



# L'aube - Brasserie du Levant

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



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.