

OUR FAMILY HISTORY

TODAY...



The last 12 months have been marked by the death of Alphonse (Fonfon), on July 2nd 2015, at the age of 86. He was Denis' father. With the help of his wife Françoise, he had created the Mas d'Intras on his ancestors' farm and had lived a full life.



On the morning of January 1st 2016, Marguerite (Guite), Sebastien's mother, passed away peacefully in her sofa at age 78. These deaths have been hard on all of us.

... AND 100 YEARS AGO



2016 is also for us a time to commemorate the 100th anniversary of our uncle Alphonse. On the 17th of July 1916, at the young age of 24, he fell in Verdun, in one of the terrible battles of the village of Fleury. Our uncle Alphonse was



the older brother of our grandmother Marthe. Alphonse was also our great-grandparents Isidora and Ferdinand's firstborn child, and was therefore Fonfon and Guite's uncle. Their grandma Isidora used to talk about him a lot.

Europe was founded by our leaders in order to avoid the return of such barbaric periods. In these difficult times, we dearly hope that Europe be strong and united in peace, and that this peace may be reflected outside of its frontiers and in the whole world.

NEWS FROM THE TEAM

We have found our balance. Our team is still made up of Sébastien, Denis, Ida, Raphaël, Aurélien, Sonia et Marie-Julienne.



Cyril, Emmanuel's son and Denis' nephew, joined the team in the beginning of September 2015, as part of a 2-year long apprenticeship.

This fall, we have also welcomed **Léo** for an internship aiming to discover the business world. This winter **Félicia**, a student in international business, is here to help with translations. She will also accompany us to an organic wine fair.

OUR DELIVERY ROUNDS

IN THE SURROUNDINGS OF BARGE
ALIZARINE'S ANCHORAGE POINTS

After 30 years of deliveries and in order to reduce the frequency of his absences, Denis has decided in 2015 to limit his delivery rounds in the medium term.



He has taken advantage of the opportunity to multiply commercial actions, particularly with **wine merchants** and **Biocoop shops**. He has also organized several **wine tastings aboard the barge Alizarine** (this barge has transported 28 pallets for us in 2015).



Following on this, Denis has decided to base his travels on those of the barge.

Therefore, the home delivery schedule has been altered:



- Regions will be served only **once a year**, for a **more eco-friendly service**.
- The more distant regions (Bretagne, Germany, and Denmark) will be served **one at the time**.

You will find all the details concerning our delivery rounds on our website

OUR GUEST HOUSE

Our guest house labeled « Accueil Paysan » is ready to welcome you.



Entirely eco-renovated, it can hold **4 to 6 people**, and can be paired with a **studio for 2**.



Emmanuel has a guest house (non-labeled) right next to it, which can hold 8 to 12 people. These two guest houses are at Intras, in our ancestor's historical dwellings.

Life at the



mas d'intras
Vallis
Vinaria



February 2016

Newsletter n° 11



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

THE CUVÉE D'ALPHONSE



The Cuvée D'Alphonse was created "by accident" in **1985**, during Alphonse and Françoise's 4th harvest.

At the time the cellar was small, and the tanks full from a good harvest.



In order to free some space, Alphonse had decided to put together two good tanks. One of those tanks held 100 hl of Merlot, and the other held 50 hl of Syrah.



This mixture, very unusual at the time, shocked Raymond, our oenologist.... But he was quickly seduced during the tasting !

Around the year 1990, while this wine sold very well under the name of **Merlot-Syrah 13°5**, the administration told us it was prohibited to mention two grape varieties on one label... We therefore changed the name to "**Merlossyrah**" for our 1991 and 1992 vintages. This however was not to the liking of a more zealous inspector, who asked on January 13th 1995 the destruction of the "Merlossyrah" 1992 labels.



MERLOT-SYRAH → Merlossyrah → La cuvée d'Alphonse

Emmanuel and Denis then took advantage of their father Alphonse's retirement to give –against his will- his name to this batch. Françoise secretly wrote the name for the printer, and the second batch of "Merlossyrah" 1992 took the name of "**La Cuvée d'Alphonse**".

Ironically: **since June 1995 it is common, authorised, even advised to indicate the grape varieties held in a wine on its label.** Regardless, the Cuvée d'Alphonse is now 30 years old, and its name is done changing !

As for Alphonse, he had slowly gotten used to the name of this batch, that he thought too « barbaric »... He probably even took a little pride in it, even thought he never confessed to that...



IN THE VINES

A VERY SHORT VEGETATIVE CYCLE...



The heavy spring rains of 2015 have given our vines sufficient resources to overcome the summer's heat wave.

Vegetation has started out late. However, the high temperatures have significantly accelerated the vegetative cycle. If the usual fungal diseases have not given us any trouble this year, the outbreak of Black Rot



has worried us. Black Rot is a nearly forgotten disease, which can jeopardize the crop. In spite of an acute vigilance in the vines and good sanitary practices adapted to organic farming, it is in fact the heat wave that has saved us !

...FOR REMARKABLE WINES

Finally, the few august rains came just in time to give a satisfying crop volume, and remarkably ripe grapes.

2015 is indeed a great vintage !

NEW WEBSITE

With a refined design, this new website offers a more fluid browsing. It is still homemade: Denis has handed the job over to Marie-Julienne. You will find 3 main sections :

LES VENDANGES



La maîtrise des vendanges et ses opérations mécanisatrices influent sur le choix des cévres de vendanges.
 A LA MOISSON
 La récolte de la vigne à la machine s'accompagne d'un grand soin d'entretien.
 Après le passage de la machine, nous plantons nos cévres de manière manuelle, et nous commençons à récolter les aux capotés de la vigne.
 A LA MAIN
 Réaliser à la main s'accompagne de récolter une dizaine de vendanges au domaine, respectant le bon état des vendanges pour vendanger vite.
 Cette méthode de qualité est combinée avec le gain de temps par la travail de vinification simplifié par la suite.

THE ESTATE : discover our history, our grape varieties, and the work at the vines and in the cellar through **slide shows** that make the browsing more pleasant. Meet our team at the Mas d'Intras, and get acquainted with our work philosophy.

THE SHOP : For each of our wines, you can browse through **detailed descriptions** and **product information sheets**. Get acquainted with our prices and delivery terms, and order online at your leisure.



FIND OUR WINES : you can browse through our new **interactive maps** to find our points of sale and restaurants nearest to you. You can also find Denis and Sébastien's **free delivery rounds**, and the events we are associated with.

GOÛTEZ L'ARDÈCHE

OUR COMMITMENT FOR A LOCAL ECONOMY



From its start in 1995, we have committed ourselves to **Goûtez l'Ardèche**, which is a certifying body and collective brand. You have certainly seen their logo on our bottles : most of our wines have been granted the **Goûtez l'Ardèche®** approval.

This approach is interesting in the development of our local economy : it guarantees skill and high quality products from Ardèche.

"Etape Savoureuse" Approval :

Further to its product-certifying approach, **Goûtez l'Ardèche®** also gives the "Etape Savoureuse" approval to passionate **producers, craftsmen, and restaurant owners**, whose platefuls reveal a sincere approach of local supply.

From gourmet restaurants to pub cooking, chefs will offer a **Goûtez l'Ardèche® discovery menu**, made up to 80% from local products. These restaurants have been selected for their competence, their consideration for seasonal products, their use of products coming from close-by, and their know-how. Next time you are in Ardèche, do not hesitate to borrow a « **Les étapes savoureuses d'Ardèche** » map.



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