



La Vague - Brasserie du Levant

Product Type: Sake Nihonshu
Category: Junmaï
Alcohol: Alc. 17.2% Vol.
Format: Bouteille de 72cl
Producer: Tamasakae
Region: France
Rice type: Tamasakae
Rice milling: 70%
Tasting temp.: Cold to room temp.
Aromatic profile: Refreshing, floral



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.

Born from meetings and a trip to Japan, the idea of creating a traditional Sakagura in France may seem original. Its implantation too; in the heart of a region well known for its winegrowing excellence, in the middle of the slopes of Condrieu, Côte-Rôtie and Saint Joseph. Looking closer, what might have seemed like a handicap turned out to be a great asset: the taste for excellence mixed with that of tradition, the search for alliances with food to magnify the kitchen that both our cultures have refined over time. In Japan as in France, the research is the same.

Here is the brewery The Tears of the Levant and his first cuvées of French sake, from the best varieties of rice sake of Japan, brewed with the pure water of Mount Pilat, then raised in vats, with all the attention and love that the brewers gave him during his maturation.