



KINGDOM OF BELGIUM

BELGIAN BREWERIES
AND THEIR BEERS



Proud of our Country and what it has to offer I decided to give the opportunity to the rest of the world to discover the large panel of Belgian food and beverages. This selection of artisanal and high quality Belgian products was made carefully in order to satisfy customers with local products.

If you want to know more about us just remember one thing:
we are not a simple importer, we are lovers of the richness of our culture
and want to make it accessible all around the world.

I hope you enjoy our catalogue and will come back to us very soon.

SINCERELY,
XAVIER VUYGE
SRXLUX



**We present you these breweries, we have the possibility
of selling the products in various countries.**

—❖❖❖❖❖❖❖❖— www.srxlux.com —❖❖❖❖❖❖❖❖—

xavier@srxlux.hk

CONTENTS

ONE BEER	6
13	8
ABBAYE D'AULNE	10
ABBAYE DES ROCS	14
ALVINNE	17
BELGICA	22
BELGOO	24
BELGO SAPIENS	27
BERTINCHAMPS	30
BOBELINE	33
BOELENS	35
BOON	37
CONTRERAS	41
LA CORNE DU BOIS DES PENDUS	43
CORSENDONCK	45
CURTIUS	49
DE BIE	51
DE BLAUGIES	55
DE DOCHTER VAN DE KORENAAR	57
DE HALVE MAAN	61
DE LEITE	64
DES LEGENDES	67
DOUFFE	71
DRINK THAT BEER	73
FOURCHETTE	75
GENTSE GRUUT	77
HAACHT	80

CONTENTS

LA BINCHOISE	84
LION	86
LUPULUS	88
MALHEUR	91
MINNE	93
MONSIEUR ROCK	95
OMER VANDER GHINSTE	98
LA PETITE RESERVE	100
ROMAN	105
SAINT FEUILLIEN	107
SAINT-JEAN	112
SAINT MONON	116
SILENRIEUX	118
SLAAPMUTSKE	121
SLUTTE	124
TER DOLEN	126
TUNGRI	129
VAL DIEU	131
VAN DEN BOSSCHE	134
VANHONSEBROUCK	138
VDBCK	145
VICARIS	148
VIVEN	150

We present you these breweries, we have the possibility
of selling the products in various countries.



One Beer



5,0 % alc. vol.

BLOND

THE NATURAL BEER, REFRESHING, WITH GOLDEN YELLOW TONES

100% artisanal fabrication
Light malt & hops taste
The touch of bitter
Perfect white froth
The straw yellow colour

PACKAGING
Bottle 20 cl
Bottle 33 cl



5,0 % alc. vol.

WHITE

THE LIGHT BEER, SUBTLE & ELEGANT

100% artisanal fabrication
Unfiltered real taste
The sweet hint of coriander & orange
The strong cloudy colour
Perfect white froth

PACKAGING
Bottle 20 cl
Bottle 33 cl



3,5 % alc. vol.

ROSE

THE NATURAL BEER WITH A RASPBERRY BASE

100% artisanal fabrication
Made with delicate raspberry juice
The 100% natural fruity flavour
The cloudy, rich colour
The sweet white beer taste

PACKAGING
Bottle 20 cl
Bottle 33 cl



4,0 % alc. vol.

CHERRY

THE NATURAL BEER WITH A CHERRY BASE

100% artisanal fabrication
Made with delicate cherry juice
The 100% natural fruity flavour
The surprising sweet & sour touch of freshness
The enveloping red colour

PACKAGING
Bottle 20 cl
Bottle 33 cl



2,3 % alc. vol.

LEMON

THE NATURAL BEER WITH A HINT OF LEMON

100% artisanal fabrication
Made with delicate lemon juice
The 100% natural fruity flavour
The unfiltered taste
The cloudy bright colour

PACKAGING
Bottle 20 cl
Bottle 33 cl



4,2 % alc. vol.

PEACH

THE NATURAL BEER WITH A PEACH BASE

100% artisanal fabrication
Made with delicate peach juice
The 100% natural fruity flavour
The dark yellow colour reminiscent of a peach
The light yellow foam

PACKAGING
Bottle 20 cl
Bottle 33 cl





From a technical point of view, 13 is a pilsner. Brewed as a pilsner, with the ingredients of a pilsner.

The big difference is found in the purity of the ingredients. 13 is a 100% craft pilsner, unfiltered and unpasteurised, made from Belgian hops, Belgian barley, water and some yeast. So we do not add sugar, maize, rice or other additives.

We worked on our brew for two years to achieve that perfect taste. With the 13th brew, we really hit the bullseye. Hence the name 13. A powerful name, a special number for an exceptional beer: among contemporary Belgian pilsners, 13 is definitely something out of the ordinary!

13 is a hip pilsner with a pure and full flavour that contains only 4.0% alcohol. It is described as traditionally brewed, tasteful, contemporary, pure, rock & roll, bitter green, not for grenadine lovers, ...



3,8 % alc. vol.

PILS 13 "REFERMENTED"

The "refermented" 13 or "black label" is based on the same recipe as 13 "not refermented". The difference is in the bottling: with the "black label" we let the beer referment in the bottle, which is in itself exceptional for a pilsner beer. So, during this stage natural saturation takes place. The main fermentation is bottom cropping, so here we are still talking about a beer in which the fermentation takes place at a low temperature. This is also an unfiltered, unpasteurised version of 13. Available in 25cl, 33cl (export) and 75cl bottles.

Cloudy, blonde beer with sturdy, white head

Fruity start, with hints of peach and apricot, a little orange zest and banana.

Slightly fruity, malty start that quickly turns into pure bitterness. The finish is dry and very hoppy with beautiful citric hints.



3,8 % alc. vol.

PILS 13 "NOT REFERMENTED"

The 13 "not refermented" is based on the same recipe as 13 "fermented". In this process, we add CO2 during bottling for the saturation. This version has a fresh finish and you get to taste what a beer should really be like! This version of 13 is also unfiltered and unpasteurised. Available in 25cl bottles, in a 24-pack box.

Slightly cloudy, blonde beer with a sturdy head, leaves beautiful marks on the glass.

Sweet malt, slightly fruity with orange and grapefruit zest, fresh grassy scent.

Soft bitter taste as starter, followed by malty and fruity flavours, with a hint of banana, the bitterness then turns into a more grassy and hoppy aftertaste, giving it a nice dry pure crispy finish.



ABBAYE D'AULNE



Like many Belgian abbeys, the Cistercians of Aulne Abbey had been brewing their own beer since the Middle Ages. The Abbey had to provision about 1000 friars and monks. Strong beers like Blonde, Brune and Triple were served on special occasions. Lighter beers were for daily consumption.

In 1849, the brewery was closed. Some 100 years later, lay persons were allowed to brew abbey beers for the first time. Brasserie de l'Abbaye d'Aulne revived the brewing business in 1950. Today, the Abbey produces its specialty Belgian beer following the traditional brewing arts of its founders, the Cistercian monks of Aulne Abbey.



BLONDE

Blonde abbey beer with second fermentation in the bottle.

Golden coloured, this beer is distinguished by its lightly fruited hop flavours and light, harmonious body.

Tasting notes: A complex beer with delicate fruity notes and a nice hoppy aroma. The mouthfeel is soft on the tongue, and the complex, full body harmonizes perfectly with the alcoholic notes. A beer with a lot of finesse and elegance and an exquisitely long finish.

6 % alc. vol.



BRUNE

Brune abbey beer with second fermentation in the bottle.

Dark coloured, this beer releases caramelised, markedly spicy aromas and has a very pleasant bitter-sweet flavour.

Tasting notes: A slightly nutty aroma with markedly malty and toasted notes. The taste is clearly spicy and characterized by a honey-like sweetness. The underlying hops remain discreet and emphasize the delicate malt body.

6 % alc. vol.



AMBRÉE

Amber abbey beer, with second fermentation in the bottle.

A traditional Belgian springtime beer, it is the perfect combination between the hoppy aroma and alcoholic notes of the Blonde 6°, and the spicy and sweet flavour of the Brune 6°.

Tasting notes: The gold colour possesses a depth that can only be achieved with the help of an ingenious blend of caramelised malts. It gives off an intense caramel aroma with a delicate hop bouquet. It has an impressive full-bodied mouthfeel. The malt and hop bodies have a multi-layered and impressive palate. The delicately integrated carbonic acid ensures a highly creamy texture. Its finish is imbued with an aroma of alcohol and is surprisingly dry.

6 % alc. vol.

ABBAYE D'AULNE



ABBAYE D'AULNE

BIÈRE BELGE D'ABBAYE



PREMIER CRU

Blonde abbey beer with second fermentation in the bottle.

Result of passion and savoir-faire, this beer is characterised by a palette of strong and subtle flavours.

A beer with a rounded flavour, rich body and assertive character that places it among the top abbey beers.

Tasting notes: Aromas are reminiscent of sherry and anise. A full-bodied mouthfeel accompanied by a slightly caramelized flavour. The complex aromas and full body provide a lasting and multilayered finish.

9 % alc. vol.



CUVÉE ROYALE

Brune abbey beer with second fermentation in the bottle.

Slightly coppery colour, this beer with its intense, caramelised taste is distinguished by a palette of delicious flavours, powerful aromas and spices. This beer will delight all lovers of strong brunes.

Tasting notes: A tingling pronounced aroma of mocha candy and rum on the nose. The taste is dominated by a full body courted by notes of caramel and a slight touch of hops. The aftertaste is intense and lasting.

9 % alc. vol.



ABBA4E D'AULNE



5 % alc. vol.

BLANCHE DE CHARLEROI

Blanche beer with a malt and wheat base.

This blanche beer with its veiled colour stands out from other beers in its class with its deliciously fruity taste and thirst-quenching flavour.

Tasting notes: Smell is reminiscent of oranges, coriander and pineapple. A champagne-like sparkle and slightly sharp notes enliven the palate. Impressively fine and mild body with a finish accompanied by the fruity flavours.



3,5 % alc. vol.

CHÉRIE À LA CERISE

Chérie is an unfiltered wheatbeer, giving it a cloudy appearance and a lively but delicate pink color.

Tasting notes: It is characterized by an unmistakable smell of delicious cherries, with a mild pleasant and fruity flavor.



3,5 % alc. vol.

CHÉRIE À LA FRAMBOISE

Chérie is an unfiltered wheatbeer, giving it a cloudy appearance and a lively but delicate pink color.

Tasting notes: This light and refreshing fruity beer has a silky matte pink sheen, with a subtly nuanced foam crown. A gentle raspberry aroma caresses the nose. Its flavour is also dominated by fruity and gentle touches of raspberry, which create a light structured body. The delicately integrated carbonic acid has a revitalising and refreshing effect on the palate. It has a dry finish and its mouthfeel leaves a fruity impression.



ABBA4E DES ROCS



The brewery is located in Montignies-sur-Rocs, a little village in Honnelles, Belgium. This is where all of our beers are created, tested and produced. During your visit, you will be able to see and learn about the mash tun, fermentation tanks, bottling machines, etc.



LA TRIPLE IMPÉRIALE

The Triple Impériale is a beer with a nice light brown colour, a good retention and a fine carbonation. She has complex aroma of malt, sugarcandy and dried fruits. When you savour it, you can taste dark fruits flavour and a pleasant fresh finish that's remaining on the mouth. In spite of the 10°, the Triple Impériale is a very drinkable beer thanks to her nice balance.

10 % alc. vol.



LA BLANCHE DES HONNELLES

Amber in colour, which after all is the traditional appearance of historical white beers, it has a higher volume of alcohol (6%) than the white beers we are familiar with. Having been created locally (1991), this white beer has long since burst out beyond the banks of the Grande and Petite Honnelle rivers whose name it proudly bears. Yet, Blanche des Honnelles steers clear of the well-trodden paths taken by some beers. Its taste is surprising and in no way comparable to the other beverages of the same type that are currently on the market. While relatively discreet on the nose, its initial flavour yields to an intensely dry bitterness on a peppery background. There is no acidity in this three-cereal white beer (barley, wheat, oats). Its taste is invigorating.

6 % alc. vol.



L'ABBAYE DES ROCS BLONDE

A slightly amber and fairly cloudy blonde.

Fruity and spicy flavours. A slightly acid citrus taste combined with hints of herbs and honey. A fruity and spicy blonde beer. The ingenious blend of fruity flavours gives it a freshness and a slightly acid citrus taste combined with hints of herbs and honey. Slightly amber in colour and fairly cloudy, it has a generous white head on top.

6,5 % alc. vol.



L'ABBAYE DES ROCS BRUNE

Abbaye des Rocs is a pure malt beer with no added sugar.

The harmony of flavours is directly linked to its double fermentation process, the precise quantities of malt used (7 types).

It is a majestic, papal, dark ruby red colour. Its taste is rich and full of subtlety. It is enjoyed like a red wine, whose colour it resembles, but without the tannin. It develops a very powerful aroma with sweet notes. It confirms the initial impression in the mouth, although now enveloped by a deep bitterness, yet one that is well balanced and with a certain fruitiness. It is released fully on the palate, developing an impressive density of flavour. There are notes of burnt wood, but although this beer includes a roasted malt in its ingredients, this does not come through in the aroma. The aftertaste is very long thanks to its dense and creamy development whilst in the mouth. The bitterness and sweetness (even though no sugar is added) rival one another magnificently, but come out as equals, to the great satisfaction of the taster.

9 % alc. vol.

ABBA4E DES ROCS



9 % alc. vol.

LA MONTAGNARDE

This sturdy beer is strong both in taste and alcohol content boasting undeniably appealing flavours.

The people of Montignies-sur-Roc, which lies to the south of Mons in the province of Hainaut, are known locally as Montagnards. It seemed perfectly natural then for a beer brewed in the village to be named La Montagnarde. Enlivened by a very sharp bouquet of fruitiness and spiciness, it has a stark taste, somewhere between intense bitterness and dreamy caramel. Absolutely sugar-free, this pure malt beer plays with a variety of flavours that soften the bitterness. There is a pepperiness at the back of the mouth and a tingling on the tongue. Its qualities continue to develop in the mouth, each element of its flavour having the chance to express itself individually. It is very active in the glass too, giving it a generous, long-lasting head. Its long finish highlights the ever-present bitterness, with a little less of the caramel. The finale evokes a kind of sugar-free gingerbread.



