

APPLES AND PEARS FROM LUXEMBOURG

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APPLES AND PEARS FROM LUXEMBOURG

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INTRODUCTION

This leaflet is designed to introduce you to the most common varieties of apples and pears found in Luxembourg's traditional orchards. In addition to a description of the fruit, it outlines its uses, origin, distribution and ripening period, as well as the characteristics of the tree and its susceptibility to pests and diseases.

Fruit varieties in Luxembourg

Based on previous surveys of stone and pome fruit varieties conducted by the Fondation Hëllef fir d'Natur, as well as the analysis of historical nursery catalogues, it can be estimated that there are around 600 varieties typical of the Luxembourg region. Around 60% of these have been identified to date.

Type of fruit	Varieties mapped	Varieties estimated
Apples	150	170
Pear	100	140
Cherry	45	85
Plums & co ¹	55	90
Diverse ²	1	120
Sum	351	605

¹ includes Mirabelle plums, plums, Reneklode plums and Zwetsche plums

² includes apricots, peaches and quinces

Regional characteristics of the variety range

Most of Luxembourg's orchards are located in the 'Miseler Land', the climatically favourable region between the rivers Moselle and Syr in the east of Luxembourg. Among the apple and pear trees, there are many varieties used for cider and distilling, such as the "Erbachhofer" cider apple, the "Porzenapfel", the "Roter Trierer Weinapfel", the "Weißer Trierer Weinapfel" and also the pear "Neelchesbirne", which are traditionally used for fruit wines and spirits.

Fruit growing in the Ösling region, in the north of Luxembourg, focuses on orchards close to homes and farms, and is almost exclusively for self-sufficiency. The hardy apple varieties "Eifeler Rambur" and "Triumph from Luxembourg" are very common here. As all-purpose varieties, they can be used for different purposes and have a long storage life. As for pears, so-called 'commercial pears' such as the "Brunnenbirne", "Gärtchesbirne" and "Vicar of Winkfield" are of great importance, as some of these varieties can be stored for longer and are well suited to preserving and cooking.



The Sauer Valley, stretching from Ettelbrück to Wasserbillig, holds a special place. Thanks to the former railway line, fruit could be easily exported. The apple variety “Rambour d’Hiver du Rhin”, which was highly sought after by customers in Belgium and Germany as a hardy dessert and cooking apple, is the dominant variety in the orchards there.

But why preserve heritage fruit varieties?

Heritage fruit varieties are a living part of our cultural heritage and represent a valuable reservoir of genetic diversity. They possess important characteristics such as disease resistance and beneficial nutritional properties. Local varieties, in particular, are well adapted to the climatic and soil conditions of their region. They also reflect the traditional dietary practices of a region.

The retail sector’s focus on a small number of standard varieties has contributed to a loss of biological diversity. Today’s commercial varieties, particularly apples, can be traced back to just a few parent varieties, such as Cox Orange, Golden Delicious and Jonathan, and are often closely related genetically. Allergies, particularly to modern varieties, are also becoming increasingly common.

Preserving and cultivating heritage fruit varieties:

- preserves our cultural heritage;
- increases biodiversity;
- safeguards genetic diversity;
- offers unique taste experiences;
- reduces the use of pesticides;
- lowers the risk of apple allergies.

What can you do?

If you are considering planting a fruit tree in your garden, why not choose a heritage variety? The variety descriptions in this leaflet provide guidance on which varieties are suitable for home gardens, based on their growth and yield characteristics.

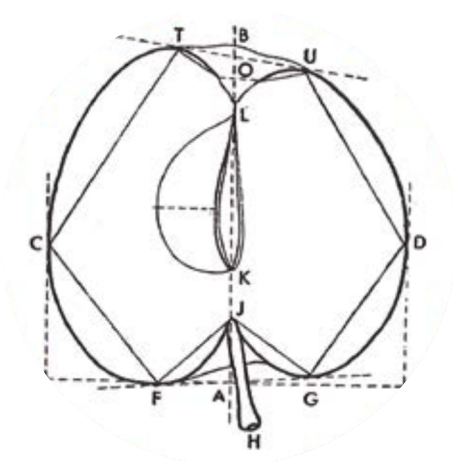
Buying products made from orchard fruit, such as apple juice, cider or fruit brandy, helps to increase appreciation for traditional orchards and thereby contributes to the preservation of heritage varieties.

Finally, you can support organisations and associations dedicated to preserving heritage fruit varieties by getting involved, either personally or financially.

POMOLOGY

APPLE DIAGRAM

The apple diagram, together with examples of fruit views and cross-sections, aims to clarify the technical terms used in the subsequent variety descriptions.



Source: Groh & Reich (1983); applies similarly to pears.

The letters are used to identify specific points required for determining the dimensions and proportions.

- A-B: Fruit height
- C-D: Fruit width
- F-G: Cavity width
- J-H: Stem length
- J-K: Distance between core and cavity
- K-L: Length of the core cavity
- L-O: Distance between core and calyx
- O-B: Depth of basin
- A-J: Depth of cavity
- T-U: Width of basin

TOP VIEW



Roter Eiserapfel

Shape in cross-section: rounded-edged

Ground colour: /

Over colour: dark to purplish red, washed-out, streaked

Calyx: medium-sized, closed

Sepals: narrow, green at the base, grey and woolly

Rust on the basin: /

Skin spots: light brown, large, conspicuous

Shape in cross-section: irregularly round to slightly oval

Ground colour: green

Overlay colour: /

Calyx: large, open

Sepals: long, appressed, broad

Rust on the basin: rust spot, rust cap

Skin spots: brown, medium-sized, numerous



Betzelsbirne

POMOLOGY

SIDE VIEW



Roter Trierer Weinapfel

Calyx side of apple: conically pointed, asymmetrical

Base colour: /

Over colour: dark to bluish red, blurred and streaked

Skin spots: small, light-coloured, barely noticeable

Fruit shape: conical

Position of the largest diameter:

bulging towards the stalk

Stalk end: flattened

Stalk: medium length, medium thickness, straight, green

Stalk: medium length, medium thickness, straight, appearing as if inserted

Stalk end: spherical, slightly skewed due to a fleshy bulge

Base colour: green to whitish green

Over colour: orange-red to pink, washed out

Skin spots: numerous, with a pale red halo in the over colour

Fruit shape: egg- to barrel-shaped

Position of the greatest diameter:

mid-bulging

Calyx side of the pear: flattened



Pear Saint Remy

CROSS-SECTION



Basin height: funnel-shaped
Stylar fissure: long, narrow, extending to the core
Core cavity: slightly open
Core: in the centre
Flesh: yellowish-white
Seed: medium-sized, dark brown
Stalk: short, of medium thickness, not protruding from the stalk cavity

