



Staff Picks: Wine Edition

For those who want to take a bottle home from one of the articles listed in this year's Grapevine 2020 Edition, we recommend one of the following products.

Chateau Mercian

YAMANASHI KOSHU (¥2,091)



This crisp 'Yamanashi Koshu' white wine, made from Koshu green grapes, has beautiful but delicate citrus tones for a mild fruit flavor. The 2018 Chateau Mercian bottle is refreshing as an afternoon or dinnertime wine and is perfect for sipping in summer and all year round! Yamanashi Koshu is easy drinking with that lovely Koshu grape taste at the beginning and end of each sip.

Sadoya

CHATEAU BRILLANT MUR (¥2,750)



This wine comes in white or red, and offers a rich yet classic flavor. I don't eat seafood, so the red wine pairs perfectly with my beef-based dining preferences. Over 70 years have passed since its debut, but there's good reason as to why this wine is still one of Sadoya's top sellers.

Chateau Mercian

AIKANE (¥1,800)



For those in the mood for red wine, I recommend a bottle Chateau Mercian's AIKANE. This wine is a unique and well-designed mix between the neighboring Nagano prefectures Merlot and Yamanashi's Muscat Bailey A. The taste of this wine is quite soft on the palette and due to its maturation in barrel it retains a nice scent which adds further to the wonder of this bottle. I recommend a glass if you have a chance.

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