



# Shichiken Junmai Daiginjo

Product Type: Sake Nihonshu  
Category: Junmai Daiginjo  
Alcohol: Alc. 15% Vol.  
Format: 72cl bottle  
Producer: Yamanashi Meijo  
Region: Pref. of Yamanashi  
Rice type: Yumesansui  
Rice milling: 47%  
Tasting temp.: Cold to room temp.  
Aromatic profile: Refreshing, floral



A fresh sake, with white fleshed and citrus fruits. Notes of sweets and green apples. Very supple in your mouth, still on notes of fruits with an insisting freshness and liveliness yet endowed with great acidity.

## Beautiful freshness and vivacity

72cl - alc. 15% vol.

Still in the domain of excellence with Shichiken Daiginjo! We find notes of roasted rice, very pure mountain spring water. It is magnificent when served cold with crustaceans, shell-fish, white fleshed fish or at room temperature with cheeses, desserts or chocolate. Our advice: open up a bottle and let it heat up a little as the meal goes along.