Baumanns Renette



Stem: short, thick, knobbly and clubbed
Core cavity: closed
Core: close to the calyx, medium-sized
Flesh: yellowish-white
Calyx cavity: small, triangular
Stylar fissure: short, narrow, not extending to the core

Hardy's Butter Pear

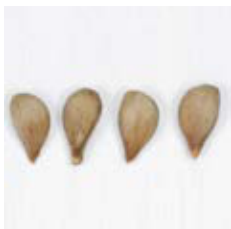
SEEDS OF APPLES



Eifeler Rambur



Erbachhofer



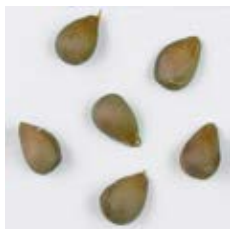
Mère de Menage



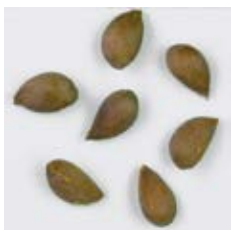
Gravenstein



Wax Apple



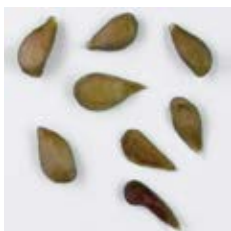
Luxemburger Renette



Porzenapfel



Rambour Papeleu



Rambour d'Hiver du Rhin



Roter Trierer Weinapfel



Belle de Boskoop



Triumph from Luxembourg



White Transparent



Weißer Trierer Weinapfel



Wiesenapfel



Golden Winter Pearmain

SEEDS OF PEARS



Brunnenbirne



Double Philippe



Gärtchesbirne



Hardy's Butter Pear



Brown Beurré



Bonne Louise d'Avranche



Légipont



Luxemburger Mostbirne



Neelchesbirne



Nouveau Poiteau



Vicar of Winkfield



Pleiner Mostbirne



Prinzessin Marianne



Saint Remy



Sievenicher Mostbirne



William's Bon Chrétien

USES



Eating



Cooking



Juice, Cider



Spirits



Dried fruit

CULTIVATION



Orchard
Trees grafted onto
vigorous rootstock



Home garden
Trees grafted onto
moderately vigorous
to weak rootstocks



Plantation
Trees grafted onto
weak rootstock

EIFELER RAMBUR

FR: LANSCAILLER

LU: GESTRÄIFTE RAMBO

Synonyms: "Balleau" (Wallonia), "Belle-Fleur Large Mouche" (Wallonia), "Breitage" (Rhineland), "Dubbele Belle-Fleur" (Flanders), "Dürener Rambur" (Rhineland), "Ossekop" (Flanders), "Rabaëlle" (Wallonia), "Sommerrambur", "Tête de Bœuf" (Flanders), "Winterrambur"



Description: Large, blunt-conical fruit with striped red overcolour. After prolonged storage, the skin becomes somewhat greasy and sticky. Characteristic features are the large, open calyx and large calyx lobes, hence the name "Breitage" ("broad eye"). Stalk usually short and thickened at the base. Flesh firm, without pronounced aroma. Pips small to medium-sized, pointed.

Origin: Unknown. In German-language literature, it was originally not distinguished from Rheinischer Winterrambur and was only named Eifeler Rambur in 1904.

Distribution: The most common apple cultivar in northern Luxembourg (Ösling). Rather rare in southern Luxembourg (Gutland), where it is replaced by the more site-demanding Rheinischer Winterrambur. Common in neighbouring regions (Belgium, northern France, the Rhineland and Saarland). Occurs sporadically throughout Central Europe, having been distributed beyond its original range by nurseries.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: High, rounded crown, becoming drooping with age due to heavy fruit loads. Vigorous growth when young. Leaves strikingly large and oval. Robust against diseases and pests. Late flowering, making it suitable for cultivation in sites prone to late frosts, such as valley bottoms and upland areas of low mountain ranges. A proven all-purpose apple cultivar for upland areas of low mountain ranges.

EHRBACHHOFER

FR: /

LU: /

Synonyms: „Erbachhofer Weinapfel“ (Germany), „Erbachhofer cider apple“



Description: Small, ovate fruit. Characteristically dark red overcolour, usually covering the entire fruit. Basin shallow, with a small, closed calyx. Stalk thin, sometimes protruding from the stalk cavity. In cross-section, a narrow calyx tube is visible. Locule walls glossy, not cracked. Flavour acidic, with little distinctive aroma.

Origin: Unknown. Traded since 1925 by the Fey nursery (Meckenheim near Bonn).

Distribution: Common in Luxembourg, particularly in the Gutland, as well as in the adjacent cider regions along the Moselle and Saar. Occasionally found throughout the German-speaking region, having been widely distributed by nurseries as a standard cider apple and as an improvement over the cultivar Roter Trierer Weinapfel.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Vigorous growth when young, developing medium-sized, high-rounded crowns with age. Early and heavy cropping can lead to a tendency towards branch breakage and small fruit. Largely robust against diseases and pests, but slightly susceptible to powdery mildew. Low site requirements make the cultivar widely adaptable.

MÈRE DE MENAGE

FR: RAMBOUR DE FLANDRE

LU: TAARTENAPEL

Synonyms: "Calvigne" (France, Wallonia), "Koolappel" (Flanders), "Mère des Pommes" (France, Wallonia), "Pomme de dix-huit onzes" (France), "Rambour d'Automne", "Rambour Rose", "Rambour Rouge", "Saint Louis" (all France and Wallonia).



Description: Very large, round to flat-round fruit, often irregularly shaped due to broad ribs. On well-exposed fruits, the overcolour is deep dark red, usually covering the entire fruit. Calyx open, with long calyx lobes characteristically covered in greyish felt-like hairs. Stalk cavity with a large, radiating russet patch. Skin with prominent, pale lenticels. Flesh greenish-white, with little aroma.

Origin: Unknown. First described in German-language literature in 1833 by the pomologist Diel. The cultivar name suggests an origin in Belgium (Flanders).

