

Shichiken x Alain Ducasse Sustainable Spirit



Shichiken's very first shochu, in collaboration with Alain Ducasse. Made from kasu sake, this delicious beverage offers a highly complex flavour.

Made from sake, then aged in whisky barrels

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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

About the brewery : Yamanashi Meijo brewery is located at the foot of the Japanese Alps, north of Yamanashi Prefecture, on the island of Honshu. It was founded in 1750 by the descendants of a long line of brewers who were originally established in the Nagano region. Kitahara, then the seventh generation of this family, discovered water of exceptional quality in the heart of the Hakushu community. He decided to settle on the spot to found his own brewery. This pure water comes from the melting snow of Mount Kai Komagatake, whose summit culminates at over 2900m altitude. It feeds the region's springs after being slowly filtered through granitic rock, loading up on minerals essential for sake production.

The recognition was quick and the good reputation of Yamanashi Meijo exceeded the limits of the locality to the point of becoming a visiting place for the Emperor Meiji who stayed there during his official visits. Since that time, the majestic family home has been elevated to the status of a historic landmark in Japan. Today, the making of sake is always a family affair and the 13th generation takes care of the details, practicing in particular long fermentations, at low temperature, in order to preserve the signature sake of Yamanashi Meijo: sake that is both delicate and rich, in which the remarkable quality of spring water is intact.

Detailed tasting notes : On the nose, you'll find aromas of Asian pear, vanilla, pastry, icing sugar, marshmallows, lavender, nutmeg, walnuts, black pepper and sandalwood. On the palate, voluptuous top notes of Asian pear and lavender melt harmoniously into heart notes of vanilla, pastry and icing sugar rounded out by subtle notes of black pepper and light herbal notes. It is soft and velvety on the tongue throughout, with a comforting warmth. The finish is long, buttery and luxurious, with bursts of umami and hints of caramel and nuts that linger and entice you to take another sip.

Serving suggestions : On the rocks, with soda, in cocktails.