

Cellar installations



The connection between our solar heating and the cellar allows us to save energy and money.



The catwalk around the pneumatic press.

**Planning to come to Ardèche?
Have a look on our website !**

On our **website** you'll find some interesting **links** for your holidays (camping sites, holiday cottages, restaurants...).



We are preparing the relief team !

Marina (9 y), Cyril (7 y) and Vincent (7 y) all like to help in the cellar. Camille (4 y) is too young to give a hand but she is already learning to behave as a connoisseur...



Planting of 2 ha Syrah

Because of the drought of the last three years, the yield of Syrah has been too small and did not allow us to make our *Rosé "Les Ailles"*. This year we planted 2 ha of Syrah at Saumassac, next to the house of Alphonse and Françoise. These Syrah plants will produce from 2008.



Bottling as in the old days

In order to avoid the expenditure of having the bottling truck come on the estate, we started bottling again with the old machines of Grandpa Alphonse. At the end of 2005 we will invest in a semi-automatic bottling machine.



Manu and Sébastien bottling

Filling the bottle, corking ...



...capping, labelling, putting it in a box and finally scotch the box.

Magalie knows all about it !

Life in *mas d'intras*



Information letter by Denis
August, 2005 - Page 1



**Do you still have old Mas d'Intras
wines in your cellar ?**



Turn the page to find the answers.



**Three of our wines
appear in the Hachette
Wine Guide in 3 years**

Among the 3 of our wines the Hachette Wine Guide 2004 did select, one had a special assessment. In the 2005 edition 2 other wines appear. Our Cabernet-Sauvignon 2003 has a special assessment in the 2006 edition.



Private wine tasting

If you are interested in a wine-tasting with your wine-loving friends and colleagues then contact us and I'll get in touch with you.

Practical information:

We fix a date together for the wine tasting. You prepare bread and cheese for your guests. I bring the wine, and take care of glasses, decanters and documentation. I will tell the stories behind our wines, and answer any question about wine, wine tasting and the winery.



To be drunk ? To be kept ? Keep potential of our 14 last vintages

Quality of the vintages	Exceptionnal vintage													
	Good vintage													
Keep potential	Normal vintage													
	Lower quality vintage													
Keep potential	To be kept (will be better after 2-3 years ageing)													
	Almost ready to drink, but can be stored 1-2 years													
	Ready to drink, to be drunk in the next 2 years													
	This wine is too old, please drink the last bottles													
	No wine in this vintage													
	1991	1992	1993	1994	1995	1996	1997	1998	1999	2000	2001	2002	2003	2004
Montagnère / Blanc		X	X	X	X	X	X	X	X	X	X	X	X	X
Rosé de Pays / Estivale	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Le Gris / Les Ailles									X					
Isidora														
Cuvée Rustique								X	X	X	X	X	X	X
Rouge de Pays		X	X	X	X	X	X							
Grenache								X	X	X	X	X	X	X
Grenache 1500ml								X	X	X	X	X	X	X
Carignan													X	X
Helviens		X	X	X	X	X	X							
Dardaillon				X	X	X	X							
Trace-Nègre (Grenache)									X	X	X	X	X	X
Merlot			X	X	X	X	X	X	X	X	X	X	X	X
Merlot 1500ml			X	X	X	X	X	X	X	X	X	X	X	X
Alphonse (Merlot-Syrah)	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Alphonse (Merlot-Syrah) 1500ml	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Syrah	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Cabernet-Sauvignon	X	X	X	X	X	X	X	X	X	X	X	X	X	X

Quelques conseils de dégustation

Nos vins, naturels, ont besoin de respirer ! Il est bénéfique, au moins à tous nos vins rouges, de les servir en carafe, afin de les oxygéner.

Températures de service: en général, les vins blancs et rosés se servent frais, et les vins rouges se servent légèrement chambrés (16°C, température d'une pièce non chauffée).

Une bouteille ouverte doit être bue dans les 4 jours, et commence à perdre de ses qualités dès le premier jour. Cependant, l'oxygénation progressive d'une bouteille de vin rouge ouverte (et non carafée) améliore souvent le vin pendant 2 jours.

Les bouteilles doivent toujours être conservées couchées, dans une cave fraîche (14°C environ), à température constante été comme hiver et d'un jour à l'autre, à l'abri de la lumière. Goûtez une bouteille de temps en temps pour vous assurer de leur bonne évolution.

En été, il faut se méfier de notre ami le soleil, qui fait mûrir le raisin mais est un ennemi du vin. Il faut savoir que la température dans le coffre d'une voiture arrêtée au soleil, monte à 60°C en 3 heures. Un vin qui a dépassé les 50°C, même peu de temps, est définitivement altéré. Attention à la rotation de l'ombre autour de la voiture !

Un vin qui a voyagé est perturbé environ un mois, et retrouve ses pleines qualités après 2 à 3 mois

Sébastien, our cousin: Third joint estate manager

Sébastien joined us in March 2005. He is a higher qualified wine technician and vintner with a 7 years experience in different estates.



Sébastien & Alphonse, 1982



Sébastien, 2005

He brought a heritage of 1.5 ha vineyard, which have been hired out for 27 years. He enjoys the fact that these vines will be cultivated by the family again.

Ecological wining: Welcome to our "Tournesol" !

We did invest in a machine that ploughs the soil underneath the vines.



Our grass grown vineyard



the "Tournesol"

Oak barrels : We prefer them second hand !

Sébastien has experience aging wine in barrels. For that reason we recently bought 50 high quality second hand oak barrels. He would like to mature a special Cuvée in these barrels. The sheen of the wood should contribute to the blend without dominating it as the wood of a new barrel would do.

From autumn 2006 we'll be able to enjoy the result, probably a blend of Merlot and Cabernet 2005.

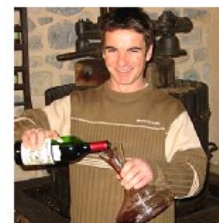


Our 50, still empty barrels, July 2005



Our team:

We continue to run the estate in a small team.



Sébastien



Emmanuel (Manu)



Magalie (Manu's wife)



Denis



Papi Alphonse (76 y) and Mami Françoise (74 y) continue helping us as much as they can: Françoise in the office and Alphonse gives a hand where needed.

