

Shichiken x Alain Ducasse Sparkling Sake



A sake born from the close collaboration between the Shichiken brewery and Gérard Margeon, Head Sommelier of the Ducasse Group. A sparkling sake made according to a process full of nuances, the result of blending a classic sake, a Kijoshu, and a fraction aged in cherry barrels. Then a second fermentation in the bottle for the sparkling sake.

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72cl - alc. 12% vol.

Product Type: Sake Nihonshu
Category: Happo
Alcohol: Alc. 12% Vol.
Format: 72cl bottle
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
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 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.

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 result is sparkling, Alain Ducasse Sparkling Sake is as clear as the famous water from its region of origin, Yamanashi. The nose is complex, releasing three different aromas in three stages. The top note is of lily of the valley flowers, followed by a more complex, fruity middle note of vine peach-melon and white cherry. The third note is intense, with a touch of cardamom and chilli. This is a sparkling sake that is pleasantly thirst-quenching. The bubbles are fine, impressive and dynamic, with a palate that is both silky and energetic. A bouquet of white cherries emanates as the bubbles burst, accompanied by the bitter-sweet ripples of barrel maturation, all leading to a calm, pleasant finish.