Distribution: Occasional in Luxembourg, occurring in both the Ösling and Gutland. Also found in neighbouring regions (northern France, Belgium, the Rhineland and Saarland). Known in England as "Mère de Ménage" ("Mother of the Household")

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Large, rather upright crown with healthy, dark green leaves. Robust against diseases and pests. In warm sites, however, susceptible to powdery mildew. Large fruits may be prone to bitter pit. Regular and heavy bearer.

GRAVENSTEIN

FR: GRAVENSTEIN

LU: GRAVENSTEINER

Synonyms: "Calville Gravenstein", "Grafensteiner", "Grave Stige", "Pomme de Gravenstein", as well as more than 100 other synonyms.



Description: Medium-sized, irregularly shaped fruit, distinctly angular. Overcolour red, either flame-like or striped. Flesh susceptible to bruising; fruit strongly aromatic. Angular basin with a large calyx. Stalk cavity narrow; stalk short, barely protruding from the cavity. Characteristic richly aromatic flavour, fruit very juicy. In cross-section, core cavity open. Pips medium-sized to small, sharply pointed.

Origin: Unknown. Very old cultivar. It may have originated before 1700 at Gravenstein Castle in Denmark. Other sources consider South Tyrol to be its place of origin.

Distribution: Occasional and widespread throughout Luxembourg and Central Europe, and also more frequently found in northern Europe. Due to its low climatic requirements, it is one of the most common apple cultivars in Scandinavia and northern Europe.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Very vigorous, forming tall, rounded crowns with a loose structure. Relatively early flowering. Leaves large, elongated and medium green. Somewhat susceptible to scab; therefore, sheltered sites such as woodland edges should be avoided. Somewhat demanding in terms of site conditions and requires sufficiently moist soils to prevent premature fruit drop.

WAX APPLE

FR: POMME BOHN

LU: KOPPESTILL

Synonyms: "Großer Rheinischer Bohnapfel", "Bohnapfel", "Gross Bohn", "Großer Bohnapfel", "Rheinischer Bohnapfel", "Pomme Bohn", as well as many others.



Description: Small to medium-sized fruit, characteristically barrel-shaped. Ground colour greenish-yellow, overcolour pink to reddish-violet. Lenticels in the overcolour surrounded by pale halos. Calyx medium-sized, usually semi-open. Stalk cavity usually shallow to moderately deep, with a variable stalk, usually clubbed at the end. Flesh very firm and juicy, with a characteristic cultivar aroma. After storage and reduction in acidity, it can also be used as a dessert apple.

Origin: Unknown. Said to have occurred in the Koblenz area as early as the 18th century.

Distribution: Common throughout Luxembourg and very common in the regions to the east (Eifel, Hunsrück and Saarland). Only sporadically found in regions west of Luxembourg. Has become widely distributed throughout Central Europe and is now one of the most widespread traditional orchard cultivars.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Very vigorous, with steeply ascending scaffold branches. With age, the crown generally develops an outward-hanging form due to the usually heavy fruit load. Robust against diseases. A very productive cultivar on good sites.

LUXEMBURGER RENETTE

FR: REINETTE DE LUXEMBOURG

LU: LËTZEBUERGER REINERT

Synonyms: "Cwastresse simple" (Wallonia), "Grüne Renette", "Quastress simple" (Wallonia), "Reinette des Vergers", "Schläfer", "Weidenapfel", "Weinapfel"



Description: Medium-sized fruit, usually irregularly shaped due to five prominent ribs. Little overcolour, usually in the form of speckles or a diffuse blush. Flesh soft and susceptible to bruising. Basin with fleshy beads and characteristic ring-shaped russetting. Stalk usually short and fleshy. Characteristic mild-sweet flavour. Pips broad and rounded, dark brown.

Origin: Originated before 1820, probably in the present-day Belgian province of Luxembourg. First described in 1856 by the forester Kolz from Ettelbrück as "Reinette des Vergers".

Distribution: Common throughout Luxembourg and occasionally found in neighbouring regions (Wallonia, Eifel, Hunsrück and Saarland). Occurs sporadically throughout Central Europe, having been widely distributed by nurseries.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Vigorous growth when young, developing large crowns with outward-hanging branches with age. For this reason, it is also known as "Willow Apple". Very late flowering and undemanding in terms of site conditions, making it suitable for cultivation in sites prone to late frosts, such as valley bottoms and upland areas of low mountain ranges. Robust against pests and diseases.

PORZENAPFEL

FR: /

LU: /

Synonyms: no established synonyms

Description: Small to medium-sized fruit, uniformly broadly round in shape. Brownish-red overcolour covering more or less the entire fruit, with distinct darker stripes. Basin broad and shallow. Stalk cavity with coarse, scaly, cracked and scar-like russetting. Stalk short, often reddish and fleshy at the fruit attachment. Flesh firm, coarse-textured. After prolonged storage, it develops a distinct aroma and can be used as a dessert apple. Pips dark brown, rather small, well developed and numerous.

Origin: Probably a chance seedling from the Trier area. The earliest known reference is in a catalogue of a nursery in Wasserbillig dating from 1927.

Distribution: In Luxembourg, particularly common in the eastern part of the country. Also part of the standard range of cider apples in the Trier area and Saarland. Otherwise rarely distributed.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Vigorous growth when young, developing medium-sized to large, broadly pyramidal crowns with age. Undemanding in terms of site conditions, with late flowering and considered frost-hardy, allowing cultivation in higher and more exposed sites. Robust against diseases and pests.

RAMBOUR PAPELEU

FR: RAMBOUR PAPELEU

LU: RAMBOUR PAPELEU

Synonyms: „'Papeleu's Rambour'“



Description: Large to very large fruit, usually irregularly shaped due to five prominent ribs. On well-exposed fruits, the overcolour is brownish-red, often extending into distinct stripes. Flesh soft and susceptible to bruising. Basin with ring-shaped russeting. Stalk cavity with a very large, radiating russet patch. Stalk very short, not protruding beyond the stalk cavity. Flesh coarse-textured, with a pleasant flavour; a good dessert and culinary apple.

Origin: Bred in the mid-19th century by Colonel Hartwiss, director of the pomological institute at Nikita in Crimea. Named after the nursery owner Papeleu in Ghent, Belgium, who introduced it to the trade.

Distribution: In Luxembourg, so far only occasionally found in the Gutland. Several trees can be found in the Bettembourg orchard. More widely distributed in the regions bordering Luxembourg to the west (Wallonia, Lorraine, Flanders and northern France).

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Large, flat-rounded crown with strong, upright scaffold branches. The trees in the Bettembourg orchard show a higher incidence of apple tree canker compared with other apple cultivars.