9 % alc. vol.

LA GRAND CRU

This beer is a very dark red in colour.

It has a very complex, yet very powerful soul. The hops and spices involved in its brewing process only add more zing to its flavour. Despite its density, this beer is easy to digest.



9 % alc. vol.

LA NUIT ÉTOILÉE

La Nuit étoilée is an Amber beer with 9% ABV.

It's an homage to Vincent Van Gogh, famous artist of our area. There is an delicate bitterness and some flavors of fruits and caramel.



ALVINNE



The brewery was established in 2004 and is located in Moen, Belgium. We produce more than 30 different beers. We have 10 conditioning tanks for young beers and fruit beers, 5 foeders and 100 wine barrels. We also have our own bottling line.

World-class! Alvinne produces world-class sour beers. Consistency is key, which allows us to serve our beer in top bars worldwide.

Authenticity! Morpheus yeast is a strong contributor to the flavour of our beer and gives us our own identity. Call it the Alvinne touch! Almost all our beers are brewed with our own unique yeast, harvested from a natural environment.

Pure and Unique! Our sour fruit beers contain only real fruit, no syrups or concentrates. Some of our beers contain rare and unusual berries, which you've probably never tasted in a beer before. That's why we can only offer our seasonal fruit beers in limited quantities.

Time! In a world where everything is fast paced and instant, we prefer to give our beers time to mature and develop their wonderful aromas. Our old foeders and carefully selected wine barrels play a big part in this.

Warm-heartedness! We love to engage with you. We participate in lots of festivals and events because we love to meet you and have a chat about our beers. You are invited to join us in our taproom (Proefloft) at the brewery. We love giving you a good time!



BERLINER RYESSE

Berliner Ryesse is a thirst-quenching pale Berliner Weisse. At only 4% ABV, it's a light and refreshing beer that is characterised by the addition of a generous amount of rye to the grain bill. Berliner Ryesse matures in stainless steel tanks where the Morpheus yeast imparts a refreshing sourness.

4 % alc. vol.

BERLINER RYESSE FRUIT

By adding real fruit to Berliner Ryesse, we obtain a deliciously sour fruit beer. With its refreshing flavour and low alcohol content, Berliner Raspberry has become a favourite. As fruit is seasonal, these beers are limited throughout the year.

Varieties: **BERLINER RASPBERRY** - **BERLINER RYESSE EUCALYPTUS** - **BERLINER BLACKBERRY**



4 % alc. vol.



4 % alc. vol.



4 % alc. vol.



CUVÉE DE MORTAGNE SAUTERNE

Cuvée de Mortagne is the barrel aged version of the beer, rested in red wine barrels such as Pomerol, St Emilion, Margaux. The really special version of the Cuvée de Mortagne is then added to a different barrel. This beer has spent a further year in Sauternes white wine barrels.

12,8 % alc. vol.



SOUR'IRE DE MORTAGNE

Sour'ire De Mortagne is a sour quadruple. This foeder aged beer is quite unique at 11% abv and skillfully balances sweet and sour tones.

SOUR'IRE DE MORTAGNE FRUIT

11 % alc. vol.

By adding real fruit to our foeder aged Sour'ire De Mortagne, we obtain a deliciously sour fruit beer. As fruit is seasonal, these beers are limited throughout the year.

Varieties: **SOUR'IRE DE MORTAGNE CHERRIES** - **SOUR'IRE DE MORTAGNE SMOKED PINEAPPLE** - **SOUR'IRE DE MORTAGNE SMOKED PEACHES**



11 % alc. vol.



CUVÉE FREDDY

Cuvée Freddy is the barrel aged version of Sigma. Complex, refined flavours, originating from the tannins of the Bordeaux barrel and the wine that initially filled it create a soft, refreshing sipping beer that blurs the differences between beer and wine.

CUVÉE FREDDY FRUIT

8 % alc. vol.

By adding real fruit to our foeder aged Cuvée Freddy, we obtain a deliciously sour fruit beer. As fruit is seasonal, these beers are limited throughout the year.

Varieties: **CUVÉE FREDDY RASPBERRY** - **CUVÉE FREDDY BLUEBERRY**



8 % alc. vol.



CUVÉE SOFIE

Cuvée Sofie is the barrel aged version of Phi. Complex, refined flavours, originating from the tannins of the Bordeaux barrel and the wine that initially filled it create a soft, refreshing sipping beer that blurs the differences between beer and wine.

CUVÉE SOFIE FRUIT

8 % alc. vol.

By adding real fruit to the foeder aged Cuvée Sofie, we obtain a deliciously sour fruit beer. As fruit is seasonal, these beers are limited throughout the year.

Varieties: **CUVÉE SOFIE RHUBARB** - **CUVÉE SOFIE QUINCE** - **CUVÉE SOFIE PLUM** - **CUVÉE SOFIE SLOEBERRY**



8 % alc. vol.



8 % alc. vol.



MANO NEGRA

Mano Negra is a Belgian Stout (10%ABV), a dark beer with hints of coffee without the astringent flavours that often come with the use of roasted barley.

10 % alc. vol.



MANO NEGRA COGNAC

Mano Negra Cognac is a barrel aged version of Mano Negra which has matured for 15 months in cognac barrels.

10 % alc. vol.



MOENRYE TRIPEL

MoenRye Tripel is a strong pale beer brewed with a generous amount of rye which gives it a smooth character. As MoenRye Tripel is brewed with a Saison yeast, we call it a Farmhouse Tripel, perfect for every occasion.

9 % alc. vol.



MORPHEUS SAISON

Morpheus Saison is a thirst-quenching Belgian Saison that was traditionally brewed in the Hainaut area for local farm workers. Historically saison beers would have been slightly sour, and to recreate this effect we blend a small amount of Omega sour beer into the final beer to give it a refreshing touch, without making it overly sour.

6 % alc. vol.



OMEGA

Omega is a sessionable, pale sour beer - part of the "Omega - Phi - Sigma" trilogy. Omega matures in stainless steel tanks where the Morpheus yeast imparts a refreshing sourness.

6 % alc. vol.



PHI

Phi is a pale strong beer, skillfully balanced between sweet and sour due to the addition of 40% of wheat to the grain bill. Phi is part of the "Omega - Phi - Sigma" trilogy which matures in stainless steel tanks where the Morpheus yeast imparts a refreshing sourness.

Phi is a good stepping stone for those who want to familiarize themselves with our Flemish Sour Ales.

6 % alc. vol.

ALVINNE



SIGMA

Sigma is a dark and strong beer, skillfully balanced between sweet and sour. Sigma is part of the "Omega - Phi - Sigma trilogy" which matures in stainless steel tanks where the Morpheus yeast imparts a refreshing sourness.

Sigma leans closely towards the traditional Flemish Oud Bruin, but is more robust due to its 8% abv.

8 % alc. vol.



WILD WEST

Wild West is the barrel-aged version of Omega. Complex, refined flavours, originating from the tannins of the Bordeaux barrel and the wine that initially filled it create a light, refreshing sipping beer that blurs the differences between beer and wine.

6 % alc. vol.

WILD WEST FRUIT

By adding real fruit to the foeder aged Wild West, we obtain a deliciously sour fruit beer. As fruit is seasonal, these beers are limited throughout the year.

Varieties: **WILD WEST CHERRY-RASPBERRY** - **WILD WEST GRAPE**



6 % alc. vol.



THE BEER
KINGDOM



BIÈRE BELGE
BELGIAN BEER
7.7°



BELGICA

BEER
BRUNE

BIÈRE BEL
BELGIAN B
8.5°

BIÈRE BE
BELGIAN
6.2°

BE

BELGICA BEER



We have developed a unique strategy based on flexibility, image and specialization. Count on our ability to provide you with quality, on time and in volumes *what Belgium does best.*



6,2 % alc. vol.

BELGICA • BLONDE

Beer of high drinkability.

Smooth on the palate with body, it has nice notes of citrus (orange, mandarin). It accompanies with success salads, asparagus, white fish or ice cream with fruit and light cheeses.

Visual analysis: Blonde slightly cloudy - Beautiful dense and persistent white foam

Olfactive Analysis : Citrus - Yeast Slightly spicy

Taste analysis : Citrus and spice notes (coriander) - Refreshing - Light bitterness



7,7 % alc. vol.

BELGICA • BROWN

A little dry in the mouth, she asserts her character. Caramelized notes, very light coffee, it marries superbly with grilled meats, salted meats or a hard cheese, "mature".

Visual analysis: Beautiful dense and persistent foam - Copper reflections

Olfactive Analysis : Toast - Candied red fruits

Taste analysis : Caramelized notes - Roasted key - Light bitterness



8,5 % alc. vol.

BELGICA • TRIPLE

This generous beer develops throughout the mouth.

Round, slightly creamy and admirably served by its sweetness, it can be enjoyed as an aperitif, at the end of the day or with a piece of creamy or hard cheese.

Visual analysis: Slightly cloudy blonde (no-filtered) - Beautiful dense and persistent white foam

Olfactive Analysis : Mouthfeel - Light gingerbread

Taste analysis : Malted notes - Floral keys - Warmth and softness



8,5 % alc. vol.

BELGICA BEER • CHRISTMAS

The Belgian Christmas ultimate beer! A beer «Gift», warm and tasty, with spicy notes and slightly bitter.

Visual analysis: Amber / shiny brunette - Generous and persistent foam

Olfactive Analysis : Spices, Caramel, Yeast

Taste analysis : Warm in the mouth, spicy touches, cinnamon touch - Light bitterness



BELGOO BEERS



Founded in 2007 as a one man brewery (now 2,5) and located in the valley of the river Senne in the region around Brussels. Specialised in multi grain and organic beers with a pronounced «nose».

With a mixture of different types of grains as barley, wheat, spelt and oats, and a well dosed amount of hops, we produce 9 different well balanced dry hopped beers, each one with a distinctive character.



SAISONNEKE EXTRA

Blond session IPA.

Brewed with: Barley malt - Wheat malt

Fresh notes of hops with a pleasant bitterness in the aftertaste.

Richly hopped with Belgian bitter hops and dry hopped with Nelson Sauvin.

4,4 % alc. vol.



BLOEMEKEI IPA

Belgian rounder IPA with lots of exotic fruit aromas.

Brewed with: Barley malt - Wheat malt

Intensively dry hopped with exotic hops with extreme floral and fruity aromas. Notes of litchi, grapefruit, passion fruit.

6,5 % alc. vol.



LUPPO

Blond Belgian medium bitter IPA.

Brewed with a unique combination of 2 different grains: Barley malt - Oats

Intensively dry hopped with the exotic hops Amarillo and Citra.

6,5 % alc. vol.



LUPPO EXTRA

Blond Belgian bitter IPA.

Brewed with a unique combination of 2 different grains: Barley malt - Oats

Intensively dry hopped with the exotic hops Amarillo, Citra and Nelson Sauvin.

6,5 % alc. vol.

BELGOO BEERS



MAGUS

Blond malty 4 grains beer.

Brewed with: Barley malt - Wheat malt - Spelt - Oats

Fruity aroma's (yellow stone fruit - peach) with creamy notes - Added spices: Curaçao orange peels.

6,6 % alc. vol.



KEEKEBISJ EXPORT

Blond dry-hopped strong ale.

Brewed with: Munich malt - Pale Ale malt - Pils malt - Wheat malt

Nice body with a fruity taste and a subtile hopbitterness.

Hopped with Simcoe and Mandarin Bavaria.

8 % alc. vol.

BIO



SAISONNEKE BIO

Blond session IPA.

Brewed with: Barley malt - Wheat

Fresh notes of hops with a pleasant bitterness in the aftertaste.

Richly hopped with Belgian bitter hops and dry hopped with Nelson Sauvin.

4,4 % alc. vol.



BIO BLOND

Blond Belgian medium bitter IPA.

Brewed with a unique combination of 3 different grains: Barley malt - Wheat malt - Spelt

Intensively dry hopped with exotic hops like organic Citra for strong citrus fruit aromas.

6,4 % alc. vol.



KEEKEBISJ BIO

Blond dry-hopped strong ale.

Brewed with: Munich malt - Pale Ale malt - Pils malt - Wheat malt

Nice body with a fruity taste and a subtile hopbitterness.

8 % alc. vol.



BELGO SAPIENS



We are 5 partner investors. A passionate, creative and accomplished team of Brewers, Master Brewers and Engineers. We have a combined experience of over 25 years of brewing across the globe and have travelled the world to learn from a diversity of brewing cultures.

Fiercely proud of our Belgian roots we aim to use the strength of our heritage to create beers which will delight beer lovers on an international scale.



5 % alc. vol.

POLARIUS

Belgo Sapiens Brewers take the best of the Belgian and German Pilsner brewing traditions and combine to make an impressive and refreshing lager. Polarius is light golden with fresh noble hop aroma. It has a clean bitterness, balanced by the depth and sweetness of Belgian Carablond® malt.



4,8 % alc. vol.

BLANCHE DE THINES

Blanche de Thines is unique amongst Belgian Whites. Belgian Whites traditionally feature Citrus from orange peel and spice from coriander. Belgo Sapiens Brewers have taken a different approach using US hops to give the citrus notes while lifting the beer by spicing with ginger and grains of paradise.



4,9 % alc. vol.

P'TIT GRANIT

P'tit Granit is a rich dark porter with hints of coffee on the nose. The sweetness of the malt is kept in check by the dryness of the black malt and the luxuriously bitter hops. The name porter comes from the popularity of this style of beer with the street and river porters of London. P'tit Granit is a tribute to the stonemasons of our region. Men who also knew the thirst that sweat, dust and hard physical labor could inspire.



6 % alc. vol.

