



Chambourcin

Deep crimson with strong berry flavors (cherry, blueberry, black current, black raspberry), fairly light tannins, pairs well with grilled red meats and other heavily flavored foods.

Chambourcin is our sole representative of the so-called French hybrid generation of wine grapes. These are the vines developed by French viticulturists beginning in the late 19th through early mid-20th century during what amounted to a desperate quest to create rootstocks and direct production varieties that would be less vulnerable to what back then was a recently introduced North American, sap-sucking, aphid-like insect known as *Phylloxera*. This pest was devastating European vineyards, virtually all of which were planted with ungrafted, highly vulnerable vinifera-type stocks. Tolerance-imparting genes incorporated from several native American species, including from our local “summer” grape (*Vitis aestivalis*), remedied the problem. Chambourcin remains popular in the northeastern United States as a reliable producer of a medium-bodied, moderately tannic red wine. We find that this grape performs best when relieved by cluster thinning of at least 50% of its crop.