Hyakujuro New Moon Junmai Daiginjo



A sake with an elegant nose, little marked, and especially very fresh. The palate is remarkably structured, deep and complex, with good acidity. We return on a lot of freshness and precision in the final. A Daïginjo sweetness little present and therefore enjoyable.

The high-end sake of the Hyakujuro series. To be enjoyed throughout the meal !

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72cl. - Alc. 16%

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Hayashi Honten
Region: Pref. of Gifu
Rice type: Hatsushimo
Rice milling: 45%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : Hayashi Honten is located on the southern edge of Gifu Prefecture in central Japan. It is run by Eriko Hayashi, who represents the 5th generation of owners of this typically family-run brewery. Hayashi Honten is an interesting brewery in that it brings together, under a single unit, a great mastery of all production techniques, ranging from ancient methods such as Yamahaï, to the most modern and pure Daïginjo, not forgetting aged sakes of the Koshu type. It is this eclecticism that we wanted to illustrate with this selection.

Detailed tasting notes : A nose with notes of bergamot. The palate is silky and slightly spicy, both sweet and refreshing. A lovely minerality.

Delicious with : Strong-tasting sushi, grilled mackerel, tuna tataki. Seafood, crab, langoustines and lobster. Serve chilled.