Shichiken Namanama Junmaï Namazake



An unpasteurized sake that expresses intact the purity of spring water from Hakushu. Nose on fruity notes, apples and tropical fruits, mixed with lactic notes. A lot of freshness in mouth, a juicy sake, but still round and creamy. We end with a nice acidity, bitterness. A clear, supple and light finish.

Pur, fresh, on the quality of spring water

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72cl - acl. 15% vol.

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

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 who had originally settled 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.
Recognition came quickly, and Yamanashi Meijo's reputation spread beyond the boundaries of the locality, to the point where it became a favourite haunt of 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, the making of sake 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 : The unpasteurised version of Shichiken focuses with this sake on restoring intact the sensations of purity of the water at its disposal. The nose is markedly fruity, with apples and tropical fruits mingling with the lactic notes typical of this category. On the palate, there's plenty of freshness, a juicy sake that remains round and creamy. It finishes with a fine acidity and bitterness. The finish is clear, supple and light.

Suggested pairings : A sake that goes well with raw, fresh dishes such as sashimi and carpaccio, as well as seafood broths. Choose creamy cheeses and desserts.