



## JAL Unveils First and Business Class Wine and Japanese Sake Selections International Flights for Fiscal Year 2018

~ Enjoy Renowned Brands Selected by JAL's Wine Advisors ~

**Tokyo December 21, 2017** - Japan Airlines (JAL) is pleased to unveil its First and Business Class wine selection which will be served on its international flights from fiscal year 2018.

The wine selection process was headed by Mr. Kenichi Ohashi, holder of the prestigious Master of Wine qualification, who shared his knowledge and expertise on the global trends in wine quality, and Mr. Motohiro Okoshi, former sommelier-turned first wine taster in Japan, who paired the wines with JAL's in-flight meals to complement each other and produce a world-class dining experience. The exquisite meals are created by JAL's team of star chefs including Mr. Yosuke Suga, owner-chef of SUGALABO.

Furthermore, JAL will start serving Louis Roederer Cristal Champagne 2009 for First Class customers from January 1, 2018.

Applicable First Class routes:

Narita = New York (JL003/JL004), Chicago, Los Angeles

Haneda = New York (JL005/JL006), San Francisco, London (JL043/JL044), Paris

*Note: January 1, 2018 (Mon.) ~ offered on routes from/to New York, London only*

*January 6, 2018 (Sat.) ~ offered on all other applicable routes*



JAL will also provide a wide selection of top Japanese sake from across Japan, ranging from emerging brands to rare brands, to deliver a unique dining experience that is bound to exceed customer expectations.



Mr. Kenichi Ohashi Master of Wine (left)

Mr. Motohiro Okoshi (right)



Wine Selection Process

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