

When Japanese tradition embraces the French terroir

Inauguration of Our Sakagura – SAKÉ DE BORDEAUX – A First in Gironde!



We, **SAKÉ DE BORDEAUX**, are delighted to announce the inauguration of our brewery – Sakagura in Japanese – and the launch of our first collection of Saké on **November 14, 2025**.

Our brewery combines **French terroir** with **Japanese craftsmanship**. We use Camargue rice, locally sourced white wine yeast, and the groundwater near Arcachon, known for its natural springs. This marriage of place and tradition allows us to produce saké with both finesse and authenticity.

We proudly present our first Saké In Bordeaux—the world capital of fermentation—

- **Prestige** : reminiscent of white wine philosophy, offering approachable taste and texture
- **Héritage** : faithful to Japanese tradition, offering complexity and purity
- **Voyage** : a sparkling Saké produced with the Méthode Champenoise, perfect for every celebrations

Guiding this debut are two remarkable assemblage consultants:

On the occasion of our brewery's landmark debut, we were honoured to receive invaluable guide on our first blend from two distinguished masters. Guided by their insights, our master-brewer Oda has crafted a saké in which their wisdom and experience converge, creating a harmony unlike any other.

Jean-Jacques Dubourdieu

Denis Dubourdieu Domaines (France)

Internationally renowned for his expertise in white wines

Marie Chiba

the owner of EUREKA! (Japan)

Saké Samurai and Japan's most creative saké sommelier

For inquiries:

Saké de Bordeaux s.a.r.l.
Email: info@sakedebordeaux.com

Saké de Bordeaux

News Release

Saké; a tradition ready to be embraced worldwide

Saké, Japan's traditional "rice wine," is still often mistaken for a distilled spirit, though its brewing method is closer to that of wine or beer. Through *koji*, rice starch becomes sugar, yielding a refined 13–15% alcohol. In 2024, UNESCO inscribed Japanese saké-making with *koji* on its Representative List of the Intangible Cultural Heritage of Humanity.

Just as we find wines from the New World alongside with the French wine, we envisage a future where our saké shares the shelf—and the spotlight—with some of the Japan's iconic bottles. By sharing its beauty and depth, we hope to inspire a new global appreciation for this timeless craft.

Message from the Founder & Master-brewer, Tomoo Thomas Oda

After three years of dedication and countless trials, we are delighted to finally share our saké with you. This milestone is only possible through the encounter between Japanese tradition and the land of Bordeaux, and above all, thanks to the warm support and collaboration of so many people. I extend my heartfelt gratitude. To me, this saké is the crystallisation of those encounters, a mirror reflecting once-in-a-lifetime moments. I sincerely hope that each glass will spark new conversations and stories, and convey the beauty of saké to people around the world. From here in France, as a small yet committed member of the saké world, we will continue to do our utmost to expand its possibilities. We would be grateful for your continued support on this journey.



Exclusive Launch Event — Welcoming Media & Trade Guests

— 「Rejoice in the chance woven by time」 —

Date: Friday, November 14, 2025 (Afternoon)

Venue: @ our Brewery, Mios, Gironde, France

Program Highlights: Enjoy an assemblage talk by our consultants and master-brewer Oda, live calligraphy demonstration by Maaya Wakasugi—the creator of our logo and label—plus music, DJ sets, and free-flow of saké. Join us for a celebration where saké tradition and the arts resonate in harmony.

Attendance: We warmly invite members of the media and beverage industry professionals. As space is limited, please contact us at the address below to secure your place.



Saké de Bordeaux s.a.r.l.
Established: 2024
Location: Mios, Gironde, France
Directors: Tomoo Oda, Masatada Yamazaki
Business: Production and distribution
of premium saké
Annual Production: Up to 75,000 bottles

With a deep love for saké, we brew in France to share its culture with the world. Honoring saké as a creation born of nature and wisdom — one that has graced the seasons and life's milestones — we aspire to craft a saké worthy of the finest we cherish, and through it, open new horizons for saké culture.

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Saké de Bordeaux

News Release

Reference

Saké de Bordeaux s.a.r.l.

On the rippling surface of water,
the seasons return as memories.
With faint possibilities as our nourishment,
we carve a new path ahead.
Beyond the clouds, the blue sky opens.
The journey in search of a beautiful saké
begins with this very step.
Saké-making travels across the world,
an eternal joy where blossoms overlap.
We follow the path to the place
where destined encounters await.

We, SAKÉ DE BORDEAUX,
craft saké here in France,
embracing the gifts of local groundwater,
rice, and yeast
— one that rejoices in the chance woven by time.

