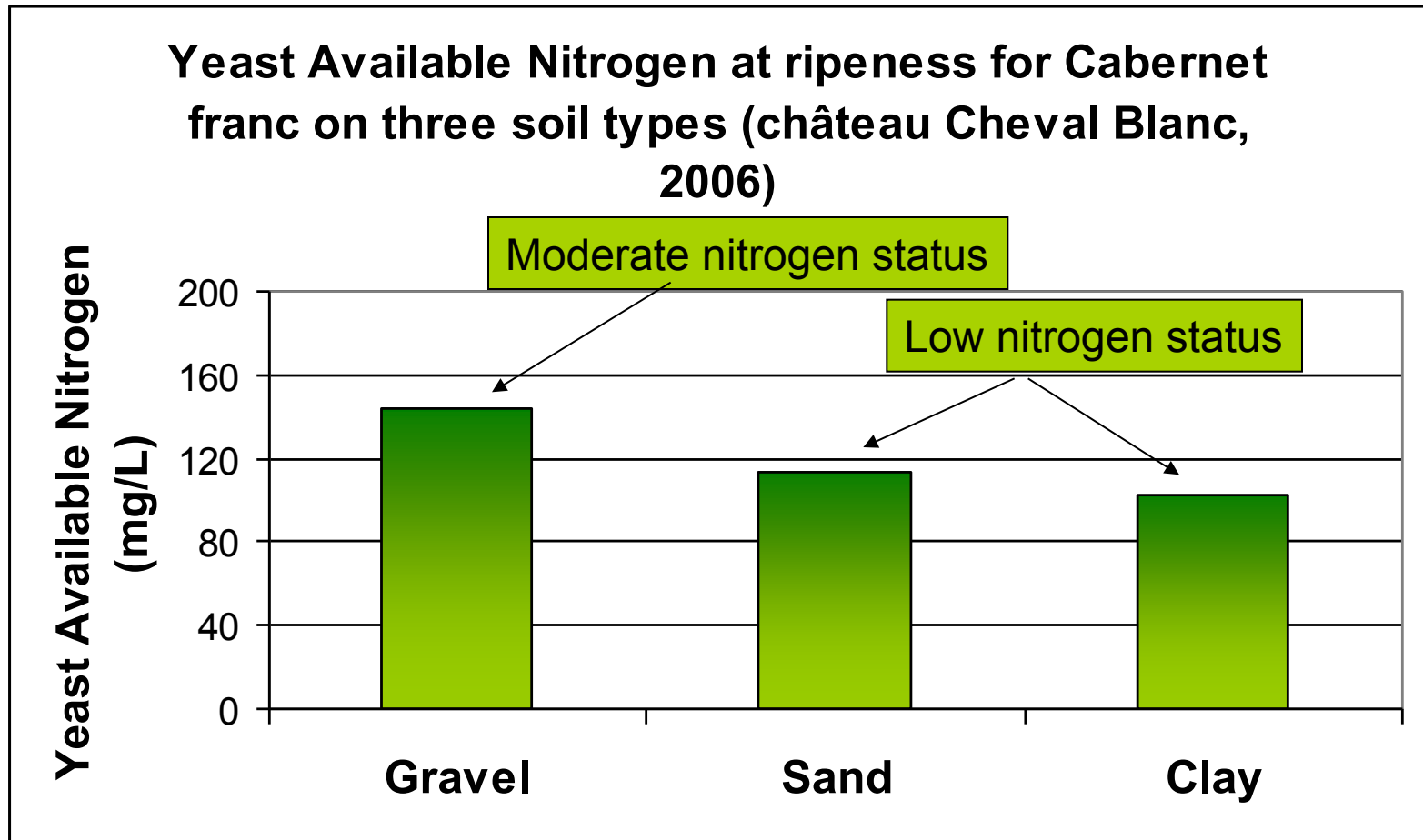
- Some form of environmental stress is needed to produce great Cabernet franc
- This can be water deficit
- Or limited nitrogen availability

