

together & otherwise

VARIETY CATALOGUE





At Douar Den, we have been identifying and selecting varieties of potatoes suitable for Organic Farming since 2007, such as Allians and Maiwen, which are now among the market references. Our plants are produced by around forty farmers, all members of the SCIC (Société Coopérative d'Intérêt Collectif). They are mainly located in Brittany, a region known for its expertise and favorable conditions for production. We have several logistics sites to ensure the storage, packaging, and shipping of our certified plants throughout France. Besides variety selection, we dedicate a significant portion of our energy and resources each year to improving our production techniques and infrastructures, and therefore the quality of our plants. Finally, we are always attentive to our customers and strive to provide the best possible responses daily, for today and tomorrow.

The president, Fabris Trehorel

A handwritten signature in black ink, consisting of several overlapping loops and a long horizontal stroke extending to the left.

How are our plants selected ?



At Douar Den, the potato plants come from 100% organic strains. The process takes 6 to 7 years before they are marketed to our customers.

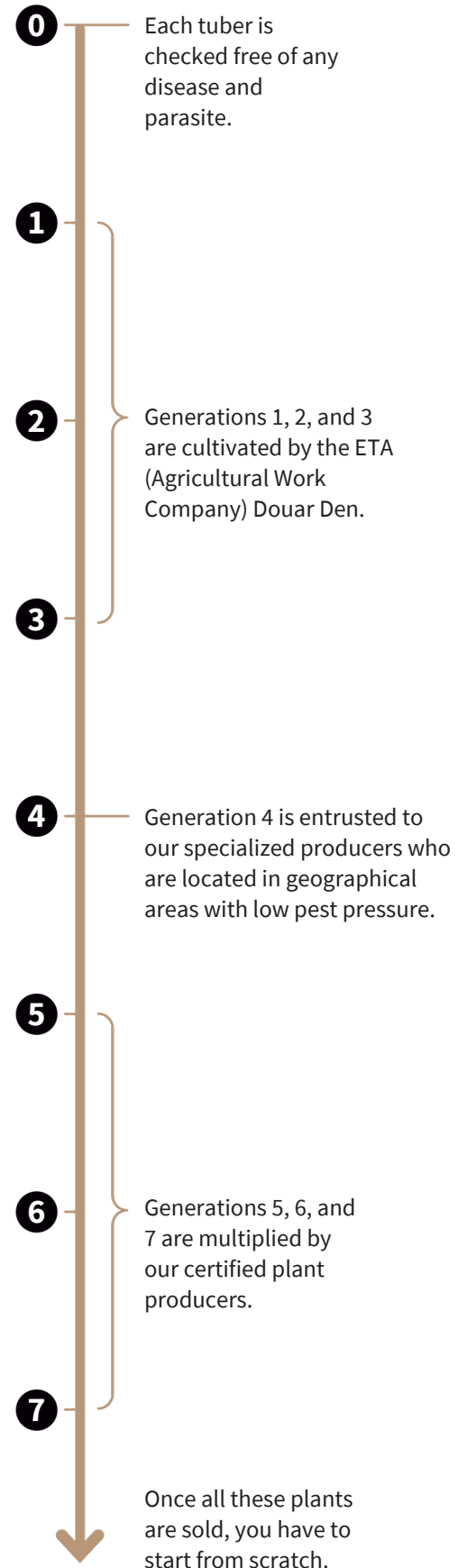
The Purification

Throughout the selection process, it involves manually removing plants and tubers that show symptoms of diseases such as viruses, rhizoctonia, and black leg. This is done in order to meet the current health standards.



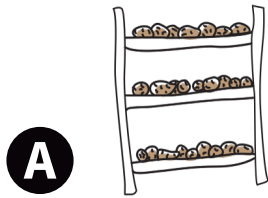
CONTROLS & CERTIFICATION

Each generation is subject to rules and standards, verified in vegetation and on the harvest by the official control service (affiliated with the Ministry of Agriculture). All our plants are certified before shipment.



How to manage your plants upon receipt ?

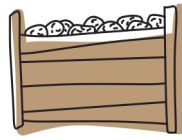
And first steps in cultivation.



A

FOR A PRE-GERMINATION

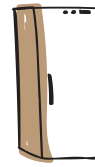
Keep on a shelf sheltered from frost, in the light, for about 2 months, depending on the ambient temperature.



B

FOR A PLANTING IN 10-15 DAYS

Stacked in crates, on a trailer, on the ground... in a dry, ventilated and frost-free space. It is imperative not to leave the plants in big bags or sacks.



C

FOR A PLANTATION IN A TIME FRAME GREATER THAN 10-15 DAYS

Storage in cold room at 6/8°C.



Target white point stage

= maximum 1 or 2 mm of germs.
Above all, do not allow germination.

