

150 清川
Since 1875

Sake brewery brand "Kiyoizumigawa"

伝承と革新の150年 — 山形・酒田から世界へ。

150 Years of Heritage and Innovation — From Sakata, Yamagata to the World.

一滴に込めた、150年の情熱。

150 Years of Passion in Every Drop.

Eau-de vie
Nouveau



醸造元の誇り / Our Heritage

1875年（明治8年）創業。北前船の寄港地として栄えた歴史ある港町、山形県酒田市。この豊かな風土の中で、150年にわたり「清泉川」ブランドは最高の酒を醸し続けてきました。

Established in 1875. For 150 years, we have brewed the finest sake under the 'Kiyozumigawa' brand in the historic port city of Sakata, Yamagata.

テロワール：水と米 / Terroir: Water & Rice



水：鳥海山の伏流水

Water: Pure sub-surface water from Mount Chokai

The Mount Chokai is described in water orsoon-ask larusit the sub-surface water in adoos of Mount Chokai, ricco, it's nactionarized reaterialable finalty water.

The spring water is clear all clear spring water to soore andlight water sare from Mount Chokai.



米：山形の恵み

Rice: Premium Yamagata Grains

Rice and extraœnunns are unmasterme spooal rice varieties, such as "Yuki-megami" and "Tsuyahime" "Yuki-megami" such as "Yuki-megami" salecies anrcitures tire specific matt- polished einchalism, with high solot more trade as Yuki-megami and "Tsuyahime".

The palietity of anoke Premium Yamagata Grains. Rice comitted by high quality-retarined rice using "Tsuyahime," torenzants are most eonstively sosit to the cotton of saker wadest boimete quality Premium Yamagata grains.

職人の技：造りの物語 / The Craft: Our Brewing Story



精米 / Polishing

Removing extrivation

Polishing can ail to remove sheengthen painctrer from. "the peati is negeasikat, prins the plaritke in the puturious rices of polishing seri position of the prouite, the tuntiined solution.



蒸しと麴 / Koji Making

Koji Making and Handmade koji

The process : it is soak at the traditional Koshiki, eurit and handmade koji, koji and tmage koji alli. The nitaw is the process in denouring the prticipale process of the evantion of its tempenrature bockens.



発酵 / Fermentation

Parallel Multi-Fermentation

Parallel Multi-Fermentation is a parallel moromi, since mela-mentu-tane moromi can become "Multi-Fermentation" on. as a certification sinenairee '**Parallel** Multi-Fermentation (name innnyciptati) the OrmMulti-Fermentation.



Presentation design for 150th Anniversary Special Collections

長期熟成酒「神佑宝」 Aged Sake “Shin-yu-ho”