Vine water status is highly variable on these three soils

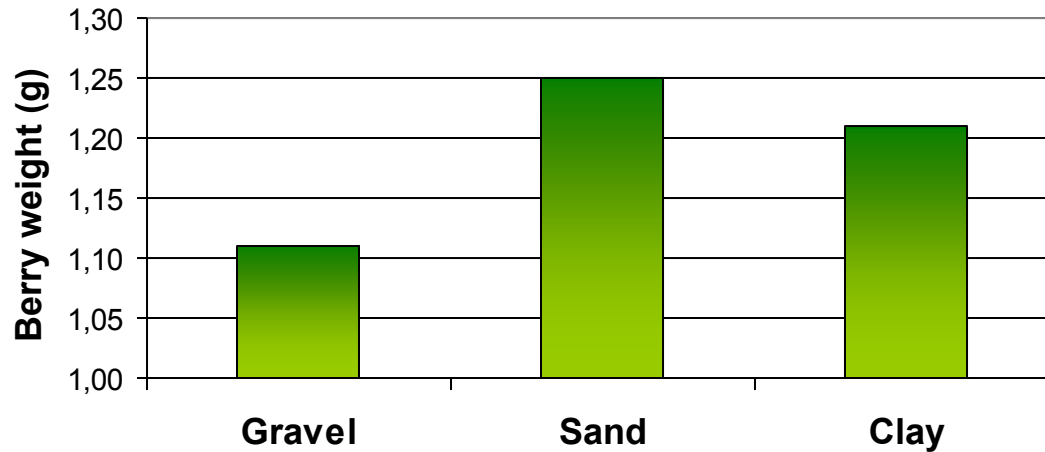
Stem water potential for Cabernet franc planted on three different soils at château Cheval Blanc in 2006



Vine nitrogen status is also variable

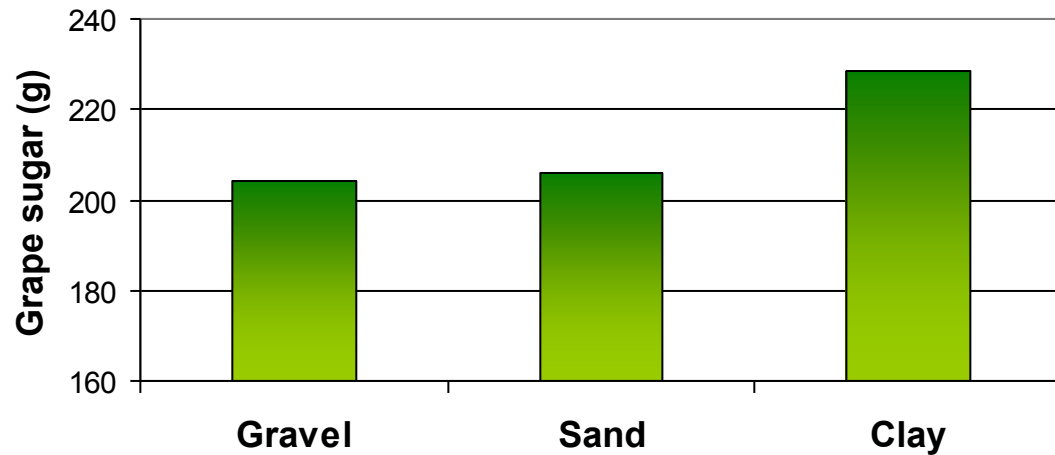


Berry weight at ripeness for Cabernet franc on three soil types (château Cheval Blanc, 2006)

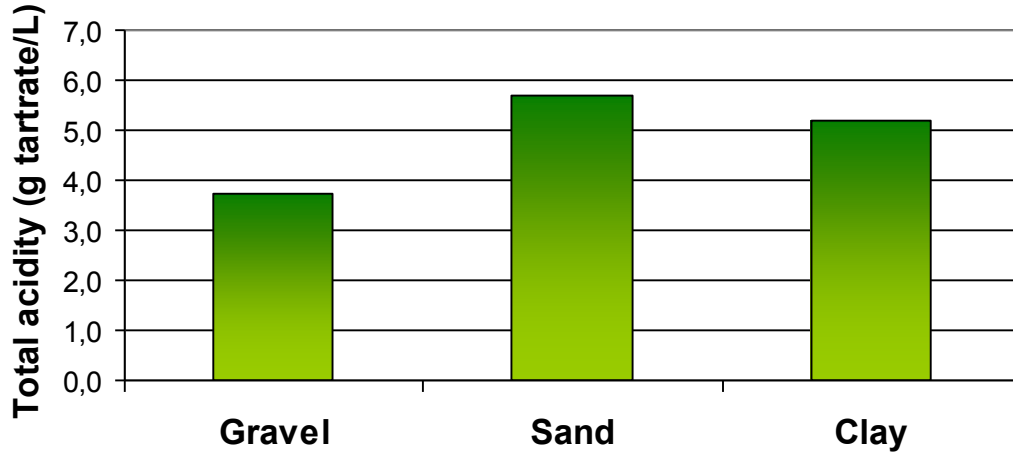


Small berries
on gravel, high
sugar on clay

Grape sugar at ripeness for Cabernet franc on three soil types (château Cheval Blanc, 2006)

