

La Vague - Brasserie du Levant



A first touch of acidity for a lively sake, fleshy and balanced. Straight body and finally slightly sodic, long and persistent to associate with ham and other products of the French terroirs.

Sake produced in France, Brasserie Les Lames du Levant

Japanese rice Tamasakae polished to 70%
75cl - alc . 17.2% vol.

Product Type: Sake Nihonshu

Category: Junmai

Alcohol: Alc. 17.2% Vol.

Format: Bouteille de 72cl

Producer: Tamasakae

Rice type: Tamasakae

Rice milling: 70%

Tasting temp.: Cold to room temp.

Aromatic profile: Refreshing, floral

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 Lames 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.