

NEWS FROM THE TEAM

CHANGES IN THE YOUNGER RANKS

After almost ten years of working at the Mas d'Intras, Aurélien will establish as a vintner on the vines of his father, in the nearby village of Gras. He started working with us as a 15-year old schoolboy, and he has grown quite some centimeters in both length and experience since ! We are going to miss his joyful and warm personality.

Cyril, Denis' nephew, decided in September 2016 to stop studying at the Agricultural College in Orange, and thus ended his contract of apprenticeship with us. He wants to look beyond the world of viticulture.

To continue the work in the vineyards and in the winery, Sébastien and Denis took on the young Hugo, from Saint-Remèze. Hugo is the great-grandson of René, who was the eldest brother of Alphonse (Denis' father) and Marguerite (Sebastien's mother). He is 18 years old and a qualified steelworker, but he rather works in the vineyard, just like his dad. To us it is a pleasure to welcome a young and enthusiastic co-worker in our team !

The rest of the team (Raphaël, Sonia, Ida and Marie-Julienne) remains unchanged.



1941

Our grand-father Félix and his son René

The arrival of our distant cousin Hugo (the generation of our children's children...) is a good opportunity to show you the pictures of his great grandfather René, in Intras, during the harvest of 1941, and on the first tractor of Intras in 1943, the wood-gasifier Fordson of our neighbors.

1943



14 years old



16 years old



OUR DELIVERY ROUNDS

IN THE SURROUNDINGS OF

BARGE ALIZARINE'S ANCHORAGE POINTS

In spite of the unexpected high water level of the Seine in June 2016, the collaboration between Denis and barge Alizarine continued well this year. In total over 60 pallets of our wine were transported via the waterways over distances varying from 650 to 1000 km.

Wine deliveries take place in the surroundings of the navigational route of the Alizarine, and in the end Denis has fewer kilometers to drive with his delivery bus.

Depending on the region you live in, Denis invites you this year to come pick up your orders at the wine tastings he organizes in wine shops, Biocoop - shops , or on board of the Alizarine.

These tastings/wine deliveries will take place in the regions Ile-de-France, Grand-Est, Normandie, Hauts-de-France and Benelux.

If your place of residence is not too far from Denis' road he might eventually be able to drive by, but organizing all those tastings takes time and doesn't allow for driving so much anymore. But please don't hesitate to ask.



Life at the 

mas d'intras
Vallis Vinaria



February 2017

Newsletter n° 12



THE PHYTO WATER TREATMENT

PLANT *A sustainable community project*

Our cellar is equipped with a pre waste water filtration system that is connected to the phyto water treatment plant. This ecological



project was jointly conducted by the Municipality and the inhabitants of Intrins. Thanks to the financial help of different institutions the cost of this intelligent and sustainable investment remained equivalent to an individual treatment installation. We are grateful for that !

ROBERT- FAMILY REUNION

End of August 2016 we received over 90 family members, all descendants of 7 generations of the ROBERT family. Our grandfather Félix ROBERT arrived in Intrins in 1925 to marry Marthe, daughter of Isidora and Ferdinand TOURNAYRE. Félix



was a native of Saint-Martin-sur-Lavezon, and it was the offspring of his grandparents and their 4 children that met here in Intrins for a wonderful family reunion.



OUR GUEST HOUSE

Our guest house labeled « Accueil Paysan » is ready to welcome you and can be rented weekly.

Entirely eco-renovated, it **can hold 4 to 7 people**, and can be paired with a **studio for 2**.

The rent varies from 450 to 550 € per week, depending on the season, cleaning included.

You can find more information if you search on the internet under 'accueil paysan intrins'.



IN THE VINES

A BELATED AND COMPLICATED GROWING SEASON



In spite of the rather soft temperatures in the winter, the start of the growing season was long in coming. In march 2016 temperatures were unusually low and the sun didn't appear very often.

The vegetative growth became even more delayed because of the cold and humid spring that

followed which kept the disease pressure very high.

After much rainfall it looked like the crop would be abundant and intensive labor was needed in the vineyard. The vines were manually defoliated and thinned in order to control the vigorous growth in the early summer and to air the grapes that were harmed by hail.

Fortunately the warm and sunny end of the summer allowed us to harvest perfectly healthy and mature grapes.



IN THE CELLAR

AN EASY AND GENEROUS VINTAGE

After a labor-intensive season in the vineyard, the perfectly healthy condition of the grapes and the ideal ripeness permitted the fermentations to start rapidly.

Finally, once harvested, vintage 2016 appeared to be much easier to deal with in the cellar than in the vineyard. The wines are aromatic and greedy... very promising and a pleasure to taste!



NEW, MORE EFFICIENT TANKS

To start renewing the ageing material, we bought two new tanks just before the harvest.



They are from electropolishing stainless steel which makes cleaning simple. The thermal insulation allows assisting the fermentation more precisely and limits the electricity consumption. The floating tank lids make it easier to manage the volume.

More tanks will certainly follow this year, as well as a new stainless steel pump with double rotary pistons which will help transfer the wine through the cellar more gently.



OUR OPEN DAYS

CHANGE OF DATE !

17 years ago we choose the first weekend of March to launch the season with our Open Days. The wines were ready for tasting and Denis was not yet on the road for wine deliveries. Nowadays our wines are vinified differently and need more time to get ready. In addition to that it was not easy to get the wines bottled before March. For those reasons we decided to reschedule our Open Days that will now be held during the

Ascension Weekend, on

Friday and Saturday May 26th and 27th

During those days we will be able to present all our wines, including the wines without sulfites, whites and rosés of 2016, a fantastic vintage. Longer days and milder temperatures in May will allow us to offer some new activities.

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