

## With cheeses (2 sakes)



### Product features:



### Product short description:

Japanese sake works wonderfully well with cheeses. Put the theory into practice with this selection of two sakes: Hanatomoe Yamahai and Yamasan Masamune Yamahai. Very typical sake, sometimes rustic to go with soft cheeses and even hard.

### 2 SAKES 72cl

Hanatomoe Yamahai - Yamasan Masamune Yamahai

### Product description:

#### About sakes :

**Hanatomoe Yamahai 72cl** : A sake with a nose marked by notes of citrus, lemon and lime, tropical fruits. The mouth is powerful and has a marked acidity, surprising. It remains soft, on lactic aromas of yoghurt moderated by a good bitterness (amazupai, bittersweet). The final is frank and clear.

72cl - alc. 16%

**Yamasan Masamune Yamahai** : The nose offers discreet and elegant aromas, slightly fruity and

marked by cereals. It is rich and dense in mouth, a clean structure and very pleasant. The acidity, sweetness and bitterness are rounded thanks to a maturation at low temperature.

72cl - Alc. 18%