Book : Nihonshu - le saké japonais (French Version)



In a simple but rigorous language, this book, fruit of 5 years of research, methodically lifts the veil on the transformation of rice in sake. It is dedicete to everyone, sommeliers and wine lovers, who wants to understand sake, ingredients and production methods.

Four main themes are covered here: raw materials, fermentation, maturing and tasting. An agricultural engineer, oenologist and graduate of HEC Paris, Gautier Roussille works and lives in Burgundy. Passionate about wines and spirits, their history and production methods, he discovered sake on his first trip to Japan in 2006. He has since returned many times, including in 2012 to work for a season at the Sohomare sakagura (Tochigi, Japan), producer of exceptional sakes and champion of the traditional kimoto method. Every year, he judges in the sake category of the IWC competition.