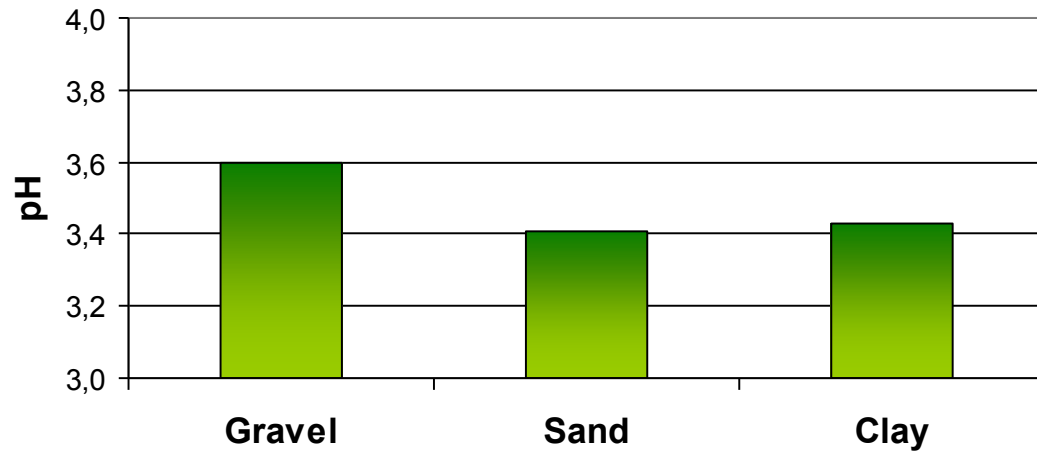


Total acidity at ripeness for Cabernet franc on three soil types (château Cheval Blanc, 2006)

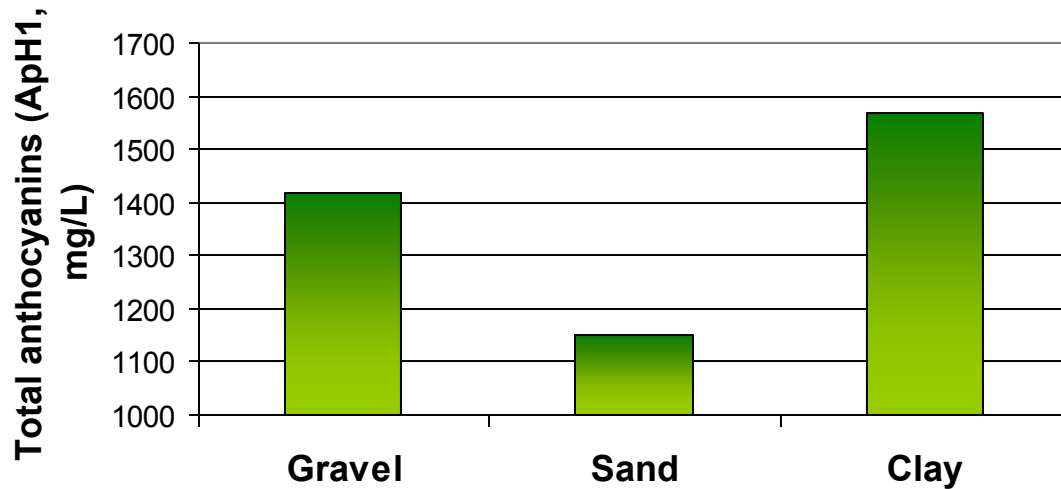


Total acidity is high on sand and low on gravel

pH at ripeness for Cabernet franc on three soil types (château Cheval Blanc, 2006)

