

IWA 5,
IWA 5 Assemblage 6 NV
Toyama Prefecture, Japan



Rice Varieties

Gohyakumangoku
Omachi
Yamada Nishiki

Troji/Brewer	Shiraiwa K.K. and Richard Geoffroy
Closure	Vinolok
ABV	15%
Bottle Sizes	72cl

PRODUCER

'IWA 5' is a collaboration between highly regarded brewer, Ryuichiro Masuda, owner of the Masuda Shuzo sake company in Toyama and Richard Geoffroy, former Chef de Cave of Dom Perignon. This project honours the art of sake by remaining true and respectful to Japanese traditions while benefiting from the vision, palate and blending skills that Richard refined over his 28-year tenure in Champagne. Richard visited Japan for the first time in 1991 and has since been back countless times and has fallen in love with the country, the culture, and its people. 'IWA', which translates as 'white rock', refers to the awe-inspiring location of the purpose built brewery in Shiraiwa, Toyama Prefecture, in western Japan. It was designed by renowned architect Kengo Kuma. The region is known for its breathtaking natural beauty and has strong historical ties to sake production.

PRODUCTION

'IWA 5' is crafted by blending, instead of using a single brew. The 'assemblage' is different each year. The number '5' refers to the five elements that combine to produce this sake: rice varieties, microclimate, yeasts, propagation and fermentation. Three rice varieties are used from two different locations: Yamada Nishiki, Omachi, Gohyakumangoku. The Yamada Nishiki and Gohyakumangoku varieties grow on a 10-hectare rice paddy, in Toyama, between the foothills of Hida Mountains and the arable flatland, with access to abundant pristine snowmelt water. They contribute to the finesse to the blend. Selected over 100 years ago in Okayama prefecture, the Omachi rice adds opulence and texture and an undeniably mellow flavour.

VINTAGE

In his search for renewed harmony at IWA, Richard Geoffroy pursues the dream of a grand Japanese Sake. A Sake absolutely true to Sake—with its salient flow of sensations—yet embracing and expanded in character. A radiant Sake. Such a paradoxical proposition cannot come from a single brew. It can only be achieved through Assemblage, by design. Assemblage adds a paradigm to the established paradigm of rice polishing.

SERVING SUGGESTIONS

Brewed in 2024, 'Assemblage 6' is made from rice polished to 35%; washed, soaked, steamed, cooled, inverted, mashed, and fermented using five different yeast strains. The complementary profiles of the yeasts have a significant impact on aroma and flavour, giving high and low tone aromas, greener notes, complexity, and umami. Together, they dictate the texture and alcohol content of this sake. The yeast propagation technique is predominantly Kimoto, the oldest sake starter method. The Kimoto brings extra depth to the final sake.

TASTING NOTES

The nose shows quiet intensity, with pear and plum notes layered with green foliage, toasted rice and hints of nori seaweed and cacao. Drier and more linear on the palate, it is precise and focused, with fruit, floral and subtle marine notes in balance. A touch of buttery brioche emerges with aeration, adding texture, while the long, tactile finish carries clarity and complexity through to the end.