

Dassai Beyond



This complex, refined sake offers a fine nose blending cereals, fruit (plum, mirabelle) and ashy notes, a lively palate with herbaceous, fruity (fig, melon) and spicy (cinnamon, coriander) accents, and a lingering chocolatey, spicy finish.

The best sake made by Asahi Shuzo

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72cl alc. 16.5 vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Asahi Shuzo

Region: Pref. de Yamaguchi

Rice type: Yamadanishiki

Rice milling: -

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

Detailed tasting notes: This sake is distinguished by its remarkable aromatic richness and bewitching complexity. From the very first nose, an exceptionally fine grain of rice is revealed, accompanied by delicate ashy notes and a subtle hint of varnish. With aeration, the aromas evolve from cereal to generous fruits such as plum and mirabelle plum. On the palate, the powerful, lively attack reveals herbaceous and fibrous nuances, evoking fresh grass and raw wood. The palette then unfolds with flavors of fig, praline, melon and lemon, enriched by spicy accents of coriander and cinnamon. The long, lingering finish charms with notes of dark chocolate and cereals, subtly enhanced by a hint of spice.

Serving suggestions: To fully appreciate this sake, serve it between 6 and 12°C, a temperature that brings out its freshness and aromatic complexity. It goes perfectly with refined dishes: Roquefort enhances its herbaceous, milky notes, while dark chocolate harmoniously complements its chocolatey, spicy finish. Caviar, meanwhile, enhances its finesse and saline nuances. For optimal tasting, serve this sake in a white wine glass to concentrate the aromas, and take the time to aerate it slightly to let its fruity, ashy notes fully reveal themselves.

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.