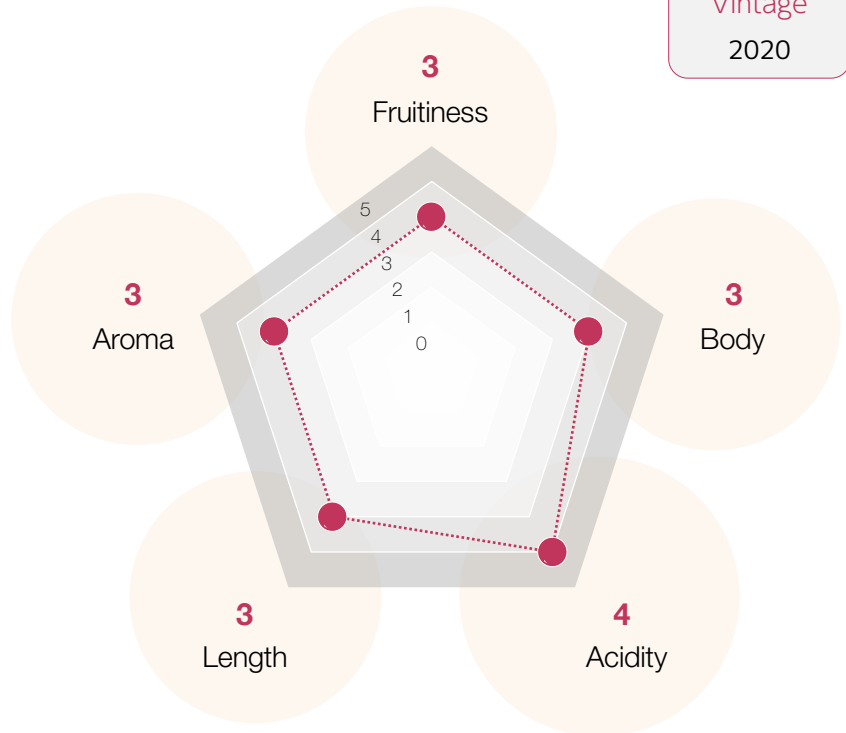


# Chateau Jun

## Chateau Jun Koshu



Vintage  
2020



### Aroma/Flavour/Taste

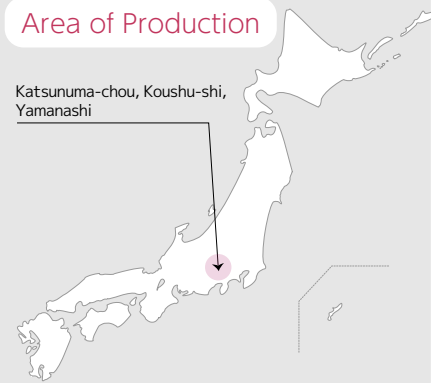
Fresh juicy pear, apple aroma with white flowers, acacia notes light and minimal with delicate yellow fruits character in wet strong mineral undertone. Medium body. Delicate & leaner texture, crispy acidity, clean finish with a touch of yeasty flavor.

### Grape Variety

Koshu 100%

### Area of Production

Katsunuma-chou, Koshu-shi, Yamanashi



### Suggested Foods for Pairing

Sliced Hamachi in tataki style  
Pan fried squid  
Seafood Carpaccio

### Recommended Serving Temperature



### About the Vintner and Wine

- Established in 1979 as a winery of JUN Co., LTD., a fashion manufacturer.
- “Koshu 2018” was selected for the G20 Osaka Summit held in June 2019.
- Awarded four stars for two consecutive years at the Japan Winery Awards.
- Initially produced wine using only purchased grapes but, in 2000, acquired its own vineyard of about 0.7 ha.
- Located in the Koufuu Basin of Yamanashi Prefecture which has one of the most pronounced inland climates. The diurnal range and continentality is high.
- There is a mixture of high and low rainfall areas within the prefecture, with grapes being grown within the low rainfall area.
- Chateau Jun and Kinya Nibayashi’s motto is “close cooperation with growers and honest winemaking.” He places the utmost importance on working closely with the growers.
- “I would like to work with the quality of the grapes, rather than manipulate the quality of the wine with secondary ingredients. It is important to be honest with both producers and consumers,” he said.



Chief Winemaker at  
Chateau Jun Co., Ltd.  
Kinya Nibayashi