RAMBOUR D'HIVER DU RHIN

FR: RAMBOUR D'HIVER DU RHIN

LU: LËTZEBUERGER RAMBO

Synonyms: "Rheinischer Winterrambur"; "Jägerapfel"; "Teuringer"; "Menznauer Jäger"; "Winterrambur"; etc.



Description: Large fruit, usually irregularly shaped due to broad ribs. On well-exposed fruits, the overcolour is a strong, solid red with distinct stripes. A key characteristic is the greyish-white lenticels. Calyx medium-sized to large, ridged and angular. Stalk cavity with fine, cinnamon-coloured russeting. Stalk short, not protruding from the stalk cavity. Flesh firm and not very susceptible to bruising. Flavour sweet-tart, with relatively low acidity. THE all-purpose apple in Luxembourg!

Origin: Unknown. Already widely distributed along the Rhine in the 18th century.

Distribution: Very common throughout Luxembourg and in neighbouring regions (Wallonia, Lorraine, Eifel, Hunsrück and Saarland). Probably the most common apple cultivar in the Greater Region. Also one of the most common traditional orchard cultivars throughout Central Europe, including the Netherlands, Switzerland, western and southern Germany, Belgium and northern France.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Large, broadly spreading crown, rarely growing upright. Characteristic are the low-angled, almost horizontal scaffold branches, which give old trees an umbrella-like appearance. Low site requirements, late flowering and high resistance to diseases and pests allow cultivation even at higher elevations in low mountain ranges. However, apple tree canker may occur on waterlogged and nutrient-poor soils. The cultivar has a strong tendency towards biennial bearing and often produces a crop only every other year.

ROTER TRIERER WEINAPFEL

FR: ROUGE DETRÉVES

LU: TRÉIRER VIZAPPEL

Synonyms: "Roter Holzapfel", "Roter Trierer", "Roter Trierischer Holzapfel"



Description: Small fruit, roundish to conical in shape. Overcolour dark red to bluish-red, with diffuse stripes. Basin narrow and shallow, with characteristic "fleshy beads". Stalk cavity narrow, with fine greyish-brown russetting. Stalk medium-length to long, often clubbed at the end. Flesh greenish-white, often with diffuse reddish areas beneath the skin. Flavour predominantly acidic, with low tannin content. Usually contains numerous pips.

Origin: Exact origin unknown; said to have originated in the Trier area. First described pomologically in 1872.

Distribution: Very common throughout Luxembourg and in neighbouring regions as a heavy bearer throughout Central European regions where cider production plays an important role.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Medium-sized, broadly rounded crown, with branches hanging outward under the weight of the fruit. High susceptibility to scab and small fruit size under heavy fruit loads reduce the cultivar's attractiveness. Today, it is often replaced by the more robust Erbachhofer.

BELLE DE BOSKOOP

FR: BELLE DE BOSCOOP

LU: BOSKOOP

Synonyms: „Boscoop“, „Reinette aus Montfort“, „Schöner aus Boskoop“ .



Description: Large fruit with variable shape, usually broadly angular and spherical. Skin more or less heavily russeted. Particularly on the stalk side, large greyish-white lenticels are prominent. Basin narrow, usually with long, narrow, pointed calyx lobes. Stalk cavity narrow and extensively russeted. Flesh with a characteristic cultivar-specific acidity, which decreases somewhat during storage. Small core with narrow, ear-shaped core walls.

Origin: Discovered in 1856 by the nurseryman Ottolander in the Dutch town of Boskoop and propagated from 1863 onwards. Numerous mutations have since arisen, differing in skin colour and degree of russeting.

Distribution: Common throughout Luxembourg and the neighbouring regions. Also widely distributed beyond the region. One of the most common cultivars in traditional orchards throughout Central Europe and still of commercial importance in fruit plantations. Nowadays, often the only old apple cultivar available in supermarkets.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Large, spherical crown, sometimes somewhat dense. Low site requirements and high robustness against diseases and pests allow cultivation even at higher elevations in low mountain ranges. Scab may occur in sheltered sites.n.

TRIUMPH OF LUXEMBOURG

FR: TRIOMPHE DE LUXEMBOURG

LU: LËTZEBUERGERTRIUMPH

Synonyms: "Triumph aus Luxemburg"; "Cwastresse double" (Wallonia), "Doppelte Luxemburger Renette"; "Luxemburger Renette" (incorrect), "Neue Luxemburger Renette"; "Quastress double" (Wallonia), "Triumph"; "Wildling aus Junglinster"; "Schousterapel"; as well as many others.



Description: Large fruit, usually irregularly shaped due to five prominent ribs. On well-exposed fruits, the overcolour is a strong red, marbled to striped. Flesh soft and susceptible to bruising. Characteristic cultivar flavour, richly aromatic and unique! Basin with fleshy beads and characteristic ring-shaped russetting. Stalk cavity with coarse, scaly, cracked russetting. Stalk short to medium-length, often fleshy. Pips broad and rounded, blackish-brown.

Origin: Found before 1880 by a shoemaker in the Grünwald near Junglinster. Initially locally distributed as "Schousterapel" and "Wildling aus Junglinster". From around 1880, the Feith nursery in Vichten renamed it "Triumph aus Luxemburg" and introduced it to the trade.

Distribution: Very common throughout Luxembourg and common in neighbouring regions (Wallonia, Eifel, Hunsrück and Saarland). Occasional throughout Central Europe, having been widely distributed by nurseries.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Large, broad crown with strong, upright scaffold branches. Leaves large and strongly serrated. Low site requirements and high robustness against diseases and pests allow cultivation even at higher elevations in low mountain ranges. However, apple tree canker may occur on waterlogged and nutrient-poor soils.

WHITE TRANSPARENT

FR: TRANSPARENTE BLANCHE

LU: GEHAANSAPEL

Synonyms: "Glace de Zélande", "Glacée d'été", "Transparente de Zurich", "Durchsichtiger Sommerapfel", "Grand Sultan", "Transparente de St. Léger", "Transparente jaune", "Weißer Klarapfel".



Description: Small to medium-sized fruit, with variable shape. Whitish-yellow when ripe, without overcolour. Skin highly susceptible to bruising and often splitting when overripe. Basin with fleshy beads and distinct ribs. Stalk cavity remains greenish for a long time. Stalk green, usually long. Flesh predominantly acidic, soon becoming mealy. Pips are often not yet fully coloured at eating maturity.