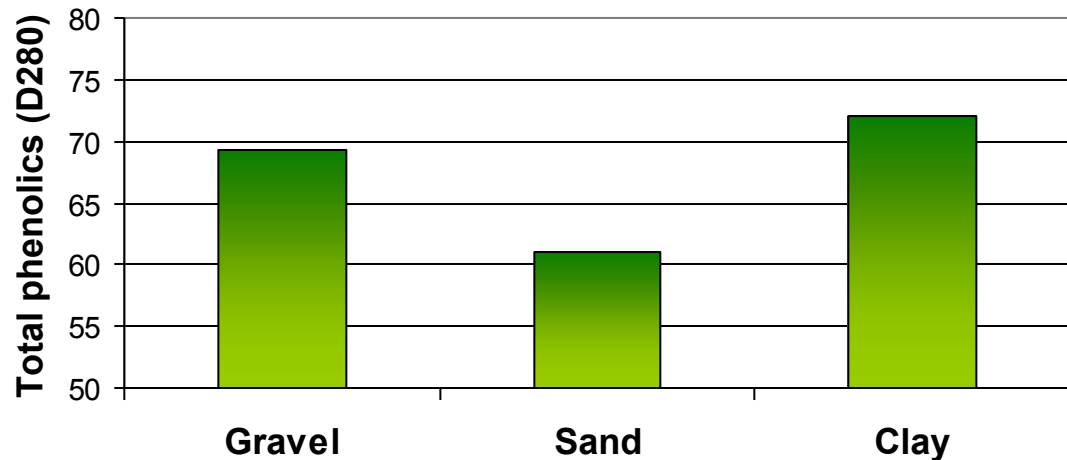


Total anthocyanins at ripeness for Cabernet franc on three soil types (château Cheval Blanc, 2006)



Anthocyanins and tanins are high on clay and moderately low on sand

Total phenolics at ripeness for Cabernet franc on three soil types (château Cheval Blanc, 2006)