COLONEL ARCH

Colonel Arch is an American amber beer which balances the bitter citrus bite of New World hops with a complex palate of Belgian specialty malt. Its body is enhanced by an abundance of American hops. The interaction of rye and US hops provides intriguing mint-like notes adding another layer of complexity. Colonel Arch: malt, hop and... loads of pleasure!

BELGO SAPIENS



After 2 full years of brewing activity it was logical for us, BelgoSapiens Brewers, to start a new range of beers. Today, this range, named Cheval Godet is proposing its first beer, a Triple. The Cheval Godet, which is an integral part of the Aclot folklore, i.e. from the town of Nivelles, goes back in history to the 17th century, which is not the Triplodocus era however.



7,1 % alc. vol.

CHEVAL GODET • BLOND

The blond beer Solarius Cheval Godet has been brewed in collaboration with the local winery "Domaine viticole du Chapitre". 2 craft producer share their passion and create an hybrid beer with the german white grape juice called Solaris. It has a golden blond color. Fruity nose, white grape aroma, good drinkability and dry mouth are providing an equilibrated and aromatic combination, and at the same time remember you the origin of the incredible hybrid beer. Its Collégiale tasting must remain a moment of pleasure to be shared.



6,7 % alc. vol.

CHEVAL GODET • DOUBLE

The Double of Cheval Godet has been brewed with kilned and roasted malts, brown sugar and 4 hops, including a dry-hopping with Mosaic. This hops gives aroma and sweet notes of exotic fruits. It has a deep red/ brown color. Fruity nose and malted mouth are providing an equilibrated and aromatic combination. Hops used, including dry hopping hop shall procure a balanced and agreeable bitterness. Its Collégiale tasting must remain a moment of pleasure to be shared.



8,1 % alc. vol.

CHEVAL GODET • TRIPLE

The Triple of Cheval Godet has been brewed with 3 sorts of cereales, 4 malts, brown sugar and 4 hops, including a dry-hopping with Polaris. This hop is a symbol hop of our brewery. Its nose is both vegetal and fresh at the same time accompanied by subtle and spicy fermentation aromas. Its mouth is warm, very slightly heady, indeed divine, and with a good length as regards bitterness. Its Collégiale tasting must remain a moment of pleasure to be shared.



8,3 % alc. vol.

CHEVAL GODET • QUADRUPEL WINTER BEER

Ingredients: water, barley malt, wheat, oat, brown sugar, hops, yeast. Contains gluten.



BERTINCHAMPS



A HARMONIOUS BLEND OF AUTHENTICITY & MODERN BREWING TECHNOLOGY

The Humblet family was searching for a place where they could develop a new brewery & continue their tradition while extending the already existing long list of beers brewed by their father, Benoit Humblet. In 2011, we discovered the farm of Bertinchamps, located near Gembloux. Although extremely old and decayed, the farm is well situated and its prestigious environnement equals its stunning character. At that time the farm had been abandoned for many years and a lot of work was to be done. We all decided to undertake this challenge and got involved in this life changing adventure. Creating and developing quality Belgian beers while restoring a gigantic ruin became our daily routine. It was time for the renovation project that began immediately. Almost 2 years of remarkable work and finally in March 2013 the brewing system was installed in the old barns. An ultra modern brewing systems is now able to provide an annual production capacity of 20.000hl that we hope to reach soon.

What an astonishing contrast combining modern technology allied with ecofriendly production processes with a site dating from 1343! Steam from the brewing tanks is reused to heat water, whilst the brewing dregs and waters are sent to a bio recycling plant that produces methan gas converted to electricity. The beers are brewed at the old farm and have embraced some of its strong and authentic character. All our beers are produced from malt, hops and water tapped 66 meters under the earth surface. No spices or even aromatics are added, we wish to keep it pure with an exception for the fruity B+ range. A capital 'B' stands proudly in the centre of their labels in reference to where your imagination takes you, Bertinchamps, Beer, Belgium, Benoit, ... The beer packaging, an atypical 50cl glass bottle, allies robustness and elegance in perfect harmony which reminds us of the true authenticity of Belgian beers.



TRIPLE

A traditional & authentic old style Belgian beer, pure malt and hops, without spices or additives. A smooth, slightly amber & cloudy beer. Soft with a invigorating bitterness in the aftertaste, voluptuous and refreshing, with discreet hints of caramel.

8 % alc. vol.



BLONDE

A traditional & authentic old style Belgian beer, pure malt and hops, without spices or additives. A floral nose of freshly cut straw, aromas of grilled cereals and a hint of pepper. Well balanced with a subtle touch of bitterness at the end. The beer's foam is dense and consistent. A light refreshing beer to be savoured.

6,2 % alc. vol.



BRUNE

A traditional & authentic old style Belgian beer, pure malt and hops, without spices or additives. Black colored, creamy beer's foam. Well balanced, coffee touch with the sweetness of moka. Subtle touch of bitter chocolate at the end, with a dry and nice-tasting final note.

7 % alc. vol.



HIVER

A traditional & authentic old style Belgian beer, pure malt and hops. Infused with 6 spices at the brewing stage and dry hopped. Round and soft with a slightly amber colour. The spices bring a warm and enjoyable touch with hints of biscuit and caramel.

8 % alc. vol.

BERTINCHAMPS



BLANCHE

A traditional & authentic old style Belgian beer, pure wheat, malt and hops. A high temperature fermentation and a hint of lemon provide its refreshing and balanced taste.

5 % alc. vol.



PAMPLEMOUSSE

A traditional & authentic old style. Belgium beer like no others. Pure malt, hops, natural extracts of grapefruit and a light touch of ginger. Well balanced between the sugar of the fruit and the bitterness of the german hop.

5 % alc. vol.



Bobeline

BLACK LABEL

BOBELINE



BREWERY of SPA

Didier Dumalin had the idea of creating Bobeline, a beer named after Spa, in 1991. "Although I am originally from Liège", he says, "I have been coming to Spa on holiday every year in August, since I was a young boy. I have always adored this area, and wanted to do something here. This is why I created a beer, Bobeline, in Spring 1991, which was introduced to mark the Crêtes de Spa event".

Bobeline started out well, and then clearly "just got by" for around ten years. The beer actually almost disappeared in late 2004. However, it has experienced a dramatic revival, just like thermal cures at Spa. We have reached the point where it is very hard not to find it in Spa! It is currently available in virtually all of Spa's hotels, restaurants and catering outlets, as well as from small and large food retailers, institutions, and sports clubs, etc.; i.e. from around fifty retail outlets in Spa.

Given the success encountered at the time when Bobeline lager was relaunched, a dark beer was created in early March 2006. In fact, it was "recreated", since there had already been a dark version of Bobeline, but only on a temporary basis.



8,5 % alc. vol.

BOBELINE • BLOND

was our "first" beer. Brewed from blonde barley malt, it is the result of a careful balance between strength and the light bitterness of Belgian hops. A full-bodied beer with fruity notes, Bobeline Triple provides a perfect harmony of flavours.



7 % alc. vol.

BOBELINE • AMBRÉE

flavoursome and woody, is a tribute to the forests that surround us. Brewed from baked barley malt and then dry hopped, Bobeline Ambrée provides both the freshness of young green shoots and the roundness of biscuit malt accompanied by spicy notes of liquorice and star anise.



3,6 % alc. vol.

BOBELINE • STRAWBERRY

is both full-flavoured and thirst-quenching. Made from an artisan wheat beer brewed with wheat malt, with an added mix of strawberry juice and natural flavouring, the Bobeline Blanche Fraise is light, fruity, slightly sweet and refreshing.



8 % alc. vol.

BOBELINE • BLACK

is a light stout with spicy notes and roasted barley malt. Inspired by winter evenings spent in the "Land of Springs", with a fire burning in the hearth, Bobeline Black provides the warming taste of coffee, cocoa and caramel.



BOELENS



AUTHENTIC BELGIAN BREWERY SINCE 1908

Kris Boelens, today's owner and brewer at Brewery Boelens, took over the beer distributorship from his dad in 1980. During the 1970's and 1980's a revival for new and authentic beers emerged. Kris started to put the family's old brewery back together and upgraded it with some stainless steel tanks, as legislation in Belgium and in Europe guarantees a hygienic brewing process. It was in 1993 that Kris started brewing BIEKEN, his first commercial specialty beer. It was an ale sweetened with honey, following an old family recipe. Bieken is now a well sought after beer in many places around the world. The production is less than 2,000 barrels a year, which makes it a real boutique beer, "hand-made".



BIEKEN

Contrary to what one would expect, the beer is not really sweet or syrupy, and has even called a bitter aftertaste. This gives the beer a creamy and almost sweet character.

% alc. vol.



SANTA BEE

A hearty brown ale of 8.7% alc. especially for cozy winter evenings. In this beer, we use winter spices. Delicious creamy with rich bouquet. Fermented in the bottle.

% alc. vol.



TRIPEL KLOK

A spicy blonde triple of 8.5% which differs from the traditional Boelens beers distinction by the use of any other yeast species and several different types of hops.

8,5 % alc. vol.



DUBBEL KLOK

Brown beer with a volume of 8.5% alc. The roasted malt gives this beer a robust character but by the use of fine hops gives the beer a smooth finish. Fermented in the bottle.

8,5 % alc. vol.



WAASE WOLF

In late 2000 and early 2001 are in the Waasland bitten to death of several sheep carcasses found. Thanks to the media creates a hype and think that there is a wolf in Waasland hiding.

% alc. vol.



BOON



AUTHENTIC BELGIAN BREWERY SINCE 1908

Kris Boelens, today's owner and brewer at Brewery Boelens, took over the beer distributorship from his dad in 1980. During the 1970's and 1980's a revival for new and authentic beers emerged. Kris started to put the family's old brewery back together and upgraded it with some stainless steel tanks, as legislation in Belgium and in Europe guarantees a hygienic brewing process. It was in 1993 that Kris started brewing BIEKEN, his first commercial specialty beer. It was an ale sweetened with honey, following an old family recipe. Bieken is now a well sought after beer in many places around the world. The production is less than 2,000 barrels a year, which makes it a real boutique beer, "hand-made".



7 % alc. vol.

OUDE GEUZE BOON

Oude Geuze Boon is one of the finest examples of the traditional 100% spontaneous fermentation Lambic style. This Lambic beer is aged for 1, 2 or 3 years in oak casks. The blend, a mild average 18 month old Lambic (unsweetened, unfiltered, unpasteurized) is refermented in the bottle and can be stored for up to 20 years.



8 % alc. vol.

GEUZE MARIAGE PARFAIT

Geuze Mariage Parfait is a traditional "Oude Geuze" made with minimum three year old spontaneously fermented lambic, specially selected by Frank Boon. This geuze, refermented in the bottle, reveals a tart, and excitingly complex aroma.



5 % alc. vol.

FRAMBOISE BOON

Framboise Boon is a traditional Belgian Lambic fruit-beer. It is brewed according to the traditional Lambic style of spontaneous fermentation. Only fresh raspberries (25%) and wildcherries (5%) are used for this Lambic beer. Framboise Boon is the missing link between beer and wine and is served chilled in flute glasses.



7 % alc. vol.

OUDE GEUZE BOON BLACK LABEL

Oude Geuze Boon Black Label is the driest geuze we've ever made. This geuze has a clear golden body with lively carbonation, balanced sourness and flavors of green apple and grapefruit. This is finished off with a long bone-dry aftertaste.



7 % alc. vol.

LAMBIEK BOON

Lambiek is the origin of our beers of spontaneous fermentation. This Lambiek has aged on oak casks for two years and has a delicate taste.



KRIEK BOON

Kriek Boon is a traditional Belgian Lambic fruit-beer. It is brewed according to the traditional Lambic style of spontaneous fermentation. Only fresh cherries (25%) are used. Kriek Boon is slightly sweet with the surprising fragrance of sourcherries and almond. With only 4% Alc/vol it is a perfect summer drink.

4 % alc. vol.



OUDE KRIEK BOON

Oude Kriek Boon is one of the finest examples of the 100% spontaneous fermentation fruit-Lambic style. 400g of wild cherries are fermented together with a blend of young and old Boon-Lambic that has been aged in oak casks. The Oude Kriek is bottled and refermented, it is unsweetened, unfiltered, unpasteurized.

6,5 % alc. vol.



KRIEK MARIAGE PARFAIT

Kriek Mariage Parfait is an Old Style Kriek of exceptional excellence. 400g of wild cherries per litre are fermented together with a strong Lambic of spontaneous fermentation and aged on large oak foeders for 5 to 6 months. It is naturally clarified and referments in the bottle, it is unsweetened, unfiltered, unpasteurized.

8 % alc. vol.



FARO BOON

Faro Boon is a beer of spontaneous fermentation for which "meertsbier" and old Lambic are blended together. The light brown colour and sour-sweet taste are attained by adding candy sugar before bottling.

5 % alc. vol.



DUIVELS BIER

Duivels Bier (Devils Beer) is a dark beer and the only top fermented beer of the brewery. Since 1883 Duivels Bier is the specialty beer of the city of Halle.

8 % alc. vol.



OLD GEUZE BOON • VAT 91

The highly subtle, elegant and gentle flavour of Traditional Oude Geuze, VAT 91, is due to foeder no. 91, which used to serve as a calvados cask in Normandy. Now this foeder produces an excellent, gentle lambic, which is just perfect for Traditional Oude Geuze. VAT 91 is soft, full bodied, complex and well balanced. The unique oval shape of foeder no. 91 provides optimal use of warehouse space.

8 % alc. vol.



OLD GEUZE BOON • VAT 92

This Traditional Oude Geuze is the favourite of our tasters team. It is pleasantly full bodied, complex and has a few smoky and spicy touches. These unique flavours are due to the oak cask, which used to be used by red wine makers in France's Rhône Valley. The oak leaves a clear mark on the general taste, adding an extremely welcome touch to the lambic's aroma.

8 % alc. vol.



