



## Malus domestica 'Reinette de France'



|                                    |   |
|------------------------------------|---|
| Высота                             | 5-8 m   |
| Ширина                             | 5-8m  |
| Крона                              | oval, half-open crown   |
| Кора и ветви                       | brown   |
| Лист                               | green   |
| Цветы                              | pink, flowers in May  |
| Плоды                              | edible fruits, yellow, red, pink  |
| Колючки/шипы                       | None  |
| Ядовитость                         | неядовитый, обычно  |
| Вид почвы                          | clayed soil, loamy soil, sandy soil, acid soil                                      |
| Мощение                            | неустойчив к мощению  |
| Зона зимостойкости                 | 6 (-23,3 до -17,8 °C)   |
| Устойчивость к ветру               | good, susceptible to sea wind   |
| Прочие виды устойчивости           | устойчив к морозам, зона 1 - 6, сустойчив к ветру                                   |
| Дерево-среда обитания для животных | устойчив к морозам, зона 1 - 6, сустойчив к ветру, дерево-источник питания для птиц |
| Применение                         | небольшие сады, сады в патио  |
| Форма                              | штамбовое дерево, штамбовое фруктовое дерево, полуштамбовое фруктовое дерево        |

'Reinette de France' is a medium-sized apple tree that grows moderately fast. The oval crown is semi-open and the tree will grow (5)6-8 m tall. The flowers open late in spring. Around mid-May, the dark pink buds open and the soft pink blossom is visible. The apples are ready for picking very late in the season and can be picked around the end of October. The apples of 'Reinette de France' are medium-sized and regularly flattened round in shape. The colour is orange-yellow to coppery with a red blush and red stripes on the sunny side. The flesh is firm, dark creamy white, medium juicy and distinctly sweet-smelling. However, the flavour is acidic with a pineapple-like aftertaste. 'Reinette de France' can be used as a hand apple and as a cooking apple, for example for purée or apple pie. The apples can be stored for about four months. Good for use in private gardens.

'Reinette de France' originated around 1853 in Tournai, Belgium. Hardiness zone 6.