

L'aube - Brasserie du Levant

Product features:

Product Type: Sake Nihonshu
Category: Junmai
Alcohol: Alc. 15.6% Vol.
Format: Bouteille de 75cl
Producer: Les Larmes du Levant
Rice type: Tamasakae
Rice milling: 70%
Tasting temp.: Cold to room temp.
Aromatic profile: Refreshing, floral



Product short description:

A smooth and fruity sake obtained by the combination of three cuvées. Ideal for a first contact with Japanese sake. Round and sweet, to drink very fresh. A sake ideal for the aperitif.

Sake produced in France, Brasserie Les Lames du Levant

Tamasakae japanese rice polished up to 70%
75cl - alc. 15.7% vol.

Product description:

About the brewery : Born from meetings and a trip to Japan, the idea of creating a traditional Sakagura in France may seem original. It is also located in the heart of a region well known for its wine excellence, in the middle of the hills of Condrieu, Côte-Rôtie and Saint Joseph. On closer examination, what might have seemed to be a handicap has proved to be a formidable asset: the taste for excellence mixed with that of tradition, the search for alliances with dishes to magnify the cuisine that our two cultures have refined over time. In Japan as in France, the research is the same. Here is the brewery Les Larmes du Levant and its first cuvées of French sake, from the best varieties of rice sakéifères of Japan, brewed with the pure water of Mont Pilat, then raised in vats, with all the attention and love that the brewers gave him during his maturation.