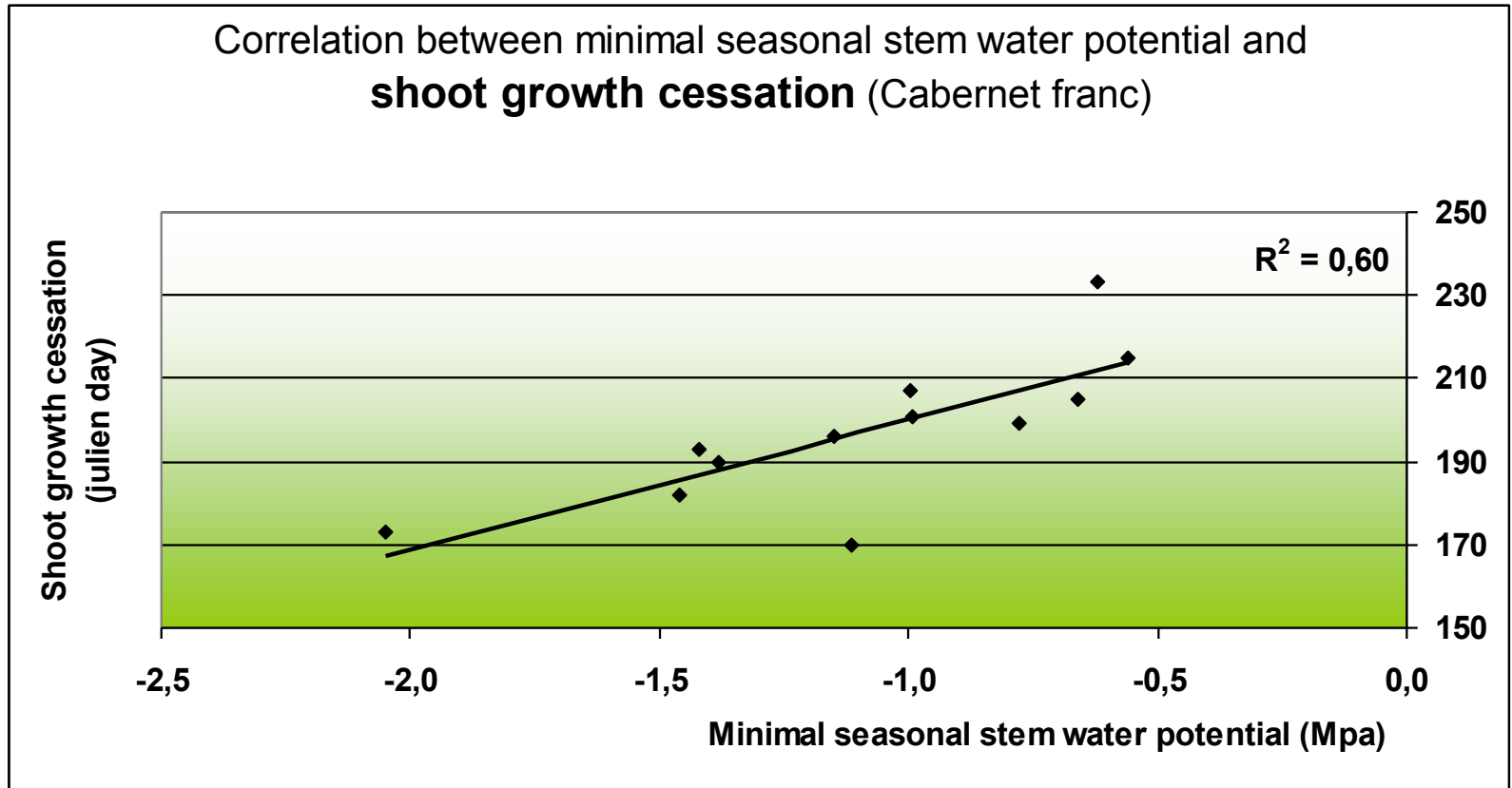


Effect of water deficit