

DRINKING TEMPERATURES

Rosés and **white** wines have to be served cold (at fridge temperature, between 8°C and 10°C)

Le Rustique, light and fruity "everyday" wine that is best enjoyed chilled (10 to 12°C).

Carignan, Helviens, Trace-Nègre and **all 2008 wines**: should be drunk slightly chilled.

Merlot, Cabernet, Alphonse, Syrah, Dardaillon and **Ferdinand** are full-bodied red wines and should be enjoyed at about room temperature (16°C) and no more.

Remember, wine warms up quickly on the table!

OPENING FROM THE BOTTLES

Our natural wine needs to breathe!

Our red wine benefits from being served in a carafe (open and decant the bottle at the time of serving) which oxygenates the wine. The gradual oxygenation, of a red wine bottle which has been opened (but not decanted) often improves its quality over the hours.

Once opened, a bottle should be finished within 4 days. An opened bottle of rosé or white wine could be kept up to two weeks in the fridge.



NATURAL WINE MAY CONTAIN DEPOSIT

In order to preserve all the gustatory qualities we do not filter our red wines. This means that bottles may contain some natural deposit. Also, we do not use chemical additives for preventing natural deposit of tartar and colour. Our wines may age a couple of years, only protected by a minimum amount of sulfites.

PACKAGING AND ENVIRONMENT

We use bottles that weigh less than the common wine bottle, which allows us to save 30 tonnes of new glass every year!

We use natural corks. Respecting the philosophy of wine, this supports the indispensable maintenance of the Portuguese woods and spares the environment the pollution due to the manufacturing of plastic stoppers.

Empty wine boxes may be returned to us if clean and opened without damage. We reuse them!



To be drunk ? To be kept ?



Keep potential of our 7 last vintages

| Quality of the vintages | Exceptionnal vintage |
|-------------------------|----------------------|
| | Good vintage |
| | Normal vintage |
| | Minor vintage |

| Keep potential | To be kept (will be better after 2-3 years of ageing) |
|----------------|-----------------------------------------------------------|
| | Almost ready to drink, but can be stored 1-2 years |
| | Ready to drink now, to be drunk within 2 years. |
| | Old : if you have bottles left, don't wait drinking them. |
| | No Cuvée in this vintage year. |



Alphonse in Beaune in 2005, in front of wines from 1929.

| | 2004 | 2005 | 2006 | 2007 | 2008 | 2009 | 2010 |
|---------------------------|------|------|------|------|------|------|------|
| Cuvée Rustique | X | X | X | X | | | |
| Grenache | | | | | | | |
| Carignan | | | X | | | | |
| Merlot | | | | | | | |
| Merlot 1500ml | | | | | | | |
| Cabernet-Sauv. | | | | | | | |
| Helviens | X | | | | | | |
| Alphonse | | | | | | | |
| Alphonse 1500ml | | | | | | | |
| Trace-Nègre (Gre.) | | X | | | | | |
| Dardaillon | | | | | | | |
| Syrah | | | | | | | |
| Ferdinand | | | | | | | |
| Rosé de Pays | X | X | X | X | | | |
| Isidora rosé | X | X | X | X | | | |
| Montagnère | X | X | X | X | | | |
| Chardonnay | | | | | | | |

WINE LIST

FOOD AND WINE PAIRING

mas d'intras
Vallis Vinaria




Spring 2011

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

Your knowledge of wine and most of all your personal taste will help you to decide what wine you will serve with what dish and at what temperature. These pages are meant to help you to taste each of our wines in a most optimal way. Enjoy reading and... cheers!


Denis ROBERT & Sébastien PRADAL
GAEC du Mas d'Intras - F 07400 Valvignères
Tél. +33 (0)4.75.52.75.36 - Fax +33 (0)4.75.52.51.62
Site WWW.MASDINTRAS.FR
Email contact@masdintras.fr


RED Wines (in bottles)

 - **'Cuvée Rustique'** 12,5°: a light and fruity "every day" wine and a perfect companion to a **simple meal**. Blend: a base of **50% Grenache** plus an array of other grapes in varying proportions according to the year.



 - **Cabernet-Sauvignon 2006** 13,5°: intense with flavors of green sweet peppers and blackcurrants. Enjoy with red **meat**.


 - **Carignan 2009** 13°: an authentic wine made from hand-harvested grapes that were produced "the old-fashioned way" - with spontaneous fermentation and carbonic maceration. This wine has a beautiful crimson robe and the aroma of morello cherries, prunes and cooked apricots. Serve with **veal, grilled meat or fresh figs**.



 - **Merlot 2007** 13,5°: ruby red and fruity with a nice bouquet of strawberry, blueberry, blackcurrant, and cherry. Drink with **gizzard or bacon salad**.




