

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



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.