

# SHALE GAS

## SHOULD WE BE WORRIED ABOUT GAS DEVELOPMENT?

Many of you did receive my email in January, informing about the in 2011 planned exploratory shale gas drilling in southeastern France. These drillings will start in Valvignères and will then little by little occur in a large part of France. On short terms (2012) these exploratory drillings will result in gas development all over Europe.



The exploration drilling technique has been used in the USA and in Canada for 10 years and has already caused ecological disasters. The communities around Valvignères are mobilized against the project. The community councils voted against exploratory drilling but that doesn't mean they've won. The financial stake for the international firms is enormous. This is not like a farmer grinding his land and finding oil. If development is financially profitable, no one will ask for our opinion and wells will be drilled all over!

In a time of Environmental Summits, renewable energies and reducing Greenhouse gas emissions, it seems that this is going totally against all values that have been emphasized during more than a decade.



Because this is a very sensitive issue, Denis wants to inform you through a summary on our website. You are free to form your own opinion and to act according to your conscience. Since early February 'SOS' and 'solidarity' are no vain words in our area. The people of Ardèche are joining together and there are many interesting exchanges of ideas!



You can find my little summary directly on our homepage [www.masdintras.fr](http://www.masdintras.fr), beneath the address, and also in 'The vineyard', 'Environmental information'.

# WHAT WE ARE PLEASED ABOUT...

## Enthronization of Denis in the Society of Knights of the Ardèche Vine



In the Castel of Vogüé, on November 27th, 2010 took place the enthronization of 7 Knights of the Ardèche Vine. Among the new members were our friend Henri Blanc, former inn-keeper and author of cookbooks, our neighbor and friend Jérôme Volle, vintner working for the Cooperative Wine cellar and active defender of agriculture in the Ardèche, and Denis, proud to share this honor with these people that he estimates.

Denis Robert

Denis Robert a été intronisé par Jacques Poudevigne. Il est vigneron indépendant au mas d'Intras à Valvignères. Il a à peine 18 ans lorsqu'il sort du lycée de Beaufort avec son Brevet de technicien agricole option viticulture œnologie.

En 1986, il s'installe au Mas d'Intras d'abord en qualité de cogérant, puis il passe en Gaec en 1990.

C'est un grand voyageur (chute du mur de Berlin, Prague en 1980, Vienne en 1991, Barcelone en 1992, Porto, Londres, Copenhague, etc).

Aujourd'hui, il continue à voyager en livrant son vin. Il parcourt ainsi près de 20 000 km par an à travers la France, l'Allemagne, la Belgique, les Pays-Bas, l'Espagne, l'Autriche et le Danemark.



Denis Robert.

Moreover, our Syrah 2007 was mentioned in the 2010 edition of the Hachette Wine guide and our Cabernet-Sauvignon 2007, Gold medal Winner in Paris, has been selected by the "Gilbert & Gaillard" Wine guide with 85 points out of 100.



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# Life in mas d'intras Vallis Vinaria



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## HARVEST 2010

EVEN BETTER THAN 2007!

After a very good harvest 2009 and a more difficult Vintage 2008 (with lighter wines that seem to please and sell well) the 2010 wines are very promising and maybe even better than the wines of 2007.

The first 2010 Cuvees will be ready for tasting on our Open Days on March 4th, 5th and 6th, 2011.

Misuse of alcohol can put your health at risk: consume in moderation



## THE DEPARTURE OF EMMANUEL AND MAGALIE

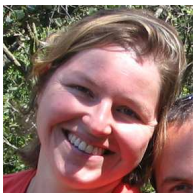


Emmanuel, who left the company in January 2010, is well and started working as a cab driver and is very much appreciating his new job.

In May 2010 his place was taken by Raphaël, a childhood friend of Sébastien, also living in our village. Raphaël and Sébastien take care of the vineyard and the cellar; they enjoy working together and form an efficient team.



After the departure of her husband, and adapting to his new work schedule, Magalie also decided to leave. We understand her choice and her need to turn the page at the same time as her husband, but we do regret her. We miss her kindness and her efficiency. We hope she will soon find a new job as a waitress, which is what she wants and enjoys.



Magalie's place was taken by Gaëlle, an in the Ardèche living young lady, who already worked a little with Marie-Julienne (Sébastien's wife) and Valérie (Denis' wife).



Magalie and Emmanuel, just like their children, often drop in the office to say hello and we sure hope they will continue to do so. In January 2011 we have organized a dinner in honor of Emmanuel and Magalie, who both

have been important for the Mas d'Intras having worked here during almost two decades...

## THE NEW TEAM AT THE MAS

Members of the former team: Denis (working at the Mas since 1986), Sébastien (at the Mas since 2005) and Ida (since 2003)



have been joined by Raphaël and Gaëlle to form a new team of 5.



Papi Alphonse and Mamie Françoise continue to help whenever they can: Alphonse (82 years) likes to run errands and Françoise (79½) often drives the kids to school ... They both are in good health and enjoy an active retirement!



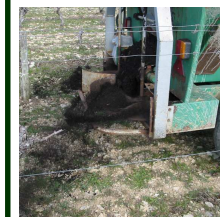
## CONVERSION TO "ORGANIC":

Things are coming along...

We're in the 2<sup>nd</sup> year of conversion to organic agriculture. The 2010 harvest is the first to stem from a complete year of conversion. Vintage 2012 will be the first to officially carry the mention 'AB'.

## SPREADING OF COMPOSTED GRAPE POMACE

The vineyard withdraws organic matter and minerals from the soil in order to grow and to produce grapes. So it is important to add to the soil elements that maintain its structure and fertility. For years we have reduced these soil amendments, but now we want to regenerate our soils. And this is why we have applied composted grape pomace.



It is an organic soil improver made from grape stems and pits that were separated from the juice before vinification or after pressing, mixed with lees that were separated from the wine after vinification. This pomace is composted in our own area, at the distillery in Vallon-Pont-d'Arc.

Not only do we like the compost, but also the fact that it is produced so close and with our own waste.

