



WAKAZE

YUZU

ABOUT THE SAKE: Crafted in France according to Japanese traditions. The dry profile brings out the brightness of the natural French yuzu balanced by a touch of mint.

TASTING NOTES & FOOD PAIRING: A dry style of yuzu sake with no sugars added. The yuzu brings out the freshness, acidity and slight bitterness of the citrus. Complex flavor with hints of mint.

Try with smoked salmon, fish tacos or dishes prepared with honey mustard.

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 Yuzu Sake

SIZE 6/750ml

UPC 83560300748

Rice Camargue



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