

THE MAS D'INTRAS THROUGH THE YEARS

On our label you see our family house, where Emmanuel lives today. It was build about 200 years ago by our ancestors.



1939, Alphonse ROBERT at age 10, in front of the house.

1981, the construction of the cellar..



1983, the first years of the cellar.

February 2006, 45 cm of snow.



2000, after the extension of the cellar.

VACATION IN VALVIGNÈRES

(SOME) HOUSING POSSIBILITIES:



COTTAGE 4 PERS. (OR MAX. 6 P) AT THE MAS D'INTRAS

We have a small holiday cottage in Intrás, at the back of the Mas. It is not very spacious, but it makes a good departure point for nice walks in the area...



Holiday cottage and B&B "la Magnanerie" (04 75 52 60 66) is located at 8 km from Intrás.



- Intrás, gîte ARMAND, 04 75 49 47 98 / 06 24 70 81 29
- Scautres, Gîtes "Le Beaume Vert", 04 75 52 48 93
- Valvignères, Hôtel "La Tour Cassée", 04 75 52 45 32
- Alba, Gîtes "La Grange au Nègre", 04 75 52 44 67
- Valvignères, Camping Municipal, 04 75 52 33 81

RESTAURANTS

- Valvignères, La Tour Cassée, 04.75.52.45.32
- Alba, La Petite Chaumière, 04 75 52 43 50
- Saint-Thomé, Chez Gwen, 04 75 52 50 39
- Viviers sur Rhône, "Le Relais du Vivarais" 04 75 52 60 41
- Viviers sur Rhône, Auberge "Le Sauvage", 04 75 52 69 31
- Scautres, Le Beaume Vert, 04 75 52 48 93



... these are only some of the many restaurants !!! Ask for our advice, there is so much to discover...

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Life in

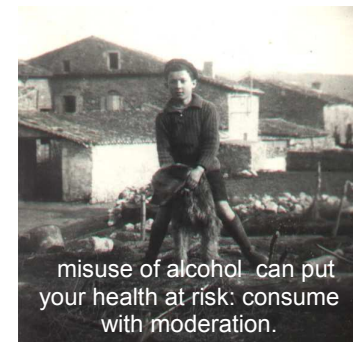


mas d'intrás
Vallis
Vivararia



August 2006

Information letter n° 3 by Denis



misuse of alcohol can put your health at risk: consume with moderation.

ALEXIS PRADAL, ANOTHER FUTUR VINTNER



Sébastien and Marie-Julienne became the proud parents of Alexis on May 30, 2006. Of course he is predestined to be initiated in the know-how of his ancestors. ;-)



ABOUT VINES AND HARVEST

The salutary rain of the end of July was more than welcome in the vineyard. The 2006 vintage looks promising as far as the quality is concerned. Let's hope there will also be enough quantity after 5 years with small harvests.



WINE, VINIFICATION, CELLAR

This Autumn you'll be able to discover the "Cuvée Ferdinand", our first Cuvée to mature (7 months) in an oak barrel. It has a blend of Grenache, Syrah and Carignan.



The Grenache "Trace-Nègre" 2005, vinified by Sébastien, won a gold medal in Paris last February. This wine will be bottled in Spring 2006.



The Carignan 2005 will also be bottled in Spring 2007 and will therefore have the opportunity to develop completely before we will propose it to you.

BOTTLING:

TAKEN CARE OF BY OURSELF

During several years the bottling was done by a firm that came on the estate with their equipment, for we didn't have a bottling line ourselves. In February 2006 we invested in a modern bottling machine that allows us to save money in the future, but also to work more

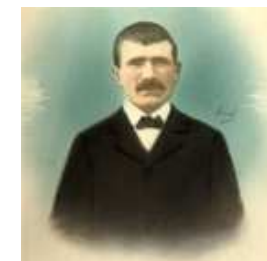


precisely. We have new boxes and new personalised back-labels. It is a real pleasure to work with our high-tech labelling machine!



THE CUVÉE FERDINAND JOINS THE CUVÉE ISIDORA

The Cuvée Isidora, named after our great-grandmother (Intras, 1876-1958) is a blend with mostly the grape varieties Grenache, Syrah and Carignan. We thought it a good idea to give our new, in oak barrel matured red wine the name of her husband Ferdinand (Intras, 1867-1932) since it was made with the same grape varieties.



Isidora & Ferdinand TOURNAYRE, in 1906



Isidora & Ferdinand TOURNAYRE, in 1931



Our grandfather Félix ROBERT, son in law of Isidora and Ferdinand, presses the 1941 harvest in the court of the Mas d'Intras, assisted by our uncles René and Georges.