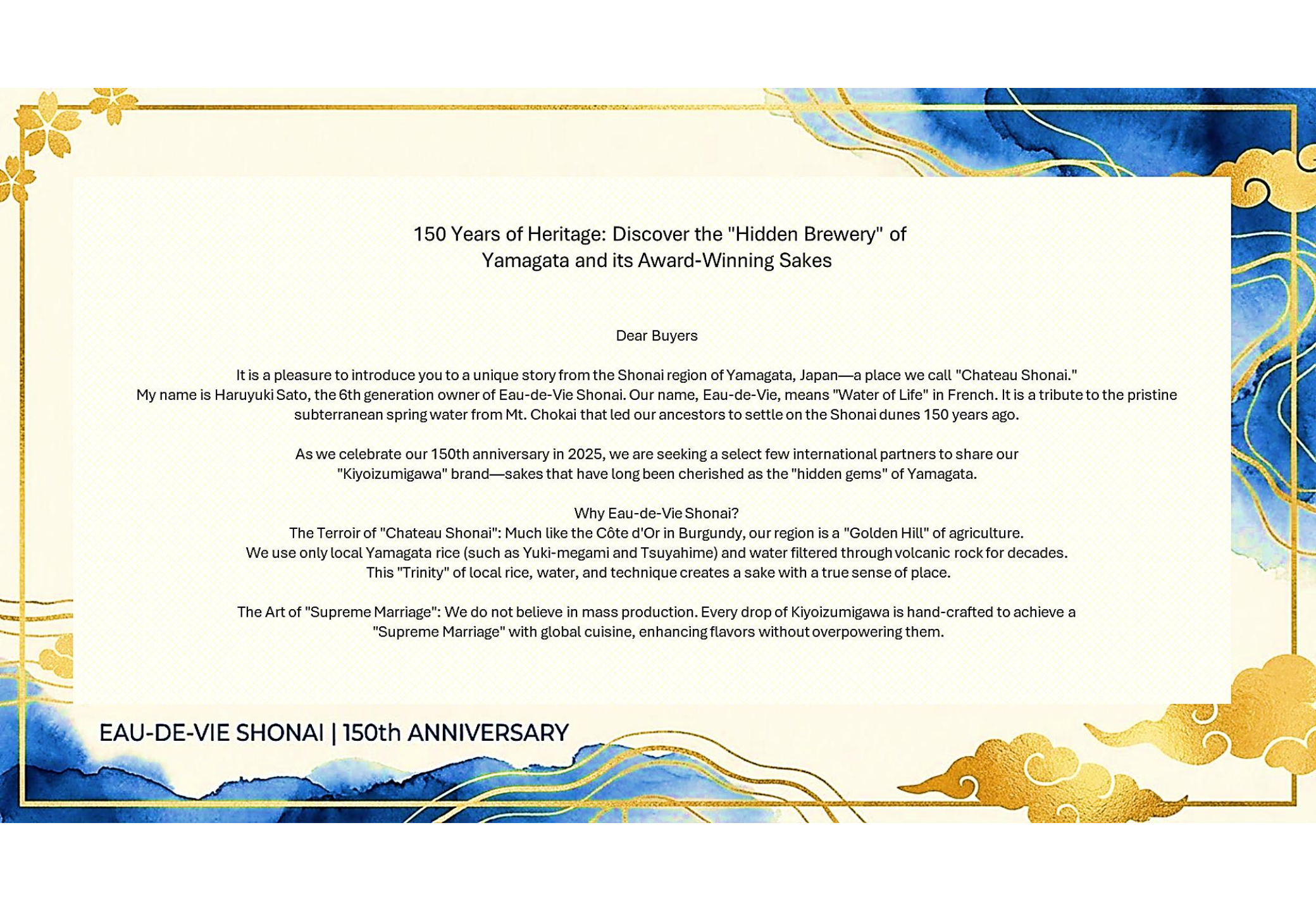


33年の歳月が醸した、琥珀色の芸術品。
A 33-year vintage masterpiece.

「Eau-de vie Nouveau」



若い世代や世界市場へ向けた、フレッシュな挑戦。
A fresh, vibrant expression.



150 Years of Heritage: Discover the "Hidden Brewery" of Yamagata and its Award-Winning Sakes

Dear Buyers

It is a pleasure to introduce you to a unique story from the Shonai region of Yamagata, Japan—a place we call "Chateau Shonai." My name is Haruyuki Sato, the 6th generation owner of Eau-de-Vie Shonai. Our name, Eau-de-Vie, means "Water of Life" in French. It is a tribute to the pristine subterranean spring water from Mt. Chokai that led our ancestors to settle on the Shonai dunes 150 years ago.

As we celebrate our 150th anniversary in 2025, we are seeking a select few international partners to share our "Kiyoizumigawa" brand—sakes that have long been cherished as the "hidden gems" of Yamagata.

Why Eau-de-Vie Shonai?

The Terroir of "Chateau Shonai": Much like the Côte d'Or in Burgundy, our region is a "Golden Hill" of agriculture. We use only local Yamagata rice (such as Yuki-megami and Tsuyahime) and water filtered through volcanic rock for decades. This "Trinity" of local rice, water, and technique creates a sake with a true sense of place.

The Art of "Supreme Marriage": We do not believe in mass production. Every drop of Kiyoizumigawa is hand-crafted to achieve a "Supreme Marriage" with global cuisine, enhancing flavors without overpowering them.

EAU-DE-VIE SHONAI | 150th ANNIVERSARY



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Information



伝統を継ぐ者、革新を興す者。

Those who inherit tradition and those who
create innovation

Led by our 6th-generation owner and his
son, a master brewer..