

With oysters (2 sakes)



Product short description:

If we were to accompany the classic New Year's Eve dinner, these two sakes are quite different from each other: a fruity and dry Daiginjo with oysters, Shuho +10, and a rich sake, fruity and sweet to go with foie gras, the perfect Hantaomoe Nature x Nature.

2 SAKES 72cl

Shuho +10 - Nature x Nature

About sakes

Shuho 10: it differs markedly from other sakes in the Daiginjo category: beyond the beautiful fruity sensations of green melon and muscat grapes, floral notes, we have a very mineral and incredibly precise sake. A very dry sake with a Nihonshudo of 10!

72cl - Alc. 17%

Nature x Nature: a very typical sake, round and super fruity, aromatic and endowed with a remarkable finesse. Lots of freshness on beautiful fruity notes. It is a Yamahai for which fermentation is ensured by yeasts naturally present in the atmosphere of the brewery.

50cl - alc. 14%