

With meat (2 sakes)



Product short description:

With meats, a recommendation on sakes with more sustained flavors, rich and dense sakes, a marked acidity. Nothing better than a rich Junmai in a Noto Toji style like Sogen Junmai, and an elegant and powerful Yamhai like Amabuki Kimoto Junmai Daiginjo. Enough to take your dishes to another dimension.

2 SAKES 72cl

Sogen Junmai - Amabuki Kimoto Junmai Daiginjo

About sakes:

Sogen Junmai: an ultra-careful junmai, rich and well structured, in the pure Noto Toji style. A nose on banana, pear, cereal notes and lactic notes. On the palate, we find the fruit accompanied by a good acidity and a rich umami. The structure is clear, a lot of liveliness. The finish brings a lot of freshness.

72cl-alc. 15%

Amabuki Kimoto Junmai Daiginjo: produced using the Kimoto method from Omachi rice and yeast extracted from the rhododendron flower, the nose is fruity, on apple and pineapple. The fruit is very present in mouth, expressing a slightly lactic and spicy tones of nutmeg and mint.

72cl - Alc. 16.5%