Origin: Originates from the Baltic region. In 1852, supplied by the Wagner nursery in Riga to the Leroy nursery in Angers, from where it was distributed throughout Europe.

Distribution: Regularly found throughout Luxembourg and in neighbouring regions as individual trees grown for self-sufficiency, providing the first apples of the season.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Medium-sized crown with very large, elongated oval leaves. Flowers produce fertile pollen, and the cultivar is therefore often recommended as a polliniser for other apple cultivars. Robust against scab and, due to its frost hardiness, can also be cultivated at sites with less favourable climatic conditions.

WEISSER TRIERER WEINAPFEL

FR: BLANCHE DETRÈVES

LU: WÄISSENTRÉIRER VIZAPEL

Synonyms: „Weißer Holzapfel“, „Weißer Trierer“



Description: Small to very small, blunt-conical fruit without overcolour. Characteristically large, white lenticels. Calyx small and closed. Stalk cavity narrow, often with a fleshy ridge. A characteristic pinkish-violet patch occurs in the stalk cavity on some fruits. Stalk thin, protruding from the stalk cavity, often reddish. Flesh with very high acidity. Calyx tube small. Pips numerous, completely filling the small core.

Origin: Exact origin unknown; said to have originated in the Trier area. First mentioned at the beginning of the 19th century. The Trier pomologist Klitta suggested that the cultivar may be a selection of the crab apple (*Malus sylvestris*).

Distribution: In Luxembourg, particularly common in the eastern part of the country, where cider production traditionally played an important role. Also regularly found in traditional orchards in the neighbouring eastern regions (Trier, southern Eifel, western Hunsrück and Saarland). Otherwise little distributed, largely restricted to the Trier/Luxembourg region.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Medium-sized, tall-growing crown with conspicuously thin current-season shoots. With age, branches hang outward under heavy fruit loads. Due to its late and prolonged flowering period and good pollen-producing properties, it is suitable as a polliniser for late-flowering apple cultivars.

WIESENAPFEL

FR: /

LU: WISENAPEL

Synonyms: "Perle der Ardennen"; "Reinette de Chênée" (incorrect).



Description: Medium-sized fruit, variable in shape from flat-round to tall-growing. Ground colour light yellow, overcolour red, marbled, striped and diffuse. Basin and calyx usually small. Stalk cavity relatively shallow; stalk characteristically fleshy, often reduced to a short fleshy knob. Flesh firm and very acidic at picking maturity. After storage and reduction in acidity, it can also be used as a dessert apple, with a distinctive flavour.

Origin: Discovered around 1880 by the nursery owner Feith from Vichten in the orchards of Baron von Blochhausen at Birtringen Castle (Ettelbruck) and propagated in the following years. Not identical to the Belgian cultivar Reinette de Chênée.

Distribution: Common throughout Luxembourg and regularly found in traditional orchards in neighbouring regions (Trier, southern Eifel, western Hunsrück and Saarland). Otherwise little distributed, largely restricted to the Trier/Luxembourg region.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Medium-sized crown, becoming drooping under the weight of the fruit with age. High robustness against diseases and pests and late flowering allow cultivation even at higher elevations in low mountain ranges.

GOLDEN WINTER PEARMAIN

FR: REINE DES REINETTES

LU: GOLDPARMÄIN

Synonyms: "Wintergoldparmäne", "Englische Wintergoldparmäne", "Goldapfel", "Goldparmäne", "Goldreinette", "Pearmain dorée d'hiver", "Winter Gold Pearmain", "Winter Golden Pearmain", and many others.



Description: Medium-sized fruit with a pleasant orange-red, striped and marbled overcolour. Skin sometimes slightly russeted. Basin medium-wide and shallow to moderately deep, with a usually open or semi-open calyx. Stalk cavity with olive-coloured russetting. Flesh yellowish, with a characteristic flavour described as nutty. Core rather small, with numerous well-developed pips.

Origin: Exact origin unknown; said to have been introduced from England to Central Europe around 1800. Other sources state that Winter Goldparmäne was already widely distributed in France before 1700 and was introduced to England from there.

Distribution: Common throughout Luxembourg and in neighbouring regions. Also widely distributed beyond the region. One of the most common cultivars in traditional orchards throughout Central Europe.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Medium-sized, tall-growing crown with abundant short, fine fruiting wood and few lateral branches. The cultivar is susceptible to various fruit tree diseases and performs well only under suitable site and soil conditions, particularly in exposed sites and on well-drained soils.

BRUNNENBIRNE

FR: /

LU: /

Synonym: "Rote Carisi" (Austria).



Description: Medium-sized fruit with a strongly indented stalk end. Ground colour whitish-yellow. Overcolour orange to orange-red, usually diffuse. Numerous whitish-grey lenticels on the fruit. Calyx area with finely structured russeting. Stalk medium-length to long, often pushed to the side by the ridge in the stalk cavity. Pips blackish-brown, medium-sized, with a lateral nose on the pip apex.

Origin: Exact origin unknown. Pomologists from Austria suggested France as the country of origin.

Distribution: Scattered but regularly found throughout Luxembourg and in neighbouring regions (Trier area, southern Eifel and Saarland). Also distributed beyond the region in cider pear-growing areas, particularly in southern Germany and Austria. The Brunnenbirne has not been recorded under this name in Luxembourg. No alternative name has so far been assigned to it.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Very large trees with an unusually broad, spherical crown for a pear. Numerous strong scaffold branches are furnished with highly branched fruiting branches and short fruiting wood, giving the crown a compact appearance. The cultivar is robust against diseases and undemanding in terms of site conditions, allowing cultivation at higher elevations.

DOUBLE PHILIPPE

FR: BEURRÉ DE MÉRODE

LU: /

Synonym: "Doppelte Philippsbirne"



Description: Medium-sized to large fruit. Shape compact and thick-bellied. Overcolour often absent. Lenticels conspicuous and numerous, merging into net-like russeting. Stalk thick, usually short, often fleshy at both ends. Flesh very juicy, acidic, sometimes slightly astringent, mildly flavoured. Pips dark brown, long and narrow, mostly sterile.

Origin: Originated around 1800 in Belgium as a chance seedling. The nurseryman J.-P. van Mons named it Doyenné de Mérode. At the same time, the name "Philippsbirne" was already in use. To distinguish it from the existing cultivar Philippe Le Bon, it was later described as Doppelte Philippsbirne / Double Philippe, first by A. Bivort in 1847.

