

## DRINKING TEMPERATURES

**Rosés** and **white** wines need to be served at a refrigerated temperature between 8°C and 10°C .

**Rustique** and the **Carignan** are light and fruity "every-day" wines that are best enjoyed chilled (10 to 12°C).

**Helviens**, **Trace-Nègre** and the **Natural wines** should also be served slightly chilled (14°C).

**Merlot**, **Cabernet**, **Alphonse**, **Syrah** and **Ferdinand** are full-bodied wines and should be enjoyed at about room temperature (16°C) max.

**Remember, wine gets warm quickly on the table!**

## OPENING FROM THE BOTTLES

All of our wines are made naturally and need 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 sulphites.

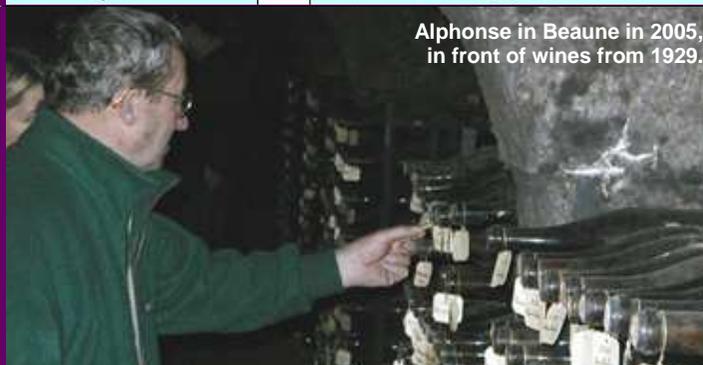
And when it is possible, we do all we can to prepare (to reinforce naturally) some of our wines, so that they can keep a reasonable time without any adding of sulphites.

## 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.
	X 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.

## KEEP POTENTIAL for the year 2016

Vintage	2009	2010	2011	2012	2013	2014	2015
<b>Cuvée Rustique</b>	X	X	X	X	X		
<b>Carignan "nature"</b>	X						
<b>Merlot</b>							
<b>Cabernet-Sauvignon</b>							
<b>Cuvée des Helviens</b>			X				
<b>La Cuvée d'Alphonse</b>							
<b>Magnum d'Alphonse</b>							
<b>Cuvée "Trace-Nègre"</b>			X				
<b>Grenache "nature"</b>							
<b>Syrah</b>							
<b>Cuvée Ferdinand</b>							
<b>Rosé de Pays</b>	X	X	X	X	X		
<b>Cuvée Isidora</b>	X	X	X	X	X		
<b>Cuvée de la Montagnère</b>	X	X	X	X	X		
<b>Chardonnay "La Planasse"</b>	X	X	X				
<b>Chardonnay "nature"</b>							
<b>Viognier</b>			X	X	X		

## WINE LIST FOOD AND WINE PAIRING



*mas d'intras*  
Vallis  
Vinaria



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!

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## RED wines

 - **"Cuvée Rustique", Grenache, Merlot, Cabernet-Sauvignon, Carignan, ca. 13°:** a light and fruity "everyday" wine, and the perfect companion to a [simple meal](#).

 - **Merlot 2014, 13,5°:** ruby red and fruity, with a smell of blackcurrants and smoky accents. Tastes of blackcurrants and leather. To drink decanted, with a [gizzard](#) or [bacon salad](#).

**"Cuvée des Helviens" 2012 13°: 50% Grenache, 50% Syrah.** Peppery nose with notes of peony and violet. Goes down smoothly, with aromas of liquorice and strawberry. The spicy flavours of the Grenache harmonize perfectly with the fullness and typical violet taste of the Syrah. The perfect companion to [ham](#), [sausages](#) or [lamb](#).

 - **Cabernet-Sauvignon 2011, 14°:** smoky, with aromas of sweet pepper and blackcurrants. Full-bodied and rich in the mouth, with flavours of coffee grounds and cocktail cherries. Enjoy this wine with [beef cooked rare](#).

 - **"Cuvée Trace-Nègre" 2015, 80% Grenache, 20% Syrah 14,5°:** Powerful and warm, it smells like liquorice, leather, and black olives, and develops the taste of dried prunes, red currants and liquorice. This wine is best served cold, with for instance [duck breast](#) or [venison](#).

