



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 (Collective Interest Cooperative Society). Most of them are located in Brittany, a region known for its expertise and for the favorable conditions it offers for production.

We have several logistics sites to ensure the storage, packaging, and shipping of our certified seeds throughout France and Europe.

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 for the future.

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.

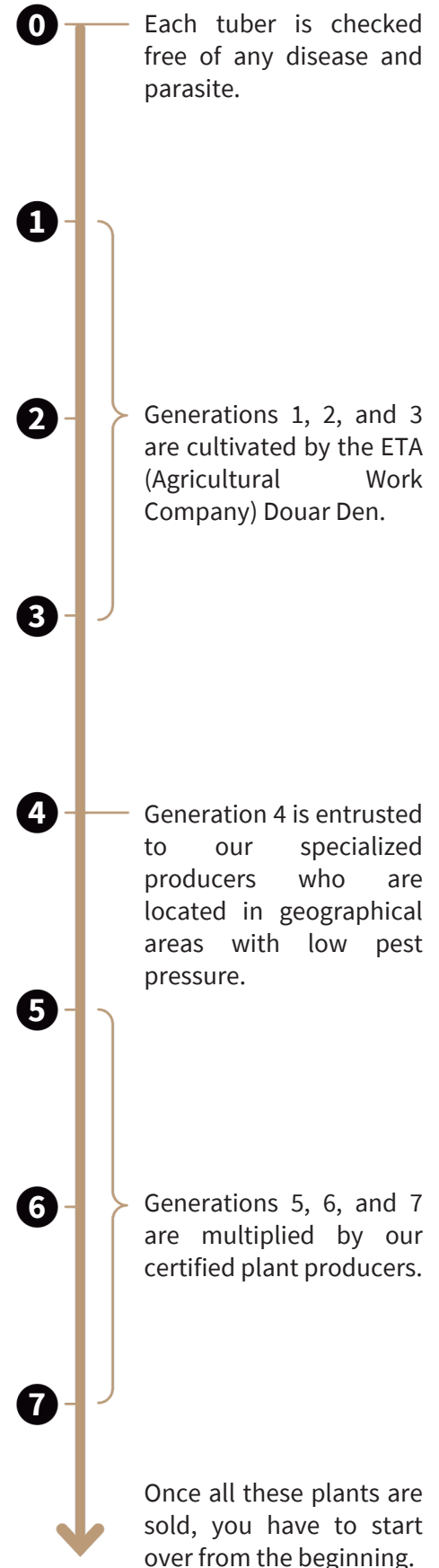
Roguing :

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.