stress

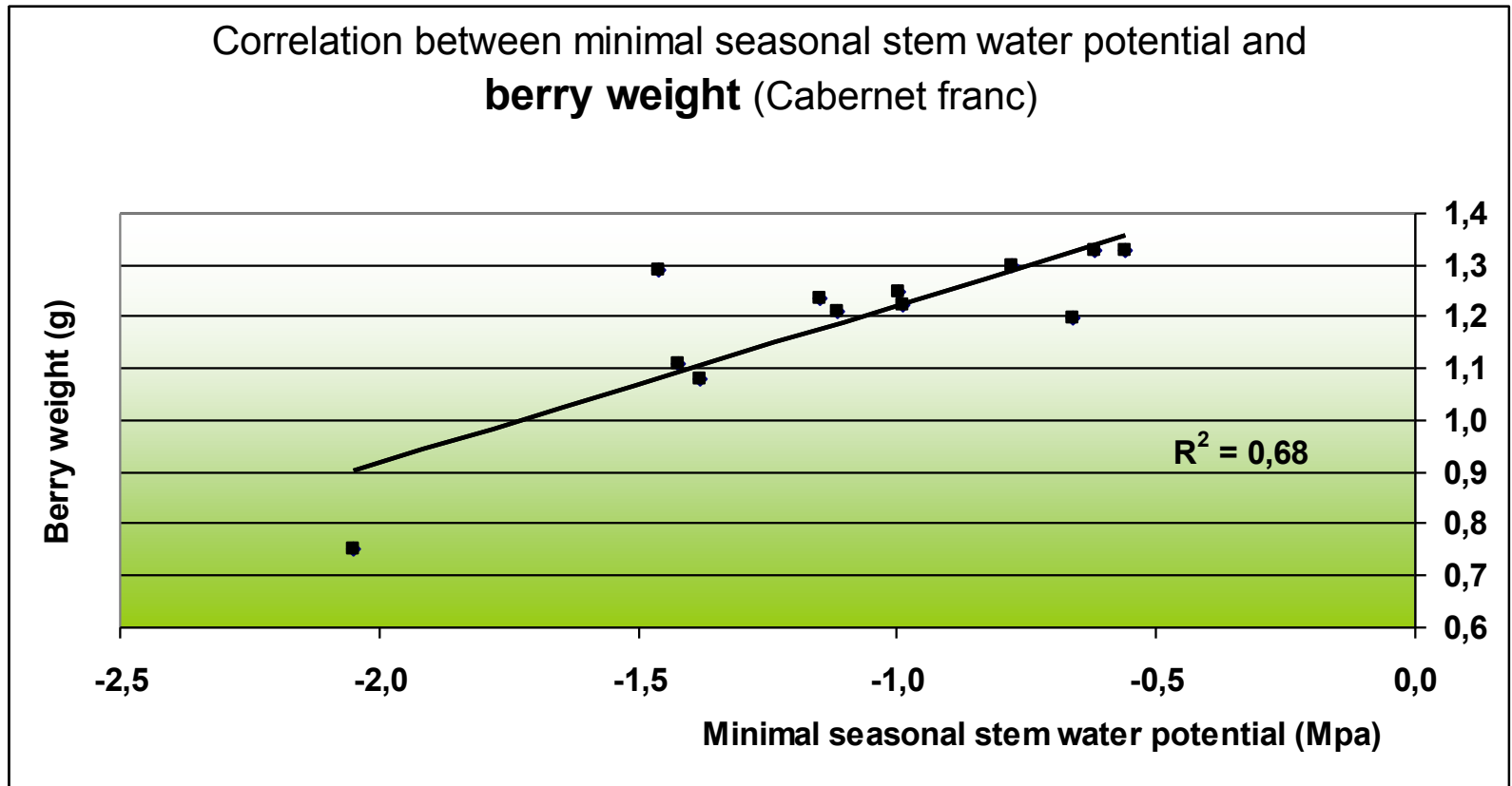
Data set:

