Château Mercian Koshu, Iwasaki 2023

SME0152023

2020 Vintage

IWC Silver 2022

Château Mercian

— Yamanashi, Japan

From vineyards owned by the great, great grandsons of the two men who were sent by Mercain to France in 1870 to study grape growing and winemaking, becoming the pioneers of Japanese wine.

Production

This wine is made from Koshu, Japan's indigenous wine grape which can be traced back to 1186 when it was discovered growing wild at Katsunama in Yamanashi prefecture. Koshu grapes are grown in the Iwasake District of the Yamanashi Prefecture where the soils gravel and clay with good drainage. Harvest took place from late September to early October. Fermentation in oak barrel at between 18-21„ƒ for approximately 14 days, the wine was aged for 4 months in oak barrel.

Tasting note

Citrus aromas of kabosu and yuzu with notes of white flowers, vanilla, almonds and hazelnuts. With refreshing balanced acidity, rich fruit flavours and concentrated citrus oil that marries well with the time spent in barrel.

Food Match

White fish tempura or grilled chicken with yuzu pepper.

ABV:
12.00%

Case/Bottle Size:
12x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
Iwasaki

Winemaker:
Mitsuhiro Anzo

Grape Varieties:
Koshu 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
4973480339242