Amabuki Yamahai Junmai



A sake with a floral and fruity nose, on banana, brown sugar. To this are mixed more cereal and lactic notes of bread, malt, yogurt. On the palate, it's a lot of elegance and a beautiful presence. It is full-bodied, very expressive, typical of a Yamahaï sake.

Produced from Omachi rice and marigold flower yeasts

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72cl - Alc. 15.5% Vol.

Product Type: Sake Nihonshu
Category: Junmaï Yamahaï
Alcohol: Alc. 15.5% Vol.
Format: 72cl bottle
Producer: Amabuki Shuzo
Region: Pref. of Saga
Rice type: Omachi
Rice milling: 66%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful

About the brewery : Amabuki is located in north-west Kyushu, in Saga Prefecture, at the foot of Amabukiyama mountain, hence its name. Founded during the Genroku period (1688 - 1704), the brewery has over 300 years of history, specialising in the extraction and use of yeasts from the various flowers in their direct environment. Used in the production of their sakes, they impart exuberant aromas and an unmistakeable style that are the hallmark of the brewery's originality. The rice used is grown on the Saga plain using the 'aïgamo' method, which involves raising ducks in the rice fields to feed on weeds and insects. In this way, the rice fields are left untreated. The water used is fresh, coming from the Sefuri mountains. We are fortunate to be able to present a selection of three sakes made from three different yeasts.

Detailed tasting notes : A sake with a floral, fruity nose of banana and brown sugar. This is complemented by more cereal and lactic notes of bread, malt and yoghurt. On the palate, it's very elegant and has great presence. It is full-bodied and expressive, typical of a Yamahai sake, but with the magnificent imprint of Amabuki sakes and, above all, the originality provided by the use of yeast extracted from marigold flowers.

Serving suggestions : Enjoy at different temperatures, but it's when it's heated that it reveals all its aromas. Serve with duck confit, creamy cheeses or fruit tarts.