



WAKAZE

NIGORI

ABOUT THE SAKE: A soft & delicate cloudy sake crafted in France using 100% French rice and crafted according to Japanese traditions.

TASTING NOTES & FOOD PAIRING: Smooth texture with layered rice aromas

Caesar Salad
Lobster Roll
Fried Calamari

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 Nigori

SIZE 6/750ml

UPC 835603007466

Rice Camargue



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