

For Immediate Release

« The Okura Tokyo »
Enjoy wines from around the world in the comfort of your own home
Okura Sommelier Selection 2022 SPRING

Superb lineup of 15 wine sets recommended by The Okura Sommelier Team

TOKYO, JAPAN, January 24, 2022 - Hotel Okura Tokyo Co., Ltd. has announced that The Okura Tokyo is offering a limited number of sommelier-selected wine sets “Okura Sommelier Selection” online. As the highly popular selections always sell out rapidly, we have increased the number of 2022 SPRING sets to 15. From excellent global brands to Japanese wines that are recently enjoying higher prestige, each member of The Okura Sommelier Team has chosen one wine, guaranteed to satisfy, from a wide range of genres, for sale as a once-only selection.



Okura Sommelier Selection 2022 SPRING

- ◇Period : Until March 25, 2022
- ◇Contents : 15 kinds of wine sets recommended by The Okura Sommelier Team (Total 1,111sets)
- ◇Price : ¥26,400 - ¥3,850,000 / set (including consumption tax)
- ◇Application :
 <Website> https://theokuratokyo.jp/letter/news/sommeliersselection-2022_1/
 *Japanese-language only *Payment by credit card only
- <Shop> Take the application form to the Delicatessen Chef's Garden
- <FAX> +81(3)3224-9042 with the application form
- ◇Inquiry : +81(3)3224-7110 (10:00 - 18:00)

Why The Okura Sommelier selections are so popular

- ◆ Authentic wines can be enjoyed at home.
- ◆ The sets contain rare wines at reasonable prices.
- ◆ Selections are made not from the standpoint of « sales » but from the standpoint of the « consumer ».
- ◆ An original tag describing the wine is attached to each bottle.
- ◆ Each set comes with a guide, increasing the taste value.
- ◆ Sets can be ordered and delivery arranged online.



The wine tag shows not only the region and producer, but a description by the sommelier ranging from taste balance to market reference price.

<Special Promotion> Exquisite Pairing: a dish to enjoy the marriage of flavors

Roast Beef ¥15,000 (including consumption tax)

Finest Australian beef with an excellent balance of lean meat and fat, roasted by traditional techniques and served with Okura's special gravy.

Contents: Roast beef (4 servings, 450g) with gravy and horseradish

- * Maximum 100 sets
- * Dispatched from 10 days after receipt of order
- * Vacuum packed (Refrigerated)



Lineup of The Okura Sommelier Selection 2022 SPRING

Set		No. of bottles	Price (¥)	Remarks
A	Delicious daily wine	8	26,400	Best cost performance
B	Carefully selected premium white wine	6	44,000	A must-have lineup of Burgundy, Bordeaux, Rhone and California wines for white wine lovers
C	High-quality Champagne	6	33,000	An all-time favorite, including the currently trending Cuperly
D	Flavorful and full-bodied red wine	6	44,000	A lineup of wines from different regions and of different grape varieties whose keyword is “full-bodied” and “flavorful”
E	MONGEARD-MUGNERET Grand Cru	5	253,000	A sumptuous wine set from the special vineyards of a Domaine that dates back to the 18 th century
F	FAIVELEY Grand Maison Bourgogne	8	99,000	A selection of elegant, fruity 2017 wines from a winery with a long history
G	Brunello di Montalcino	6	60,500	A collection of fine Tuscan wines from selected producers
H	Full-course wine of outstanding quality	3	121,000	A 3-bottle set comprising Champagne, white wine and red wine of impeccable taste and brand
I	Premium Harf Bottles	8	33,000	Classy wines including Champagne in an easy-to-finish size
J	Ultimate Bordeaux	5	1,100,000	The ultimate red wine set from class 1 Châteaux, including 2015 Petrus
K	Belle Epoque	3	165,000	A set of three sophisticated Champagnes including rare Blanc de Blancs
L	Opus One Vertical	5	319,000	A set of 2009, 2012, 2014, 2015 and 2016 wines that have been biding their time in the Okura cellar
M	Château Latour Vertical	6	770,000	A selection of rare Latour Vertical wines from one of Bordeaux’s big five Châteaux
N	La Tâche Vertical	5	3,850,000	Prized wine set from La Tâche vineyard owned exclusively by Romanée-Conti
O	Ultimate New World	4	1,350,000	A set of rare high-quality wines including hard-to-get Ghost Horse Spectre
P	Roast Beef	-	15,000	A juicy umami-filled Okura masterpiece

*Including consumption tax

<Recommendation>

Set A : Delicious daily wine

- ◆Frankland Estate Riesling / Austria <white>
- ◆Château L’Hospitalet Grand vin blanc Gérard Bertrand / Languedoc - Roussillon <white>
- ◆The Okura Koshu GI Yamanashi / Yamanashi, Japan <white>
- ◆Calera Josh Jensen Selection Chardonnay Central Coast / California <white>
- ◆Monthélie Bouchard Père et Fils / Bourgogne <red>
- ◆Barbaresco Giacosa Fratelli / Italy <red>
- ◆Cune Gran Reserva / Spain <red>
- ◆Blacksmith “C.L.R.T.” Napa Valley Cabernet Sauvignon / California <red>

<Comment by Chief Sommelier Akio Watabe>

This set comprises wines of value for everyday consumption. The Okura Koshu, the only Japanese wine in the set, is an original blend of internationally acclaimed Koshu grapes whose selection I personally supervised. It combines freshness with flavor intensity. The set also includes a bottle of Barbaresco, the Queen of Italian wine, and a bottle of highly acclaimed CVNE wine from Spain.



Other noteworthy sets

Set H : Full-course wine of outstanding quality

- ◆Krug Grande Cuvée Edition 167 ◆Meursault 1er Cru Clos des Perrières 2015 ◆Opus One 2016

As opposed to the 169th Edition currently on the market, Krug 167th Edition was matured in The Okura Tokyo cellar.

■For inquiries about The Okura Tokyo and this press release, please contact The Okura Tokyo /PR

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