Shichiken x Alain Ducasse Sustainable Spirit



In collaboration with Alain Ducasse, here is the very first shochu from the Shichiken brewery. Distilled from sake kasu, it has been matured for three years in whisky casks from the Suntory Hakushu distillery before being bottled at 37% ABV.

A magnificent complexity, concentrated

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72cl - alc. 37% vol.

Product Type: Shochu
Alcohol:
Format: 72cl bottle
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
Tasting temp.: Cold to hot
Ingredients: Rice

Detailled tasting notes: On the nose, you will find aromas of Asian pear, vanilla, pastry, icing sugar, marshmallows, lavender, nutmeg, walnut, black pepper and sandalwood. On the palate, the voluptuous top notes of Asian pear and lavender blend harmoniously with middle notes of vanilla, pastry and icing sugar, rounded off by subtle hints of black pepper and light notes of aromatic herbs. It is consistently smooth and velvety on the tongue, with a comforting warmth. The finish is long, buttery and luxurious, with bursts of umami and notes of caramel and nuts that linger and tempt you to take another sip.

Tasting advices: With ice cubes, soda water, or as an ingredient in magnificent cocktails.

About the Brewery: Founded around 1570, the Kikuhime brewery is one of the oldest in Ishikawa. Located in Hakusan, it embodies a demanding artisanal tradition. Kikuhime stands out for its commitment to mastering every stage of production, particularly the polishing of rice, which is done in-house—a rare practice in the world of sake. The brewery favors deep, structured sakes, often aged, with aromas of nuts, grains, and caramel. It uses very little activated carbon filtration, thus preserving the natural color and, above all, the authentic flavors of the sake. This approach reflects a philosophy focused on sustainability and respect for the product. Kikuhime is also linked to master brewer Naohiko Noguchi, an iconic figure in the world of sake, who worked there before founding his own institute. The brewery remains faithful to a traditional and timeless vision of Japanese sake.