

'Léon Millot'



Iowa State University

Synonyms: Kuhlmann 194-2, 'Millot' (7, 9).

Pedigree: 101-14 Mgt. x 'Goldriesling' (same cross as 'Maréchal Foch') (7, 9).

Origin: France. Bred by Eugene Kuhlmann (9).

Introduction: Circa early 1950's when Philip Wagner brought back cuttings of Léon Millot that he had obtained from Gerard Marot's vineyard in France (2).

Type: Interspecific hybrid (including *V. riparia*; *V. rupestris*; *V. vinifera*) (9).

Color: Black

Berry: Small, round and juicy (7).

Cluster: Small, winged, cylindrical and loose (7); average cluster weight taken from four Iowa State University research sites in 2007 was .15 lb (5).

Viticultural Characteristics: Domoto (4) described 'Léon Millot' as being very vigorous and with a procumbent growth habit. He indicated that cluster thinning is not needed, but lateral shoot thinning is. He also reported a midseason bud break and that it is productive on secondary buds. Eighty five days from bloom to harvest (3). Very similar to 'Maréchal Foch', but 'Léon Millot' tends to be more vigorous and productive (7).

Disease/Pests: 'Léon Millot' is rated as highly susceptible to Botrytis bunch rot (1, 4, 6, 11); moderately susceptible to powdery mildew (1, 4, 6, 11) and downy mildew (1, 3, 4, 6); and slightly susceptible to anthracnose (1, 4), black rot (1, 3, 4, 4), crown gall (1, 11) Eutypa dieback (1, 3, 4), and Phomopsis cane and leaf spot (1, 3, 4). Reisch et al (11) considers it slightly susceptible to downy mildew, moderately susceptible to powdery mildew, and is uncertain of its susceptibility to black rot or Phomopsis. Domoto (4) rated it as moderately susceptible to crown gall under Iowa conditions. Bordelon et al (1) and Dami et al (3) consider it slightly sensitive to injuries from sulfur applications, but Domoto (4), Double A Vineyards (6) and Reisch et al (11) were uncertain. It is also uncertain if it is sensitive to injuries from copper applications (1, 3, 4). Domoto (4) also cautioned that it is susceptible to injury from 2,4-D and dicamba.

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Wine Quality and Characteristics: ‘Léon Millot’s’ very early maturity enables it to obtain ample sugar content for winemaking in areas with short growing seasons (7). Plocher and Parke (10) report that the fruit can achieve an excellent balance of sugar and acid for wine production. While often compared to ‘Maréchal Foch’, some consider ‘Léon Millot’ a superior wine because of more distinct berry aromas (8).

Season: Early maturing (5-7 days earlier than ‘Maréchal Foch’) (4)

Cold Hardiness: Hardy (-15 to -20° F) (4)

Use: Wine or juice

Notes: Sibling of ‘Maréchal Foch’. Extensively grown in the Alsace region of France where it is known as “*le medicindu vin*” (or “wine doctor”) for its ability to increase the color intensity of a red wine without perceptibility altering the quality (8). Also widely grown in Denmark (10).

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