

# Junmai Genshu Kingfisher's Journey

Takahashi Sake Brewery  
Co., Ltd.



# Product information

In France, this sweet type of Junmai Genshu with a Sake Meter Value of -27 called “Kingfisher's journey” has been highly acclaimed as the most suitable sake for chocolate, and has been adopted not only by chocolatiers but also by star-rated French restaurants.

With a fruity, rich aroma and a mellow taste, refreshing acidity, it is a superb sake that can be enjoyed deliciously in various scenes, from aperitifs to desserts, even for those who are not good at sake.

It is a very popular gift for occasions such as Christmas, Valentine's Day, White Day, Mother's Day, and Father's Day.



# Taste

By taking a sip of "Kingfisher's Journey" and spreading it in your mouth, then eating chocolate, you can experience a wonderful marriage.

If you then continue to savor "Kingfisher's Journey," you can feel the compatibility of the aftertaste of chocolate and the sake.

Although it is a sweet type, the high acidity creates a refreshing taste. It goes well not only with chocolate but also with other desserts such as cheesecake, yokan, and ice cream.

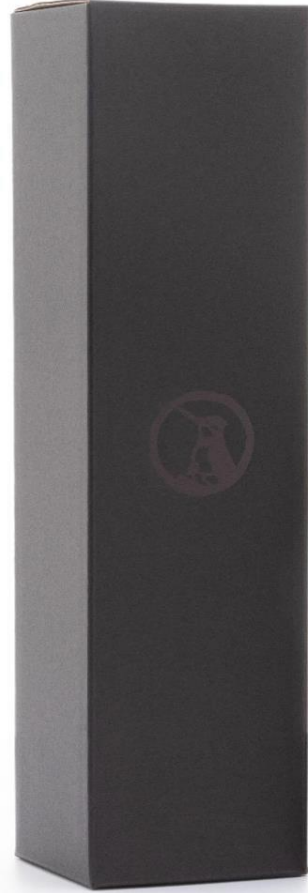
For those who like sweet and salty combinations, cheese (especially blue cheese) is recommended.



# Product Specs

180ml

720ml



Volume	180ml(with clear box) / 720ml(with paper box)
SKU	4934746090024 / 4934746090017
Quantity per box	30 / 12
Rice Cultivas	Japan domestic rice
Box Size	400mm×340mm×180mm / 355mm×270mm×325mm
Yeast	Kyōkai No.9
Alcohol	14
SMV	-27
Acidity	2.2
Rice Polishing Ratio	70%