



CHIYOGIKU Co.,Ltd. Hashima Gifu

千代菊株式会社 岐阜県 羽島市

<http://www.chiyogiku.co.jp/>

Located in Gifu-Hashima, Japan. CHIYOGIKU is characterized by organic rice harvested in fertile Nobi Plains and clear underground water from Nagara River.

長良川の豊かな伏流水、肥沃な濃尾平野の田畑に囲まれ肥沃な大地で育った有機米と、長良川の伏流水を活かした酒造り。



CHIYOGIKU Chief sake brewer
Yoshito Katano
千代菊 杜氏 片野 義人

LINEUP

ラインナップ

Sake, a story teller of Japanese tradition and history

日本の文化、歴史を伝える酒

CHIYOGIKU has been the Gold Medal winner of Monde Selection for the four consecutive years of 2009, 2010, 2011 and 2012.

4年連続モンドセレクション金賞受賞蔵



CHIYOGIKU PLATINUM GOLD Alc15% 720ml

CHIYOGIKU PLATINUM GOLD is the incarnation of uncompromised passion by "Toji". Brewed from the JAS certified organic Nihonbare rice, which is polished to only its 35% for use, it is filled with gorgeous flavor but extremely tender and dry taste. The sake is the supreme Japanese sake featuring generously scattered gold foil.

35%まで磨き上げた有機認定の「日本晴」を丁寧に醸した杜氏入魂の酒。華やかな吟醸香と披露で辛口な味わいは飲む程に杯が重なる逸品です。そこへ金箔を惜しげもなく入れたシリーズ最高峰の日本酒。



CHIYOGIKU GOLD YUKI JUNMAI DAIGINJYO Alc15% 720ml

CHIYOGIKU GOLD YUKI JUNMAI DAIGINJYO is the finest "daiginjo" sake made purely from the JAS certified organic Nihonbare rice. Its exceptionally rich flavor and dry taste charms you.

JAS有機認定を受けた「日本晴」を磨き上げた至極の酒。吟醸の香り、すっきりとした味わいは高級なワイン以上に飲む人を魅了。



CHIYOGIKU BLACK YUKI JUNMAI Alc15% 720ml

CHIYOGIKU BLACK YUKI JUNMAI is the pure rice sake made from organic rice. The excellent sake has rich and sharpened taste, and has been the Gold Medal winner of Monde Selection for the three consecutive years of 2009, 2010, and 2011.

「JAS有機認定米」を100%使用し、手造りで丹念に醸し出した純米酒。優れた純米酒ならではの豊かな味の広がり、キレの良さを併せ持つ逸品。2009年・2010年・2011年3年連続モンドセレクション金賞受賞酒。