Classic



To share and discover Japanese sake, here is a classic composition consisting of a bottle of Japanese sake, Shichiken Junmaï 72cl, two sake masus made from hinoki wood and two Reishu glass 100ml sake glasses.

1 Shichiken Junmaï 72cl
2 sake masu
2 sake reishu glass 100ml

Product Type: Sake Nihonshu
Category: Junmaï
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
Rice type: Asahinoyume
Tasting temp.: Cold
Aromatic profile: Refreshing, floral

Detailed tasting notes : A clear, limpid sake with light silver-gold highlights. The nose is lively and fruity, evoking citrus fruits, green bananas, almonds and cereals. A relatively powerful nose for a Junmaï sake. On the palate, it bears the hallmark of Yamanashi Meijo sakes: the quality of the water. Fluid and thirst-quenching, it reveals notes of fruit and citrus, which evolve into lactic and cereal sensations. Good acidity and tension. The finish is clean, spicy and lemony, punctuated by a delicate, pleasant bitterness.

Suggested pairings : From simple dishes to the most complex, its refreshing character shines through without interfering with the flavours. Enjoy at different temperatures, from cool to warm.