

# Shichiken Junmaï

## Product features:

Product Type: Sake Nihonshu  
Category: Junmaï  
Alcohol: Alc. 15% Vol.  
Format: 72cl bottle  
Producer: Yamanashi Meijo  
Region: Pref. of Yamanashi  
Rice type: Asahinoyume  
Rice milling: 70%  
Tasting temp.: Cold  
Aromatic profile: Refreshing, floral



## Product short description:

The Yamanashi Meijo brewery is in Yamanashi at the foot of the Japanese Alps, a region very famous for its spring water. They are making extraordinary sakes with a unique technique of fermentation, long and at a lower temperature than usual.

## Very fruity, sharp and fresh with notes of citrus

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72cl - acl. 15% vol.

## Product description:

**About the brewery :** The Yamanashi Meijo brewery is located at the foot of the Japanese Alps, in the north of Yamanashi prefecture on the island of Honshu. It was founded in 1750 by the descendant of a long line of brewers originally based in the Nagano region. Mr Kitahara, the seventh generation of this family, discovered water of exceptional quality in the heart of Hakushu. He decided to set up his own brewery there. This pure water comes from the melting snow of Mount Kai Komagatake, whose summit rises to an altitude of over 2,900m. It is fed into the region's springs after being slowly filtered through the granite rock, loading itself with the minerals essential for sake production.

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Yamanashi Meijo quickly gained recognition and its reputation spread beyond the boundaries of the locality, to the point where it became a favourite spot for Emperor Meiji, who stayed here during his official visits. Since that time, the majestic family home has been elevated to the status of a place of great historical interest in Japan. Today, sake-making is still a family affair, and the 13th generation pays particular attention to detail, including long, low-temperature fermentations, with the aim of preserving the signature of Yamanashi Meijo sakes: sakes that are both delicate and rich, with the remarkable quality of the spring water intact.

**Detailed tasting notes** : A clear, limpid sake with light silver-gold highlights. The nose is lively and fruity, evoking citrus fruits, green bananas, almonds and cereals. A relatively powerful nose for a Junmaï sake. On the palate, it bears the hallmark of Yamanashi Meijo sakes: the quality of the water. Fluid and thirst-quenching, it reveals notes of fruit and citrus, which evolve into lactic and cereal sensations. Good acidity and tension. The finish is clean, spicy and lemony, punctuated by a delicate, pleasant bitterness.

**Suggested pairings** : From simple dishes to the most complex, its refreshing character shines through without interfering with the flavours. Enjoy at different temperatures, from cool to warm.