



ESTABLISHED 1875

Sake Brewery
'Kiyozumigawa'

THE WATER OF LIFE

150 YEARS OF CRAFTSMANSHIP

YAMAGATA, JAPAN | EAU-DE-VIE SHONAI CO., LTD.

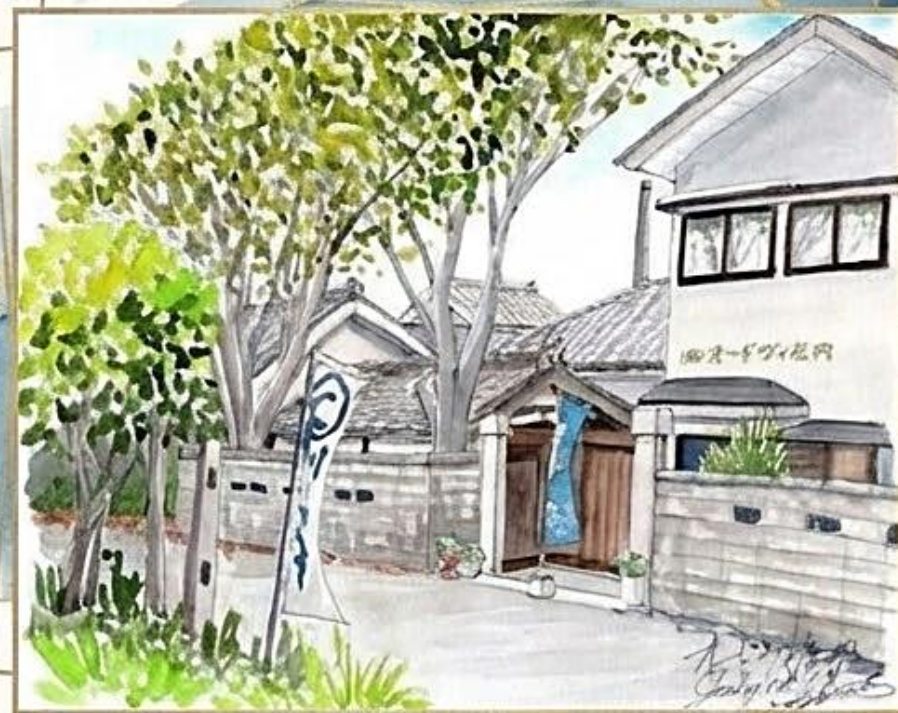
EAU-DE-VIE SHONAI | 150th ANNIVERSARY

THE HIDDEN BREWERY

A 150-Year Legacy

Founded in 1875, Eau-de-Vie Shonai celebrates its 150th anniversary in 2025. Our name—French for "Water of Life"—is a tribute to the miraculous natural springs of the Shonai region.

Located on the edge of the Sea of Japan, we have spent 15 decades perfecting the art of transforming volcanic water and sun-kissed rice into spirits of unparalleled clarity.





Part I

THE TERROIR OF

"CHATEAU SHONAI"

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VOLCANIC WATER



Mount Chokai Meltwater

Our sake is brewed using mineral-rich meltwater from the volcanic peaks of Mount Chokai, naturally filtered through geological layers for decades.

Purity Unleashed

This water emerges beneath our brewery, carrying the "Life Force" of the mountain, providing a crisp, clean foundation for our fermentation process.