OLD GEUZE BOON • VAT 108

The very wine-like accents in this Traditional Oude Geuze are combined with a distinctive 'old beer' character, which gives it a full-bodied and robust flavour, with unmistakable hints of volatile acidity that never overwhelm the senses. Cask no. 108, dating from 1935, came to us from a different brewery, whose beers contained some volatile acidity. The foeder now adds a bit of character to all of our geuze blends.

8 % alc. vol.



OLD GEUZE BOON • VAT 110

VAT 110 owes its slightly dry but very full-bodied flavour, with a hint of vanilla and dry fruit, to foeder no. 110. This foeder used to serve as a cognac cask and has been used as a lambic cask by our brewery since 2009. This Traditional Oude Geuze is characterised by a wealth of flavours that developed from the Brettanomyces yeast strains in the cask.

8 % alc. vol.



CCT 2

CONTRERAS

CONTRERAS

Brouwerij Contreras, vroeger Brouwerij Latte genoemd, is een Belgische familiale brouwerij opgericht in 1818 door Valère Latte en gelegen in de Oost-Vlaamse gemeente Gavere. Het bedrijf kwam in handen van de familie Contreras toen René Contreras het in 1898 opkocht. Hij verkocht het bedrijf in 1920 aan zijn neef Marcel Contreras. Diens zoon Willy Contreras nam later de roerstok over. De brouwerij wordt tegenwoordig geleid door het echtpaar Frederik De Vrieze en Anne Contreras (dochter van Willy Contreras).



CONTRAPILS

Fresh and full of character, mild bitterness

5 % alc. vol.



VALEIR DONKER

caramel, malty - mildly bitter

6,5 % alc. vol.



TONNEKE

malty - sweet fruity

5 % alc. vol.



VALEIR DIVERS

silky soft - dry, hoppy

8,5 % alc. vol.



CONTRERAS' ESPECIAL MARS

malty - slightly acidic

6,5 % alc. vol.



VALEIR EXTRA

complex - floral, spicy, well-balanced beer with a bitter hop finish full of aromas and flavour

6,5 % alc. vol.



VALEIR BLOND

spicy, hoppy - pleasantly refreshing

6,5 % alc. vol.



VALEIR COFFEE

Valeir Coffee is the sublime distillate (18% proof) of Valeir Blond, with added coffee extracts. This beer-coffee liquor is best served at 60° C in a 7 cl glass with whipped cream topping.

Valeir Coffee will warm you even on the coldest of winter days. Enjoy it!

18% alc. vol.



-LA CORNE DU BOIS DES PENDUS-



The Corne du Bois des Pendus is the only beer in the world that is served in a horn-shaped glass. Its name comes from a legend dating back to 1636 in the Ardennes. There is a place in the forest of Anlier (between Bastogne and Arlon, in the south of Belgium) that still carries that name.

The Corne du Bois des Pendus trilogy consists of a lager beer, a black beer and a triple beer. This unusual concept can be found in all pubs and restaurants selected by our representatives. We have added to our assortment, one refreshing fruity beer as well as a winter special beer, strong but mellow.

We have heard, with great pleasure, people drinking our beer say: «If you haven't been served or haven't drunk a Corne du Bois des Pendus, you don't know what beer is!»



5,9 % alc. vol.

THE BLOND ALE HORN BEER

The Pioneer one: The Blond ALE Horn beer was the first Horn beer from the Ebly brewery. A refreshing beer, the Belgian hop variety (Target hop) provides a perfect bitterness to delight the finest palates.



10 % alc. vol.

THE TRIPLE HORN BEER

The Magnificent one: The Triple Horn Beer is one of the best Belgian tasting beers. Very flavoury and sweet, it is an exquisite beer to savour. One of the few Belgian triple beers that contain no added sugar or spices. Its majestic charm will seduce you!



8 % alc. vol.

THE BLACK HORN BEER

The Amazing one: The Black Horn beer has a deep black colour. It has a taste of bitter chocolate associated with roasted coffee and a slight hint of acidity. An amazing beer that no one can resist!



4 % alc. vol.

THE FRUITY HORN BEER

The True one: A beer with real fruits in it, The Fruity Horn Beer contains real fruit and is a summer delight! With red fruit and dominant raspberry flavours, this sugar-free beer offers a refreshing and thirst-quenching sensation thanks to the «Barbe Rouge» hop. This Ebly Brewery creation is a wonderfully unique Belgian discovery!



12 % alc. vol.

THE WINTER HORN BEER

The Hearty one: a golden and powerful amber beer, it titrates 12% of alcohol. With its woody and vanilla bourbon aromas, the Winter Horn provides a real delight to your palate and will warm up your soul during the long winter nights. We only produce 200 HL



CORSENDONCK



Brewery with the water-well next to it. The water-well has the typical lever to raise water. From here the water runs to the brewery's kettle via a wooden chute. In 1784 the Austrian Emperor Jozef II ordered that the monastery and the brewery had to be closed. From 1906 onwards the brewing tradition of Old Turnhout was continued by Antonius Keersmaekers and in his brewery the famous Pater beer was brewed. It was particularly from 1982 onwards that Corsendonck beer became famous. The beer itself and the bottles were made a registered trademark. The simplicity of the design of the bottles recalls the early Middle Ages. Corsendonck beer requires two fermentations. The first fermentation takes place in the fermentation tubs of the brewery and the second takes place in the bottles themselves. When the beer is bottled, a small amount of beer yeast is added to each bottle, which can be seen on the bottom of the bottle. The filled bottles are then stored for three weeks in a warm dark room at 22°C. Now the Corsendonck can be sold while the fermentation process slowly continues before consumption. Corsendonck beer is at its best after having been stored for three months in the bottle.

ABBAYE BEERS



BLOND

This beer has hops aromas on the nose with spices and fruit notes. Spice on the palate with wellbalanced bitterness lingering in the finish.

6,5 % alc. vol.



AGNUS TRIPEL

This beer has hops aromas on the nose with spices and fruit notes. Spice on the palate with well-balanced bitterness lingering in the finish.

7,5 % alc. vol.



BRUIN

This beer has caramelized malt on the nose with hints of ripe fruit. Mild on the palate with wellbalanced bitterness, hints of fruit, toasted bread, liquorice, coffee and caramel.

6,3 % alc. vol.



PATER DUBBEL

This beer has caramelized malt on the nose with hints of ripe fruit. Mild on the palate with wellbalanced bitterness, hints of fruit, toasted bread, liquorice, coffee and caramel.

6,5 % alc. vol.



ROUSSE

This is a Red-Amber crystal clear beer with a typical riche nose and a fine froth. Mild on the palate with well-balanced bitterness, and notes of caramelized malt.

8 % alc. vol.

CORSENDONCK



FRUIT BEERS



KRIEK BELGIQUE

This beer has yeast and red fruit aromas on the nose. Mild palate, with well-balanced bitterness and hints of red fruits.

3 % alc. vol.



DUBBEL KRIEK

This is a fruity beer of high density. Visually, Corsendonck Dubbel Kriek has a characteristic brown-purple color and a beautiful foam. On the nose and palate, this is the fragrance juice and natural cherry flavor, dominates this round cherry and sweet beer.

8,7 % alc. vol.

WHEAT BEER



BLANCHE

Corsendonck Blanche, a refreshing thirst-quenching white beer, is brewed with the finest ingredients in the Belgian Ardennes and filled with unfiltered. It has fruity aromas, a subtle coriander fragrance mixed with notes of orange. These herbs are easy on the palate and make the Corsendonck Blanche a soft and refreshing beer.

4,8 % alc. vol.

AMBER BEER



TEMPLIER

A golden copper colored, dry and soft beer of high fermentation with refermentation on the bottle. Due to the extra fermentation in the bottle, the beer ripens further, resulting in the formation of CO2 gas. This ensures a nice sparkle in the glass.

6 % alc. vol.

LAGER BEER



EXCELSIOR

This beer has pale malt aromas on the nose, with grassy hints from the hops. Well-balanced bitterness tending to sweetness.

5,2 % alc. vol.

CORSENDONCK



SPECIAL BEERS



10 % alc. vol.

GOLD TRIPEL

This beer has hops aromas on the nose with spices and fruit notes. Spice on the palate with well-balanced bitterness lingering in the finish.



8,3 % alc. vol.

DARK DUBBEL

This dark brown ale of 8,3% vol.alc. has caramelized malt on the nose. Mild on the palate with well-balanced bitterness, toasted bread, liquorice and coffee.

LIMITED EDITION



6,9 % alc. vol.

GRAND HOPS

Corsendonk Grand Hops, is a balanced Golden top-fermentation beer. Its hop-aroma derives from the Mistral d'Alsace (France) hop-variety.



8,5 % alc. vol.

CHRISTMAS ALE

This typical deep red-brown end-of-year beer was made from roasted special malts, the finest hops and selected yeasts and seasoned with a hint of coriander. Corsendonk Christmas gives the best of what a Christmas beer can give, a round balanced taste with a dry and refined adonk.

In the USA, Corsendonk Christmas Ale was honored with the «Best of Flight» award.



BRASSERIE



BIÈRE PUR-GRANDE, TERROIRS & MOULIN
LABORATOIRES



CURTIUS



LA BIÈRE LIEGEOISE

It was during the founder's agribusiness studies that their passion for brewing was born, with the aspiration to create a prestige beer from Liège. They wanted their micro-brewery to be implanted in the heart of the Fiery City (in French 'la Cité Ardente') and to create a beer at the image of their region.

The following years were rich in encounters with masters-brewers, not only from Belgium but also from other brewing cultures. They were also dedicated to the experiment of dozens of recipes. Many encounters and experiments which allied with their creativity of young brewers gave life to the unique recipe of "LA CURTIUS".



7 % alc. vol.

LIEGE'S BEER, COMPLEX AND ELEGANT

Curtius is a blond beer brewed with a number of premium quality products with a light taste and refreshing flavors. Mixed with different malts of barley and wheat, its base grants it a pleasant lightness while the addition of aromatic hop blossoms gives it a subtly bitter, flowery and fruity flavor.

Its unique and progressive taste is the result of multiple fermentation steps conducted during several months. Curtius deserved a bottle of quality and prestige at the scale of its content. This is why a 37.5CL corked bottle was chosen; just like champagne bottles. Note that Curtius is also available in barrels.





Brouwerij
De Bie

DE BIE



Brouwerij De Bie came into being in 1992 in the hop gardens of the Belgian brewing village of Watou near Poperinge and the French border. It used to be one of the smallest artisanal breweries in Flanders. Zatte Bie, Hellekapelle and Helleketelbier were the first beers from this craft brewery. They were sold in simple plastic bags and could also be sampled in Hellekapelle, the little pub next to the brewery.

In 1998, the brewery was acquired by Jos Tjoen, who modernised it so that it could expand. It soon became clear that the premises were too small for the planned extension and so, in 2001, he moved Brouwerij De Bie to a larger location in Loker but kept the name: Hellekapelle. And an entirely new brewery was born, one with an adjoining pub where people could enjoy a good chat with close friends over great beer. At the same time, they opened a beer boutique. Because of the enormous success of regional craft beers, this location was soon far too small.

So, in 2011, Brouwerij De Bie moved to a much larger farmstead in Wakken (Dentergem). What began as a craft brewery with 3 beers has today grown into a renowned brewery with 10 beers. But it hasn't lost its artisanal qualities. Brouwerij De Bie uses only natural products of the finest quality, without chemical additives. The hop, wheat and barley come from the brewery's own fields around the farm. The draff is used as feed for the Limousin cattle, which are bred in an equally natural way. So it's a closed circuit where no chemical products are brought into play. Bursting with healthy flavour!

BROWN BEERS



9 % alc. vol.

ZATTE BIE

A strong, dark beer with a typical aroma which is slowly released.

A traditional beer with high fermentation level, produced in small quantities, using only natural ingredients: malt, hops, candy sugar, yeast, water and spices.

Won four medals: 2014 - Honorable mention, Brussels Beer Challenge. 2016 - Silver, Australian Internationals Beer Awards. 2016 - Silver, London International Beer Challenge - 2018 World Beer Awards Belgium Gold



5,5 % alc. vol.

STOUTE BIE

A dark brown beige-headed beer. The taste is rather light sweet.

A traditional beer with high fermentation level, produced in small quantities, using only natural ingredients: hops, yeast, water and roasted malt.



6 % alc. vol.

DOUBLE BIE

Brown beer, the lighter version of the well known Zatte Bie with the same brandy caramel taste.

Rewarded with 4 medals: Bronze Award - London International Beer challenge 2017 - Bronze Australian Internationals Beer Awards 2017 - Bronze Australian Internationals Beer Awards 2018 - World Beer Awards 2018 Belgium Silver



8 % alc. vol.

WINTERBIE

Brown, roby beer with a light honey taste. Special for this beer is that you can heat it up for the coldest moments.

Rewarded with 5 medals: 2018 Brons op Australian Internationals Beer Awards. 2017 Goud op de Brussels Beer Challenge. 2016 Brons op de European Beer Star Award. 2018 The International Beer Challenge Silver. 2018 World Beer Awards Belgium Silver

DE BIE



BLONDE BEERS



8 % alc. vol.

BLONDE BIE

A blonde beer with 8% alc. Vol. A characteristic beer with a slightly sweet taste and a special, mildly bitter after taste.

A traditional beer with high fermentation level, produced in small quantities, using only natural ingredients: hops, yeast, water and barley malt.



8 % alc. vol.

HELLEKAPELLE

A light yet fullbodied beer, a healthy thirst quencher with a delicious hop flavour.

A traditional beer with high fermentation level, produced in small quantities, using only natural ingredients: hops, yeast, water and malt.



8 % alc. vol.

DE BIE VÉLO

De Bie Vélo' is a blonde triple. "The beer has a special flavour", says beer expert Robbie Defraeye. "There is a good sweet-bitter balance. The beer tastes fruity and has a malty aftertaste. The spicy notes of star anise, coriander and sage are the finishing touch. Both men and women will love this beer. It is a very tasty and hearty alcohol in percentage terms, but still has good drinkability. «



8 % alc. vol.

