Introducing the Noble Grapes of France, wines that remain true to their roots – centuries old – for the winemakers who know and appreciate the difference.
Each year our Restricted Quantities brand offers craft winemakers the opportunity to make truly outstanding wines from grapes grown in world-renowned winemaking regions.

This year we bring you “Le Chateau Noblesse” — crafted from the original noble grapes of France—these are classic wines worthy of the most discerning wine cellar.
Craft winemakers often seek out new wine experiences from regions around the world. But no matter what other wines we fall in love with, like old friends, we always go back to the original noble varieties of France: Cabernet Sauvignon, Chardonnay, Merlot and Sauvignon Blanc.

Our Winemaking R&D Support – Rachel Kvas, has combined the best quality French grape musts with specialized yeasts, oak and grape skins to create these four French classic wines especially for our 2017 RQ program.
France Cabernet Sauvignon

Born of “accidental” breeding in 17th century France, L’âge de l’Élégance (The Age of Elegance) has inherited its flawless balance of subtlety and daring from its wildly rich parentage.

Complex and concentrated with spice notes, red fruit and vanilla on the nose. This is a rich, full bodied wine with structured tannins and a long finish.

M | F | D (medium oak, full bodied, dry)

Food Pairings: Braised Lamb, Short Ribs, Aged Gouda, Chocolate Cake
France Chardonnay

Centuries old, cultivated by French monks, and named for the village of Chardonnay, L’âge de la Grace (The Age of Grace) is a wine that is both simple and regal.

Densely textured with a steely minerality and creamy mouthfeel. This is an unoaked Chardonnay with notes of citrus, honey and melon on the palate, finishing with crisp green apples.

U | M | D (unoaked, medium bodied, dry)

Food Pairings: Chicken in Cream Sauce, Pasta Primavera, Brie, Charcuterie
France Merlot

Named after the French bird Merlau, this late 17th century wine is the epitome of L’âge du Luxe (The Age of Luxury), known for being luxuriously ripe and soft.

Ruby red color with aromas of juicy blueberries and cherries on the nose. This luxurious wine features ripe cherries, blueberries, a touch of spice, and soft tannins on the palate.

M | M | D (medium oak, medium bodied, dry)

Food Pairings: Braised Lamb, Short Ribs, Aged Gouda, Chocolate Cake

release date: February 2017
France Sauvignon Blanc

Named from the French word “sauvage”, meaning “wild”, this valiant vine once grew wild in France. L’âge de la Vaillance (The Age of Valor) is refreshingly crisp and dry.

Pale lemon color with pronounced aromas of grapefruit, grass and gooseberries. This classic wine is dry yet invigorating, with flavors of citrus and grassy notes on the palate.

U | L | D (unoaked, light bodied, dry)

Food Pairings: Roast Pork, Herbed Chicken, Mushroom Tart, Camembert

release date: March 2017
After top quality must, yeast is the most important ingredient in our kits allowing you to craft flavorful and complex wines. For RQ2017, we have chosen yeasts that will enhance the varietal character of the grapes to ensure your wine properly replicates the wines made in the famous winemaking regions of France.

During fermentation of grape juice, yeast produce small amounts of volatile compounds that contribute characteristics to a wine’s aromas and flavors. Some of the most important flavor compounds are called esters, aldehydes and ketones. Advances in the understanding how yeast control the formation of these aroma compounds has lead to the development of new yeast strains which can alter or emphasize various aromatic notes in the wine.
After top quality must, yeast is the most important ingredient in your kit to produce an interesting and complex wine. That is why for our RQ2017, we have chosen yeasts that will enhance the varietal character of the grapes to ensure your wine properly replicates the wines made in the famous winemaking regions of France.

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For our France Cabernet Sauvignon and Merlot: **Bourgovin RC 212**

This yeast was selected from fermentations produced in the Burgundy region of France by the Bureau interprofessionnel des vins Bourgogne (BIVB). It was specifically developed for red wine fermentations to enhance varietal character by emphasizing ripe berry and fruit aromas. It also promotes good color stability and extraction.

For our France Chardonnay and Sauvignon Blanc: **ICV D47**

This yeast is a Cotes du Rhone isolate from Suze-la-Rousse, France. It was first selected for its ability to produce quality full-bodied, barrel fermented Chardonnays and other white varietals. It is strongly recommended as a top quality yeast for white fermentations as it enhances varietal character, accentuating fruit character, and it gives the wine great volume.
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• The ideal fermentation temperature for these yeasts is between 20°C and 30°C. Aim for a fermentation temperature of 25°C.
• Keep fermenters away from areas prone to temperature fluctuations (doors and windows).
• Expect a short lag phase (24 hrs) for RC212 and a slightly longer lag phase for ICV D47 (24-36 hrs)
• Expect that fermentation rates between day 5 and 10 may slow slightly due to the metabolic characteristics of these yeast strains.
• Stir the fermenter once a day until a S.G of 0.998 or lower is obtained, to encourage a complete fermentation.
• Perform a proper yeast rehydration (as per Lalvin recommendations) as outlined in the instruction sheets to help ensure a healthy and viable yeast population from start to finish.
• Add an optional 2 TSP of yeast nutrient on day 3 of fermentation to help promote a complete fermentation.
For our France Cabernet Sauvignon and Merlot: Quercus Robur

