

Azerou Sokujo



This contemporary sake is made from Camargue rice and spring water from the Pyrenees. It has great clarity.

White fruit, floral, spicy

75cl - alc. 14.5% vol.

Product Type: Sake Nihonshu

Category:

Alcohol: Alc. 14.5% Vol.

Format: 75cl

Producer: Azerou Saké

Region: France

Rice type: Riz de Camargue

Rice milling: 70%

Tasting temp.: Cold to room temp.

Aromatic profile: Refreshing, floral

About the brewery : Azerou Saké is a French brewery based in Cabestany. We owe it to Maeva Delaruelle and Johan Ramsayer.

Together, they discovered sake in 2014 when they tasted a Tatenokawa, and it was love at first sight! Intrigued by the finesse of the product and its very particular microbiology, Johan made his very first sake brew at home in 2014. During a sake tasting at a wine shop, they had the chance to have their home-made sake tasted by Japanese producers and importers, who complimented them on its quality. This positive feedback sparked the idea of doing "a bit more" than home brewing and, in 2017, the Azerou Saké project was born. In July 2022, after 5 years of experimental brewing, the project finally came to fruition when they moved into their new premises in Cabestany and began producing sake in November 2022.

However, their fascination with sake hasn't driven them away from France - they're in love with their region! That's why their sakes are made from local ingredients: rice from the Camargue and spring water from the Pyrenees.

Detailed tasting notes : A sake with floral and white-fruit notes, notably white peach and apple. Surprisingly spicy notes balance the whole, ending on a light, pleasantly bitter finish.

Serving suggestions : A perfect accompaniment to a platter of cheeses (especially goat's cheeses) and Iberian charcuterie. And why not a Belle-Hélène pear? Ideal served chilled.