RIEBEDEBIE

A triple beer. The colour is blonde to slightly amber. The beer has a sweet to spicy taste.

A traditional beer with high fermentation level, produced in small quantities, using only natural ingredients: hops, yeast, water, spices and barley malt.



8 % alc. vol.

WITTE BIE

Uitzicht: Stralend wit met een wazig witte sluier Aroma: Matig zoet met een toets van fruit en kruiden Smaak: Een verfrissend lichte smaak

Bekroond met 1 medaille: Bronze Award - World Beer Idol Award 2020

DE BIE



FRUITY BEERS



4,5 % alc. vol.

KRIEKEDEBIE

A delicious cherry beer with a ruby red colour and a soft-sweet taste. A 'cherry beer' that is pleasing to the most demanding palate.

A traditional beer with high fermentation level, produced in small quantities, using only natural ingredients: malt, hops, water, yeast, extract of cherry.



% alc. vol.

PASSIE BIE



% alc. vol.

CHERRY BIE



% alc. vol.

PEACHY BIE

AMBER BEERS



7 % alc. vol.

HELLEKETEL

A lovely amber coloured beer of 7% with an exceptional flavour.

A traditional beer with high fermentation level, produced in small quantities, using only natural ingredients: malt, hops, candy sugar, yeast, water and spices. in small quantities, using only natural ingredients: malt, hops, water, yeast, extract of cherry.



DE BLAUGIES



Small family craft brewery. All beers produced in our facilities are unfiltered and closed in bottles or yeast barrels. The adventure began with the parents, Pierre-Alex and Marie-None Cartier – Pourtois, the first brew took place on March 20, 1988. The eldest son, Kévin Carlier, graduated in Biotechnology, is now head of the Brasserie with his parents, his wife Bérangère Deschamps and his father-in-law Claude. The youngest of the sons Cédric Carlier with his wife Stéphanie Juste, both graduates of the hotel school are at the head of the Restaurant Le Fourquet, just in front of the Brasserie. The succession is assured with the two daughters of Kévin and Bérangère, Manon and Ninon as well as the three sons of Cédric and Stéphanie, Ethan, Mathys and Nolhan.



8 % alc. vol.

LA MONEUSE

Local beer special type, light amber.

2 types of malt, hops, yeast, water, white granulated sugar.

Antoine Joseph Moneuse, head of «Les Chauffeurs du Nord» Bandit who robbed his victims after putting their feet to the fire to find out where the money was hidden. Mrs M R Pourtois is a descendant.



8 % alc. vol.

LA MONEUSE SPÉCIALE NOËL

Special type of local beer dark amber.

3 types of malt, hops, yeast, water, brown sugar.

Beer brewed especially for the Christmas period.



% alc. vol.

LA BIÈRE DARBYSTE

Local beer special type of gold.

Melted whey, fig juice, water, hops, yeast.

Recipe of our grandmothers, given the low alcohol content, would have given the drink to Darbyste (disciples of Pastor Darby) still exists in the Borinage



6 % alc. vol.

LA SAISON D'EPEAUTRE

Local beer blonde type special.

Malt spelted hops, yeast, water.

Spelt is a wheat rustic flavor containing natural giving a taste to the bread but also beer.



6 % alc. vol.

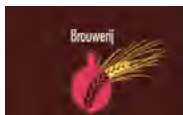
LA VERMONTAISE

Regional beer based on malt, spelt, hops US. It was developed and manufactured jointly with our American friend Shaun Hill (Hillfarmstead Brewery, Greensboro (Vermont, USA)). It continues to be brewed at our facilities in Blaugies.

We exchanged our know-how to create this blonde with pronounced bitterness with a slight lemon aftertaste.



– DE DOCHTER VAN DE KORENAAR –



The brewery was founded in 2007 by the Dutch couple Monique and Roland Mengerink. They personally built a brewing installation behind their home with, among other things, six 1000-liter bearing tanks. With this installation you can brew 150 hl per month. The name «Dochter van de Korenaar» refers to the word beer. In ancient Mechelen chronicles, it was found that around 1550 Emperor Charles V preferred the «juice of the ear of corn» (beer) rather than the «blood of the bunch of grapes» (wine). In 2009 Ronald Mengerink received the «Gouda Beer Prize». In 2011 he achieved «silver» at the Zythos beer festival with Embrasse Peated Oak Aged and a silver medal at the European Beer Star Awards with L'Enfant Terrible. In 2013, their new beer Extase achieved the consumer trophy at the Zythos beer festival.



6,5 % alc. vol.

BRAVOURE

Warm amber coloured smokey beer with high fermentation, 6.5% vol.

Bravoure takes its smoke flavor from a good dose of "Bamberg Rauchmalz" smoked with beech wood. The subtle smokey aspects combine very well with the slightly sweet caramel notes of the 'Cara-Munich malt. This results in a balanced smoky beer with a subtle caramel flavor.

Ideal with smoked meats and barbecue.

Style: Smoke Beer



8,5 % alc. vol.

FINESSE

Finesse is a soft three triple-grain with barley, wheat and rye malt, with a slightly sweet, spicy hoppiness. 8.5% vol.

Style: Triple



5,5 % alc. vol.

NOBLESSE

Accessible spicy blonde beer of only 5.5% vol.

Noblesse is a noble blond high fermentation beer. Referred to as "transition beer" for those people who are seasoned lager drinkers, but now like to try something different. The fresh hoppiness and drinkability lends the beer as an excellent aperitif beer. Thirst-quenching, with a spicy aftertaste and a sweet aftertaste.

Noblesse tastes great with fish and shellfish.

Style: Kölsch / Bitter / Blonde



7 % alc. vol.

NOBLESSE XO

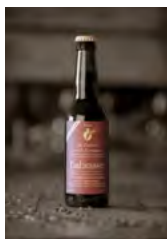
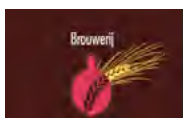
Fruity, spicy blonde high fermentation beer 7.0% vol.

Noblesse XO contains the same types of malt as the 'normal' noblesse. However, because of the higher amounts of ingredients, the beer looks and tastes fuller and richer. Because of the intense maltiness, the beer can also "bear" a bit more hop additions. That amount of hops and the slight dry-hopping results in a beer with extra spiciness of extra-ordinary (XO) quality.

Delicious with paella, tapas.

Style: Blonde

– DE DOCHTER VAN DE KORENAAR –



9 % alc. vol.

EMBRASSE

An intense heavy dark beer with 9% vol.

Embrasse is a heavy dark beer that is perfectly in between a heavy dark Abbey / Trappist beer and a Stout / Porter. The beer combines roasted malt and coffee / chocolate aspects with a pleasantly light fruitiness of dried subtropical fruits. Bittersweet flavors go together with a pronounced creamy mouthfeel and make drinking this beer to an exceptional delight for lovers of heavy dark beers.

Pleasant with a traditional cheese & sausage board / selection of hard piquant cheese.

Style: Abbey / Stout / Porter



6 % alc. vol.

BELLE FLEUR

Light blonde, intensely hopped beer with dry-hopping, 6% vol.

Belle Fleur is a fresh, hoppy and thirst-quenching beer, with pronounced citrus / floral flavors. A bitter and aromatic beer for the enthusiast who is looking for the rich smell and taste of fresh hops. In terms of alcohol it is a lighter version of this beer style that is growing strongly in popularity. Very accessible and tasty, delicious on a sunny terrace.

Fine as an aperitif or with spicy food.

Style: India Pale Ale



% alc. vol.

EXTASE

A heavy, copper colored, bittersweet and extreme hopped beer.

Extase is a Double IPA with a blend of fourteen excellent hops, very intense and with a balanced character. The slight sweetness of the malt sugars and the alcohol complement the bitterness of the beer. Extase does up to its name with its extreme hoppiness (over 100 IBU). A beer with stratification: because of the diversity of hops the beer tastes something differently with the gradual warming by every sip. A delight for every 'hophead'.

Extase is delicious with spicy exotic dishes.

Style: Imperial India Pale Ale



% alc. vol.

CHARBON

A classic dry stout of 7% vol alcohol, brewed with smoked wheat malt and flavored with fresh vanilla.

Charbon is a beer with contradictions: the roasted flavors work together with the smoke flavor from oak-smoked wheat malt to give a good dose of pit with the beer. On the other hand the customized extract of fresh vanilla gives us a mild soft and subtle touch in the beer. The combination provides a thrilling Stout on which the antithetical taste nevertheless ensures a harmonious and balanced whole.

Charbon combines well with creamy, soft cheeses.

Style: Smoked Vanilla Stout



7,5 % alc. vol.

CRIME PASSIONNEL

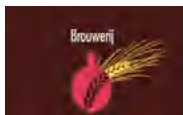
An original wheat IPA with a spicy / creamy aftertaste, and many tropical fruits from the used hops. 7.5% vol.

Crime Passionnel is, both for the Weizen-style and IPA lovers, a true adventure. A real wheat beer with 45% wheat malt and spicy German Saphir hops. The difference lies in the type of yeast used and the dry-hopping with US, New Zealand and English hops. Read more in the technical sheet.

Crime Pasionnal is a self-contained delicacy.

Style: Wheat India Pale Ale

– DE DOCHTER VAN DE KORENAAR –



11 % alc. vol.

SANS PARDON

Classic heavy bittersweet 'Imperial Stout' with a touch of 'Rooibos', 11% vol.

Sans Pardon is one of the toughest full malt beers from the brewery. Black as the night, with a creamy head. The high alcohol content complements the coffee and chocolate aspects in the beer. The 'Rooibos' gives the beer that extra touch of fruitiness. Sans Pardon the tastiest.

Sans Pardon tastes delicious with spicy hard cheeses.

Style: Russian Imperial Stout



11 % alc. vol.

PASSE PARTOUT

Rich-tasting, low alcoholic lager, bitter and dry with a citrus-like fruitiness.

Passe Partout belongs to a new generation of low-alcoholic beers with great taste. Not only the use of richly used, excellent hops from America and New Zealand, but also the use of malt with low efficiency, provides the full mouthfeel and freshness. The perfect thirst quenching beer after work.

Style: Session IPA



DE HALVE MAAN



The story of the family Maes started in 1856 when Leon Maes, also referred to as Henri the First, became owner of the brewery. He gained the support of his uncle Canon Maes and started brewing beer with an authentic recipe. This beer could be described as a hazy beer that tastes a little sour. Since 16th September 2016 our beer travels through our unique pipeline, connecting the brewery in the inner city to the bottling plant, over a distance of 3.2 km. This unique project was not only realized to reduce the heavy truck traffic in the inner city and the ecological footprint but also to keep the production where it has been for the last 160 years. The first "zotte" ideas started in 2012 when there were works on the utilities on the Walplein. A similar project never had been attempted so it came with an array of challenges. The pipeline was inaugurated with an unforgettable party, many of the crowdfunders who made this project possible were part of the honor guests. There were numerous interviews regarding the pipeline and we were in the news worldwide!

BRUGSE ZOT



6 % alc. vol.

BLOND

Brugse Zot Blond is a golden blond beer with a rich foam collar and a fruity yet spicy bouquet. The beer is brewed with four different kinds of malt and two aromatic varieties of hop which give the beer its inimitable taste. The palate is complex and tends towards a certain bitterness. Even hints of citrus can be discovered. Brugse Zot is a natural beer, born out of a selection of only the best ingredients. The refermentation in the bottle creates a longer natural preservability. When it comes to food pairing, the beer is at its best when combined with fish and crustaceans, beef or desserts with red fruits.



7,5 % alc. vol.

DUBBEL

Brugse Zot Dubbel is a dark brown beer, inclining towards ruby red. It is brewed with six special varieties of malt, which give the beer a rich and distinctive aroma. One can discover the scent of honey, almonds, chocolate and even brown sugar. By using the Czech Saaz hop from Zatec, the beer has a complex pallet of roasted malts and a distinctive flavour. Brugse Zot Dubbel is known to leave a warm glow in the mouth with a bitter and hoppy finish leaning towards liquorice and even coffee roast. Brugse Zot Dubbel can be paired with stews, different types of cheese and desserts prepared with bittersweet dark chocolate.



6,5 % alc. vol.

BOK

Brugse Bok finds its origin in the German and Dutch traditions of the seasonal bock beers. The beer has a hazy brown colour and a sturdy foam collar. The orama can be described as spicy and fruity. A slight bitterness is typical for the pallet of this beer, yet tastes of caramel and raisins can also be discovered.



0,4 % alc. vol.

SPORTZOT

Sportzot is the first alcohol-free Belgian speciality beer with a very rich and unique taste. The new technique allows us to filter out the alcohol in a natural way, without distilling nor using other manipulations, we can assure the rich taste of our speciality beer. We are continuously asked about a tasty alternative for alcohol-free beer. People are more and more aware of consciously enjoying tasteful beer. Thanks to a revolutionary new technique of filtering, we've succeeded to use Brugse Zot blond as our basis in order to create the tasteful alcohol-free SPORTZOT.

Also thanks to this revolutionary technique, we were able to conserve the authentic character with a fresh «hoppyness», full taste without the sweetness. This way SPORTZOT can attract both sport fans and beer lovers.

DE HALVE MAAN



STRAFFE HENDRIK



9 % alc. vol.

TRIPEL

is a golden triple with a sturdy white collar. The aroma is spicy with hints of black pepper, coriander and ginger, and is even insinuating the presence of oranges. The beer is brewed with a selection of Saaz and Styrian hops of a very high quality. The subtle blend of six special varieties of malt gives the beer a well-balanced and powerful taste.

The palate initiates a hint of caramel, soon flowing into a certain bitterness. In the finish one can discover citrus fruits and even subtle flavours of banana. The triple has an alcohol percentage of 9° and the refermentation in the bottle generates a long natural shelf life. The combination with zesty fish plates is a real treat, but Straffe Hendrik can also be paired with cheeses such as camembert and Brugse Blomme. Straffe Hendrik is known to be a real delicacy when combined with desserts based on pineapple or mango as well.



