

# 'Chambourcin'



Iowa State University

**Synonyms:** Chambourcin Noir, J.S. 26-205, Johannes Seyve 26.205, Joannes Seyve 26.205 (4).

**Pedigree:** The parentage of this variety is uncertain. However, the National Grape Registry has parentage listed as Seyve-Villard 12-417 x Seibel 7053 (5).

**Origin:** French Rhone origins. It has been commercially available since 1963 (4).

**Type:** Interspecific hybrid (5).

**Color:** Black

**Berry:** Medium sized, oval and pulpy (4).

**Cluster:** Large and moderately loose (6). Often has shot berries (4).

**Viticultural Characteristics:** Domoto (3) reports 'Chambourcin' as moderately vigorous and with a semi-upright growth habit. He adds that bud break is very late and it is productive on secondary buds. He recommends cluster thinning to avoid over cropping. Reisch et al. (6) reported that it requires a long growing season (often ripening in mid-October), and a site less susceptible to low winter temperatures. It is sensitive to lime and should not be planted in droughty conditions (4). It has good tolerance to 2,4-D and dicamba (3). One hundred fifteen days from bloom to harvest (2).

**Disease/Pests:** 'Chambourcin' is rated as highly susceptible to black rot; moderately susceptible to Botrytis bunch rot and downy mildew; and slightly susceptible to powdery mildew (1, 2, 3, 6). Bordelon et al (1), Dami et al (2), and Reisch et al (6) rate it as moderately susceptible to crown gall, however Domoto (3) considers it highly susceptible, stating that it is more prevalent in colder conditions. Bordelon et al (1) and Domoto (3) also note that it is slightly susceptible to anthracnose. It is reported to be sensitive to injuries from sulfur (1, 2, 3, 6) and Domoto (3) adds that it is not sensitive to injuries from copper.

**Wine Quality and Characteristics:** Used to produce a dry, deep colored wine with full aromatic flavor and no unpleasant hybrid flavors (6). It has high tannins and is used to produce quality varietals and blends (3).

**Season:** Late (3).

**Cold Hardiness:** Cold tender (0° F to -5° F). Not recommended for the upper Midwest (3).

**Use:** Wine

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**Notes:** Not recommended for the upper Midwest due to length of growing season and relatively cold tenderness (3).

## Literature Cited

1. Bordelon, B, M. Ellis, and R. Weinzerl (editors). 2008. Midwest commercial small fruit & grape spray guide. (Univ. Arkansas Coop. Ext. Ser.; Univ. of Illinois Ext. ICSG3-08; Purdue Ext. ID-169; Iowa St. Univ. Ext. PM 1375; Kansas St. Univ. Ag Expt. Sta. & Coop Ext. Ser. S-145; Univ. of Kentucky Coop. Ext. Ser. ID-94; Univ. of Missouri, Missouri St. Univ. MX37; Univ. of Nebraska-Lincoln Ext.; Ohio St. Univ. Ext. 506B2; Oklahoma Coop. Ext. Ser. E-987; W. Virginia Univ. Ext. Ser. 865). *On:* <http://www.hort.purdue.edu/hort/ext/sfg/>.
2. Dami, I., B. Bordelon, D. Ferree, M. Brown, M. Ellis, R. Williams, and D. Doohen. 2005. Midwest grape production guide. Ohio State University Extension Publication 919-05. *On:* <http://ohioline.osu.edu/b919/0010.html>.
3. Domoto, P. 2008. Grape cultivars for consideration in Iowa. *On:* <http://viticulture.hort.iastate.edu/info/pdf/cultivars08.pdf>.
4. Galet, P. 1979. A Practical Ampelography: Grapevine Identification. Cornell University Press, Ithaca, NY and London. pp. 166-167.
5. National Grape Registry (NGR) website: <http://ngr.ucdavis.edu/>. Supported by University of California Agriculture and Natural Resources, Foundation Plant Services, and the National Clonal Germplasm Repository of the USDA Agricultural Research Service.
6. Reisch, B.I., R.M. Pool, D.V. Peterson, M.H. Martens, and T. Henick-Kling. 2000. Wine and juice grape varieties for cool climates. Information Bulletin 233. Cornell Cooperative Extension. *On:* <http://www.nysaes.cornell.edu/hort/faculty/reisch/bulletin/wine/index2.html>.