Distribution: Scattered but regularly found throughout Luxembourg and in neighbouring regions. Not restricted to particular climatic zones.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Large trees, usually with a tall, spherical crown and dominant central-leader growth when young. Leaves light green, narrow and boat-shaped. Robust against scab, undemanding in terms of site conditions and frost-hardy. Therefore suitable for cultivation at higher elevations. Susceptibility to fire blight is a disadvantage.

GÄRTCHESBIRNE

FR: /

LU: /

Synonyms: no established synonyms



Description: Small to medium-sized fruit, top-shaped. Fruit without overcolour. Large, corky lenticels, merging into net-like russeting. Russeting on the stalk and calyx sides often forming a radiating cap. Stalk cavity narrow and deep, stalk long and thin. Flesh remains firm even after storage. Very aromatic when cooked. Pips numerous, broadly rounded and well developed.

Origin: Exact origin unknown. Similar to the cultivar Junker Hans. Whether it is identical to this cultivar or a variation of it remains to be determined.

Distribution: So far recorded only in the northern tip of Luxembourg. Found here as individual trees in many localities (e.g. Hupperdange, Marnach, Reuler and Wincrange).

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Medium-sized, tall-growing crown with a dominant central leader. Well-branched fruiting branches and short fruiting wood give the crown a compact appearance. Foliage greyish-green. The cultivar has performed well at its recorded sites and can be considered robust against diseases and undemanding in terms of site conditions. Suitable for cultivation at higher elevations.

HARDY'S BUTTER PEAR

FR: BEURRÉ HARDY

LU: /

Synonym: "Gellerts Butterbirne", "Hardys Butterbirne"



Description: Large, bulky, blunt-conical to ovate fruit. Ground colour dull olive-green. Mostly brownish, with copper to bronze russetting on the sun-exposed side. Stalk short, medium-thick, often clubbed at the end. Flesh very juicy and melting, with a harmonious sweet-tart flavour and good aroma. Reaches maturity even in unfavourable years. Pips with a lateral nose at the apex and an obliquely tapering tip.

Origin: Bred around 1820 by Monsieur Bonnet in Boulogne-sur-Mer and named after Julien-Alexandre Hardy, the director of the Jardin de Luxembourg in Paris at the time. In 1838, it reached the German pomologist Oberdieck without a name, and he subsequently renamed it after the poet Christian Fürchtegott Gellert.

Distribution: Scattered but regularly found throughout Luxembourg and in neighbouring regions. Also widely distributed throughout Central Europe. Still part of the commercial fruit-growing assortment and is even available in supermarkets in Luxembourg, Belgium and France.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Large trees with characteristic dark green, greasy-glossy foliage. Robust against scab and undemanding in terms of site conditions. Well suited to cultivation at higher elevations, as the fruit can still ripen under unfavourable weather conditions. Considered to have low susceptibility to fire blight.

BROWN BEURRÉ

FR: BEURRÉ GRIS

LU: /

Synonyms: "Beurré d'Amboise", "Beurré du Roi", "Beurré rouge", "Beurré roux", "Beurré Terweren", "Gute Graue", "Brute bonne d'été", "D'Ambleteuse", "De Forêt d'été", "De Formi", "Graue Sommerbutterbirne", "Poire d'Amboise", "Poire Grise Bonne", "Scambard le bon".



Description: Small, top-shaped fruit, entirely olive-brown, with brownish-red russetting on the sun-exposed side. Numerous large, pale lenticels. Calyx large and open, with calyx lobes star-shaped and reflexed outward. Stalk medium-length to long. Flesh somewhat gritty, with a sweet, aromatic flavour. Fruit has a short storage life of only about one week. Pips blackish-brown, mostly sterile.

Origin: Exact origin unknown. Possibly originated in France, where it was known before 1700. Other sources suggest the Netherlands as a possible origin.

Distribution: Only occasionally found in Luxembourg and neighbouring regions. Distributed throughout Central Europe, but no longer common anywhere.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Very vigorous trees with spreading crowns and oak-like trunks. Young trees can be trained to broad, pyramidal crowns through appropriate pruning. Foliage appears silvery blue-green and is rather rounded compared with other pear cultivars. The cultivar is highly robust against diseases and pests and can also be cultivated at higher elevations. Disadvantages include the small fruit size and short storage life, as well as the difficulty of harvesting older, larger trees.

BONNE LOUISE D'AVRANCHES

FR: BONNE LOUISE D'AVRANCHES

LU: /

Synonyms: „Gute Louise aus Avranché“, „Bonne Louise“, „Frühe St. Germain“, „Louise Bonne d'Avranches“, „Louise de Longueval“



Description: Medium-sized, relatively uniform, conical fruit. On the sun-exposed side, the overcolour is dull orange to orange-brownish red, usually diffuse and washed out, rarely faintly striped. Conspicuous lenticels, reddish and surrounded by a greenish areola on the ground colour. Skin smooth and glossy. Stalk usually green towards the fruit. Flesh very juicy, with a characteristic cultivar flavour. Pips light brown, somewhat plump, shortly pointed at the base.

Origin: Found or bred by Monsieur Longueval on his estate near Avranches, France, in 1788 and initially named “Bonne de Longueval”. It was later renamed Bonne Louise d'Avranches.

Distribution: In Luxembourg, usually cultivated as an espalier-trained tree or garden tree; overall rarely found. Elsewhere in Central Europe, found widely, including in traditional orchards, although generally no longer common.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Medium-sized tree with steep, slender scaffold branches that branch poorly. The cultivar is highly susceptible to pear scab. It should therefore only be cultivated in well-ventilated, open sites. Overall, more of a connoisseur's cultivar, with higher site requirements.

LÉGIPONT

FR: FONDANTE DE CHARNEUX

LU: /

Synonyms: "Köstliche aus Charneux", "Légipont", "Beurré des Charneuses", "Beurré Haffner", "Délices des Charneuses", "Désirée van Mons", "Duc de Brabant", "Fondante des Carmes", "Fondante des Charneuses", "Merveille des Charneuses", "Poire Légipont", "Waterloo".



Description: Medium-sized to large fruit, variable in shape, slightly indented towards the stalk. Overcolour, when present, dull orange-red, usually diffuse and washed out. Numerous medium-sized lenticels. Basin shallow, narrow and knobbly. Stalk cavity absent; stalk often displaced to the side by a fleshy ridge. Flesh melting, finely spiced, with a characteristic cultivar aroma. Pips long, narrow, chestnut-brown and irregularly shaped.