11 % alc. vol.

QUADRUPEL

Straffe Hendrik Quadrupel, gelanceerd in 2010, kan omschreven worden als een rijk bier, intens donker van kleur en volmondig qua smaak. Het aroma is kruidig en elegant met licht geroosterde toetsen. Gebrouwen met een geraffineerde melange van speciale mouten krijgt het bier een complex karakter, dat een zuivere droogheid combineert met toetsen van koriander, donker fruit, anijs en geroosterde kastanje. De afdronk is licht stroperig. Dankzij de hergisting op de fles wordt een levend bier gecreëerd dat een smaakevolutie kent over meerdere jaren. Straffe Hendrik Quadrupel combineert uitstekend met chocoladedesserts.



9 % alc. vol.

WILD

Straffe Hendrik Wild wordt slechts één keer per jaar gebotteld. De officiële release datum voor de editie 2019 is 26 april !

Contacteer uw lokale drankenhandelaar of warenhuis voor uw flessen. Straffe Hendrik Wild is een wilde variant van de bekende Straffe Hendrik Tripel. Dit traditionele bier wordt hergist met 'Brettanomyces' gist, wat zorgt voor aparte fruitige aroma's die harmoniëren met het rijke gebruik van aromatische hopvariëteiten. De wilde gisten geven het bier een langere natuurlijke houdbaarheid en smaakevolutie over de jaren heen. Het bier heeft een langere rijping op fles nodig voordat het vrijgegeven kan worden.

Pas na drie maanden in de kelders is de hergisting van de wilde gisten voltooid en het jonge bier drinkbaar. Het bier blijft evenwel evolueren in de jaren erna. De bittere hoparoma's worden zachter, terwijl de wilde gisten verder werken en fruitige en bloemige aroma's vormen.



11 % alc. vol.

HERITAGE

Straffe Hendrik Heritage is een speciale versie van de Straffe Hendrik Quadrupel. Dit bier wordt, na meer dan een jaar gerijpt te hebben op eiken houten vaten uit de Bordeauxstreek, telkens in het najaar in een limited edition uitgegeven. Het bijzondere rijpingsproces geeft het bier een complex smaak- en geurpalet dat evolueert doorheen de jaren. De tannine uit de vaten vormt een harmonieus geheel met de rijke toetsen van de speciale mouten in het bier. In combinatie met de subtiele smaak van wijn en hout, valt de terugkeer van de kruidigheid en bitterheid van de quadrupel op. Verder vallen zoethout en donker fruit als rozijnen, pruimen en vijgen te ontdekken in het palet van het bier. Bij veroudering kan men bovendien rekenen op de ontwikkeling van toetsen van porto.

BLANCHE DE BRUGES



5 % alc. vol.

BLANCHE DE BRUGES

The beer undergoes secondary fermentation in the bottle which gives it a full and rounded taste. This also means that the beer contains fresh, live yeast and the flavour changes in the bottle. The yeast also gives the beer its characteristic cloudy colour. Furthermore, it brings the beer's alcohol content back to the original 5% ABV. The Vanneste family used raw, unmalted wheat for its wheat beer. This gives the beer a particularly refreshing character and sets it apart from other wheat beers on the market.



brouwerij
De Leite

DE LEITE



In 1997, Luc Vermeersch, founder of De Leite brewery already experienced with a small brewing installation in a garden house. The installation has a capacity of 30 litres and was purchased in Finland. In 2008 "De LeiteBrewery" was founded.

The name 'Leite' is derived from the Dutch word 'laagte' (down below) and would also refer to a location in Ruddervoorde near the brewery where a small stream flows along the mill 'Leitemolen'. The brewery has a 6,250 l brew kettle. The mashing filtering vessel with a capacity of 8,000 is usually used for brews of 3,000 l.



6,5 % alc. vol.

FEMME FATALE

The 'irresistible' lady represents a light amber beer of 6,5° with a creamy white head. Its nose is malty with fruity notes resulting in a slightly bitter aftertaste.

PACKAGING
Bottle 33 cl
Bottle 75 cl



6,5 % alc. vol.

BON HOMME

The man of the Femme fatale, an 'incredible' nice dark beer of 6,5° in which no less than 5 types of malt are incorporated. Its beautiful head smells of caramel with a light hop note. Its malty taste is followed by a fine bitterness that lingers very nicely into the aftertaste.

PACKAGING
Bottle 33 cl
Bottle 75 cl



8,2 % alc. vol.

ENFANT TERRIBLE

The love between Femme Fatale and Bon Homme could not remain without a fruit. And thus the beautiful couple had a child! The first tripel of the De Leite brewery was born. The couple baptized their first descendant with the name of 'Enfant Terrible'. A surprising! playful beer.

Enfant Terrible is a devilish sunny blond beer of 8,2° with a playful nose. Its fine bitterness with a subtle touch of citrus is accompanied by a sober spicy malty taste. The pleasant bitterness carries through into the aftertaste.

For amateurs with a fresh view of life...

PACKAGING
Bottle 33 cl
Bottle 75 cl



6 % alc. vol.

MA MERE SPECIALE

The demand for a more bitter beer has grown. In French bitter is called 'amère' (like mère for mother). 'Ma Mère Speciale' has been added to the ranks.

Ma Mère Spéciale (6°) has a mild malty rich quality. The balanced bitter hop flavour is rounded off with a soft fine hint of lemon. The refined hop aftertaste lingers pleasantly.

This golden bitter 'mother' is 'unbitterable' according to brewers.

PACKAGING

Bottle 33 cl

Bottle 75 cl



6,5 % alc. vol.

CUVEE JEUN'HOMME

An oak-aged bitter beer. Originally the beer had a slight citrus-bitterness due to its 4 hops and the subsequent dry hopping.

The beer is acidified while it ripens for 4 months in oak wine casks.

The daring bitter-sour combination is moderated by this ripening process. It is a very pleasant beer to drink.

PACKAGING

Bottle 33 cl

Bottle 75 cl



8,5 % alc. vol.

CUVEE SOEUR ISE

The brewers use lactobacillus to create a breeding ground in the oak wine casks. They then roll 40 kg cherries through the narrow opening in the barrels into 170L enfant Terrible. The yeast needs 5 months to break down all the sugars and for the gentle acidification process to work its magic. Over this period the cherries slowly release their blood red colour and tasty flavour. The result is a 'thoroughbred' tripel kriel.

And as for the name... Cherries are 'cerises' in French and so the Cuvée Soeur Ise was born. A fine figure of a nun.

The brewers claim it is impossible to lead their little nun astray...but they believe that she is more than capable of leading others into temptation...

PACKAGING

Bottle 33 cl

Bottle 75 cl



DES LEGENDES



A HISTORY OF AUTHENTICITY - TERROIR AND TRADITION

The «Brasserie des Légendes» is an independent family brewery. It is with intimate knowledge and a huge respect for the land that we cultivate the barley – at the family farm 'Beauregard' – which will be used for brewing all our beers. Thanks to our know-how of the brewing and our total process control in the manufacturing, we are proud to offer you a 100% natural beer.

The only beers in Belgium that are 100% 'terroir', from the field to the glass.



3 % alc. vol.

DU CASSIS • BIO

with blackcurrant juice

A soft and refreshing red beer with a pronounced flavouring of blackcurrant and red fruit.

Taste the lightness of the fruit!



5 % alc. vol.

SAISON VOISIN • AMBREE

A dry beer with a constant bitterness. Malt, hops and caramel aroma, according to the original 1884 recipe.

Chosen as the 'Best Belgian Amber Beer of Wallonia 2012'.



9 % alc. vol.

HERCULE • STOUT

A powerful and smooth black beer, creamy and a tasty mocha and chocolate flavouring, aromatic bouquet.

Chosen as the 'Best Belgian Dark Beer of Wallonia 2012'.

Did you know that...

Hercule Poirot, the famous private detective, was born on the 1st of April 1850 in Ellezelles.



6 % alc. vol.

GOUYASSE • BLOND

A local folklore beer - Gouyasse meaning Goliath in the local dialect



DES LEGENDES



GOLIATH - The Power of Character

A popular tradition is the Ducasse of Ath, this remarkable event takes place every 4th weekend of August and dates back to the fifteenth century. It presents the Giants of Ath to the public, one of the Giants is the renowned Goliath, King of the Festival. He is 4 metres tall and weighs 126 Kg. Beer of high fermentation, refermented in the bottle, also available in keg.



GOLIATH • BLOND

Flavour of malt and fruit with a light hint of citrus.
Light and refreshing.

PACKAGING

Bottle 33 cl
Bottle 75 cl

6 % alc. vol.



GOLIATH • TRIPEL

A moderate fruity taste and a balanced flavour of hops with an extended bitterness.
Was elected as 'Best Belgian Blond Beer of Wallonia' and 'one of the Best Belgian triple beers' according to the professional magazine Vino.

PACKAGING

Bottle 33 cl
Bottle 75 cl

9 % alc. vol.



GOLIATH • WINTER

7 % alc. vol.

DES LEGENDES



QUINTINE - The Beer that Bewitches You

October 26, 1610: a funeral pyre was built in Ellezelles for the 38-year-old witch Quintine. In her book of spells, which has been passed along from generation to generation, we found her "magic" recipes. Today, we share them with you. Wandering through our beautiful village, you will find a statue of Quintine. Be sure to rub her head while repeating in your best Walloon accent "Houp, houp, riki, rikete, padzeur les haies et les bouchons vole au diale et co pu lon", then make a wish - it will be granted!

Beer of high fermentation, refermented in the bottle, also available in keg.



QUINTINE • BLOND

A veiled blond beer, smooth and robust, with a pronounced hops flavouring. The nose is fruity and creamy with a dry malt and hoppy aftertaste.



8 % alc. vol.



QUINTINE • AMBREE

A veiled amber beer with a soft toasted malt character and a hint of bitterness. Dry malt and caramel aroma.

8,5 % alc. vol.



QUINTINE • BIO-ORGANIC*

A veiled blond ale, refreshing and very fruity with a pronounced hops character.

A dry and vivid finish.

* Organically grown, BE-BIO-02

5,9 % alc. vol.



DOUFFE



It was in May 2017 that the Douffe beer is born of the passion of friends, great lovers of craft beers and regional. Desiring to continue to discover and create new flavors and to refine and share their knowledge, it is within the association « Les Caves Saint Georges » they will be able to invest and continue to do so. We will soon be offering workshops on themes of discovery, initiation and training in the art of brewing. Each workshop will be open to all adults and will take place at home. «Every Douffe is unique, but it is important to find out for yourself the path that leads to it.» (montois proverb) With our short course on 'J' go home brew «we intend to enlighten you on this path.



8 % alc. vol.

BELGIAN STRONG ALE

Blonde, frank, fruity and tonic!

The most traditional of the range.

A golden light beer tasting inspired Belgian and English traditions.

Little bitter, slightly sweet, his hops Styrian and East Kent Golding create it a fruity taste that will invite you to drink without moderation ...

But attention to Douffe! The Douffe Belgian Strong Ale is a strong beer made in Belgium.



5 % alc. vol.

WHITE MONS

White, refreshing, with notes of mandarin!

A Belgian white, old, portly but refreshing.

Our personal touch? A subtle addition of hops Mandarina Bavaria and ginger, giving it that unique pep evoking a tangerine peel.

Served with the yeast, it will be even sweeter and reveal all his side « tradition ».

The Douffe White Mons is a white beer made in Belgium.



8 % alc. vol.

DARK STRONG ALE

Black, complex and roasted!

A dark brown, exploring the paths of stout and Belgian brown.

Its 5 malts offer him aromas evoking coffee and dark chocolate, enhanced by the bitterness of the hops Saaz and Tettnang.

A digestible beer, strong and tasty bite, reserved for connoisseurs or to discover for its part serves.

The Douffe Dark Strong Ale is a dark beer made in Belgium.



6,5 % alc. vol.

WEST COAST IPA

Bitter, powerful and exotic!

American Most Wanted!

A blond largely inspired the Californian recipes.

The use of American hops Citra, Chinook and Mosaic offers a powerful and very aromatic beer range with notes of citrus and exotic fruits.

Strong bitterness softened by our yeast. An explosion in the mouth !!!

The Douffe West Coast IPA is an IPA style beer made in Belgium.



CABERDONC
CAFE



DRINK THAT BEER



Drinkthatbeer first saw the light of day in September 2017 in the neighbourhood next to the famous Place Flagey in Brussels, when we (Mathieu, Remi and Adri) decided we were going to brew our own beer.

Not too long after we all met a couple of years ago, a tight bond of friendship quickly formed among us. After a lot of crazy nights out and a lot of memorable moments shared together, we quickly realized we all share one great passion: brewing. Our kitchens and cellars were set up, the recipes were studied, tested and approved and after countless hours of refining our idea, the DrinkThatBeer project gradually took shape. A project where friendship above all, and the direct valves and the touching spikes («Shut up and drink this beer!») are DNA. DrinkThatBeer is also and above all recipes elaborated and refined together at home, a passion for hops, a desire to learn and share with as many people as possible. Our vision is to be able to offer homemade beers of quality, beers that look like us, and above all, to please ourselves and you!

To date, our brews are made in collaboration with the Jandrain-Jandrenouille Brewery, which allows us to be present on the Brussels market mainly.

DrinkThatBeer's objective by 2021 is to open a brewery in the form of a cooperative with other craft brewers, with our own brewpub fully integrated into the project. The aim is to be able to brew in our own facilities and thus manage the process from start to finish in an eco-responsible way.



6,5 % alc. vol.

BARBE ROUSSE

Indian Pale Ale

This nice redhead, or maybe copper even, is a light sparkling IPA with hints of red fruit in its aroma and a well-balanced bitterness.

Hops: barbe rouge, centennial, warrior.

Malts: Pale Ale, Caramunich type II, cara-pils, café light.



