

Le Vent - Brasserie du Levant



A sake combining the harmony and the special sweetness of Yamadanishiki rice with a hint of acidity, for a more evanescent and subtle structure. Delicate with discreet floral finish. Easy to associate with fish and white meats, or desserts.

Produced in France by Brasserie Les Lames du Levant.

Japanese Yamadanishiki rice polished at 50%
75cl - alc. 16.3% vol.

Product Type: Sake Nihonshu

Category: Junmai

Alcohol: Alc. 16.3% Vol.

Format: Bouteille de 75cl

Producer: Les Larmes Du Levant

Rice type: Yamadanishiki

Rice milling: 50%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

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.