Origin: Found around 1800 by Martin Légipont in Charneux (municipality of Herve, Province of Liège, Belgium) as a chance seedling in a hedge and first described in 1825 by the pomologist Diel.

Distribution: Scattered but regularly found in Luxembourg and neighbouring regions. One of the most widely distributed pear cultivars in traditional orchards throughout Central Europe and has retained its place in commercial fruit production to this day. Still available in supermarkets in Luxembourg, Belgium and France.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Vigorous tree with a characteristically narrow, columnar growth habit. The cultivar is recognisable from a distance by its distinctive growth habit. Robust against diseases and pests, but somewhat susceptible to scab. It should therefore preferably be planted in exposed sites with deep, sufficiently moist soils.

LUXEMBURGER MOSTBIRNE

FR: /

LU: /

Synonym: „Schnapsbirne“

Description: Medium-sized, turbinate fruit. Ground colour green, turning yellow when ripe, without overcolour. Lenticels large and conspicuous, characteristically surrounded by a red areola on the sun-exposed side. Calyx with upright, white-felted calyx lobes. Stalk often asymmetrical due to a fleshy ridge on one side. Flesh very juicy, firm, coarse-grained and high in tannins.

Origin: Originates from Luxembourg. It was probably found or bred at the Mousel nursery in Sandweiler in the second half of the 19th century and initially distributed towards the end of the 19th century as “Schnapsbirne”. As it did not become established under this name, it was renamed Luxemburger Mostbirne.

Distribution: More common in southern Luxembourg and the neighbouring regions (Trier area, southern Eifel and Saarland). Also distributed beyond the region in cider pear-growing areas, particularly in southern Germany, Austria and Switzerland.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Large, tall-pyramidal trees. Leaves large, entire and woolly-haired. Formerly used as a standard-tree cultivar because of the favourable characteristics of its fruit. The cultivar is robust against diseases and undemanding in terms of site conditions, allowing cultivation at higher elevations.

NEELCHESBIRNE

FR: /

LU: NÉLCHESBIR

Synonyms: „Nägelesbirne“, „Nägelschesbirne“, „Olivenbirne“

Description: Usually small, pear-shaped to bottle-shaped fruit without overcolour. Stalk and calyx areas with a conspicuous russet cap; fruit sides more or less heavily russeted due to russet patches. Lenticels numerous, corky and greyish-brown, particularly conspicuous against the russetting. Fruit often already brown and mealy inside when tree-ripe. Stalk stout, straight, long to very long, appearing as if inserted into the fruit. Flesh very aromatic, relatively low in tannins and edible.

Origin: Exact origin unknown. First mentioned by the pomologist Lucas in 1854. Listed in a catalogue of the Mousel nursery (Sandweiler, Luxembourg) in 1898.

Distribution: In Luxembourg, particularly south of the Ösling, probably the most common pear cultivar. Also common in neighbouring regions (Trier area, southern Eifel and Saarland). Also distributed beyond the region in cider pear-growing areas, particularly in southern Germany and Austria.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Very large trees with oak-like crowns and strong branches. Dark, healthy foliage. Among the largest fruit trees in Luxembourg. The cultivar is robust against diseases and undemanding in terms of site conditions, allowing cultivation at higher elevations.

NOUVEAU POITEAU

FR: NOUVEAU POITEAU

LU: /

Synonyms: „Neue Poiteau“, „Retour de Rome“, „Tombe de l'amateur“



Description: Medium-sized to large fruit, characteristically with two strongly pronounced ridges towards the calyx. Ground colour green, overcolour usually absent. Fruit extensively covered with net-like and patchy russeting. Calyx appearing wedged between the two ridges. Flesh characteristically greenish beneath the skin, becoming soft, melting and sweetish when ripe. Flavour ranges from aromatic to bland depending on the site.

Origin: Unclear. According to the Dictionnaire de Pomologie by the French pomologist André Leroy (Vol. 2, 1869), the cultivar was raised from seed by J.-B. van Mons in Louvain, Belgium, in 1827 and produced its first fruits in 1843. Named after the French pomologist Antoine Poiteau. To distinguish it from an existing Poiteau pear, it was named Nouveau Poiteau. Other pomologists attribute its breeding to the nurseryman Simon Bouvier in Jodoigne, who first described the cultivar in the Journal d'Horticulture de la Belgique in 1844.

Distribution: Scattered but regularly found throughout Luxembourg and in neighbouring regions (Trier area, southern Eifel and Saarland). Also widespread throughout Central Europe, occurring in almost all traditional orchard regions.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Medium-sized trees with a dominant central leader and scaffold branches bending downwards under the fruit load. This gives the trees a spindle- or poplar-like appearance. The cultivar is somewhat susceptible to scab but otherwise relatively robust against diseases. It is undemanding in terms of site conditions and suitable for cultivation at higher elevations.

VICAR OF WINKFIELD

FR: POIRE DE CURÉ

LU: PASCHTOUESCHBIR

Synonyms: "Pastorenbirne", "Belle Héloïse", "Bon Papa", "Comice de Toulon", "Casslerbirne", "Curé", "Duchesse de Berry", "Flaschenbirne", "Frauenschenkel", "Glockenbirne", "Grosse Calebasse", "Herrenbirne", "Langbirne", "Napoléonsbir", "Napoleonsbirne", "Niklosbir", "Schlangenbirne", "Trostebirne", "Zapfenbirne."



Description: Medium-sized to large, bottle-shaped fruit. Occasionally with a characteristic groove running longitudinally along the fruit, sometimes russeted. Ground colour whitish-green. Overcolour, if present, pale pink and diffuse. Calyx large and open, with long, narrow calyx lobes reflexed outwards, giving a characteristic "starfish" appearance. Stalk usually long, merging fleshy into the fruit. Flesh mildly acidic, with little aroma. Fruit has a relatively long storage life. Pips large, elongated and sickle-shaped.

Origin: Found around 1760 by the priest Leroy in the forest of Villiers-en-Brenne, France, as a chance seedling and distributed under the name Poire de Curé.

Distribution: Common throughout Luxembourg and in the neighbouring regions (Trier area, southern Eifel and Saarland). Also widely distributed in traditional orchard regions throughout Central Europe. One of the most common pear cultivars in traditional orchards.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Large tree with a dominant central leader and scaffold branches bending downwards under the fruit load. Low soil requirements allow cultivation up to medium elevations. Its susceptibility to scab is a disadvantage, making cultivation in humid sites inadvisable. Overall, more suited to wine-growing regions.

