

ISAKE?

FORTNUM & MASON, BUDDHA BAR

HARRODS SELFRIDGES

HARVEY NICHOLS LONDON

At the Menu of the Fat Duck and the Gagnaire Restaurants.

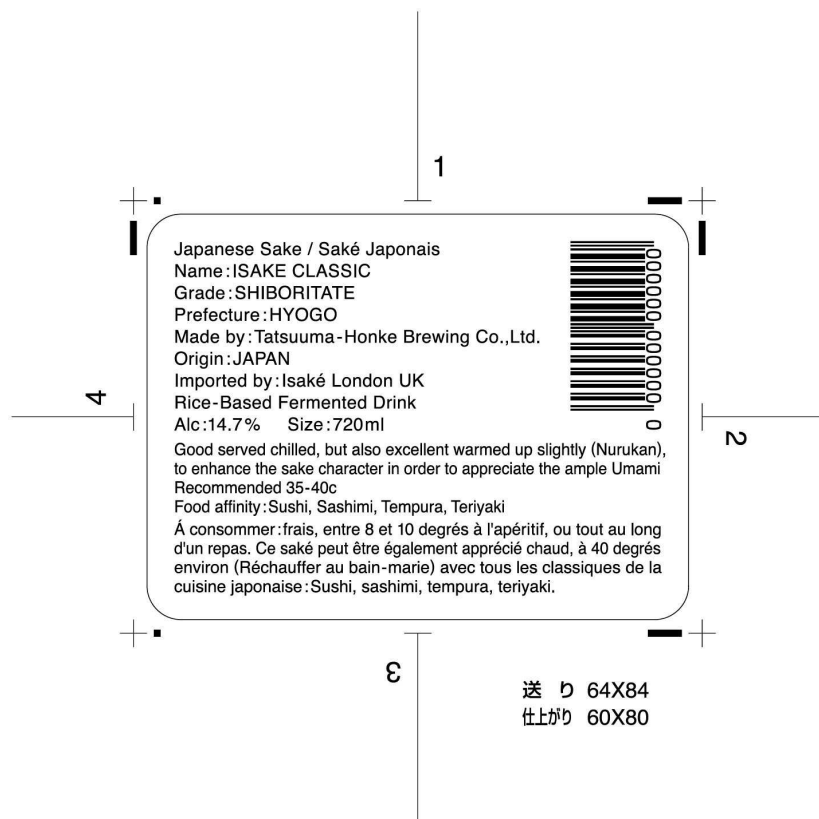
And for you?



www.International-sake-association.com



HARRODS OYSTER BAR



The Sommelier selection



Oenologists' recommendations

This unique Sake presents a pleasant surprise with its taste, aroma, bouquet, and its capacity to be enjoyed as an aperitif, or with a full western or Japanese meal.

Refreshing, with a nose of white melon, nashi and peaches, it has a clean fresh finish. To be served at temperature, chilled as real great white wine, to enhance its Sake character and to appreciate the ample of its Umami's tastes.

The picture on the Isake Classic label is clearly spelled ' ISAKE ', but is written in the style of a Japanese symbol. This was created by an Australian artist who lived in Japan for a long time, and learned the calligraphy. With this combination of the traditional form of Japanese sign-writing with English script, we have created a fusion between Eastern and Western cultures, which reflects the full and unique style of ISAKE.

SAKE PRODUCTION PLACE: TATSUUMA-HONKE

REGION: HYOGO, JAPAN

CLASSIFICATION: Shiboritate

RICE NAMES: Gohyakumangoku, Yumenishiki, Nishihomare

ALCOHOL DEGREE: 14.7%

NIHONSHUDO (RESIDUAL SUGAR): -2

ACIDITY: 1.4



INTERNATIONAL SAKE ASSOCIATION

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