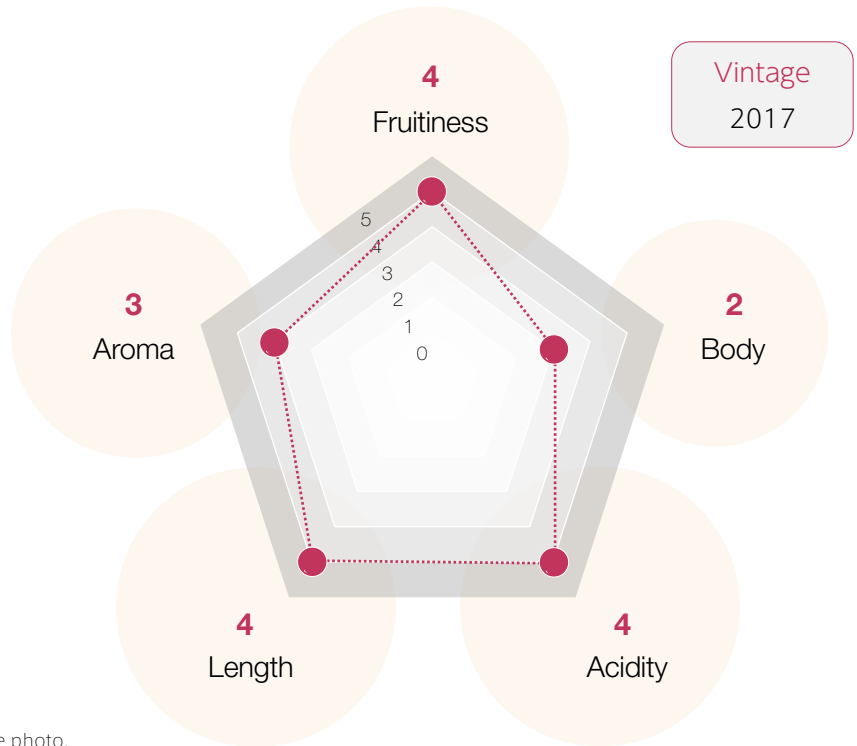


Lumiere

Lumiere Sparkling Koshu



The vintage of the wine for tasting may differ from that in the photo.

Aroma/Flavour/Taste

Firm acidity, Ripe fruit(Fuji apple, cooked pear),
Elegant and easy to drink, lengthy finish.

Grape Variety

KOSHU

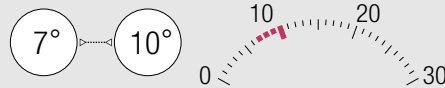
Area of Production

Yamanashi

Suggested Foods for Pairing

Hamachi Carpaccio with truffle olive oil,
Creamy cheese, Grilled chicken skin with salt

Recommended Serving Temperature



About the Vintner and Wine

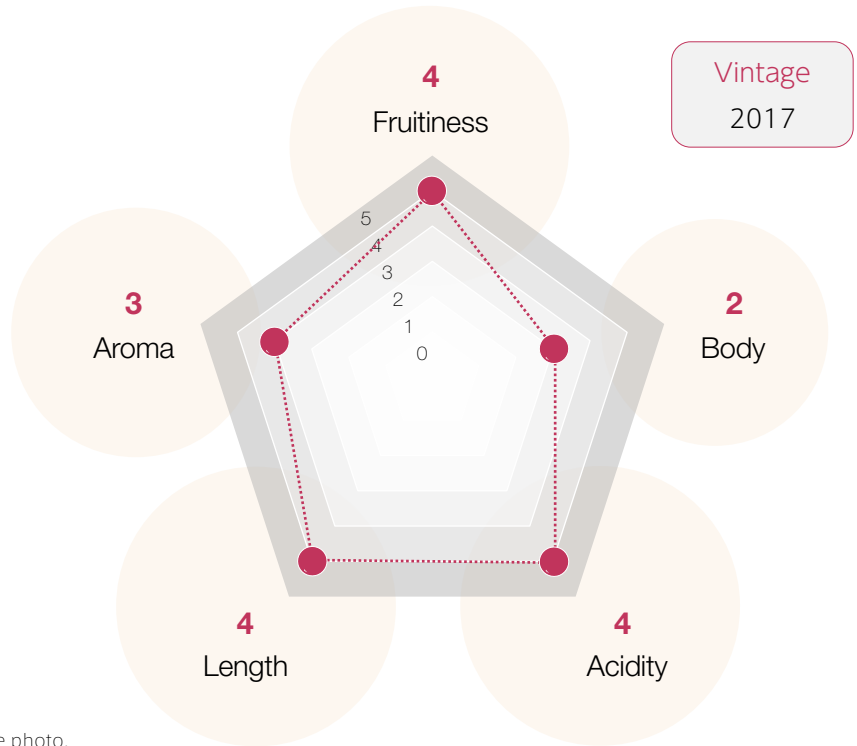
- Lumière is a long-established winery in Fuefuki, Yamanashi Prefecture, boasting a history of over 130 years.
- It has won many awards at international wine competitions.
- Since its founding, it has remained in the same location and been passed down from generation to generation of the same family. The current owner is the fifth generation.
- It has Japan's first underground fermentation tank, which was completed in 1901 and is still in use today. Limited edition wines made in this tank are available as Ishigura Wine.
- Lumière's motto is "cultivating authentic grapes to create authentic wines".
- The winery uses grass cover crop and no-tillage systems to cultivate grapes in a manner that is closer to nature.
- It produces Chateau Lumière, its flagship brand, and Histoire (meaning history).
- Its sparkling wines, which are produced using traditional methods of the Champagne region of France, are notable for their fine and delicate bubbles.
- Taking a "boutique winery" approach, it offers various attractions that can be enjoyed on a day trip.
- It also has a French restaurant onsite where you can enjoy food made using ingredients sourced locally from Yamanashi Prefecture.



