



# WAKAZE

## CLASSIC

**ABOUT THE SAKE:** Crafted in France according to Japanese traditions. A clear, refreshing, and crisp style sake. Wakaze's flagship sake brewed using a 100% French rice, Camargue.

**TASTING NOTES & FOOD PAIRING:** Bright citrus, crisp acidity and zesty aromas.

The perfect match with Japanese and Asian cuisine or as an aperitif with carpaccio.

**WAKAZE:** Founder Takuma Inagawa and master brewer Shoya Imai combined their Japanese expertise with French influence to create an experimental sakagura making craft sake in Paris, France.

- The brewery respects tradition while breaking convention, using French ingredients and innovative techniques in their sakes.
- Toji Shoya-san comes from a famous family of brewers in Gunma, Hijiri and has worked with various breweries across Japan.
- Wakaze's philosophy is based on 3 pillars: Intuition + precision. Experimentation + mastery. History + Heart.

**QUALITY GRADE** Junmai

**SIZE** 6/750ml

**UPC** 835603007480

**Rice** Camargue



IMPORTED BY KOMÉ COLLECTIVE



[www.komecollective.com](http://www.komecollective.com)