

# Shichiken Hakushin Junmaï Daïginjo



An incredibly vibrant sake. Elegant aromas of lychee, white peach, mango and fresh herbs. With each sip, the quintessence of Shichiken's expertise gradually unfolds.

## The quintessence of Shichiken

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75cl - alc. 16% vol.

Product Type: Sake Nihonshu

Category: Junmaï Daïginjo

Alcohol: Alc. 16% Vol.

Format: Bouteille de 75cl

Producer: Yamanashi Meijo

Region: Pref. of Yamanashi

Rice type: Yumesansui

Rice milling: 27%

Tasting temp.: Cold

Aromatic profile: Refreshing, floral

**Detailed tasting notes:** Hakushin means “white spirit”, a Junmai Daiginjo produced at just 2000 bottles a year with the ambition of recalling the delicacy of water from the melting snow of Mount Kaikomagatake. Yumesansui rice, grown at the same altitude as the brewery, feeds on the same water used in production. It is polished to 27% to offer all its aromas, sublimated by a year's maturation at -5 degrees.

**Recommended pairings:** Exception calls for exception. Enjoy chilled with your most refined preparations.

**About the brewery:** The Yamanashi Meijo brewery is located at the foot of the Japanese Alps, in the north of Yamanashi prefecture on the island of Honshu. It was founded in 1750 by the descendant of a long line of brewers originally based in the Nagano region. Mr Kitahara, the seventh generation of this family, discovered water of exceptional quality in the heart of Hakushu. He decided to set up his own brewery there. This pure water comes from the melting snow of Mount Kai Komagatake, whose summit rises to an altitude of over 2,900m. It is fed into the region's springs after being slowly filtered through the granite rock, loading itself with the minerals essential for sake production. Yamanashi Meijo quickly gained recognition and its reputation spread beyond the boundaries of the locality, to the point where it became a favourite spot for Emperor Meiji, who stayed here during his official visits. Since that time, the majestic family home has been elevated to the status of a place of great historical interest in Japan. Today, the crafting of sake is still a family affair, and the 13th generation pays particular attention to detail, using long, low-temperature fermentations to preserve the signature character of Yamanashi Meijo sakes: sakes that are both delicate and rich, with the remarkable character of the Yamanashi Meijo family intact.