

Togouchi Kiwami



The Kiwami cuvée is produced from 20% malted barley and aged in oak barrels. The nose is elegant, lively, with hints of nuts and herbs. It is soft and refined in the mouth, evoking hazelnut and chocolate, honey and white pepper. The finish is subtle, evolving on notes of spices and nutmeg.

Aged for 3 years in bourbon barrels

???KIWAMI ???

70cl - alc. 40% vol.

Product Type: Japanese whisky

Alcohol: Alc. 40% Vol.

Format: 70cl bottle

Producer: Chugoku Shuzo

Region: Pref. of Hiroshima

About the Distillery : Founded in 1918, Chugoku Jozo brewery is located in Hiroshima area. Producer of liqueurs, sake and shochu, they started in 1990 the production of whisky by creating the "Togouchi" range. Their range is marked by great finesse and precision with aging in a single location, a 361 meter long tunnel dug in 1970. Ideal maturing conditions with a constant temperature of 14°C and a humidity of 80%, allowing slow extraction of aromas.

Detailed tasting notes : This whisky has a brilliant amber color with light gold highlights. Its dynamic, elegant nose reveals superb nutty and grassy notes, adding to its aromatic complexity. On the palate, a smooth, refined texture reveals harmonious aromas of hazelnut, chocolate, honey and white pepper, offering magnificent persistence.

Serving suggestions : Ideal with salmon and avocado sushi, red tuna chirashi or sea bass tartar with fennel. It is also an excellent digestive.