

# Kanomori Gin



For this top-of-the-range cuvee, Yomeishu uses no less than 19 botanicals in four separate batches, one of which contains only Kuromoji. A very smooth gin with an intense taste and a long finish.

## Yomeishu Seizo's premium gin

??? ????????????

70cl - alc. 47.5% vol.

Category: Gin

Alcohol: Alc. 47% Vol.

Format: 70cl bottle

Producer: Yomeishu Seizo

Region: Pref. of Nagano

**About the distillery :** Yomeishu Seizo, here is a house that certainly does not evoke anything for you, and yet is immensely known in Japan. Their factory "Yomeishu Komagane" is located in the heart of the Japanese Alps, located on a rocky plateau where the air is clean and the water of excellent quality, a very fresh water because slowly filtered through the granite rock of the surrounding mountains. Its history goes back to the very beginning of the 17th century, in 1602 exactly, in the prefecture of Nagano. It was on this date that the factory marketed for the first time a medicinal liqueur based on the use of plants, including a local shrub called "Kuromoji". The first registered trademark under the Tokugawa Shogunate, the "Yomeishu" liquor saw its reputation gradually spread throughout the Japanese territory, making Yomeishu Seizo, four centuries later, the undisputed leader for this type of product. Yomeishu medicinal liqueur is made from 14 kinds of plants. It is the emblematic product of Yomesu Seizo, a centennial success and a promise to improve blood circulation and metabolism.

If the reputation of Yomeishu is no longer to be found in the field of medicinal liqueurs, it is a beautiful challenge that it meets here: to rely on its expertise in botanical formulation and the use of Kuromoji to undertake the production of spirits. And it is quite logical that its first products are gins, thus fitting into a real trend in Japan, as everywhere else. The fact remains that we have here incredibly original and truly qualitative products that we are happy to present to you for the first time in France: Kanoshizuku and Kanomori gins.

**Botanical elements used for Kanomori :** Branches, stems and leaves of kuromoji, juniper berries, rosemary, pine needles, cedar leaf, cinnamon, laurel, sage, mulberry, sichuan pepper, orange bark, angelica, goji berry, ginger, lemon bark, licorice, anise, blackberry, cardamom, gum tree.

**Detailed tasting notes :** Kanomori is very sweet, characterized by an intense taste and a long finish, giving literally the impression of being in the middle of the forest. The nose is complex, spicy, notes of herbs and citrus stand out clearly. The palate is powerful and animated by very subtle notes of citrus, wild herbs, medicinal notes, imprinted with kuromoji. A remarkable complexity that tends towards more roundness and creaminess afterwards, towards a persistent finish, both round and spicy.