10°C
à 10 cm



Minimum temperature and maximum depth recommended during planting.

Cover with a small amount of soil for quick germination and to prevent attacks from rhizoctonia.



Otherwise, pass the **harrow** within 8 days to **reduce the volume of soil**.

Then every week until 10/15 cm of vegetation height. At the stage of 20/25 cm, carry out **the final hilling** (possible pre-hilling).

What happens if I have not reached this stage or if I have not followed these recommendations?

Sometimes, nothing. But often, if the plant is not warmed up enough or has germinated too much, and if the weather conditions are not favorable, you will have a slow or uneven emergence, or even plants that rot (remember: they are living!). The care you give to these first steps will be crucial for the future!

FIRM CHAIR

They are ideal steamed, in salad, or sautéed!



ALLIANS 100-110 days

The Allians variety has become the benchmark in the firm flesh segment in France. And this is not by chance! Its success is due to its tolerance to downy mildew, its productivity, its quality of preservation, and its excellent taste quality. Its bright yellow flesh and very good cooking quality are also highly praised by consumers.



ATHÉNA 90-100 days

Currently registering firm flesh variety semi-early with good downy mildew resistance. Productive, it has good storage qualities and is resistant to shocks. Of very good taste quality, it has a very high environmental value. "A Charlotte very little sensitive to downy mildew."



CELTIANE 90-100 days

Variety with firm flesh and excellent productivity while maintaining a relatively low proportion of large tubers. Its very high level of presentation and fine flesh make it a product highly appreciated by potato lovers. Its precocity, among other factors, allows it to perform well in situations of water stress.



CHARLOTTE 90-100 days

The most well-known firm flesh. While newer varieties like the Allians provide guarantees or superior qualities, the famous Charlotte retains advantages due to its earliness, hardness, and good storage ability.



LADY CHRISTL 80-90 days

The firm flesh is undoubtedly the most well-known. While more recent varieties like Allians offer guarantees or superior qualities, the famous Charlotte retains its advantages thanks to its earliness, hardness, and good storage capability.



NICOLA 110-120 days

Nicola is one of the easy-to-grow varieties. Vigorous, it is little sensitive to water stress and common scab. It offers good yields with homogeneous and regular tubers. In terms of organoleptic quality, it can easily be confused with Charlotte and also stores very well.



VALÉRY 90-100 days

A firm-fleshed, semi-early variety! With a beautiful red skin, a very nice yellow flesh, and remarkable taste quality, it has everything to please gourmets. Its precocity makes it an easy variety to grow and, despite everything, it stores well. Moreover, it is very little sensitive to common scab and offers a yield comparable to that of a firm-fleshed variety.

EARLY POTATOES

Ideal for steaming, sautéing, or baking, they allow for offering new potatoes very early in the season !



ATHÉNA 90-100 days

Currently registering firm flesh varieties that are semi-early with good downy mildew resistance. Productive, it has good storage capabilities and is shock resistant. Of very good taste quality, it possesses a very high environmental value. "A Charlotte variety that is very little sensitive to downy mildew."



LADY CHRISTL 80-90 days

The early firm-fleshed variety! Beyond its earliness, it offers a very beautiful presentation and fully satisfies the taste buds. Its tubers are regular and its size is homogeneous. It adapts perfectly to production under cover.



MAÏWEN 90-100 days

Early to semi-early, the Maiwen is very resistant to blight and productive. Its large, regular tubers are of excellent taste quality. Despite its earliness, it has a very good ability to be stored without altering its melting and flavorful flesh. These characteristics make it one of the market references today.



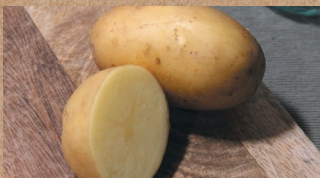
PRIM'LADY / RIKÉA 80-90 days

Rikéa, known as Prim'Lady, is one of the earliest varieties on the market. Its vigor and hardiness allow it to withstand difficult springs. Fairly resistant to mildew, it is productive and tolerant to common scab. Harvested as a peeler, it maintains a nice appearance as it is not very sensitive to enzymatic browning. Despite its early ripening, it offers good storage capabilities.



RUBIS 90-100 days

Semi-early variety with a very beautiful red skin and tasty light yellow flesh. It has satisfied its users for many years due to its hardiness and adaptability to different environments.



STARLETTE 70-80 days

The earliest of all. Very cultivated in greenhouses, it allows for an early arrival in the season and offers customers a potato of good size with quite yellow flesh and a slight nutty taste when consumed as a new crop.



VALÉRY 90-100 days

A firm-fleshed and semi-early variety, with a beautiful red skin, a very nice yellow flesh, and remarkable taste quality. Everything to please gourmets. Its precocity makes it an easy variety to grow, which, nonetheless, performs well in storage. It is also very resistant to common scab and offers a yield consistent with that of a firm-fleshed variety.



