

'DeChaunac'



Iowa State University

Synonyms: 'Cameo', 'Dechaunac', Seibel 9549 (10).

Pedigree: Seibel 5163 x Seibel 793 (2, 10).

Origin: Aubenas, Ardeche, France by Albert Seibel. (2)
Named for Canadian enologist, Adhemar deChaunac in 1972 (3).

Introduction: 1947 into Canada when cuttings were received by the Horticulture Experiment Station, Vineland Station, Ontario (3). It's assumed 'DeChaunac' came into the United States *circa* 1950s.

Type: Interspecific hybrid (*V. labrusca*; *V. lincecumii*; *V. riparia*; *V. rupestris*; *V. vinifera*) (10).

Color: Black

Berry: Round, small, blue-black and pulpy (8).

Cluster: Medium to large; cylindrical and sometimes winged; somewhat loose (8).
However, cluster weight in Iowa trials averaged .16 lb in 2007 (6).

Viticultural Characteristics: Domoto (5) described the 'DeChaunac' vine as vigorous and productive with a semi-upright growth habit. He also reported that it tends to break bud early, putting it at risk of late spring frost. He recommended cluster thinning to avoid over cropping as it typically produces 3-4 clusters per shoot. One hundred five days from bloom to harvest (4).

Disease/Pests: 'DeChaunac' is rated as highly susceptible to Eutypa dieback (1, 4, 5, 12); moderately susceptible to crown gall, downy mildew (1, 4, 5, 7, 12); and slightly sensitive to black rot and Botrytis bunch rot (1, 4, 5, 7, 12). Domoto (5), Double A Vineyards (7) and Reisch et al. (12) rated it highly susceptible to powdery mildew, but Bordelon et al. (1) considered it moderately susceptible to powdery mildew. Bordelon et al. (1) and Domoto (5) rate it as moderately susceptible to anthracnose. Reisch et al. (12) and Domoto (5) considered it moderately susceptible to Phomopsis cane and leaf spot, but Bordelon et al. (1) rated it as highly susceptible. It is sensitive to injury from sulfur and copper applied under cool, slow-drying conditions may cause injury (1, 4, 5, 12).

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Wine Quality and Characteristics: Hawkins (9) described the wine as fruity and balanced; usually possessing low to mild tannic content and being only of fair quality. He also said that having low popularity as a varietal, it is commonly used as a tannin diluting blending component in tannin-rich bulk wines. Wine quality varies with region; ranging from fair to excellent.

Season: Midseason (early September in Iowa) (5, 6).

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

Use: Wine, juice.

Notes: Cahoon (3) commented that in the early days of eastern viticulture, 'DeChaunac' was used largely in the making of two types of wine; a sparkling juice and a dry, red wine. Pool et al. (11) said that in 1979, 'DeChaunac' was the most widely planted blue French hybrid in New York. Hardier and more resistant to disease than many other French hybrids (1).

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