 - **"Cuvées des Helviens": 50% Grenache, 50% Syrah.** - **2008** 13° light, peppery and spicy (nutmeg, cloves). A perfect companion to **ham and sausages**.



- **2007** 13,5° (second bottling): less spicy but fruitier than the 2008 vintage. The cherry and spice flavors of the Grenache harmonize perfectly with the fullness and typical taste of the Syrah. Enjoy it with **lamb**.

 - **"Grenache Trace-Nègre" 100% Grenache.**
- **2008** 14,5°: light, peppery (black and white pepper), and spicy with a hint of liquorice. Ideally served with white meat or any meat that is grilled.  - **2010** 15°: powerful, warm and fruity. It will become available in the summer in the summer of 2011. Be patient...


 - **"Cuvée d'Alphonse" 2007 or 2009** 13°: **66% Merlot** and **34% Syrah**: fruity and full-bodied with depth. Has a bouquet reminiscent of violets, ripe red fruits (prunes, blueberries, blackberries) and tobacco. Enjoy with **meat, cheese and wild boar**.

 - **Cabernet-Sauvignon 2007** 14°: concentrated, robust and deep (green sweet peppers, blackcurrants, cocoa, coffee grounds). Enjoy with beef prepared rare. 


 - **'Cuvées du Dardaillon'** tannic blend of **Merlot and Cabernet-Sauvignon** matured 12 months in oak barrels. **2005** 14° and **2006** 14°: deep and dry, the aroma bursts with the essence of blackcurrants.  **2007** 14°: powerful and round, it exudes aromas of sweet pepper, kirsch cherries and cocoa. All three of these wines could be served with **game or roast turkey with chestnuts**. 


 - **Syrah 2007** 14°: Leaves of the vines were hand-thinned and grape skins macerated for 28 days giving this distinctive Syrah a robust expression of violet, liquorice and anise. This is a beautiful wine that will enhance with age. Excellent with **wild boar** in a Syrah marinade. 

 - **"Cuvées Ferdinand" blend:** **40% Grenache, 40% Syrah and 20% Carignan**, three ancestral grape varieties. These wines matured 12 months in 4 year old oak barrels. **2005** 13,5°: tannic and full-bodied. **2007** 14° and **2009** 14°: supple, full-bodied and round, displaying aromas of scrubland, liquorice, prunes, blackcurrants, vanilla and boiled chestnut. This wine could be paired with **game or red meat**. 


 - **2008** 13,5°: It is spicy and peppery, with a hint of vanilla. Not as concentrated as the other Ferdinand vintage years. Could be paired with a **Provencal dish**.



ROSE Wines (in bottles)

 **Rosé de Pays** 13°: a blend of **Merlot, Carignan, Cabernet-Sauvignon and Grenache**. This is a fresh and fruity wine that could be served with summer meals, **pizzas** and **salads**.


 - **"Cuvée Isidora" rosé 2010** 13°: Fleshy and rounded rosé wine that is also vivid and fruity. It has upfront aromas of cherry, strawberry and banana. Serve with **poultry, grilled meat, cooked pork meats**, or as an **aperitif**. Blend: **Syrah, Grenache, Merlot, Carignan, Cinsault**.


WHITE Wine (in bottles)

 - **Cuvée de la Montagnère 2010** 12,5°: **70% Chardonnay, 30% Sauvignon**, 30 HI/ha. The joining of the round and fruity Chardonnay with the mineral finesse of the Sauvignon produces this fresh and light wine. Perfect as an **aperitif** with **fish or seafood**.


 - **Chardonnay 2009** 14°: a golden yellow wine vinified and matured in 4 year old oak barrels. This wine exudes aromas of caramel, elder blossom, and coconut while leaving flavors of chestnut, hazelnut and gingerbread on the palate. To be served chilled. We suggest pairing with **poultry, trout filet with almonds**, or simply enjoy as an **aperitif**. 


Wines in 5 litre Bag-In-Box


 - **Red, "Cuvée des Assibrats"** about 13°: light and fruity. Intermingling flavours of redcurrants and blackcurrants with scents of scrubland and liquorice. Ideally served with a **simple meal**. Blend: **Merlot, Grenache, Cinsault, Carignan**. The blends may vary somewhat, depending upon varietal availability.

 - **Rosé "Cuvée Estivale"** about 13°: a fresh and fruity wine that is best served cold with a **summer meal or barbecue**, with **ham and sausages, pizza** or a **salad**. Blend: **Merlot, Carignan, Cabernet-Sauvignon and Grenache**.

Indications about the ageing of our wines :

 **Standing glass :** the wine has to be drunk in the 1 or 2 next years (wine ready to drink, that will not benefit during ageing)

 **Standing glass with laying bottle :** wine almost ready to drink, but which can be stored 1 or 2 more years without problem.

 **Laying bottle :** too young wine, which will be better after 2 or 3 years ageing, or longer in a cool cellar.