SOFT CHAIR

They are ideal in purée, soup, baked or as fries!



AGRIA 120-130 days

In the category of well-known and appreciated varieties, Agria holds its place. It is indeed productive and produces large tubers of recognized quality. Its main advantage is its ability to meet both the expectations of the fresh market and the requirements of the industry (chips/fries).



Médaille d'argent
Sival 2023

BYZANCE 110-120 days

The latest creation from Douar Den. Of average precocity, with regular oblong tubers with yellow skin and flesh, it is particularly productive. It is also tolerant to blight, has good storage qualities, is minimally sensitive to mechanical damage, and received the innovation award at Sival 2023. Its good culinary quality and beautiful presentation make it an asset in the fresh market.



DÉLILA 120-130 days

Variety with beautiful red skin and yellow flesh, featuring elongated oblong tubers. Of semi-late maturity, it is little sensitive to blight, not easily affected by shocks, and has excellent keeping quality. Without a doubt, a all-risk insurance.



DÉSIRÉE 120-130 days

Easy to grow, resilient, the Désirée promises a good yield and large sizes. Little sensitive to blight, it stores very well even without refrigeration. With red skin and pale yellow flesh, it is perfect for the end of the season due to its storage capacity.



MAÏWEN 90-100 days

Early to semi-early, the Maïwen variety is very little susceptible to late blight and is productive. Its large, regular tubers are of excellent taste quality. Despite its early maturity, it has a very good ability to be stored without compromising its melting and tasty flesh. It is one of the market's references. It also has the particularity of being highly appreciated for homemade fries.



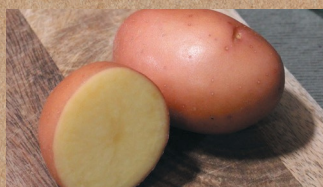
MONALISA 100-110 days

The Monalisa is a medium early variety that has a good yield with a high proportion of large sizes. Its tubers are well-presented and have good taste qualities. It is versatile in the kitchen, from soups to mashed potatoes, steaming to gratins: it satisfies all palates !



PASSION 110-120 days

The first variety specifically created for organic producers by Douar Den. It is very resistant to leaf blight and is highly productive. However, it requires the utmost care during harvesting. Its beautiful presentation and taste qualities are appreciated. Especially ideal for purées and soups.



ROSABELLE 90-100 days

Known among gardeners and market gardeners, the Rosabelle is a semi-early variety with a beautiful presentation due to its pale pink color and yellow flesh. Its tubers are numerous, very regular, and quite elongated in shape. It is particularly well-suited for the beginning of the season.



RUBIS 90-100 days

Semi-early variety with a very beautiful red skin and delicious light yellow flesh. It has satisfied its users for many years thanks to its hardiness and its ability to adapt to different environments. Like Maiwen, it also cooks very well as homemade fries.



TRUFFETTE 110-120 days

It first amazes with its regular tubers with purple skin and flesh. Much earlier than Vitelotte, rustic, easy to grow, and not very sensitive to shocks, it also has good storage capabilities. It will attract attention thanks to its very particular taste, a variety with a future in the niche of original varieties.



WAHOU 110-120 days

For those who wish to impress their clients or guests, there is nothing better! Its purple skin with yellow eye edges is truly unique. Its elongated shape further enhances its aesthetic. Easy to cultivate, it is not very sensitive to shocks and common scab and offers good storage quality. Its numerous tubers of good taste quality hold up during cooking, but be careful not to let them cook too long nonetheless !



CHIPS

They are ideal for this slot in Organic!



AGRIA 120-130 days

Agria is still today the reference in the industrial chips sector. This semi-late and rustic variety is productive, with a high proportion of large tubers.



LADY AMARILLA 110-120 days

Earlier than Agria, this productive variety is particularly interesting in terms of long-term storage due to its low reducing sugar content. It is also well-suited for industrial frying.



