

# PINOT NOIR

## Clone 667

Wine grape variety. Originally from Burgundy. The sugar accumulation potential is high. Pinot noir also makes quality base wines for the production of sparkling wines.



MORE INFO








## Features

- Pinot noir is particularly adapted to temperate climate zones.
- This variety gives best results in clay-limestone terroirs.
- In hot climates, grape maturation is very fast.
- It is sensitive to heat and the berries tend to shrivel quickly when over ripe.
- Pinot noir is generally trained.
- It expresses its fulfilment when its vigor is low to moderate and yields are limited.
- This variety, which requires careful debudding tends to produce a large number of grappillons.
- Pinot noir is a delicate variety, sensitive to the main diseases, particularly downy mildew, rotbrenner, grey rot (on clusters and leaves), and vine leafhoppers.

## Technological potential

- The bunches and berries are very small to small in size.
- Pinot noir, under favorable conditions, can produce extremely high quality red wines, combining finesse, intensity and aromatic complexity, that are suited for ageing.
- The sugar accumulation potential is high for a moderate acidity (sometimes insufficient when ripe) and a color which is often not very intense, but can be maintained over time.
- Pinot noir also makes quality base wines for the production of sparkling wines.

-  To make wine
-  Red grapevines
-  Seed
-  0 - 1000m
-  Early maturation
-  Low production