Wine is aged together with wood to enhance the flavor, aroma and complexity of the wine through the extraction of substances from the wood into the wine. French Oak is very popular for oak aging premium wines because it is known to impart more subtle flavors and firmer, but silkier tannins than other oaks. French oak is renowned because, unlike other oaks, its flavor is not overtly “oaky”, but instead can be described as slightly spicy with overtones of toasted almonds.

Quercus Robur, the oak from which the French oak chips are made in the RQ2017 Cabernet Sauvignon and Merlot kits, is a species of white oak which is most famously grown in the Limousin forest of Central France.
Something about French winemaking and specialty yeasts……

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For our France Cabernet Sauvignon and Merlot: GenuWine Winery Dried Grape Skins

GenuWine Winery Grape Skins are made through a patented process of gently drying crushed whole grape skins to retain original color and nutritional integrity. The skins are processed to maximize color and flavor extraction so that all their goodness can be extracted in a five or six day fermentation period.

Grape skins will add smooth tannins, robust color and rich aromas to your red wines, making them more complex and fuller-bodied. These bigger, bolder red wines will drink well while still young, but the goodness from the skins will also continue to enhance the flavor of the wine when aged.
Cabernet Sauvignon was born in an ancient grape growing region of south-west France called the Gironde. Until the end of the nineteenth century, Cabernet Sauvignon was often confused with Cabernet Franc, likely because Cabernet Franc is one of its parents, with the other parent being Sauvignon Blanc. When this parentage was discovered in 1996, it took the wine world by surprise since no one previously though a black-berried variety could have a white-berried parent. This fortunate crossing most likely happened spontaneously in the vineyard in the 17th century.

Cabernet Sauvignon is greatly admired as the dominate grape in some of France’s most famous wines. It is planted almost anywhere wine grapes are grown, except in regions too cool for this late ripening variety. Thanks to the small, thick-skinned grapes, the wines tend to be deep in color, high in tannin and relatively high in acidity.
Chardonnay originally comes from the Saône-et-Loire in eastern central France and it takes its name from the village of Chardonnay in the Mâconnais, southern Burgundy. The earliest reliable mention of Chardonnay appeared in 1685-90 in the village of Saint-Sorlin where chardonnet was said to make the best wine. Various spellings have been used and the modern spelling did not become common until the 20th century. DNA parentage analysis shows that Chardonnay is a natural cross of the two grapes Pinot and Gouais Blanc.

Chardonnay remains one of the most popular grapes in France, grown throughout the country in different micro-climates. Although the grapes generally reach relatively high sugar levels, the wines can still taste lean, and even refreshingly tart. Its versatility has made Chardonnay a particularly good partner for winemaking throughout the centuries.
Historians claim the earliest mention of Merlot was in 1783-4 in the Gironde region of France. The first records with its modern spelling are from 1824 which explain that the name ‘Merlot” comes from “merlau”, a black bird that is particularly fond of this grape. DNA parentage analysis from the late 1990s showed Merlot, like Cabernet Sauvignon, is the offspring of Cabernet Franc. Ten years later scientists discovered that the other parent is a grape from the middle ages that is no longer commercially cultivated, now named Magdeleine Noire des Charentes.

Because it is easier than other varieties to ripen earlier, while still producing outstanding wines, Merlot is now grown widely around the world, and it remains the most planted grape variety in France. The sweetness and freshness of a Merlot wine make this classic French grape variety easy to appreciate.
Sauvignon Blanc most likely originated from the Val de Loire in central France, where it was first mentioned as far back as 1534. It is still the dominant grape grown in this famous winemaking region. One of its parents has been identified as another French grape called Savagnin, while the other parent is still unknown. The word Sauvignon comes from the French word sauvage, meaning wild, because the shape of Sauvignon Blanc’s leaves is similar to those of a wild grapevine.

Sauvignon Blanc is an early to mid-ripening variety and it grows very vigorously. It is a classic French variety that has spread to the new world where it has also thrived. It is typically high in acidity with a range of aromas generally associated with things that are green – grass, leaves, nettles and gooseberries – as long as the grapes are picked early enough.
France

The birthplaces of the original Noble Grapes

- Val de Loire (Sauvignon Blanc)
- Saône-et-Loire Chardonnay
- La Gironde Cabernet Sauvignon & Merlot
Fill your cellar. Fill your glass.

Experience true nobility with
elegance, grace, luxury and valor.