Our Brewing Concept



Water medium-hard water

Rice Organic rice cultivated with rice-duck farming

Yeast White wine yeast

Rice Polishing

Removing unwanted flavors

Multiple parallel fermentation

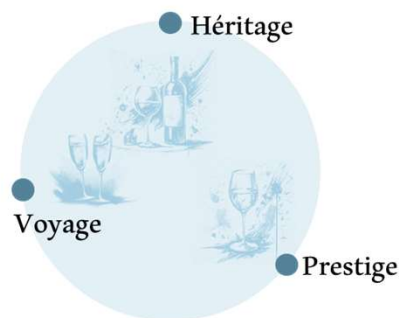
Saccharification and Fermentation in parallel

Assemblage

Art of blending

Prise de mousse

In-bottle secondary fermentation



Management Team



Tomoo Oda Founder & Master Brewer / CEO [left]

After working in wine marketing, Tomoo studied saké brewing in Japan and France, gaining insight into both tradition and innovation. In 2024, he completed the Saké Course at the National Research Institute of Brewing. Drawing on his years in Europe and a refined cultural sensibility, he founded Saké de Bordeaux to share the spirit of Japanese heritage with the world.

Masatada Yamazaki Co-Founder / CFO [right]

Masatada has supported global expansion for Japanese and international firms as a business consultant, while also managing ventures in fashion and the arts. His experience in cultural storytelling and strategic leadership now fuels Saké de Bordeaux, which he co-founded to bridge local tradition with global resonance.

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Reference

Distinguished speakers at our launch party



Jean-Jacques Dubourdieu: Fourth-Generation Winemaker

Jean-Jacques Dubourdieu, son of the renowned wine scientist Denis Dubourdieu, represents his family's winemaking legacy. Raised at Château Reynon in Cadillac Côtes de Bordeaux, he crafted his first vinification at twelve, an experience that set the course of his career. After earning a Diplôme Universitaire d'Aptitude à la Dégustation from the Institut des Sciences de la Vigne et du Vin and gaining international experience in Spain, New York, and

Paris, he returned to the family estates in 2006. He is now General Manager of the family properties in Barsac—including châteaux Doisy-Daëne, Clos Floridène, Doisy-Dubroca, and Cantegril—and serves as Co-President of the Sauternes-Barsac Appellation. He leads Denis Dubourdieu Domaines, combining heritage with innovation in sustainable viticulture to create wines that carry Bordeaux's traditions into the future.



Marie Chiba: A Leading Advocate for Saké

Marie Chiba, a distinguished Saké Sommelier and honoured Saké Samurai, is internationally recognised for her contributions to saké and Japanese food culture. Originally from Iwate Prefecture, she developed her expertise through countless travels to breweries, studies at the National Research Institute of Brewing, and years of practice in pairing saké with cuisine. After gaining acclaim at GEM by MOTO in Tokyo, she established her own venue, EUREKA!,

now among the city's most celebrated saké bars. Renowned for her innovative and personalised approach, Chiba continues to shape global perceptions of saké with vision and authority, while also sharing her insights through publications on saké and food pairing.



Maaya Wakasugi, calligraphy artist

Born in 1977 in Okayama Prefecture. He began calligraphy at the age of six, studied under Akatsuka Gyogetsu during high school, and later under Tanaka Setsuzan at Daito Bunka University, Department of Chinese Literature. He has established a unique style that fuses ancient characters with innovative calligraphic expression, earning high international recognition. Now based in Bordeaux, France, he continues to expand his artistic career worldwide, while

also leading calligraphy workshops in local primary and secondary schools, actively engaging in arts education. Since autumn 2023, he has been pursuing formal studies in painting at the École des Beaux-Arts de Bordeaux, further broadening his creative practice.

[Selected Career Highlights]

2014: Performance at the Museum of Modern Art (MoMA), New York

2017: Title calligraphy for NHK historical drama Onna Joshu Naotora

2018: Calligraphy performance at the World Economic Forum (Davos) – Japan Night

2019: Selected by Yahoo! JAPAN to write the calligraphy for the new imperial era name "Reiwa," a work that gained wide recognition

2022: Solo exhibition Des fleurs qui dansent at Galerie Mikiko Fabiani, Paris

2022: Collaboration with Uniqlo – T-shirts (Marais Store, Paris) and tote bags released across all Uniqlo Europe stores

2024: Selected for L'ART AUX CARMES at Château Les Carmes Haut-Brion

2025: Title calligraphy for Star Wars: Visions Presents – The Ninth Jedi (Lucasfilm & Production I.G, streaming on Disney+ in 2026)

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