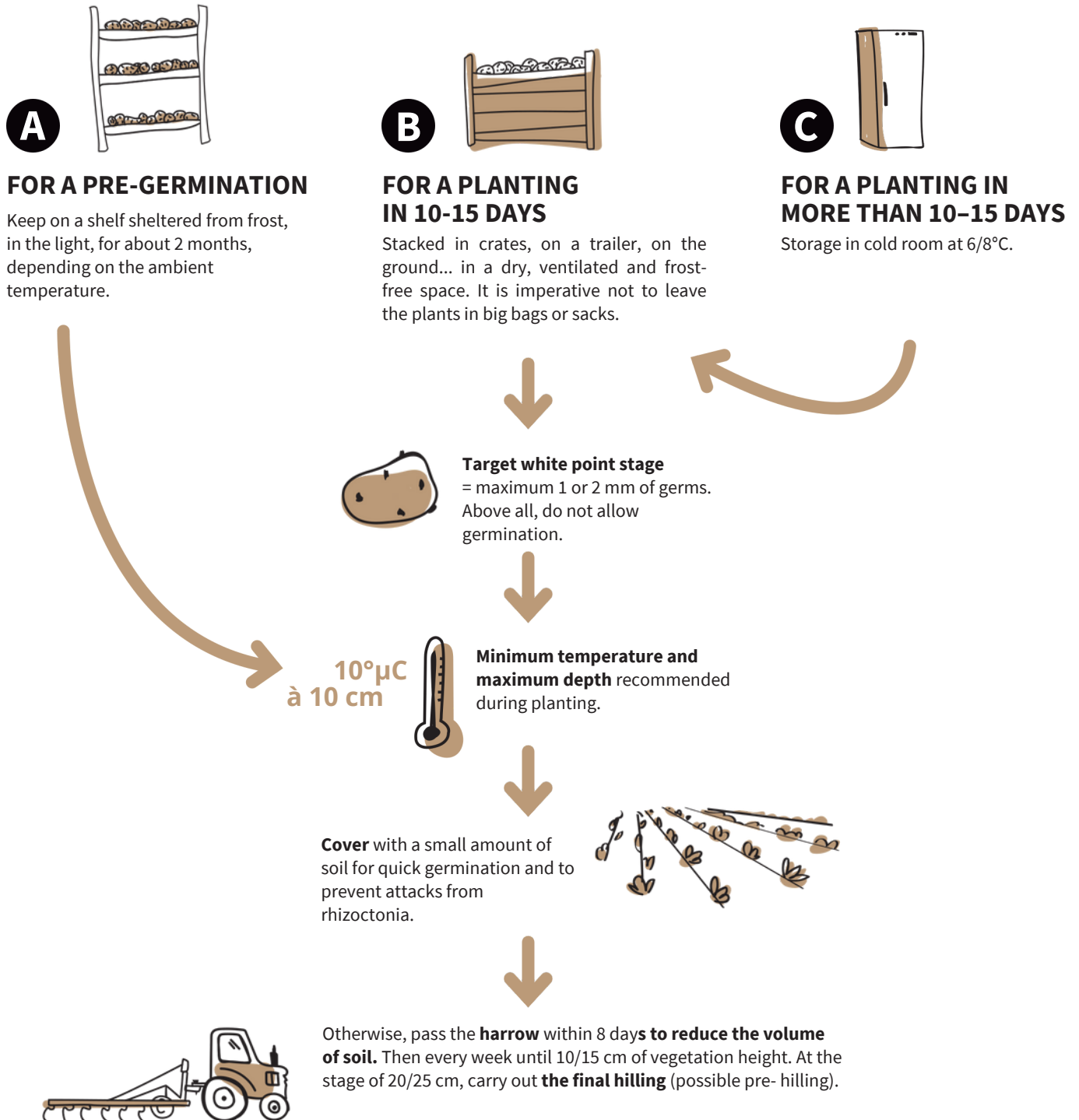
CONTROLS & CERTIFICATION

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.



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 FLESH

They are ideal steamed, in salad, or fried!



ALLIANS 100-110 days



The Allians variety has become the benchmark in the firm-fleshed potato segment in France. And that's no coincidence! Its success is due to its tolerance to blight, high yields, good storage capacity, and excellent eating quality. Its deep yellow flesh and outstanding cooking performance are also highly appreciated by consumers.



ATHÉNA 90-100 days

Currently registering firm flesh

Variety semi-early with good blight 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 barely sensitive to blight".



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, hardiness, and good storage ability.



LADY CHRISTL 80-90 days

The early firm-fleshed variety! Beyond its earliness, it offers an excellent appearance and is highly appreciated for its flavor. Its tubers are uniform in shape and consistent in size.

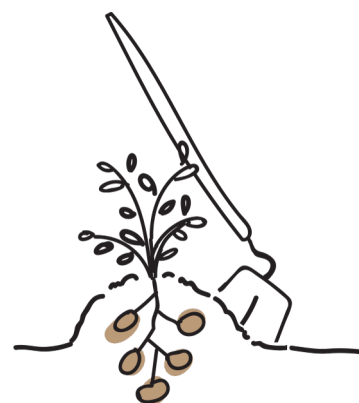


VALÉRY 90-100 days

A firm-fleshed, mid-early variety! With its beautiful red skin, attractive yellow flesh, and remarkable flavor, it brings together all the qualities that make it a standout variety. Its earliness makes it easy to grow, while still performing well in storage. In addition, it shows very low susceptibility to common scab while maintaining the expected yield of a firm-fleshed variety.

Refer to the price list for:

- the recommended **average** planting densities
- the average number of **tubers per kg**



EARLY POTATOES

Ideal for steaming, fried, or baking - delivering new potatoes at the very beginning of the season!



ATHÉNA 90-100 days

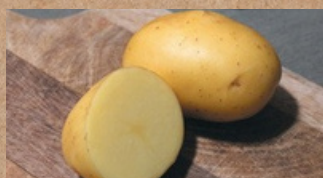
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LADY CHRISTL 80-90 days

The early firm-fleshed variety! Beyond its earliness, it offers an excellent appearance and is highly appreciated for its flavor. Its tubers are uniform in shape and consistent in size.



MAÏWEN 90-100 days



Early to semi-early, the Maïwen 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 blight, 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 earliness, 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, mid-early variety with beautiful red skin, attractive yellow flesh, and outstanding flavor — everything to delight gourmets. Its earliness makes it easy to grow, while still performing well in storage. In addition, it shows very low susceptibility to common scab and achieves yields similar to other firm-fleshed varieties.



