

## 'Chelois'



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**Synonyms:** 8-Seibel 10868, Seibel 10878 (8).

**Pedigree:** Seibel 5163 x Seibel 5593 (7, 87).

**Origin:** Abuenas, Ardeche, France by Albert Seibel (2).

**Introduction:** 1946 in Canada; 1948 in the United States (2).

**Type:** Interspecific hybrid (8).

**Color:** Blue

**Berry:** Small and round; slightly pulpy and acidic (7). Berry splitting and subsequent bunch rots may occur in some years (9).

**Cluster:** Medium sized; long, narrow and compact (7).

**Viticultural Characteristics:** Double A Vinyards (6) list 'Chelois' with an upright growth habit. However, Bordelon (1) has observed that with a crop, the shoots assume a more procumbent position without catchwires. Galet (7) described the vine as vigorous and productive. He reported a late bud break, which reduces danger of late frost and says it is capable of producing a small crop off of secondary buds. Also, cluster thinning may be needed to prevent over cropping. It is sometimes injured by drought (2) and prone to winter trunk injury (5).

**Disease/Pests:** 'Chelois' is rated as highly susceptible to Botrytis bunch rot (4, 5) Eutypa die back (4, 5, 9) Phomopsis stem and leaf spot (4, 5, 9) and powdery mildew (4, 5, 6, 9) moderately susceptible to crown gall (4) and slightly sensitive to black rot (4, 5, 6, 9), downy mildew (4, 5, 6, 9) and anthracnose (5). It is not considered sensitive to sulfur (4, 5, 6, 9) but may be sensitive to copper when applied under cool, slow drying conditions (4, 5).

**Wine Quality and Characteristics:** 'Chelois' is suitable for blending with other red hybrids ('Baco noir', 'Chambourcin' or 'Chancellor') or *V. vinifera* varieties (9). Occasionally used on its own, it tends to make a red wine of almost neutral character (2) and it has been described as slightly acidic, tannic and highly colored (3).

**Season:** Midseason (2, 5).

**Cold Hardiness:** Moderately hardy (-10 to -15° F) (5)

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**Use:** Wine

**Notes:** Because of its susceptibility to winter damage, may not be suitable for the upper Midwest.

## Literature Cited

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