LLAURADOR WINES
JOSÉ PASTOR SELECTIONS

DOMAINE TAKAHIKO

NANA-TSU-MORI

ORIGIN

Yoichi, Hokkaido, Japan.

VARIETIES

100% Pinot Noir (13 different clones from France, Germany, and Switzerland).

VINEYARD

From the 4.6-hectare vineyard that Takahiko Soga planted at Domaine Takahiko in 2010. The vines are planted at 60m above sea level on dark, fertile sandy soils over finely grained andesite gravels. The site was previously a cherry orchard.

VINIFICATION METHOD

The grapes were harvested by hand and fermented whole cluster in large, neutral tanks made from food-grade resin. After fermentation, the wine rests for more than a year in neutral French oak barrels, about 15% of which are new. Bottled after elévage without fining or filtering. A small addition of SO2 is added depending on vintage.

PRODUCER PROFILE

Takahiko Soga's wines are a phenomenon in Japan. The wines from his tiny domaine -at the northern tip of Japan's northernmost island of Hokkaido are among the most sought- after and hardest to find at Japanese restaurants and wine stores. Hundreds of volunteers from all over Japan come to the domaine to participate in the harvest, all drawn by the unique wines and philosophy of the domaine's founder - and the incredible quality of his natural wines. Founded in 2010, the domaine focuses on Pinot Noir and is based in Yoichi Hokkaido, where the cool weather is very well-suited to the variety. Takahiko Soga had worked at other wineries in Japan and was inspired by the natural wines of France. Farming is detail-oriented, regenerative, and hands-on; work in the cellar is simple and low-intervention: 100% whole cluster fermentation in large neutral resin tanks, then aging in (mostly used) oak barrels.