Hyakujuro Junmaï



A sake light floral nose, but incredibly deep at the same time. It is dry and precise, powerful with a rich umami. A deep karakuchi able to accompany many preparations of powerful flavors, at different temperatures, including heated.

Dry and precise, The most popular sake of the Hyakujuro series

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72cl. - Alc. 15% Vol.

Product Type: Sake Nihonshu
Category: Junmaï
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Hayashi Honten
Region: Pref. of Gifu
Rice milling: 70%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid

Detailed tasting notes : The nose is discreet but profound. A remarkably powerful sake on the palate, thanks in particular to its rich umami. Both dry and precise, with a long, intense finish.

Suggested pairings : Hyakujuro Junmai is a rich karakuchi that goes well with many preparations and powerful flavors. We recommend pairing it with high-fat dishes such as Yakisoba or miso pork chops. Spicy dishes in general are a good match. Can be consumed at various temperatures, including heated.

About the brewery : Hayashi Honten is located on the southern edge of Gifu Prefecture in central Japan. It is run by Eriko Hayashi, who represents the 5th generation of owners of this typically family-run brewery. Hayashi Honten is an interesting brewery in that it brings together, under a single unit, a great mastery of all production techniques, ranging from ancient methods such as Yamahaï, to the most modern and pure Daïginjo, not forgetting aged sakes of the Koshu type. It is this eclecticism that we wanted to illustrate in this selection. The emblem of the revival of the Hayashi Honten brewery since it was taken over by Eriko Hayashi. The label refers to Kumadori, the very special way of putting on make-up in Kabuki theatre.