



SHINKO NOIR 20CL – SAUCE SOJA DU CHÂTEAU COUTET

PRODUIT

Brussels' starred chefs are already fans!

Made using the ancestral Japanese recipe, 50% soybeans and 50% roasted wheat. Fermented for 18 months in barrels. The deliberate choice to filter this dark soy sauce, as an alternative to pasteurization, allows for the full preservation of its flavor and aroma. It precisely illustrates the **UMAMI** flavor.

Shinko **artisanal** dark soy sauce, made in the Grand**Saint-Emilion** region and in strict accordance with **Japanese traditions**. The result of a collaboration between Toshiro Shinko, the founder of Yuasa Soy Sauce in Wakayama Province, Japan, and Adrien David Beaulieu of Château Coutet Grand Cru in Saint-Émilion, as well as Madina Querre, a social anthropologist, this alliance transcends cultural and culinary boundaries.

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IDENTITÉ

Potentiel de garde

à boire