

# Le Tonnerre - Brasserie du Levant

## Product features:

Product Type: Sake Nihonshu  
Category: Junmai  
Alcohol: Alc. 17.9% Vol.  
Format: Bouteille de 75cl  
Producer: Les Larmes Du Levant  
Rice type: Tamazakae  
Rice milling: 70%  
Tasting temp.: Cold to room temp.  
Aromatic profile: Expressive, fruity



## Product short description:

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 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.

**Tasting tips :** Interesting to discover in "atsukan", heated between 60 and 65 and served in Japanese style, in a tokkuri. Thunder is a beautiful companion to blue cheeses such as Roquefort or cheeses with cooked cheese pressed like an old county.