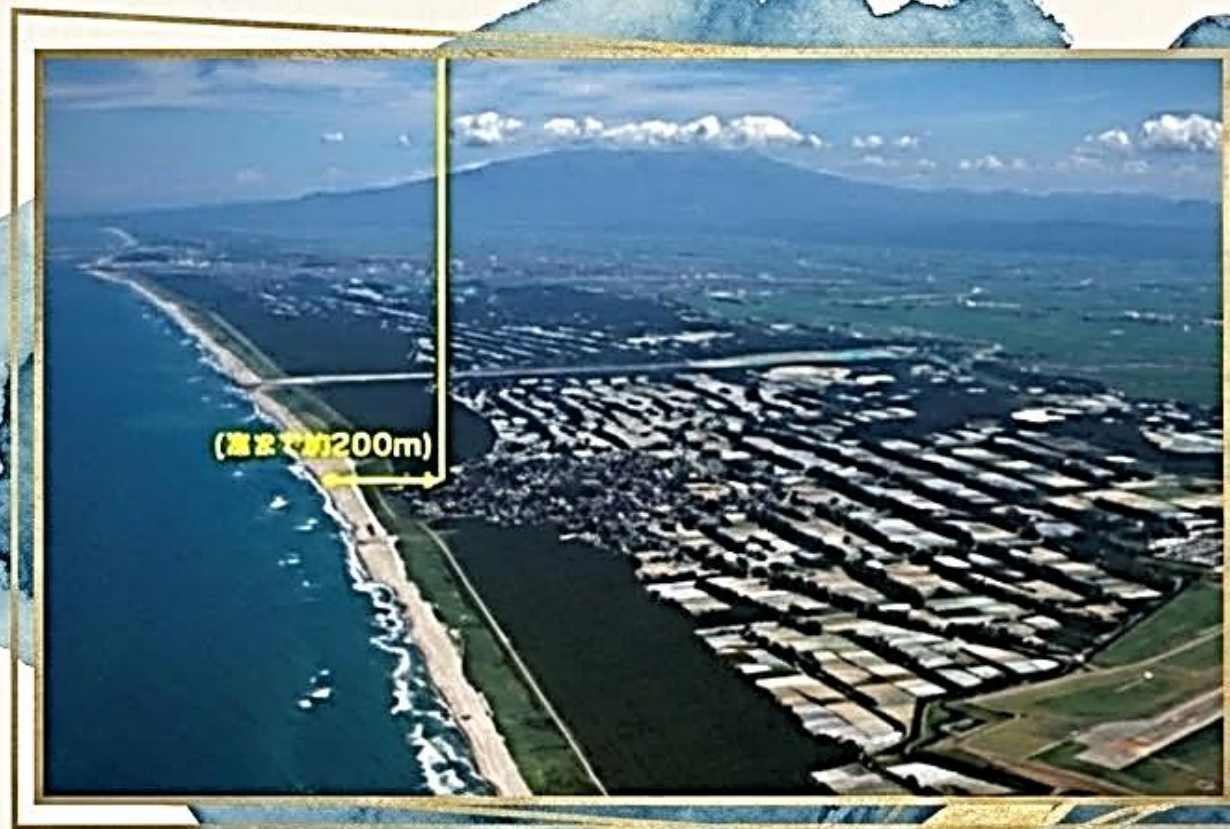


MICROCLIMATE

The Sand Dune Belt

Located on Japan's longest sand dune belt, our brewery endures harsh winter winds from the Sea of Japan.

This provides a natural, cold-climate fermentation environment that creates unparalleled clarity and a focused profile in our sake.



EXCEPTIONAL RICE

The Soul of the Grain

We utilize premium Yamagata rice varieties that define our 'Chateau Shonai' philosophy:



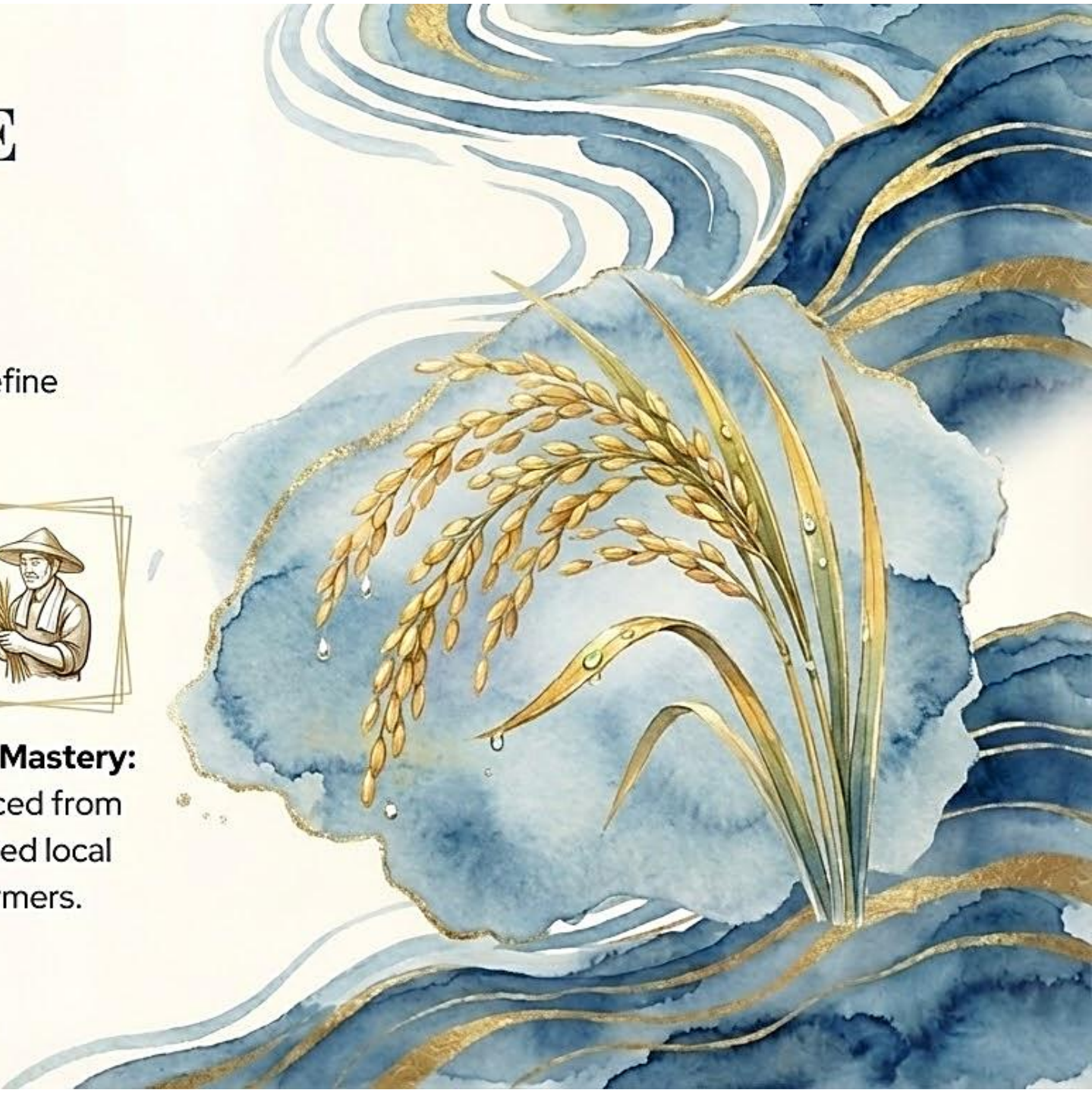
Tsuyahime:
Award-winning
legendary rice.



