

# HOLIDAY APARTMENTS AT THE MAS D'INTRAS

READY FOR SUMMER 2014 !

Our family house is being renovated since a year. There will



be a large vacation apartment on the first floor and an apartment for people with reduced mobility on the ground floor.

The apartment on the first floor will have a large covered terrace at disposal.

These new apartments will be totally eco-renovated, eco-isolated en heated by solar energy and wood pellets. They will be operational



by summer 2014. If you are interested in renting one of our apartments by the week, please contact us from June 2014.



## WE'RE PROUD OF OUR WINES



Our Syrah 2011 won a Silver Medal at the Concours Général Agricole 2012 in Paris and was selected by the Hachette Wine Guide 2014. Our Ferdinand 2009 was



Denis ROBERT & Sébastien PRADAL  
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## SHALE GAS

### AND ENERGY TRANSITION



We continue our fight against the plans for shale gas extraction, despite of the comforting speeches



of the media. The holders of the permissions continue to lobby and the European Commission recently refused to prohibit hydraulic fracturation (fracking).

The forum about energy transition in Villeneuve-de-Berg on April 13th and 14th 2013 was an intense and passionate meeting.



On September 6th 2013, the visit of Josh Fox, producer of the documentary Gasland was the occasion of a captivating exchange with 12 vintners. In the evening about 1000 activists assisted the meeting.



Jointly to all this engaging news, we also tackle some other projects, like the eco-isolation of our holiday apartments, heated by solar energy and wood pellets, or the eco renovation of our office.

Furthermore, Denis is supporting a civic windmill project near Antraigues, the land of

Jean Ferrat. If you are interested and you want to participate, please contact: Association Eoliennes Ardéchoises, Mairie, F-07600 Labastide sur Besorgues, Tel: +33 (0)6 83 23 24 73.



# Life at the mas d'intras



Vallis Vinaria

February 2014



Newsletter n° 9



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

# ALFONS & ALPHONSE GBR

## 10 YEAR EXISTENCE !

It's been 10 years already since Denis created 'Alfons & Alphonse', a partnership with the Alfons ZIEGLER winery (in Rhineland-Palatinate) and with our friend Werner THIEM. The principal reason for creating this partnership was to simplify our sales in Germany and to shorten the long periods of wine deliveries.



Our logo : 'French-German Vintners friendship', with the Mas d'Intras logo and the 'Z' of the Alfons Ziegler winery included.



Since 2004 our wine is imported by 'Alfons & Alphonse'. Our friend Werner is taking care of all the deliveries in Germany, assisted by his wife Elke.

Coming summer we wish to celebrate these 10 years of collaboration based on friendship and confidence. Therefore we would like to invite all our German clients at the Alfons ZIEGLER winery.



Françoise and Alphonse ROBERT are looking forward to seeing their friends Anna and Alfons ZIEGLER again. It will also be the opportunity for the families of the 3 partners, Michael ZIEGLER, Werner THIEM and Denis ROBERT (and Sébastien, of course) to meet up. Many of our German clients will see Denis again, who took care of the deliveries through Germany for over 20 years, but whom they haven't seen since Werner took over.



A convivial moment of wine tasting with our senior vintners Françoise and Alphonse from the Ardèche and Anna and Alfons from Rhineland-Palatinate. The Palatinate is a German wine-growing region, laying north of Alsace. Our trainee Felix, is original from Franconia, a wine-growing region close to Nuremberg, more to the east of Germany.

# FROST, RAIN, HAIL

## AND RENEWAL OF THE VINES



After the frost of February 2012 had decimated our oldest parcels we had the opportunity to take over five hectares of vineyard from Magalie's family in the autumn of 2012. The total surface of our vineyard is now 25 ha. The five extra hectares allow through a rotation system to let parcels rest 7 years without vines.

When the vine plants on a parcel are going to be excavated, we anticipate that by planting a new parcel three years ahead of time. Only when we harvest the first grapes on this new parcel, we will excavate the plants of the old parcel. This way we will stabilize our production on 20 ha, while respecting the soil.



In the Spring of 2013 excessive rainfall bothered the blooming and was the cause of the loss of 35 % of the future potential crop in the whole Rhône Valley. Here in Intras the hail that occurred during the first days of harvest accentuated the phenomenon even more.

These three successive weather hazards explain why we were not able to harvest the normal quantity of grapes required for selling wine in Bag in Boxes. We are really sorry for that, the more because we will need at least 2 normal crops to complete our stock again.



# ABOUT OUR TEAM

Caroline gave birth to a little Manon in July 2013. Gaëlle is due in march 2014 and Nadine and Sonia are standing in for her.



Today our team consists of Sébastien, Denis, Ida, Raphaël, Aurélien, Nadine, Sonia, and Guillaume who is helping in the vineyard once in a while.

Felix, future vintner of 18 years old, and son of a befriended German vintner of Franconia, helped us during the harvest.



# A NEW CHALLENGE

## FOR MAGALIE AND

### EMMANUEL

Since he left the Mas d'Intras in 2010, Emmanuel is working as a taxidriver in the near Rhône Valley. Magalie, his wife, helped us out and did some bookkeeping for us. In the mean time she continued to work the weekends in her own profession which is catering.



Mid-2013, Magalie found out that regular customers of the Mas d'Intras were retiring and selling their house and restaurant, the 'Auberge Le Sauvage'. Magalie was motivated right away to take over the restaurant and on January 1st 2014 Magalie, Emmanuel and their children Marina and Cyril took the plunge and moved to the banks of the Rhône river to re-open the 'Auberge Le Sauvage'.



This is a big change for these two natifs of Valvignères but we are familiar with Magalie's ardor, energy and professionalism and we are convinced that the customers will converge very soon to appreciate her plates and the surroundings.

# RE-OPENING OF 'AUBERGE LE SAUVAGE' IN MARCH

Magalie hopes to re-open in March 2014. For those of you who are impatient to taste her cooking, here are her contact details :

**AUBERGE "LE SAUVAGE"**  
**Magalie ROBERT**

**190 quartier Belle Fontaine**  
**RD86 (1 Km south of Viviers)**  
**07220 VIVIERS sur Rhône**