**World
Beer
Challenge
2019**

Silver Medal



FOURCHETTE

FOURCHETTE
TASTE THE EXPERIENCE

Fourchette is a living beer made from precious hop varieties and unique strains of yeast. In combination with the high-fermentation and secondary-fermentation processes, we create a velvety balance between soft bitterness and enjoyable refreshment. The mixture of a floral beer with a tripel produces a flavour that continues to evolve for a long time.

FOURCHETTE

Fourchette is delicious with all kinds of food. That is the conclusion of scientists who studied our beer for 'food pairing'.

Top chefs can compose innovative dishes based on a scientific analysis of its aromas. The result? Fourchette tastes both fruity (peach, tropical fruit, pineapple and cooked apple) as well as floral (a touch of honey).

8 % alc. vol.





GENTSE GRUUT



The Gruut City Brewery in Ghent was established in April 2009 by Annick De Splenter at Grote Huidevettershoek in Ghent. Annick was initiated at an early age into the wonderful world of fermentation and beer. Her love of beer is clearly in her genes, because family on both her mother's and her father's side were involved in brewing. Some of the well-known brand names they worked on include Young Pale Ale from Gistel and Dentergems Wit, Liefmans and Lucifer from Dentergem. The exceptional properties of four of our Ghent Gruut beers stem from the fact they are brewed without hops. As you would expect, research into alternatives for replacing hops is no easy task. It was only after a course in biochemistry and various collaborative links with a range of universities that Annick's Ghent City Beer saw the light of day.



5 % alc. vol.

GENTSE GRUUT WHITE

Gruut wheat beer is incredibly aromatic, with a fragrant fruitiness and a slightly herbal sharpness. The body is light and mild. The herbs create full-bodied and complex flavours. The first impression is an herbal dryness, with a light, underlying creamy sweetness.



5,5 % alc. vol.

GENSTE GRUUT BLONDE

Gruut Blond is a light, mild ale with a touch of various malts, unfiltered with a neutral flavour and a bitter aftertaste created by a special selection of Gruut herbs.



6,6 % alc. vol.

GENTSE GRUUT AMBER

By using a selection of four malts, we created a balanced, peppery dryness in the aftertaste. An English pale ale brewed according to English tradition without any added sugar.



8 % alc. vol.

GENSTE GRUUT BROWN

Gruut Brown is our gluten free cuvee, starting with a smooth, pleasant taste and finishing with a special aftertaste never experienced before. All thanks to the special mixture of nuts.



9 % alc. vol.

GENSTE GRUUT INFERNO

A delicate ale with an intense flavour. Its golden colour and unique flavour make it popular among beer fans of all ages.



HAACHT



Haacht Brewery is a hundred percent independent Belgian brewery, mainly known for its brands Primus and Tongerlo. As an independent family-run company, it is also the second largest Belgian beer brewery.

SPECIALTY BEER



8,5 % alc. vol.

CHARLES QUINT • GOLDEN BLOND

Golden beer - Soft and spicy fl avour
Dry and bitter aftertaste



8 % alc. vol.

CHARLES QUINT • OMMEGANG

Golden beer - Soft and spicy fl avour
Dry and bitter aftertaste



8,5 % alc. vol.

CHARLES QUINT • RUBY RED

Golden beer - Soft and spicy fl avour
Dry and bitter aftertaste

LAGER BEER



5,2 % alc. vol.

PRIMUS

Haacht Brewery named its flagship beer after Jan Primus, Duke of Brabant and a genuine beer lover. During his reign in the 13th century, he was one of the mightiest lords in medieval Belgium. The brewery is located in today's province of Brabant. Belgian premium pils - Softly bitter Quenching aftertaste

FRUIT BEER



3,5 % alc. vol.

MYSTIC • CHERRY

Fresh and tasty with the full flavour of summer cherries combined with wheat beer. A tart fruit flavour at the onset gently flowing into a subtle and sweet aftertaste that does not cloy. Contains 25% cherry juice (from concentrate). World's Best Style winner in the 'Fruit & Vegetable beer' category at the World Beer Awards 2018.



% alc. vol.

MYSTIC • PEACH



ABBEY BEER



6 % alc. vol.

TONGERLO LUX

A VERY GREAT LIGHT

Tongerlo LUX is a genuine blond Belgian abbey beer. LUX, Latin for light, refers to the reflection of light in the warm copper colour.

The remarkably balanced flavour pallet is accentuated by the spicy flavour of the hops and the refermentation in the bottle.

This is a beer like no other, brewed to shine. At the 2014 World Beer Awards, Tongerlo LUX was named the World's Best Beer across all beer categories. The jury was unanimous: the brewing of a simple beer shows forth the talent of the master brewer. It was the first time this title was awarded to a Belgian beer. A fine reward for the daily devotion to brewing this authentic abbey beer.



6,5 % alc. vol.

TONGERLO NOX

DARK AS NIGHT

Tongerlo NOX is a genuine brown Belgian abbey beer. NOX, the Latin word for night, refers to the beer's warm, dark colour. This subtle double has refined notes of vanilla, along with the delicate bitterness of dark chocolate that is given pride of place. Lovers of brown beer will recognize the perfect flavouring at once. And if this is your first time tasting a brown beer, NOX is a revelation.



9 % alc. vol.

TONGERLO PRIOR

THE TOP OF THE RANGE

PRIOR means 'first' in Latin and refers to the prior, or superior, in the Norbertine order. Of the 4 Tongerlo brands, PRIOR not only has the highest alcohol content, but also the most complex flavour. This authentic Belgian tripel stands out thanks to the scale of fruity notes and the refermentation in the bottle, which accentuates the refined bitterness of the aromatic hops.



5,1 % alc. vol.

SUPER 8 BLANCHE

SUPER 8 Blanche is a naturally cloudy white beer of 5,1 vol alc, with a creamy head and a fresh aftertaste. We've been particularly generous with our herbs: a sturdy handful of freshly ground coriander and orange zeste turns our Blanche into a curious interpretation of a familiar beer style.



4,8 % alc. vol.

SUPER 8 EXPORT

SUPER 8 EXPORT is a delicious, easily drinkable beer with a relatively low alcohol content, refined hoppy notes and a particularly thirst-quenching finish. It's ideal for anyone looking for a tasty, unfussy pint.

WHITE BEER



6% alc. vol.

SUPER 8 IPA

India pale ale - Citrus refreshing notes
Well balanced



LA BINCHOISE



Since 1836, beer has been brewed in Faubourg Saint-Paul. This ideal location on the banks of the Samme river has seen brewers and maltsters take turns in the buildings where the brewery now stands.



6,2 % alc. vol.

BLONDE

Blond beer of high fermentation (ALE), refermented in bottle, unfiltered, fresh, with gentle bitterness. Spiced with coriander and orange peel, this pure malt beer is often assimilated to a white beer.

APPEARANCE : The Binchoise blonde presents a slightly cloudy dress.

NOSE : On the nose, it reveals subtle aromas of coriander and orange peels.

TASTE : In the mouth, the bubble is thin and pleasant to the palate. Its moderate bitterness finishes giving it a refreshing character throughout the tasting.



7,7 % alc. vol.

BRUNE

Brown beer of high fermentation (ALE), refermented in bottle, unfiltered, with slight bitterness. Harmonious, dry, caramelized and roasted.

APPEARANCE : The dress is brown and dense, the foam is beige and creamy.

NOSE : On the nose, one can smell gourmet aromas of cereals, resulting from the blending of the three malts and the aromatic hops that come in its composition. It is surprising how you are invited to travel between freshly roasted coffee and dark chocolate.

TASTE : From the first sip, caramelized notes emphasize the sweetness of this well balanced brown. Then the notes of roasted malts and licorice appear, conferring it a nice length in the mouth.



8,5 % alc. vol.

TRIPLE

Triple blond beer, unfiltered, refermented in bottle, natural, of high density, warm and aromatic.

APPEARANCE : Blonde dress, cloudy and dense contrasting with the sharp whiteness of the foam.

NOSE : The nose delivers subtle aromas of spicy and floral hops, typical of Belgian know-how. Present as it should be, the aromas produced by the yeast assert themselves and invite without further delay to the first sip.

TASTE : The high density of the Binchoise Triple gushes from the first sip. Beer of Belgian tradition by excellence, its average bitterness balances perfectly well with the richness of its taste of cereals. appear, conferring it a nice length in the mouth.



8,5 % alc. vol.

BEER OF THE BEARS

Triple beer with honey, unfiltered, refermented in bottle, natural, of high density, warm and aromatic. Sweet but unsweetened, the Bière des Ours draws its unique character from the three essences of honey selected by our Master Brewer.

APPEARANCE : The Bière des Ours delights the eye by its golden robe. The foam is fine, the bubble abundant and light.

NOSE : The nose is an example of balance between the floral aromas of honey and the malted ones of barley.

TASTE : Its powerful aroma reveals fruity and honeyed flavors that invade the palate. With a fine bitterness, sweetness dominates. With a good length in the mouth, the 8% alcohol is progressively unveiled during the tasting.

LA BINCHOISE



9 % alc. vol.

SPECIAL CHRISTMAS

Amber beer of high fermentation, refermented in bottle, unfiltered, with slight bitterness. Its warmth and personality result from the unique blend of slightly caramelized barley malts and spices.

APPEARANCE : Amber, rich and deep robe reminding of brown sugar. White and abundant foam.

NOSE : Generous nose with aromas of caramel and spices (cinnamon, licorice, sweet orange, badiane flower ...).

TASTE : Although it has a 9% alcohol content, the Binchoise Spéciale Noël can be enjoyed with ease. Everything invites you to contemplation: the sweetness of the first sips, the progressive rapture of the palate and the surprising sensation of fullness on the back of the mouth, ending to unmask the presence of cinnamon and the badiane flower.tasting.



8,5 % alc. vol.

ORGANIC TRIPLE

Triple blond beer, unfiltered, refermented in bottle, natural, of high density, warm and aromatic.

APPEARANCE : Appearance: Blonde dress, cloudy and dense contrasting with the sharp whiteness of the foam

NOSE : The nose delivers subtle aromas of spicy and floral hops, typical of Belgian know-how. Present as it should be, the aromas produced by the yeast assert themselves and invite without further delay to the first sip.

TASTE : The high density of the Organic Triple gushes from the first sip. Beer of Belgian tradition by excellence, its average bitterness balances perfectly well with the richness of its taste of cereals.the surprising sensation of fullness on the back of the mouth, ending to unmask the presence of cinnamon and the badiane flower.tasting.



4,5 % alc. vol.

ORGANIC FRUITS ROUGES

Organic fruity beer, refermented in bottle, natural and refreshing

APPEARANCE : Deep red color, dark and surmounted by a collar of pink foam.

NOSE : notes of blackcurrant, raspberry and cherry, as so many invitations to gluttony.

TASTE : Fruity but not sweet, delicately bitter to remind the most enthusiastic that it is still a beer...



5,9 % alc. vol.

BELGE

Special Belgian Beer, amber, refermented in bottle, that has been refreshed and modernized thanks to a subtle dry hopping.

APPEARANCE : Amber color from the special malts that compose it. The foamy neck is clear and abundant, the bubble is fine and generous.

NOSE : Hoppy nose as it should be, signing the touch of modernity wanted by our Master Brewer. The Belge avoids the excess of aromatic hops.

TASTE : At the first sip, a frank and pleasant bitterness invades the palate, like a call to enjoy a second sip without delay.



5,8 % alc. vol.

AMBUSH ORIGINAL

Inspired by an original cocktail particularly appreciated in Caen, in Normandy, the Embuscade reproduces the idea of a cocktail composed of a lager, white wine, calvados and blackcurrant.

APPEARANCE : Orange and pink dress, cloudy, very original and unique in the landscape of Belgian beers.

NOSE : The nose of the Embuscade is very greedy and surprising by its «candy» side.

TASTE : At the tasting, the Embuscade confirms that it is not a sweet beer! A sweet bitterness perfectly balances the fruits that explode in the mouth, without acidity although it has a well present body.

LA BINCHOISE



BINCHOISE XO



9 % alc. vol.

Gourmet bottled beer aged in Armagnac casks during a period of minimum 6 months (Barley wine), refermented in bottle.

APPEARANCE : First of all, the eye will be delighted by the beauty of the bottle in which the XO is delivered. Original and mysterious, it intrigues as much as it fascinates the amateurs who meet it for the first time. The dress of the XO is amber, pulling lightly on a caramel or oak wood and delicately veiled, signing the refermentation in the bottle. The bubbles form a fountain in the center of the glass while a beige and creamy foam superbly covers the whole.

NOSE : The aromas are fresh plum with a very slight notion of caramelized sugar. The volume is silky in the end.

TASTE : The first sip is on the oak wood and the white plum. The back of the mouth is on the Armagnac, the barrel with a thin touch of fine spices. The second offers a light tip of coffee, cognac and orange peel. The back of the mouth offers a little bit of brown sugar. The 3rd goes to a very complex equilibrium where the ripe fruits have the good part, with oak of a barrel of 4 to 5 years. The length is uncompromising, perfect and silky. Alcohol is gradual, but reveals all its ardour. The yeast is sweet and honey, perfect for the subject. The final is ample and masterful.



9 % alc. vol.

BONNE ESPÉRANCE BLONDE

Triple Abbey beer, refermented in bottle, filtered.

APPEARANCE : Beautiful coppery dress. A white and generous foam comes to coat the whole harmoniously.

NOSE : The nose of the Bonne Espérance is distinguished by malted aromas, candied fruits and yeast.

TASTE : From the first sip, the Bonne Espérance expresses the sweetness of the candy sugar and the honey reinforced by the heat of the alcohol. Bitterness is present, but gentle. Light and pleasant, it can be distinguished from many other abbey beers thanks to a great drinkability.



