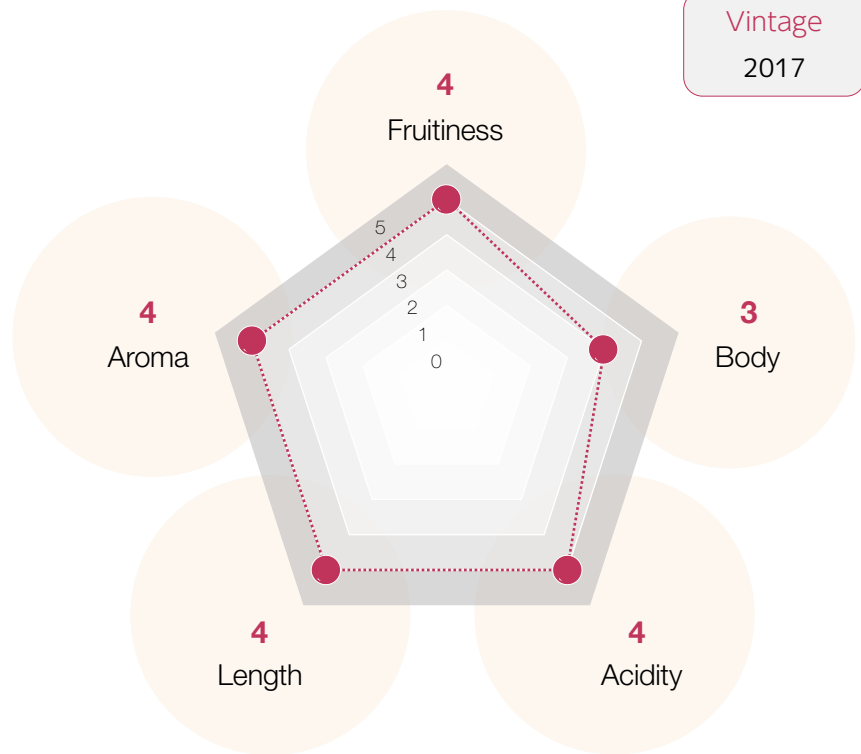


Domaine Takahiko

Nana-Tsu-Mori Pinot Noir



Vintage
2017



Aroma/Flavour/Taste

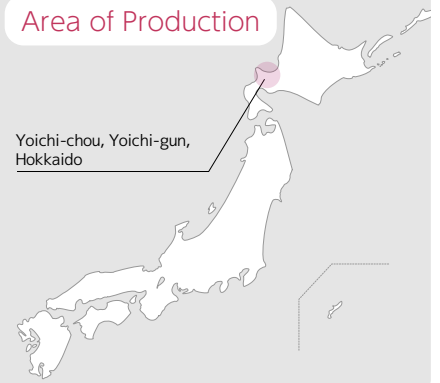
Light ruby clear star bright, seductive red fruit aroma, shows a beautiful strawberry, raspberry & sour cheery aroma, also come with some sweet spice, like cinnamon, clove & nutmeg. Stemmy, completely note with a delicate oak influence. Delicate body & structure, it has a very good complexity, silky tannin, long finish & a elegant alcohol approach.

Grape Variety

Pinot Noir 100%

Area of Production

Yoichi-chou, Yoichi-gun,
Hokkaido



Suggested Foods for Pairing

Aged Tuna
Duck Breast (Grilled, pan-seared)

Recommended Serving Temperature



About the Vintner and Wine

- Established in 2010 by Takahiko Soga, the second son of his father who owns Obuse Winery in Nagano.
- Grows all his Pinot Noir organically at his own vineyard of about 4.6 ha.
- Wild yeasts and whole cluster fermentation are the hallmarks of his wine which, despite its pale color, attracts many people with its savory flavor that's accompanied by a long lasting umami aftertaste.
- Since the 2015 vintage, no SO2 has been used in his red wines.
- The wine he is aiming for has subtle umami, complexity, and softness that comes from microbial-rich soil. He wants to disseminate the aroma and taste that is can be expressed only in Japan.
- In 2020, "Nana-Tsu-Mori Pinot Noir 2017" was added to the wine list of Noma, a Nordic restaurant in Denmark that has been ranked number one in the world four times by the British magazine restaurant magazine's "The World's 50 Best Restaurants."
- In recent years, he has also undertaken training and supporting new wine growers.



Representative of
Domaine Takahiko
Takahiko Soga