

Fruity Sake



Product short description:

Kameizumi CEL24 is the perfect illustration of fruity sake, really fruity! A Daiginjo-class sake. Thanks to a rice milling above 50% and a special care given to fermentation that this style is made possible. Satisfaction guaranteed if you like it fruity.

A real aromatic bomb!

72cl - alc. 14.5%

Detailed tasting notes : with a beautiful acidity and liveliness, Kameizumi is fresh in your mouth. The quenching sensation allows us to imagine the purity of the water source. It's a Genshu, therefore a pure fruit of fermentation without any modification such as adding water or alcohol at the end of fermentation. It is perfect for aperitif, served chilled, or on any kind of delicate food.

Tasting tips: a magnificent sake for any occasion, for the aperitif, or during the meal, on sophisticated and light preparations, or, conversely, on spicy dishes, on herbs (cilantro, wasabi, basil, ginger). On fruit pies and creamy desert.