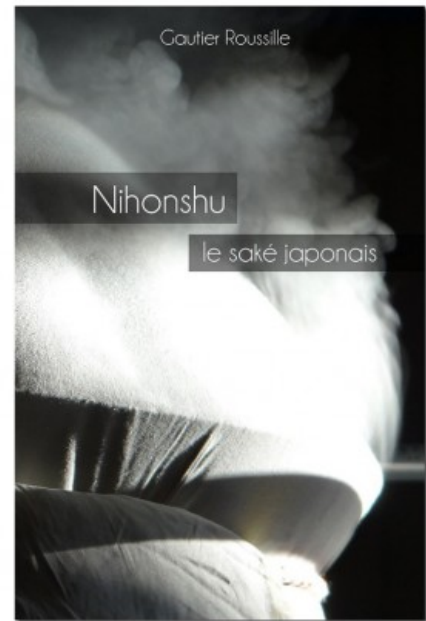


Nihonshu - le saké japonais

In a simple but rigorous language, this book, fruit of 5 years of research, methodically lifts the veil on the transformation of rice in sake. It is dedicated to everyone, sommeliers and wine lovers, who want to understand sake, ingredients and production methods.



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