

## CONVERSION TO ORGANIC WINE MAKING

For the first time mentioned on the label of our bottles!

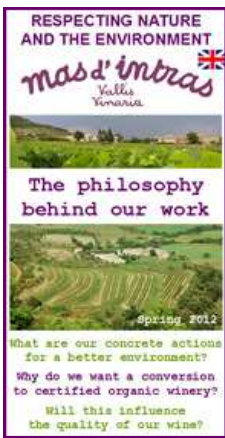
We are almost at the end of the three year process to convert to "organic winemaking", which we started in 2009.

Our wines from 2011 will already be labelled "wine from grapes in conversion to organic winemaking".

Our vintage 2012 will be the first officially labelled "Organic" ("AB" in France).

This conversion allows us to feel even more in harmony with our vineyard and our wines.

But we can also take advantage of Raphaël's experience. He already worked for an organic vineyard some time ago. Don't forget to read our new 2012 flyer "Respecting nature and the environment - The philosophy behind our work".



## CULTIVATING THE SOIL

### OUR TOOLS IMPROVE

We just acquired two new working tools for the soil, which will be deployed this spring.

Our former equipment was sufficient and found at once buyers, but we decided to use more handy tools with even more respect to the grapevines.



The "Actisol" is now able to plough all the width of the ranks.

It is a tool with "teeth" allowing a professional dig up of the ground, and the lifting of the grass. It helps us to have a clean and well aerated ground, which soaks up the rainwater in a better way.



On one or two rows of three we planted grass, which holds the ground in case of storms, and which allows the tractor to pass without getting stuck in the mud nor compressing too much the ground. These rows are cut one to three times a season, from spring to summer.

The work "under the ranks", between the vine stocks, is more delicate, because it requires a foldaway-tool which does not harm the stocks.

Depending on the type of ground and the age of the vineyard, we use the "Tournesol", a hydraulic tool attached to the back of the tractor, which aerates the ground, similar to a motorized



cultivator, or the Intercep "Braun", a foldaway blade attached between the wheels under the tractor, which cuts the grass and ploughs the soil.



And to finish our work we "only" need to use the pickaxe ☺...!

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Life in



*mas d'intras*  
Vallis  
Vinaria



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Newsletter nr. 7

## YOUR HOLIDAYS IN INTRAS!

Denis & Emmanuel reconstructed 2 spacious holiday apartments in the family compound.



Denis renovates the apartment, that Alphonse and Francoise rented out as holiday cottage from 1972 to 1994. And Emmanuel renovated the flat that aunt Jacqueline and uncle Michel

rebuilt in 1979.

From now on this will be a great and reasonably cheap way for you to come and breathe our fresh air!



Renting by the week: from Saturday, 4pm to Saturday, 10am. Capacity from 4 to 6 people (or up to 10 people on demand).



## 2011 - OUR 1ST VIOGNIER

Hand harvested overripe on the 30<sup>th</sup> of August 2011, our first Viognier is very aromatic and "rare": it will be displayed on our open days the 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> of March 2012... But you must be quick if you want to catch one of our few 1300 bottles!

L'abus d'alcool est dangereux pour la santé, a consommer avec modération.

## AURÉLIEN "NESTS" AND MARCUS "CHECKS IN" FROM GERMANY



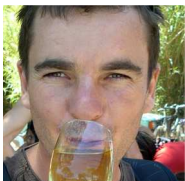
Aurélien, our apprentice since 4 years, has finished his "2 plus 2" years of education. Because he did a convincing work here, we wish to keep him at Mas d'Intras on a half-time basis. In the future Aurélien wants to take over his family estate 10 km from here in Gras, but his father is still young and active. Which (fortunately for us) gives him some more years to commute between the two estates.

Marcus, "a Berliner", appeared at the beginning of summer 2011 looking for an extra work here in the South of France. He now helps out every time he comes to the Ardèche, which is quite often (he really loves our region). Although originally "only passing through" he is already well integrated in the Team of Mas d'Intras.



## THE ACTUAL TEAM AT THE MAS

All the "established" from last year are still here: Denis (since 1986), Sébastien (2005), Ida (2003), Raphaël (2010) and Gaëlle (2010).



Together with Aurélien and Marcus we are now a team of 7 people altogether, three work part-time. Grandpa Alphonse et Grandma Françoise are in good health and still part of our team as "couriers": Alphonse (82½) always lends a helping hand when needed, and Françoise (80½) takes the kids to

school with her small black VW Polo. Together they spend an active retirement and have no time at all to be bored.



## 2012...

We wish everybody a healthy year 2012, but our wishes especially go out to those - young or old - who struggle with a disease.

## SHALE GAS

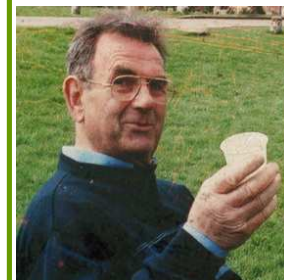
2011, A YEAR OF HARD FIGHT...  
...2012, EXPECTED TO BE EVEN HARDER!

Our vineyards are threatened first of all by the projects of drillings for non-conventional gases in France. The year 2011 already was extremely intense concerning this matter: information meetings, at first to understand, then to make a more pushed analysis, then demonstrations against it, and finally the search for positive solutions.

12 lines are not enough for summarizing 12 months of our fight: if you want to find out more, ask for our flyer on the energy transition!



## THANK YOU TO ALL OUR FRIENDS WHO ACCOMMODATED US AND TO THEIR CHARMING SMILES FOR 30 YEARS!



Our cousin Bruno, who accommodated us in the Paris region since 1983, has passed away this year aged 75.

Bruno is part of a group of people, that have been very valuable for Alphonse and Françoise since the creation of Mas d'Intras in 1982. Always devoted and curious, Bruno had even accompanied Denis in December 2000 on his delivery tour to Germany and Denmark. And other friends who were very dear to us disappeared these last years in all kinds of regions in France and in Europe.

But that's life and we pay tribute to these welcoming persons who made possible or continue to make possible, by their dedication and their kindness, this beautiful adventure "vine grower" for the last 30 years.

After all life continues with the cheerfulness and the Hope which characterized so well our cousin Bruno ☺.

## THE VINTAGE 2011

YES, OUR WINE CELLAR IS FULL OF...GREAT WINES!

After several years of a relatively small harvest, 2011 was a very early and generous year.

The harvest started already on August 15th, and was influenced by a dry and early spring, a fresh and wet July which allowed the vine to recover, and finally by a dry, warm and ideal August. All the ingredients we needed for an exceptional vintage 2011.

A chance of a lifetime for us wine growers to fill the cellars, and for you happy drinkers who will be delighted by the quality!