Lumiere Winery
Shigeki IWAMA

Lumière

Lumière Histoire Blanc



The vintage of the wine for tasting may differ from that in the photo.

Aroma/Flavour/Taste

Honey, toasted aromas, brioche, baked apple,
Well balanced lively acidity

Grape Variety

Delaware, other

Area of Production

Yamanashi

Suggested Foods for Pairing

Sauteed mushrooms, Veal shank,
White asparagus,
pan seared blue cod fish with crispy skins

Recommended Serving Temperature



About the Vintner and Wine

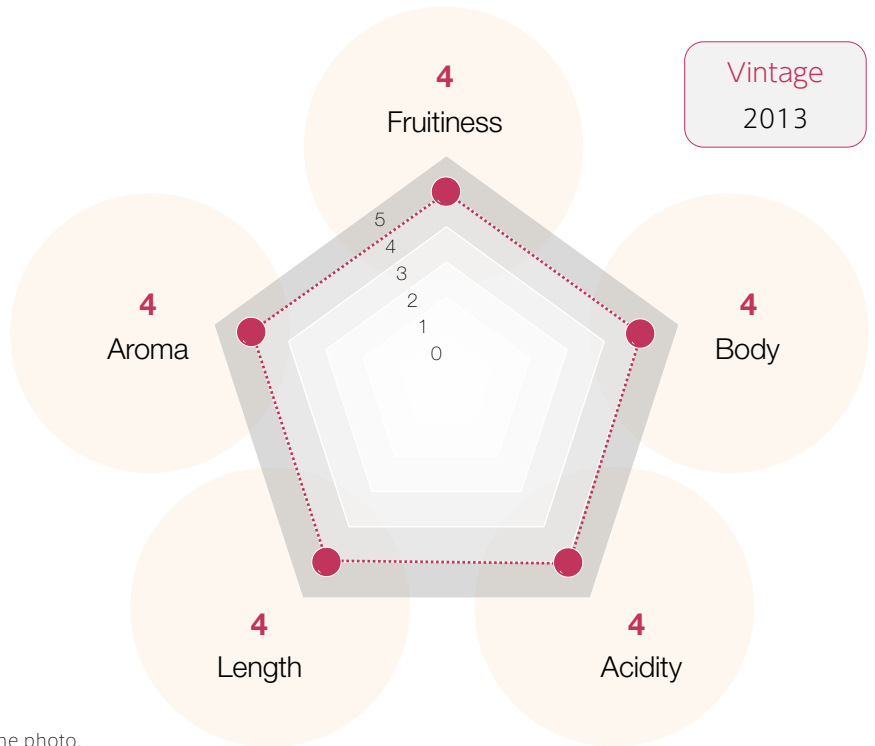
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Lumière Winery
Shigeki IWAMA

Lumiere

Lumiere Histoire Rouge



The vintage of the wine for tasting may differ from that in the photo.

Aroma/Flavour/Taste

Bright dark fruitiness(black cherry),
Some aged boquet and earthiness,
Well polished tannin

Grape Variety

Cabernet Franc, other

Area of Production

Yamanashi

Suggested Foods for Pairing

Roast Venison meat, Abalone, Black truffle

Recommended Serving Temperature

18°

About the Vintner and Wine

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Lumiere Winery
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