

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Vineyard:	Chateau Mercian
Founded:	1877
Vineyard Notes:	The first private winery in Japan called Dainihon Yamanashi Budoshu was established in 1877. Two winemakers were sent to France to learn authentic winemaking, and their spirits still exist in the winery together with their state-of-the-art technology. They are proud of being the leader of winemaking in Japan, and participate actively in the local seminars and meetings to share their skills with the winemakers of other companies in the area, hoping to promote the improvement of technology. Thanks to this positive attitude towards sharing and learning, Japanese wines have a higher status now than ever before, and have received a multitude of awards in world competitions. The grapes used for Chateau Mercian are mainly from Yamanashi and Nagano Prefecture, and some are from northern Japan, where duration of sunlight is longer and the rainfall level is minimal.

Product Name:	Chateau Mercian Ensemble Moegi
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Item Number	5051
Case Contents	12 bottles
Size	750ml
Varietal Composition	Chardonnay, Koshu
Appellation	Nagano / Yamanashi Pre.
Alcohol Content	12.00%
Harvest Date	Sept-Oct
Vintage	2013
Special Designations	
Bottling Date	
Release Date	2014 April
Cooperage	Stainless tank and oak
Case Production	2400
Winery Location	Katsunuma, Yamanashi Pre.
Head Vintner	K. Genma



SWEET	SEMI-SWEET	DRY	SEMI-DRY	EXTRA-DRY
		○		

LIGHT BODY	SEMI-LIGHT	MEDIUM BODY	SEMI-RICH	RICH BODY
	○			

SHORT FINISH	SEMI-SHORT	MEDIUM FINISH	SEMI-LONG	LONG FINISH
	○			

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food Pairings
Fried fillet fish with butter, Chicken or seafood with white sauce, soybean milk soup, Turkey and Mushroom Lasagna,

Tasting Notes
Bright lemon yellow. Lemon, grapefruit, pineapple, almond, vanilla, hint of butter. Good balance of supple acidity and rich taste of Chardonnay.