LES LARMES DU LEVANT
French Saké "L'Aube"

Producer
Grégoire Boeuf

Spirit Region
France

Story
Inspired by a transformative trip to Japan, Grégoire Bœuf founded "Les Larmes du Levant" in 2017, the first traditional sake brewery in France. Combining Japanese craftsmanship with French culinary finesse, he aimed to make sake a common beverage. Today, his sake is featured in many French Michelin Star restaurants.

Key ingredients
The key ingredients, such as Yamadanishiki rice, kôji, and yeasts, are sourced from Japan. The brewery exclusively produces Junmai sakes, meaning they contain only rice, yeasts, and pure water from Mont Pilat.

The Art of Sake Brewing
Crafted through the kimoto method, an ancient technique employing natural yeasts in an extended fermentation process, this sake offers a unique and traditional quality.

Tasting Notes
Slight yellow color in the glass. The nose is of orange, cocoa, and spicy notes. The palate is warm and silky then enhanced by the high content of amino acids that bring texture. Fermentative flavors are then revealed, from which emerge light cocoa and puffed rice. The finish reveals persistence.

Food Pairing
This saké is ideal as an aperitif or with spicy food, smoked fish, seafood and will sublimate all iodized dishes.

QUICK FACTS

Variety
100% Yamadanishiki Rice.

Serving
From 5 to 70°.

Bottle size
720 mL.

ABV
14.7%.