

With cheeses (2 sakes)



Product short description:

Japanese sake works wonderfully well with cheeses. Put the theory into practice with this selection of two sakes: Hanatomoe Yamahai and Yamasan Masamune Yamahai. Very typical sake, sometimes rustic to go with soft cheeses and even hard.

2 SAKES 72cl

Hanatomoe Yamahai - Yamasan Masamune Yamahai

About sakes

Hanatomoe Yamahai 72cl: a sake with a nose marked by notes of citrus, lemon and lime, tropical fruits. The mouth is powerful and has a marked acidity, surprising. It remains soft, on lactic aromas of yoghurt moderated by a good bitterness (amazupaï, bittersweet). The final is frank and clear.

72cl - alc. 16%

Yamasan Masamune Yamahai: the nose offers discreet and elegant aromas, slightly fruity and marked by cereals. It is rich and dense in mouth, a clean structure and very pleasant. The acidity, sweetness and bitterness are rounded thanks to a maturation at low temperature.

72cl - Alc. 18%