

Dassai 23 30cl



A perfumed sake with powdered rice notes, well ripened fruits, green apples, pears. Refined and elegant, Dassai 23 marks great insistence in the mouth and a lovely acidity.

The up market cuvée of Asahi Shuzo

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30cl alc. 16.5% vol.

Product Type: Sake Nihonshu
Category: Junmai Daiginjo
Alcohol: Alc. 16.5% Vol.
Format: 30cl bottle
Producer: Asahi Shuzo
Region: Pref. de Yamaguchi
Rice type: Yamadanishiki
Rice milling: 23%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : The Asahi Shuzo brewery is a Japanese company specialising in the production of high-quality sake. Founded in 1948 in Yamaguchi prefecture, it combines tradition and innovation to create exceptional sakes, including its flagship brand 'Dassai'. Renowned for its refinement and balance, Dassai is made from carefully polished, top-quality rice. Thanks to its commitment to quality and respect for tradition, Asahi Shuzo has established itself as one of the leading references in the sake industry, attracting fans from all over the world.

Detailed tasting notes : Dassai 23 has a crystalline, transparent appearance, with a brilliant brilliance and a viscosity slightly higher than that of ordinary sake. On the nose, it offers a delicate, complex bouquet, blending subtle floral aromas with fruity notes of green apple, pear and melon, heralding a refined tasting experience. On the palate, its silky texture and balanced smoothness reveal the flavors of 23% polished rice with elegance, evolving to subtle notes of vanilla, white flowers and nuts. The finish is clean, persistent, providing a sensation of freshness and light sweetness, leaving a lasting impression that invites you to savor every sip.

Serving suggestions : Dassai 23 goes perfectly with refined cuisine, whether raw or simply prepared, such as vegetables, sashimi and shellfish. Try it with Parmesan cheese, for a surprising combination! In terms of food pairings, Dassai 23 adapts harmoniously to a variety of Japanese dishes, particularly enhancing high-quality sushi and sashimi. Its versatility also enables it to match delicate Western dishes, such as fine seafood, mild cheeses and chicken dishes. As for serving temperature, Dassai 23 should be enjoyed slightly chilled, at around 10 to 15 degrees, to bring out its subtle aromas and delicate texture.