



# Malus domestica 'Reinette de France'



<b>Height</b>	5-8 m
<b>Width</b>	5-8m
<b>Crown</b>	oval, half-open crown
<b>Bark and branches</b>	brown
<b>Leaf</b>	green
<b>Flowers</b>	pink, flowers in May
<b>Fruits</b>	edible fruits, yellow, red, pink
<b>Spines/thorns</b>	None
<b>Toxicity</b>	usually not toxic to people, (large) pets and livestock
<b>Soil type</b>	clayed soil, loamy soil, sandy soil, acid soil
<b>Paving</b>	tolerates no paving
<b>Winter hardiness zone</b>	6 (-23,3 to -17,8 °C)
<b>Wind resistance</b>	good, susceptible to sea wind
<b>Other resistances</b>	resistant to frost (WH 1 - 6), can withstand wind
<b>Fauna tree</b>	resistant to frost (WH 1 - 6), can withstand wind, provides food for birds
<b>Application</b>	small gardens, patio gardens
<b>Shape</b>	clearstem tree, clearstem fruit tree, halfstem fruit tree

'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.