



Introducing the Noble Grapes of France, wines that remain true to their roots - centuries old - for the winemakers who know and appreciate the difference.



Fill your cellar. Fill your glass. Experience true nobility with elegance, grace, luxury and valor.



craft winemaking

RJSCraftWinemaking.com

6



Each year our RQ brand offers craft winemakers the opportunity to make truly outstanding wines from grapes grown in world-renowned winemaking regions. This year we bring you

Crafted from the original noble grapes of France—these are classic French wines worthy of the most discerning wine cellar.



Release Date 12 | 2016

Born of *accidental* breeding in 17th century France, L'âge d'Élégance 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.



Features: • Varietal Enhancing Yeast • GenuWine Winery Dried Grape Skins • French Oak (Quercus Robur)

Braised Lamb, Short Ribs,

Aged Gouda, Chocolate Cake

Pairings:

<u>e</u>e

L'ÂGE DE LA **GRÂCE** • chardonnay •

Release Date 01 2017

Centuries old, cultivated by French monks, and named for the village of Chardonnay, L'âge de 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.



Features: • Varietal Enhancing Yeast

Pairings: Chicken in Cream Sauce, Pasta Primavera, Brie, Charcuterie

L'ÂGE DU

Release Date 02 | 2017

Named after the French bird *Merlau*, this late 17th century wine is the epitome of L'âge de Luxe, 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.



Features: • Varietal Enhancing Yeast • GenuWine Winery Dried Grape Skins • French Oak (Quercus Robur)

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

L'ÂGE DE LA VAILLANCE

• sauvignon blanc •

Release Date 03 | 2017

Named from the French word sauvage, meaning wild, this valiant vine once grew wild in France. L'âge de la Vaillance 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.



Features: • Varietal Enhancing Yeast

Pairings: Grilled Fish or Seafood, Risotto, Vichyssoise, Goat Cheese

