

Dassai 39 30cl

Delicate, floral, fruity (small size)

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30cl - alc. 16% vol.



Product Type: Sake Nihonshu
Category: Junmaï Daiginjo
Alcohol: Alc. 16% Vol.
Format: 30cl bottle
Producer: Asahi Shuzo
Region: Pref. de Yamaguchi
Rice type: Yamadanishiki
Rice milling: 45%
Tasting temp.: Cold

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 enthusiasts from all over the world.

Detailed tasting notes : Dassai 45 is distinguished by its elegance, both in presentation and taste profile. Displaying a sober bottle, it reveals a crystalline hue when poured, with silvery reflections. The delicate aromas delivered by this sake include subtle floral notes of jasmine and white flowers, as well as discreet fruity touches of pear and sweet apple. On the palate, its silky, delicate texture offers a balanced sweetness, highlighting slightly almondy rice flavors, with subtle nuances of melon. The finish is clean, crisp and refreshing, underlining the sake's purity without leaving room for unwanted aftertastes. Dassai 45 thus offers a harmonious, refined tasting experience.

Serving suggestions : Dassai 45 goes perfectly with raw or cooked fish, shellfish, soft cheeses or fruit. It harmoniously complements various Japanese dishes such as sashimi, delicate sushi, seafood preparations and lightly spiced dishes. Its delicacy also makes it an excellent companion for lighter dishes such as fresh salads.