



SHINKO BLANCHE 20CL – SAUCE SOJA DU CHÂTEAU COUTET

PRODUIT

Brussels' Michelin-starred chefs are already fans!

White soy sauce characterized by floral notes that are very different from traditional soy sauce. This sauce is filtered to preserve its full flavor. It pairs easily with Western dishes, raw or cooked vegetables, awakening your creative talents.

Artisanal soy sauce, developed in the Greater Saint-Émilion region in strict accordance with Japanese traditions. The result of a collaboration between Toshiro Shinko, the founder of Yuasa Soy Sauce, and Adrien David Beaulieu of Château Coutet Grand Cru in Saint-Émilion.

Tasting Notes:

Nose: High notes of bread dough accompanied by flavors of boiled soybeans and hummus. Palate: Intense sweet notes of sake, bread dough, and cashew nuts supported by concentrated umami and ample salinity, leading to a fairly toasty finish.



IDENTITÉ

Potentiel de garde

à boire