 - **"Cuvée d'Alphonse" 2014, 66% Merlot, 34% Syrah, 13,5°:** A deep wine with a smoky bouquet and a hint of leather, tobacco and violets. It tastes like pepper, blueberries and blackcurrants. To be enjoyed with [meat](#), [cheese](#) and [wild boar](#).

 - **Syrah "La Souche" 2013, 13°:** Macerated 5 weeks and matured 8 months in oak barrels (from 3 to 7 years old). Rich and round, it has a full-bodied expression of violet, elderberry, black fruits, cocoa and liquorice. Excellent with [wild boar](#) in a Syrah marinade. 



## - "Cuvée Ferdinand" 2012, 14°:

 A blend of three ancestral grape varieties: Syrah, Grenache and Carignan, matured in oak barrels. Deep and refined, displaying aromas of tobacco, strawberries and blackberries. The mouth has a smoky end with a hint of liquorice and pepper. Will enhance with age, but already tastes excellent with a [stew](#). 

## NATURAL WINES (without adjunction of sulphites)

 - **Carignan 2015, 12,5°:** An authentic and light wine, made 100% from local Carignan grapes. The manually harvested grape clusters went through a semi-carbonic maceration. This wine has a beautiful crimson robe, a peppery nose, and aromas of peonies, white lilacs and dried figs. In the mouth, you will find a trace of morello cherries, kirsch and raspberries. Serve with [veal](#), [grilled lamb](#), or [meat balls](#).

 - **Grenache 2015, 14,5°:** A powerful and warm wine, with delicious smells of liquorice, lilac and salted caramel. It tastes like cherries, dried prunes, dark chocolate and liquorice. Best enjoyed slightly chilled, with [grilled](#) or [white meats](#).

 - **Chardonnay 2015, 13,5°:** A warm and natural wine with a pearly yellow colour, and aromas of pear and pineapples. Its delicious finish makes this the ideal wine for an [aperitif](#), but it is also nice with seafood.

## ROSE wines

 - **Rosé de Pays, 40% Merlot, 40% Cabernet, 20% Grenache, ca 14°:** This is a fresh and fruity wine that can be served with all kinds of summer meals. It is perfect with [pizzas](#) or [salads](#).

 - **"Cuvée Isidora" 2015, 14°:** A lively and flowery wine, with fruity hints of strawberries, and a fine and fresh scent. A perfect companion to [poultry](#), [grilled meats](#), [cooked pork meats](#), or as an [aperitif](#). Blend: **60% Syrah, 25% Grenache, 15% Cinsault**.

## WHITE wines

### - "Cuvée de la Montagnère" 2015, 60% Chardonnay, 25% Sauvignon, 15% Viognier 14°:

 The association of the fruity Chardonnay, the delicate lemon features of the Sauvignon, and the fleshy Viognier result in a light, fresh, and round wine, with fruity aromas of grapefruit and oranges. Perfect with [fish](#), [exotic dishes](#), or as an [aperitif](#).

**Chardonnay "La Planasse" 2014, 13,5°:** vinified and matured for 8 months in oak barrels, it has a beautiful golden yellow colour and aromas of locust flowers. Its taste contains hints of chestnuts and gingerbread. To be served chilled, paired with [trout filet with almonds](#) or [cheese](#). 

 - **Viognier 2015, 14°:** a natural wine, with very little added SO2, vinified in indigenous yeasts. With a smell of apricots and acacia blossoms, and the taste of vine peach and mango. Enjoy as an [aperitif](#), or with [poultry](#).

## Wines in 5 litre Bag-In-Box

 - **Rouge "Cuvée des Assibrats", 13°:** fruity, slightly robust. Intermingling flavours of red- and blackcurrants with scents of scrubland and liquorice. Ideally served with a [simple meal](#). Blend: Merlot and Grenache.

 - **Rosé "Cuvée Estivale", ca.13°:** a blend of Merlot, Cinsault and Grenache. Fresh and fruity, it can be served with all kinds of summer meals, [pizzas](#), [salads](#), [cooked pork meats from Ardèche](#)...

### 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.