

RECYLED CARDBOARD

DO NOT THROW AWAY ON THE PUBLIC
HIGHWAY

Our wine boxes are made from 100% recycled cardboard in the Ardèche. After carefully opening them, if they are clean and undamaged, you can return them to us, with their inner cavities, for us to give them a new life!

VINTAGE 2022

Our vines were weakened by the hail storm of June 2021 and the very complicated pruning this winter consisted of choosing the least impacted wood.

The awakening of the vegetation in the spring showed a particularly vigorous vine and the "pampres" (excess young shoots) gave the team a lot of work. This work was made all the more difficult by the fact that the after-effects of last year's bad weather had reduced grape production by half.



Fortunately, the hot and extremely dry year left a very healthy vineyard, allowing us to limit the use of sulphur treatments and dry plant decoctions to a strict minimum. No copper was used this year!

Biodynamic spraying completed the process and we limited leaf removal to protect our grapes from the hot sun.

Very early ripening meant that the harvest started on 8 August 2022, a sad new record!

Despite this, we managed to keep enough freshness in our whites and rosés. As for the red wines for laying down, such as the Cuvée Ferdinand, the Cuvée d'Alphonse and the Cuvée des Helviens, they are quite simply exceptional! Rich, round, greedy and mineral you will have to wait a little longer before you can have them on your table!



GRIEVANCES

HVE LABEL

In our previous newsletter we talked about the hypocritical label put forward by the agrochemical lobbies with the guilty support of the Ministry of Agriculture and the FNSEA: the "HVE" label. This pseudo-label is doing immense harm to agriculture, to farmers and to consumers, and we will call it here "High Will of Enfumage".



This label, propelled by its cleverly studied name "High Environmental Value", is a communication sham, greenwashing, which results in the hoarding of European subsidies by farmers who continue to pollute, and are thus encouraged to continue to do so in all good conscience. It is despicable to persuade farmers that they are doing the right thing, while they continue and perpetuate the chemical aberrations of the 1970s, with the blessing and subsidies of the "thinkers". We are up in arms against this label that destroys everything our generation is trying to (re)build!

AGROFORESTRY

FARM VISITS

Vincent, Denis and Valérie's son, is now a "naturalist ecologist engineer" and is passionate about agroforestry.

Even if he doesn't (yet) plan to take over, he visited 7 vineyard agroforestry estates with his parents this autumn. This was

an exciting experience that enriched his knowledge of the work carried out at Mas d'Intras over the last few years, consisting of planting hedges and copses and maintaining the surrounding vegetation.



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Life in
Mas d'Intras
Vallis
Vinaria



PLANTING

A LONG TERM THINKING

When we plant a vineyard, the choices we make must be carefully thought out because, beyond ourselves, they often commit the next generation. All winegrowers today are experiencing an explosion in vine mortality due to wood diseases, which seem to affect young vines much more than old ones. Science has no cure or clear explanation for this problem.

A RECONSIDERATION

In the 1970s, the vine cloning system made it possible to multiply vine plants according to well-defined criteria that met the requirements of the time: resistance to viruses, regularity of production, quality of the wines obtained, particularly their aromatic intensity or richness of colour... But in this productivist system, traditional nurseries now produce only 1 to 5 clones per grape variety and only 5 rootstocks now account for 75% of the plants produced. The industrialisation of practices, chemistry and hyper-mechanisation have created a fragile plant material that no longer has the capacity to age well.

Faced with the decline of the vineyard, it is with a profound questioning of the nursery production models that we are approaching the planting at Saumassac this year.

PLOT MANAGEMENT

After the uprooting of our young vines, barely 15 years old, on the "Sous-maison" plot, the soil was left to rest for 5 years, enriched in particular by a crop of sainfoin for a local breeder. This forage plant is very melliferous and attracts a host of pollinators, including the bees from Sébastien Georget's small apiary next door. The soil was cracked this summer with a deep tine tool and then lightly ploughed in the autumn to complete the work. Manual planting will take place in early spring.

The soil study carried out by Fabien Leduc revealed a differentiated terroir in 3 distinct zones. To make the most of it, we will plant Clairette blanche, Carignan blanc and Cinsault. The rootstocks are chosen for their resistance to limestone and drought.

Part of the plot will be left to create a grove to slow down water run-off and a hedge to slow down erosion. We will use trognons, called pollarded trees, for their ability to retain water and store carbon, but also for their climatic role.

A MORE ARTISANAL PRODUCTION

The quality of the vegetative material remains a guarantee of success for a plantation. We have chosen to turn to nurserymen who are aware of the environmental issues and who are concerned about promoting genetic diversity. Although it is not currently possible to obtain organic plants because of the obligation to treat with insecticide, the plants are nevertheless managed in a non-intensive way.



The grafting will be adjusted, i.e. the diameters of the scion and rootstock will be identical to maximise the contact points. All our plants will be thoroughly tested at the nursery: strength of the welding point, visual aspect of the root system and density of the wood.

We will also carry out some tests: planting the rootstock alone to encourage its establishment, then grafting it a year later, but also scratching it to encourage the roots to grow along the whole length and not just on the heel.

PROMOTING BIODIVERSITY

For the Carignan blanc, we have chosen a massal selection plantation. Instead of having identical clones chosen from a catalogue, we will plant a mass of individuals, each with its own identity, from a selection of vines from various vineyards and properties and especially from plots planted before the 1970s (before cloning).

This selection technique, which was lost with the arrival of cloning, makes it possible to restore intra-varietal genetic diversity to the vineyard for better stability and adaptability to climatic hazards.

Plants from massal selections are not rewarded and cannot claim European subsidies... it is therefore a choice that is not insignificant.

L'ÉQUIPE

At the age of 16, **Alexis** chose the apprenticeship route to train in vine and wine at the Lycée Viticole in Orange. The eldest son of Marie-Julienne and Sébastien, he joined the Mas d'Intras team to learn the trade from his father. He is the



Alexis

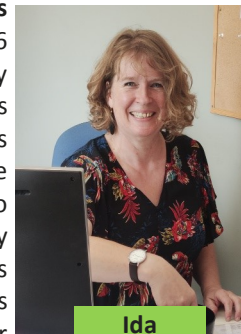
4th apprentice trained by Sébastien in 12 years, after Aurélien, Cyril and Louis. Alexis will spend two years learning about the running and management of the family business, and will then continue his training on other farms and perhaps in other countries. It is a great pleasure to see Alexis blossom in this profession and his parents are very proud!

Our two Sébastien followed a training course on soft pruning with Marceau Bourdarias, with the desire to better understand the flow of sap and the physiological functioning of the vine to preserve the health of the stock and make it more resilient.

Ida and **Marie-Julienne** have increased the number of group visits to the winery: the tours of the estate and the Wine-Gaming have been very successful throughout the year. A service for groups of 8 to 12 people was created, combining visits, tasting and games.

Sonia, who is assigned to the accounting department, occasionally helps us out at the winery and the coffee and croissants meetings have taken off thanks to her!

Finally, how can we not underline **Ida's 20th birthday!** She arrived on 6 January 2003 as a part-time secretary and receptionist at the winery, and has been able to evolve with ease in this position, which she has held full time since 2013. From order entry to delivery follow-up, including day-to-day customer relations, she also provides operational support to Denis during his rounds. As polyglot, she extends her skills to the international market and, with her interpersonal skills, has been able to establish solid contacts with our loyal customers. An emblematic figure at Mas d'Intras!



Ida