PLEINER MOSTBIRNE

FR: /

LU: PLEINERBIRNE

Synonyms: "MoselanerTrankbirne", "Moseltrankbirne"



Description: Medium-sized fruit with a green ground colour, turning greenish-yellow when ripe. Overcolour rare, then limited to small areas and pale orange. Numerous lenticels, surrounded by a green areola when ripe. Calyx side with patchy russetting. Often with a russet cap on the stalk side. Stalk medium-length and medium-thick, partly displaced to the side by the ridge in the stalk cavity. Pips numerous, small and chestnut-brown.

Origin: Exact origin unknown. Named after the village of Plein near Wittlich (Moselle). Not described in older pomological literature. The earliest known reference dates from 1909, in the catalogue of the Wagener nursery in Echternach.

Distribution: Regularly found throughout Luxembourg and in the neighbouring regions (Trier area, southern Eifel and Saarland), and locally more common. In western Saarland, it is the second most common pear cultivar and forms a characteristic component of traditional orchards. Otherwise little distributed and considered a regional cultivar characteristic of the Saar and Moselle regions.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Medium-sized trees with a tall-spherical to pyramidal crown. The dark green foliage gives the tree a somewhat sombre appearance. The cultivar has low susceptibility to scab and is otherwise robust against diseases. Moderate site requirements; can still be cultivated at somewhat sheltered higher-elevation sites.

PRINZESSIN MARIANNE

FR: CALEBASSE BOSC PRÉCOCE

LU: /

Synonym: „Salisbury“

Description: Medium-sized fruit, characteristically pear-shaped and pentagonal in cross-section. Ground colour yellowish, without overcolour. Fruit more or less heavily russeted, cinnamon-coloured. Russetting in the basin characteristically ring-shaped and cracked. Stalk medium-length to long, often sitting on a fleshy knob. Flesh fine-textured, juicy, sweet-tart and characteristically spiced. Pips brown, with a blunt, asymmetrical tip.

Origin: Bred around 1800 by the Belgian nurseryman J.-B. van Mons and named after the Dutch princess Marianne.

Distribution: Scattered in Luxembourg and in the neighbouring regions (Trier area, southern Eifel and Saarland). Still occasionally found in traditional orchards beyond the region.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: The cultivar can produce large, landscape-defining trees. Forms slender crowns, usually with a dominant central leader, with steeply ascending scaffold branches that later hang down under heavy fruit loads. The cultivar is robust against scab and undemanding in terms of site conditions, allowing cultivation at higher elevations. Considered a reliable bearer in areas unfavourable for fruit production.

SAINT REMY

FR: SAINT REMY

LU: SAINT REMY

Synonym: „Bellissime d'Hiver“

Description: Large to very large fruit, usually egg-shaped or barrel-shaped, rarely narrowed towards the stalk. Ground colour green, remaining scarcely yellow even when ripe. Overcolour brownish-red to pinkish-red, diffuse. Numerous conspicuous lenticels. Basin broad and shallow, sometimes with fleshy beads. Stalk medium-length. Flesh firm, with little aroma, remaining firm even when ripe. Very long storage life. Pips dark brown, medium-sized, with a blunt lateral nose at the apex.

Origin: Said to originate from the town of Saint-Rémy near Liège, Belgium.

Distribution: Scattered but regularly found throughout Luxembourg and in the neighbouring regions (Trier area, southern Eifel and Saarland). Also found in traditional orchards beyond the region. Frequently distributed on young trees as Großer Katzenkopf, probably due to confusion of scionwood.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Vigorous trees with pyramidal to tall-pyramidal crowns and overhanging lateral fruiting wood. Apart from a slight susceptibility to scab, the cultivar is considered robust against diseases and undemanding in terms of site conditions, allowing cultivation at higher elevations.

SIEVENICHER MOSTBIRNE

FR: /

LU: /

Synonym: „Klötzenbirne“

Description: Small, spherical to top-shaped fruit, hanging in dense clusters on the tree. Ground colour yellowish-green, with conspicuous mottled lightening. Calyx shallow and bowl-shaped, with short, narrow, grey-felted calyx lobes lying flat against the fruit in a tooth-like ring. Stalk medium-length, green towards the fruit, with a characteristic walking-stick-like bend at the end. Pips dark brown, medium-sized.

Origin: Originated as a chance seedling on the Sievenicher Hof farm near Trier. Propagated and distributed from the early 1860s onwards by the Lambert & Reiter nursery in Trier.

Distribution: Common throughout Luxembourg and in the neighbouring regions (Trier area, southern Eifel and Saarland). One of the most common cider pear cultivars in the region. Also found in cider pear-growing areas throughout Central Europe.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Large, round-crowned trees with scaffold branches of similar strength and no dominant central leader. The short fruiting wood gives the crown a compact appearance. Leaves small and rounded, almost entire, light green. The cultivar is slightly susceptible to scab but otherwise robust against diseases. It is considered somewhat susceptible to frost, which can result in losses in nurseries during severe winters.

WILLIAMS' BON CHRETIEN

FR: BON CHRÉTIEN WILLIAM

LU: /

Synonyms: "Williams Christbirne", "Bartlett", "Barlett de Boston", "Poire de Angleterre", "Stair's Pear", "Williams"



Description: Medium-sized, pear-shaped fruit with a knobby surface. Ground colour yellowish-green, turning pale yellow when ripe. Overcolour, if present, diffuse, pale red and striped. Characteristic russet caps at the calyx and stalk ends, as well as smaller russet markings on the skin. Stalk short, thick and straight, often displaced to the side by a fleshy ridge. Flesh soft, melting, juicy, sweet and low in acidity, with the characteristic "Williams" aroma. Pips blackish-brown, long and well developed.

Origin: Found as a chance seedling in Berkshire, England, and propagated by the nurseryman Williams. Already known around 1770 and described in 1816 as "Bon chrétien Williams".

Distribution: Scattered but regularly found throughout Luxembourg and in the neighbouring regions (Trier area, southern Eifel and Saarland). Also widely distributed throughout Central Europe. Still part of the standard commercial fruit-growing assortment.

Ripening Period

J	F	M	A	M	J	J	A	S	O	N	D

Tree: Medium-sized trees with a pyramidal crown. Initially moderately vigorous growth is reduced later by heavy fruit loads. Leaves elongated and elliptic, slightly serrated along the margins. The cultivar is susceptible to scab and should therefore not be used in traditional orchard plantings. Due to its high and regular yields, the site should have a good nutrient supply; otherwise, the fruit remains too small.



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