

Azerou Sokujo Nama



The unpasteurised version of Azerou Sokujo. This contemporary sake is made from Camargue rice and spring water from the Pyrenees. It is extremely clear.

Mild, smoky, mushroom, caramel

75cl - alc. 14.5% vol.

Product Type: Sake Nihonshu
 Category: Sokujo Muroka Junmai Nama
 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: Rich, powerful

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.

Tasting notes : A sake with the freshness and vivacity of a nama. The nose reveals a pleasant sweetness, accompanied by superb smoky aromas. On the palate, this sweetness is repeated with notes of caramel. A sensation of umami comes as a surprise, with mainly mushroom and soy sauce flavors, bringing a certain balance to this sake.

Serving suggestions : It goes particularly well with smoked trout with dill or lamb with fennel. Ideal served chilled.