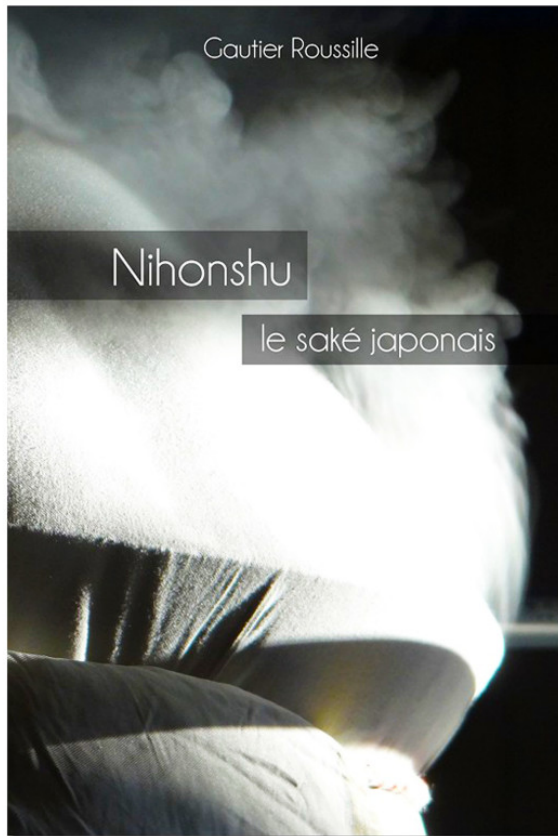


Book : Nihonshu - Japanese sake (English Version)



In a simple but rigorous language, this book, fruit of 5 years of research, methodically lifts the veil on the transformation of rice into sake. It is for everyone who wants to understand sake, its ingredients and its production methods, from the layman to the oenologist to the sommelier and the wine and spirits lover.

Four main themes are covered here: raw materials, fermentation, maturing and tasting. An agricultural engineer, oenologist and graduate of HEC Paris, Gautier Roussille works and lives in Burgundy. Passionate about wines and spirits, their history and production methods, he discovered sake during his first trip to Japan in 2006. He has since returned many times, notably in 2012 to work for a season at Sohomare sakagura (Tochigi, Japan), producer of exceptional sakes and champion of the traditional kimoto method. Every year, he judges in the sake category of the IWC competition.