

Marechal Foch (pronounced "mar-esh-shall-fosh"), is an inter-specific red wine grape variety. It was named after the French marshal Ferdinand Foch (1851-1929), who played an important role in the negotiation of the armistice terms during the closing of the First World War.

It was developed in Alsace, France by grape hybridizer Eugene Kuhlmann. Some believe it to be a cross of Goldriesling (itself an intra-specific cross of Riesling and Courtiller Musque) with a *Vitis riparia* - *Vitis rupestris* cross. Others contend that its pedigree is uncertain and may contain the grape variety Oberlin 595.

It ripens early, is cold-hardy, is resistant to fungal diseases, but because of its small berry size is prone to bird injury.

The quality of wine produced by Marechal Foch vines is highly dependent upon vine age, and the "foxy" character associated with new-world hybrid varieties is much reduced in examples made with fruit picked from older vines.

Marechal Foch is used to make a variety of styles of wine, ranging from a light red wine similar to Beaujolais, to more extracted wines with intense dark "inky" purple colour and unique varietal character, to sweet, fortified, port-style wines. Wines made from Marechal Foch tend to have strong acidity, aromas of black fruits and, in some cases, toasted wheat, mocha, fresh coffee, bitter chocolate, vanilla bean, and musk. In the darker variants of the wine a strong *gamey* nose is also often described.

Some tasters find that similarities to Burgundy Pinot Noir become more pronounced with age.

