

Banshu Koshiki Kimoto Junmai



A rich, complex Kimoto sake with fruity and mushroom notes, ideal for French cuisine, with perfect matches for chicken, salmon, vegetables and cheese.

Rich, complex

72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu

Category: Junmai Kimoto

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Fukunishiki Shuzo

Region: Pref. of Hyogo

Rice type: Yumenishiki

Rice milling: 75%

Tasting temp.: Cold to room temp.

Detailed tasting notes: This ancestral Kimoto method produces a relatively rich, complex profile (fruit, mushroom, butter...) that is perfectly suited to French gastronomy and French taste. Smooth and balanced, it's a sure bet!

Pairings: Chicken, salmon, pan-fried vegetables, cheese. Serve warm or at room temperature.

About the brewery: 500km west of Tokyo, Hyogo Prefecture (Kobe) is Japan's most important region for the production of sake and rice for sake. Fukunishiki has been a family business since 1839, one of the pioneers in making "100% rice sake". Today, it uses only rice from its own region and water from its own spring. It produces sakés de Terroirs, elegant and round, with total respect for nature and the surrounding tranquillity.