

# La Cuvée d'Alphonse

IGP Ardèche Red 2014

13.5 % vol.



## Vineyard

Surface : 3,5 Ha

Plantation density : 4000 plants/Ha

Average age of the vines : 30 year

Average yield : 60 Hl/Ha

Type of soil : Clay-silt-limestone, South-eastern orientation



## Culture

Led in Organic Agriculture certified by Ecocert.

Double Royat pruning.



## Vinification

Mechanical harvest. Traditional maceration with pumping-over for 3 weeks. Yeasting from a fermenting starter from basic dry yeasts. Sulphiting at harvest, then after malolactic fermentation. Raised 18 months minimum in concrete tanks.



## Bottling

At the estate with our own material. No filtering or stabilisers. Adjustment sulfiting.



## Mas d'intras

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## Grape varieties

Merlot 66%

Syrah 34%



## Ageing

12°C to 14°C

1 to 4 years



## Savouring



16°C maximum



This is a rich wine, with a smoked bouquet. Its scent reminds of leather, tobacco, and violet. Its taste is peppery, with aromas of blueberry and blackcurrant..



To be enjoyed with red meats, cheese, or boar.

AVAILABLE IN 375 ml, 500 ml, 750 ml and 1500 ml FORMATS.

