

Hyakujuro Yamahai



A sake with a deep nose, marked by sweet and mellow notes. It becomes light in the mouth, creamy, with milky notes. Acidity is present. It is an easy drinking Yamahai, lighter than other sakes in the same category. Interesting to heat to accentuate the acidity.

A light and easy-drinking Yamahai, to be heated for the experience !

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72cl - Alc. 15% vol.

Product Type: Sake Nihonshu

Category: Junmai Yamahai

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Hayashi Honten

Region: Pref. of Gifu

Rice type: Gohyakumangoku

Rice milling: 60%

Tasting temp.: Cold to hot

Aromatic profile: Rich, powerful

Detailed tasting notes : A sake with a deep nose, marked by sweet, honeyed notes. On the palate, it becomes light and creamy, with milky notes and good length. Acidity is present. It's an easy-drinking Yamahai, lighter than sakes in its category.

Serving suggestions : A rather delicate Yamahai, pleasant both as an aperitif and during a meal. To be enjoyed at different temperatures, even heated to accentuate its acidity.

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 a very interesting brewery in that it brings together, under one roof, a great mastery of all production techniques, ranging from ancient methods such as Yamahai, to the most modern and pure Daiginjo, 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 applying make-up in Kabuki theatre.