

"Tobingakoï" sake, a sake of drops because only the juice naturally flowing out of the bags at the time of filtration is collected.

Detailed tasting notes: Shichiken Pleasantly fragrant with fresh fruit, vine peach, jasmine flowers and white tea. On the palate, the attack is lively and thirst-quenching. A Daïginjo with multiple balances. It is a "Tobingakoï" sake, a sake of drops because only the juice naturally flowing out of the bags at the time of filtration is collected.

Tasting advice: a magnificent tasting Daïginjo to be served chilled, on one of the sought-after culinary preparations, the Kaiseki cuisine, or the beautiful realisations of the French tradition.

Ushari Shurisoroe, A tokkuri and two sake glasses in an elegant wooden box.

For the tasting of high quality sake. The straight shape of the tokkuri is a technical feat that few glassblowers have mastered. It is delivered in an elegant traditional wooden box.

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