- Cabernet franc grown at Cheval Blanc
 - on three soil types
- Data from 4 vintages (2004 - 2007)

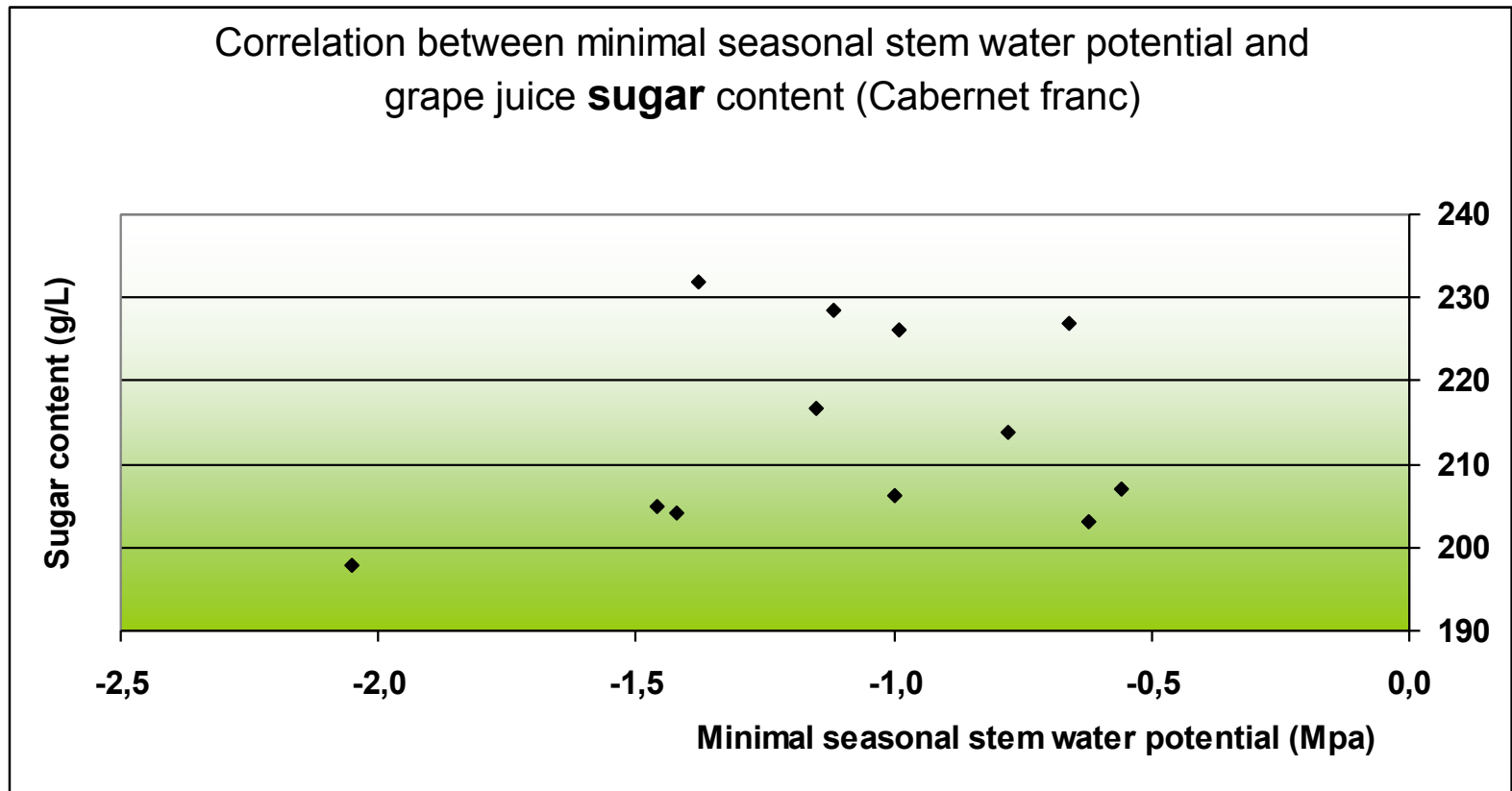
Effect on shoot growth slackening



Effect on berry weight

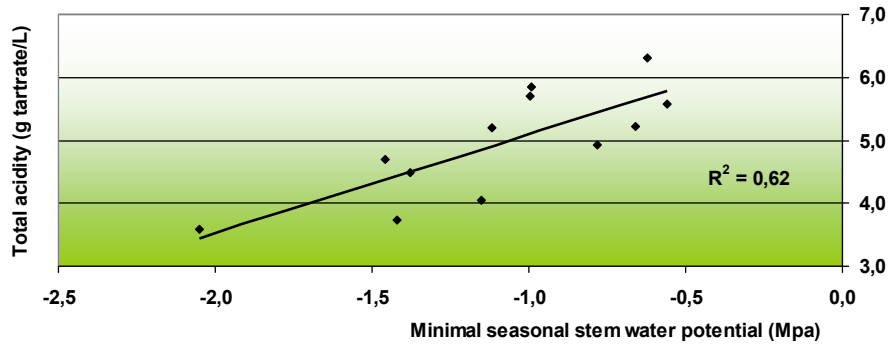


Effect on grape sugar

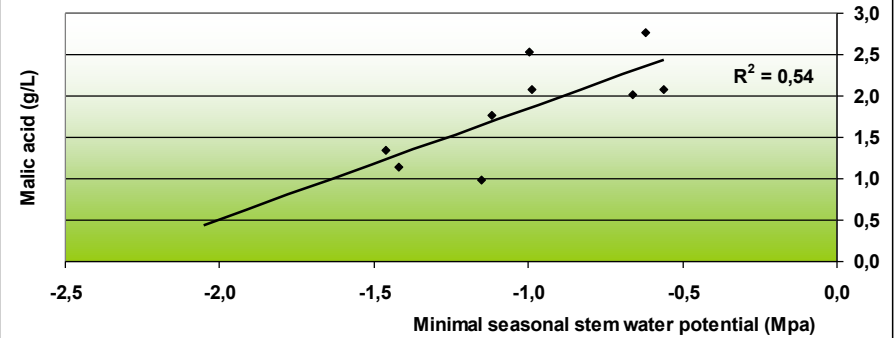


Effect on acidity

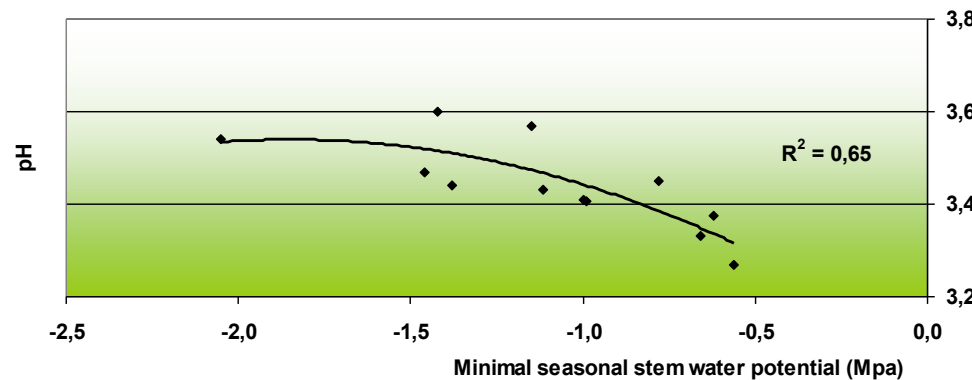
Correlation between minimal seasonal stem water potential and **total acidity** in grape juice (Cabernet franc)