NATURÉA 110-120 days

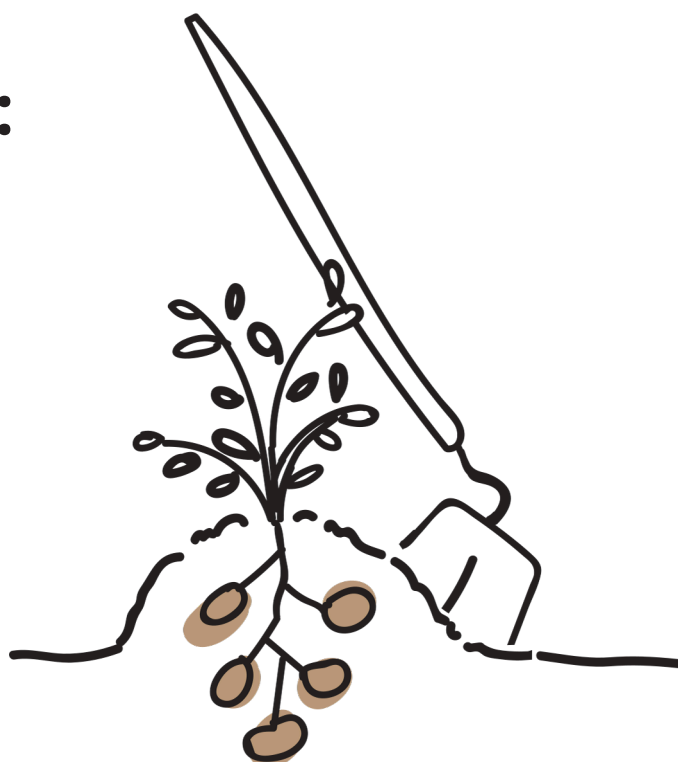
The first chip variety adapted to Organic Farming! The result of the Douar Den selection program, it is tolerant to both leaf and tuber blight, has low sensitivity to mechanical damage, and is resistant to the nematode *Globodera Rostochiensis* (Ro1.4).

This variety has a medium maturity, with round yellow-skinned and yellow-fleshed tubers and a high dry matter content (22-23%): perfect for chip production! It stores well and has tubers that are smaller than Agria, but more numerous and uniform (50/60 mm).






























A must-try!

Find in the price grid:

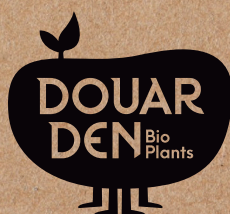
- The recommended **average planting densities**.
- The average **number of tubers per kg**.



Discover our varieties

PRECOCITY	VARIETIES	FIRM CHAIR	COLOR OF SKIN	MILDIU TOLERANCE	CONSERVATION QUALITY	CULINARY USES	MAIN STRENGTHS
Very early	STARLETTE			☆	☆☆	Versatile	Very early with a hazelnut taste.
Early	LADY CHRISTL			☆	☆☆	Sautéed/Salad / Steamed	Productive, excellent taste in young wines.
	PRIM'LADY/RIKÉA			☆☆	☆☆	Versatile	Good hold at all levels of cooking, early.
Half-early	ATHÉNA			☆☆☆☆	☆☆☆	Sautéed/Salad / Steamed	Resistant with a very good cooking holding.
	CELTIANE			☆☆	☆☆	Sautéed/Salad / Steamed	Beautiful presentation, flavorful.
	CHARLOTTE			☆☆	☆☆	Sautéed/Salad / Steamed	Versatile, beautiful presentation.
	MAÏWEN			☆☆☆☆	☆☆☆☆	Versatile	Rustic, productive, and tasty.
	ROSABELLE			☆	☆☆☆	Versatile	Nice presentation, regular.
	RUBIS			☆	☆☆	Puree/Soup /French fries	Pretty skin, tasty flesh.
	VALÉRY			☆	☆☆☆	Sautéed/Salad / Steamed	Beautiful skin and flesh color.
Early to medium half	ALLIANS			☆☆☆	☆☆☆☆	Sautéed/Salad / Steamed	Very good cooking quality, taste quality.
	MONALISA			☆☆	☆☆	Puree/Soup /Oven	Versatile, tasty.
Averages	BYZANCE			☆☆☆☆	☆☆☆	Puree/Soup /Oven	Resistant, productive.
	LADY AMARILLA			☆☆☆	☆☆☆	Chips/French Fries/Industry	Productive, perfect in chips.
	NATURÉA			☆☆☆☆	☆☆	Chips/ Industry	Rustic, numerous regular tubers.
	NICOLA			☆☆	☆☆☆☆	Sautéed/Salad / Steamed	Vigorous, easy to grow.
	PASSION			☆☆☆☆	☆☆	Puree/Soup /Oven	Very productive, resilient.
	TRUFFETTE			☆	☆☆☆☆	Puree/Soup/ Oven/Chips	Original in color and taste.
	WAHOU			☆	☆☆	Versatile	Rustic and surprising
Half-late	AGRIA			☆☆	☆☆☆	Puree/French fries /Chips/Industry	Productive, perfect for fries.
	DÉLILA			☆☆☆☆	☆☆☆☆	Puree/Soup /Oven	Resistant, beautiful red skin.
	DÉSIRÉE			☆☆	☆☆☆☆	Puree/Soup /Oven	Rustic, ideal at the end of the season.

☆ Weak ☆☆ Average ☆☆☆ Good ☆☆☆☆ Strong



Head office : ZA du Ruellou • 22480 Saint-Nicolas-du-Pélem
06 27 96 84 52 • bio-plants@douarden.bzh douarden.bzh

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hippocampe.com