

Noguchi Naohiko 01 Limited Edition



This exceptional 2018 sake is distinguished by its exotic, gourmet aromas, perfect for refined tasting and pairings with rich dishes on special occasions.

Exotic, Elegant, Umami

2018 01 Limited Edition
77cl - Alc. 17% Vol.

Product Type: Sake Nihonshu
Category: Junmai Daiginjo Muroka Nama Genshu
Alcohol: Alc. 17% Vol.
Format: Bottle of 77cl
Producer: Noguchi Naohiko
Region: Pref. of Ishikawa
Rice type: Yamadanishiki
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

Detailed tasting notes: Noguchi Naohiko Limited Edition 01, vintage 2018, is a true aromatic masterpiece. It reveals a complex exotic bouquet, blending aromas of green melon, apple, sweet pear, and tropical fruits such as pineapple, mango and banana, sublimated by a touch of lime peel and a hint of creamy yogurt. On the palate, flavors of watermelon and caramel apple add a deliciously unexpected gourmet dimension. The tasting begins with a silky sweetness, before unfolding onto a fat, round texture that evolves into a crescendo of juicy fruit. The experience ends with a concentrated, exotic and unforgettable finish, enriched by the deep umami and balanced acidity conferred by its namazake aging. Medium-bodied, this exceptional sake embodies Noguchi-Toji's masterful craftsmanship.

Tasting notes: This prestigious sake, bottled in an elegant asymmetrical bottle by Toshio Ohi, deserves to be enjoyed in conditions that honor its rarity and complexity. Keep it at cool temperatures to promote ripening, and serve it slightly chilled to reveal the richness of its aromas. Perfect with rich dishes, it goes particularly well with juicy steak, savory stews, fatty fish or dishes in sauce. It's the perfect choice for special occasions, turning every moment into a memorable experience. Enjoying this limited edition is a real privilege.

About the brewery : The Noguchi Naohiko Research Institute is the brainchild of legendary brewmaster Noguchi-Toji, nicknamed the "God of Sake", whose exceptional career spans almost 70 years. Located in Komatsu, Ishikawa Prefecture, this brewery is dedicated to preserving traditional techniques such as Yamahai and Daiginjo, while incorporating subtle innovations. A veritable temple of excellence, it embodies the quest for artisanal sake with multiple nuances, designed to satisfy the most demanding connoisseurs. With an emphasis on aged namazake and limited series, each cuvée tells a unique story combining craftsmanship, terroir and innovation. Today, a team of passionate young brewers work under the supervision of Noguchi Naohiko, drawing on his decades of research to produce sakes of exceptional quality.