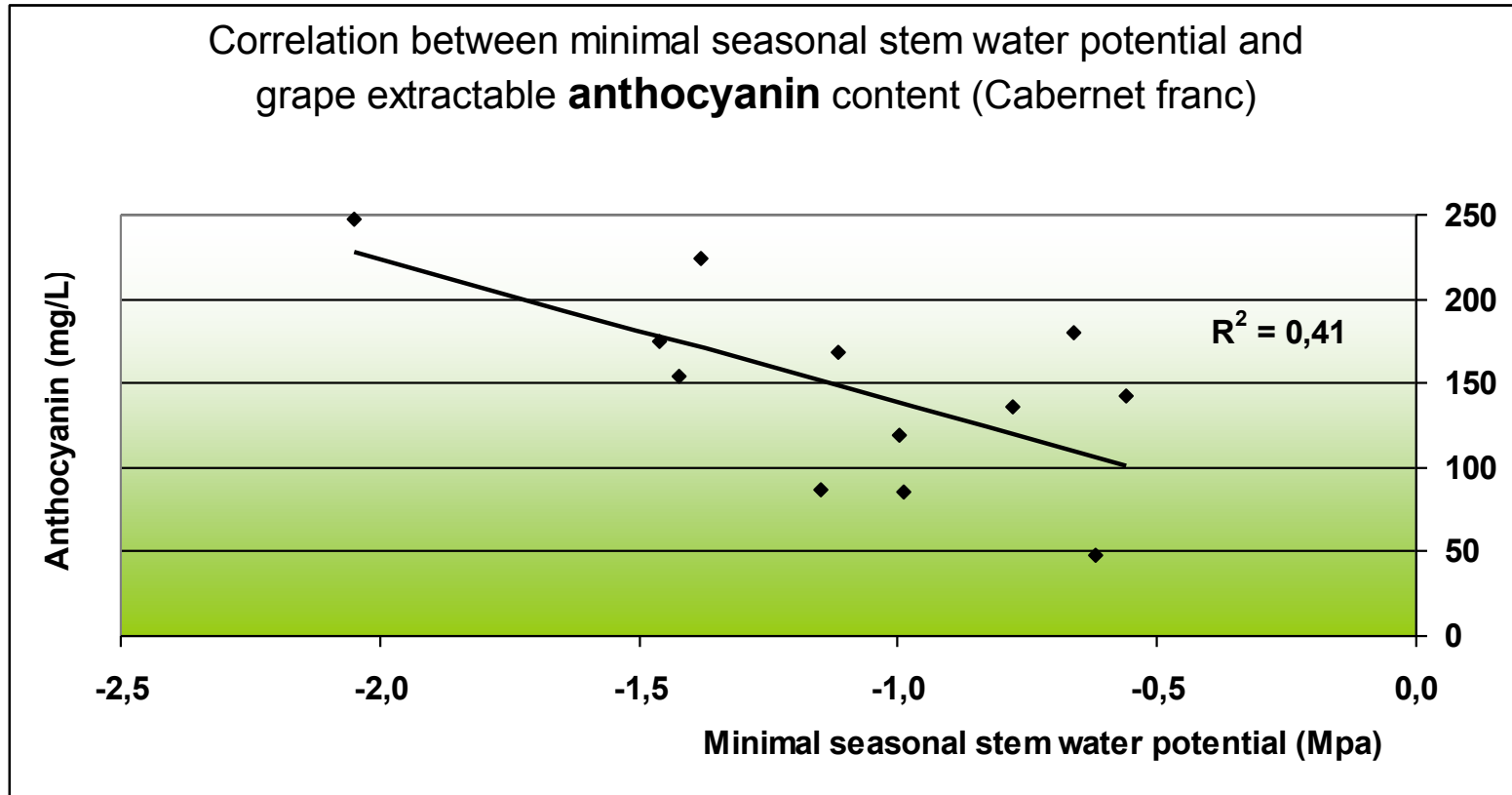
Correlation between minimal seasonal stem water potential and grape **malic acid** content (Cabernet franc)



Correlation between minimal seasonal stem water potential and grape juice **pH** (Cabernet franc)



Effect on anthocyanin



Quality factors for Cabernet franc

- Limit vine vigor (use devigoration rootstocks)
- Favor grape exposure (leaf removal is essential in cool climates)
- Exposed Leaf area / fruit weight > 1.5 m²/kg
- Good clonal material
- Environmental stress
 - Either water deficit stress
 - Or limited nitrogen
 - Or both