

Shichiken Junmaï Daiginjo 30cl



A fresh sake, with white fleshed and citrus fruits. Notes of sweets and green apples. Very supple in your mouth, still on notes of fruits with an insisting freshness and liveliness yet endowed with great acidity.

Beautiful freshness and vivacity

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30cl - alc. 15% vol.

Product Type: Sake Nihonshu
Category: Junmaï Daiginjo
Alcohol: Alc. 15% Vol.
Format: 30cl bottle
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
Rice type: Yumesansui
Rice milling: 47%
Tasting temp.: Cold to room temp.
Aromatic profile: Refreshing, floral

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 : A clear sake, with very slight silver to gold highlights. The nose is fresh, lively, on flowers and white flesh fruits, pineapple, citrus fruits, apple. The mouth is supple and rich, we find fruits on acidulous notes reminiscent of candy. The whole expresses itself on a beautiful sensation of freshness. It evolves on cereal notes slightly drier. A greedy and thirst-quenching Daiginjo. The finish is clear, the fruity notes are oriented on more maturity and complexity. The palate remains very fresh and pleasantly perfumed.

Tasting advice : Lively and fruity, Shichiken Junmaï Daiginjo brings us into the superior sake of Yamanashi Meijo. To be enjoyed chilled, in a glass of port, as an aperitif or during dinner. Accompany it with delicate dishes, raw or cooked fish, white meats, cheeses and creamy desserts.