SOFT FLESH

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

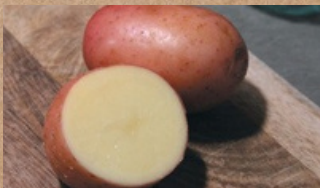
Of average precocity, with regular oblong tubers with yellow skin and flesh, it is particularly productive. It is also tolerant to blight, has good storage qualities, is minimally sensitive to mechanical damage, and received the innovation award at Sival 2023. Its good culinary quality and beautiful 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 late blight, not easily affected by shocks, and has excellent keeping quality. Without a doubt, a all-risk insurance.



DÉSIRÉE 120-130 days

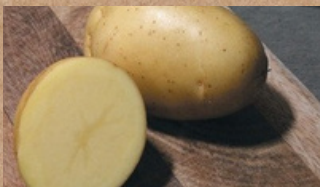
Easy to grow, resilient, the Désirée promises a good yield and large sizes. Little sensitive to late blight, it stores very well even without refrigeration. With red skin and pale yellow flesh, it is perfect for the end of the season due to its storage capacity.



MAÏWEN 90-100 days



Early to semi-early, the Maïwen 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.



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 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.



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.



SEREINE 100-110 days

The latest addition to the DOUAR DEN varieties, it completes the tender-fleshed range with numerous regular, oblong tubers, featuring attractive yellow skin and yellow flesh. A mid-early variety with good culinary quality (group A) and good storage potential. Robust and fairly resistant to mechanical damage, it shows low susceptibility to foliage blight and water stress.



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.



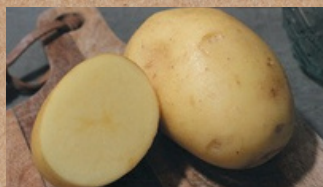
WAHOU 110-120 days

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 segment 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 foliage 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!

In 2023, DOUAR DEN signed the **Robust Potato Varieties Agreement**, together with leading European partners.

This initiative aims **to develop and promote varieties that are naturally disease-resistant** and better suited to sustainable agriculture.



What does a robust potato mean ?

A robust potato is one that can deliver sufficient and high-quality yields even under challenging conditions.

By this, we mean varieties that can:

- Resist diseases, particularly late blight (*Phytophthora infestans*),
- Tolerate drought and heat,
- Thrive with low fertilization,
- Ensure both quality and high yields.

Check-out our varieties

MATURITY	VARIETIES	FIRM FLESH	COLOR OF SKIN	BLIGHT 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 as new potato
	PRIM'LADY/RIKÉA			☆☆	☆☆	Versatile	Holds shape well when boiled, early
Half-early	ATHÉNA	☒		☆☆☆☆	☆☆☆	Sautéed/Salad/Steamed	Resistant with good cooking quality
	CELTIANE	☒		☆☆	☆☆	Sautéed/Salad/Steamed	Beautiful presentation, flavorful
	CHARLOTTE	☒		☆☆	☆☆	Sautéed/Salad/Steamed	Versatile, Beautiful presentation,
	MAÏWEN			☆☆☆☆	☆☆☆☆	Versatile	Rustic, productive and tasty
	RUBIS			☆	☆☆	Puree/Soup/French fries	Nice skin tasty flesh
	VALÉRY	☒		☆	☆☆☆	Sautéed/Salad/Steamed	Beautiful skin and flesh color
Early to medium half	ALLIANS	☒		☆☆☆☆	☆☆☆☆	Sautéed/Salad/Steamed	Very good cooking quality and excellent flavor
	MONALISA			☆☆	☆☆	Purée/Soup/Oven	Versatile and tasty
	SERINE			☆☆☆☆	☆☆☆☆	Purée/Soup/Oven	Many tubers and resistant to water stress
Medium	BYZANCE			☆☆☆☆	☆☆☆	Purée/Soup/Oven	Resistant and productive
	LADY AMARILLA			☆☆☆	☆☆☆	Fries/Chips/Industry	Productive, perfect in chips
	NATURÉA			☆☆☆☆	☆☆	Chips/ Industry	Rustic, many regular tubers
	PASSION			☆☆☆☆	☆☆	Purée/Soup/Oven	Very productive, resilient
	TRUFFETTE			☆	☆☆☆☆	Purée/Soup/Oven/chips	Original in color and flavour
	WAHOU			☆	☆☆	Versatile	Rustic et surprising
Half-late	AGRIA			☆☆	☆☆☆	Purée/Fries/Chips/Industry	Productive, perfect for fries
	DÉLILA			☆☆☆☆	☆☆☆☆	Purée/Soup/Oven	Résistant, beautiful red skin
	DÉSIRÉE			☆☆	☆☆☆☆	Purée/Soup/Oven	Rustic, perfect for the end of the season

☆ Low ☆☆ Medium ☆☆☆ Good ☆☆☆☆ Strong



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