Yuki-Megami:
The specialized
"Snow Goddess"
rice for Daiginjo.



Local Mastery:
Sourced from
trusted local
farmers.



LEGACY OF INNOVATION



**GENERATION
LEADERSHIP**

Haruyuki Sato, CEO

Under President Sato's vision, we combine ancestral hand-crafting techniques (Te-zukuri) with a global perspective.

Our goal is to achieve the "Ultimate Marriage" between traditional Sake and the diverse flavors of global cuisine.



**Te-zukuri
(Ancestral Techniques)**



**Global Perspective &
Ultimate Marriage**



KIN-NO-KURA

Junmai Daiginjo

The pinnacle of our brewery. A fruity, velvety expression of Yuki-Megami rice.

Designed specifically to grace the tables of the world's finest Michelin-starred restaurants.

"Elegance in every drop."

TSUYAHIME NIGORI

"A bridge between tradition and the modern palate."



Cloudy Silky Masterpiece

The world's only Nigori made 100% from the award-winning Tsuyahime rice.



Award Winning

Recipient of the IWC Silver Medal. A refreshing, elegant expression of rice purity.



SHIN-YU-HO

32-Year Vintage Koshu

A miracle of time. This amber-hued vintage sake offers complex, deep notes of caramel and dark chocolate.



IWC Bronze Medal Winner

Designed for the contemplative moments at the end of a grand meal.



BEYOND SAKE

The Fruits of Yamagata

We continue to innovate by crafting exquisite fruit liqueurs using Yamagata's famous La France pears and persimmons.

These spirits bridge the gap between traditional brewing and the modern, global cocktail culture.



DISCOVER THE WATER OF LIFE

We invite you to experience the
hidden depths of Yamagata.
Let us bring the craftsmanship
of Shonai to your market.



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👤 Haruyuki Sato, President & CEO

EAU-DE-VIE SHONAI | 150th ANNIVERSARY

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.

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A Portfolio of Rarity:

Shin-yu-ho (32-Year Aged Koshu):

A miracle vintage with notes of caramel and bitter chocolate. (IWC Bronze Medalist).

Kin-no-Kura (Junmai Daiginjo):

An elegant, fruity masterpiece designed for fine dining.

Tsuyahime Nigori:

The world's only Nigori made from 100% Tsuyahime (Japan's top premium table rice), offering an unparalleled smooth texture. (IWC Silver Medalist).

We also bridge the gap between tradition and innovation by producing liqueurs from local Shonai fruits, utilizing our centuries-old brewing expertise.

I have attached our digital brochure for your review. Given your expertise in curated, high-quality portfolios, I am confident that our 150-year heritage would resonate deeply with your clientele.

Would you be open to a brief introductory call or receiving a sample set for a private tasting? I would be honored to share the "Water of Life" from Yamagata with you.

Warm regards,

Haruyuki Sato President & 6th Generation Owner Eau-de-Vie Shonai Co., Ltd

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