BRASSERIE L



BRASSERIE
LION
6



BIG
ORGANIC

Special like I am

IPA

BELGIAN CRAFT BEER

LION



SPECIAL LIKE 1 AM

The brasserie lion 0 has been founded by two young entrepreneurs. Alexis and Laurent with the purpose to create the most innovative brewery of Belgium. Alexis started brewing at the age of 16 in his basement after wanting to put into practice the principles of fermentation seen during a chemistry class. Beer and brewing have been his passion ever since. Over the years, he conceived and built a micro brewery while working out his first beer. Alexis and Laurent met in 2014 at the university. They decided to write their master dissertation together about starting a micro brewery in Belgium. In February 2016 they officially launched the «lion 8». After the success of their first beer they launched a second beer in October 2016, the lion 5 and the lion 6 in April 2018. Since January 2017 the brewery and their beers are certified organic. Located in Ophain, near the famous Lion of Waterloo, the brasserie lion is specialized in the design and production of high end craft beers. «The fine character of our beers comes from the use of champagne yeast. We use the rarest hop varieties, organic malt and the most innovative brewing techniques».



LION 5

Lion 5 is a refreshing, certified organic fine white beer. It is made with passion from the best organic hops from Europe and America as well as organic hops grown in Belgium. It is composed of orange peels and coriander to create a fine fruity note of malt and hops specially selected for finesse, light bitterness and the particular brightness it gives to beer.

The Lion 5 is to be tasted in the place, position and state of mind that suits you best. Without ritual, without mumbo-jumbo.

5 % alc. vol.



LION 6

The lion 6 is an IPA (Indian Pale Ale), certified organic. It is made with passion from the best organic hops of Europe and America as well as organic hops grown in Belgium. It is a highly hopped beer for an explosion of flavors with flowery and coppery flavors.

The Lion 6 has to be imperatively consumed where you want, as you want and with whom you want. It will be preferably accompanied by absolutely everything you want.

6 % alc. vol.



LION 8

The Lion 8 is a fine out of the ordinary beer. It is made with passion from the best organic hops of Europe and America as well as organic hops grown in Belgium. Its raw hopping gives it an intense flavor. The particular sparkle, the golden color, the exotic fruit aromas and the sweet bitterness of this fine blonde beer will amaze your taste buds with an explosion of flavors.

You will not fully enjoy a Lion 8 until you have ignored all ritual. You'll only appreciate all its flavors in moments free of all constraints and rules. It is special and cannot wait to be tasted by someone special.

8 % alc. vol.

lupulus



STEINECKER

LUPULUS



JUST FABULOUS

The desire of the brewers was to come up with a novel beer, and to brew it following authentic beer brewing traditions, while providing a new and unique palette of bouquet and taste, in a modern brewing installation. The exceptional scope in which the brewery deploys its craftsmanship gives a rich inspiration to the brewer of this beer.

The brewery was established in the bowels of a great 18th century farmstead, and is part of the Belgian Ardennes's inheritance, located in a jewelry box full of greens, next to a brook with pure and fresh water. At one time wolves occupied these calm places in the wonderful Ardennes. It's been told that these wolves came from Slovenia, the region where the best hops in the world originally were harvested.

True or not, what ever it might be, a new beer was born: LUPULUS. The Latin name of hop is «HUMULUS LUPULUS» which also means, literally translated, «SMALL HUMBLE WOLF»...



8,5 % alc. vol.

LUPULUS • BLOND

Lupulus is a blonde ale with an alcohol proof of 8,5 %, refermented in champagne bottles and in casks. The choice not to filter the beer, as well as not to pasteurize it ensures its taste and aromatic quality.

The use of hops in considerable quantities, in the cauldron as well as in full fermentation, gives this liquid gold freshness and an incomparable bouquet. Store this beer, as it ought to be, next to your beloved Grand-Cru and serve at a temperature between 8 and 12°C (46,4 and 53,6°F). You'll be delighted.



8,5 % alc. vol.

LUPULUS • BROWN

Lupulus dark is a brown ale with an alcohol proof of 8.5%, refermented in champagne bottle. The beer is much attenuated and easy to drink. The coloring is due to some candid sugar. At the end of boiling, a small quantity of orange peels is added. According to the people who have tasted it, this brown ale is very different from traditional brown ale and is a much estimated beer.





MALHEUR



The story behind the brewery begins with its founder Balthazar De Landtsheer, who was born in Baasrode in 1773 and established the "De Halve Maan" brewery. His son, Eduard De Landtsheer, born in 1808 and former mayor of Baasrode, took over the helm.

In 1839 his grandson, Emmanuel De Landtsheer, moved into the existing homestead-farm-brewery "'t Meuleke" in Baasrode-Zuid. He changed the name to "Brewery De Zon" (The Sun) (hence the orange colour that is featured so strongly in the brewery's house style). The business was so successful that in due course they gave up farming and brewing beer became their main activity.

During the First and Second World Wars the brewing activities were temporarily halted.

The name "Malheur" was not chosen "by accident". Market research revealed that with its playful double meaning "Malheur" conjured up pleasant connotations and in brief was a name that stuck in people's minds. Brewery Malheur is an independent, family brewery. The brewery's old vaulted cellar and the antique coolship, a large shallow pan into which the wort is poured to quickly cool it, are witnesses of the brewery's rich past. The blonde Malheur beers are brewed according to an old traditional method with barley, hops and yeast but hypermodern equipment is now used in the process. The brown Malheur beers are brewed according to an old Flemish tradition with hops and spices.



MALHEUR 6 - BLOND BEER

Malheur 6 is a beer with Saaz hop accent. Notes of spiciness. Stony, flinty, grassy Saaz character. Oily, rosy characteristics.

6 % alc. vol.



MALHEUR 8 - BLOND BEER

You smell as soon as you take a first sniff, hops dominate. Good maltiness with some wheatmalts and a overall very dry but still fresh impression. Taste is fine also that's as the smell sry, little hay, alcohol and good and very fine bitterness that's well dosed. Great mouthfeel and overall fresh impression that's even busted by the enormous carbonisation this one has.

A complex beer with an uncomplicated structure.

8 % alc. vol.



MALHEUR 10 - BLOND BEER

Rose-like, peachy aroma. Orangey, lemongrass and lemon-curd, flavours. Rich, oily, honeyed, texture. Medium to full body. Big, orange-zest and a hint of bitter sourness.

10 % alc. vol.



MALHEUR 12 - DARK BEER

Malheur 12° is a dark brown beer with beautiful and rocky "café lette" light brown foam. It presents a beautiful bouquet of hop-flowers. The original taste stays smoothly drinkable. Taste with the wisdom of "the gourmet". The flavour is malty and cereal and might be thinking of fresh cut bread. The taste of Malheur 12 is full, round, with a touch of sweet alcohols, but the beer is still dry and bitter coffee, and with touches of nuts, honey and rum from the brown candy sugar.

11,5 % alc. vol.

MALHEUR



MALHEUR BIÈRE BRUT

A new "World Classic"; suitable as an aperitif, dessert or digestive: strong but silky-smooth, with a powerful, dry aftertaste, very aromatic, velvety peach and rose, apricot, vanilla, orange, lemon rind, strongly bound and quietly controlled. Strong but silky-smooth, with a powerful, dry aftertaste, very aromatic, velvety peach and rose, apricot, vanilla, orange, lemon rind, strongly bound and quietly controlled. The first 'bière brut' in the world.

11 % alc. vol.



MALHEUR DARK BRUT

The bouquet is complex. Sherry, vanilla, wood ... Hopjes from the Hague with a coffee flavour as a result of the roasted malt. Its taste is oak dry, so this is a genuine Brut. The beer has been decanted in young American oak that was especially burned for this beer. Its bitterness is nicely balanced with the tannin of the wood and just a sweet zest from the alcohol.

12 % alc. vol.



MINNE



FROM WILD BELGIUM

Formerly known as Brasserie de Bastogne, Brasserie Minne is located in the Baillonville zoning, between Marche-en-Famenne and Somme Leuze. Its beers are well known with their label bearing the image of the Ardennes wild boar. The brewery offers 12 varieties of beer.



5,5 % alc. vol.

ARDENNE SAISON

Light and light beer, fermented with Brettanomyces yeast from our orchards. This gives it a tangy, lively and spicy side with wild aromas of leather and hay. This Saison is dry, bitter and extremely refreshing for long summer days!

Visual: Veiled copper blonde

Odor: beer meaning pictogram malty tangy hay

Taste: beer meaning pictogram freshness and dry bitterness



8 % alc. vol.

ARDENNE STOUT

This Ardennes stout is a little treat to taste.

The brewer combines an intense taste profile with great tasting flexibility. The use of toasted spelled malts and the woody touches give it intense flavors of coffee, roasted with a touch of acidity. The brewer worked on the full-bodied flavors of the malts, the aromas and bitterness of the three hops to obtain a balanced product: a stout with strong and intense flavors and well balanced, without any heaviness.

Visual: Opaque black

Odor: toasted, roasted, chocolate, forest fruit

Taste: mocha coffee and chocolate, winery and woody flavor.



5,5 % alc. vol.

BPA BASTOGNE PALE ALE

Fusion of traditions between spelled, a cereal typical of poor soils in the region and the historic India Pale Ale, our BPA, with its subtle blend of aromatic hops, reveals a rough and fiery character, typically Ardennes. Light blonde with balanced bitterness.

Visual: Golden blonde

Odor: herbaceous, cereal, citrus

Taste: malty, creamy, slight acidity. Dry and bitter finish



7,5 % alc. vol.

TROUFFETTE ROUSSE

The Trouffette ROUSSE is in the pure tradition of Belgian style beers: caramel and toasted aromas enhanced by the heat of two spices with a very slight bitterness at the end of the mouth. La Rousse is a tasting beer par excellence.

Visual: Flamboyant orange

Odor: cardamom, juniper berries, caramel

Taste: sweet, malty, spicy



MONSIEUR ROCK



6,6 % alc. vol.

With its particularly Belgian character, English speakers like to say it has a « Belgian nose ».

After the initial light malt flavour, there is a perceptible lingering bitter taste. It is light and very refreshing in the mouth; smooth, with a dry, pleasant aftertaste. Beautifully attenuated, it offers an unparalleled complexity of flavours. Monsieur Rock offers a sublime example of delicacy for experienced tasters.

In the nose, we have delicious aromas of fine hops accentuated by a flowery scent from the yeast and a very light peppery touch. Sumptuous for the subtlety of its flavours, very intense in the nose combined with a surprising lightness of aroma.

In short, beer the way it should always be.



BILDERN

OMER

ANDERGHIN

OMER VANDER GHINSTE

BRUWERIJ - BRASSERIE
OMER VANDER GHINSTE
1882

The Omer Vander Ghinste Brewery is a family brewery located in Bellegem in the municipality of Kortrijk in the province of West Flanders. We mainly brew beer brands: Bockor, Jacobins, Max and Omer. The brewery was called Bockor brewery from 1976 to 2014.



8 % alc. vol.

TRADITIONAL BLOND

OMER. Traditional Blond is a topfermented beer with a secondary fermentation in the bottle, brewed according to an original recipe. It contains carefully selected ingredients, such as high-quality malted barley from the Loire region (France) and three varieties of aromatic hops. It is a full flavoured beer with a fruity aroma and a subtle bitterness.



8,8 % alc. vol.

TRIPEL LEFORT

Tripel LeFort is a golden blonde beer of 8.8% ABV and sets itself apart through its crisp, fruity aroma and beautifully rounded full avour. The top-fermenting yeast used for Tripel LeFort results in a beer with vanilla-clove aromas as well as a fruity taste of bananas and red apples. Pleasant hints of citrus, lime and roses make this into a balanced beer that is intriguingly complex at the same time.

A beer with body... the full avour combined with the alcohol give you a warm feeling that slowly eases away.

Tripel LeFort won the gold medal for "Best Tripel Worldwide" on the European Beer Star Competition in 2016



9 % alc. vol.

LEFORT

When Felix Verscheure started Brasserie LeFort back in 1854, Belgian pils (or Pilsner, a pale, straw-coloured lager) was still unheard of. That period was characterised by dark beers with a high alcohol content, and Brasserie LeFort was no exception. When Felix died in 1911, however, he had outlived both his children and his children-in-law. His granddaughter Marguerite Vandamme inherited Brasserie LeFort, which then merged with the brewery of her husband, Omer Van der Ghinste. In both taste and the whole drinking experience, LeFort beer is an apt and authentic tribute to this Kortrijk-based brewer.

LeFort is a complex, dark beer, 9% ABV, with sweet, fruity and soft notes. The pale and roasted dark barley malts provide a perfect balance. Add to that the pleasant aroma of chocolate and caramel and the fruitiness of the top fermentation, and you experience a dark beer with a truly unique taste.



5,2 % alc. vol.

BOCKOR

Barley malt, corn grits, various fine types of hops and water are the ingredients for the lager wort. This wort, which is specific to Bockor, is sown with a low fermenting yeast just for the brewery. After a fermentation process of about 10 days, where the typical taste of our lager is determined, the young beer is cooled to 0°C and then goes through a maturing period of at least three weeks. Bockor gets its golden colour and clearness from a double filtration. Bockor lager has a beautiful, creamy foam when it is poured properly into a clean glass free from any grease. The aroma is a fresh note of malt combined with an attractive but restrained bitterness. And it is there to be tasted: Bockor was crowned as the Best Lager of Belgium in 2011

OMER VANDER GHINSTE

BRUWERIJ - BRASSERIE
OMER VANDER GHINSTE
1992



5,2 % alc. vol.

BLAUW

BLAUW is an export beer, a low-fermentation beer that was very popular during the 1950s. In this period of hard labour, it was eagerly drunk by blue-collar workers as it was produced in 33cl bottles.

BLAUW is only brewed with natural ingredients: water, barley malt, hops and yeast. As it has no preservatives, BLAUW has a limited shelf life and is best drunk as fresh as possible.

This beer has its own beautiful glass; however, authentic BLAUW drinkers choose to drink it straight from the bottle.



5,5 % alc. vol.

VANDERGHINSTE ROODBRUIN

Originally called «Ouden Tripel», this ancient beer has found a new élan as a regional specialty under its current name: «VanderGhinste Roodbruin». The main ingredients of our Vanderghinste Roodbruin are malted barley, wheat, hops, water, and caramelized malts. These are used to brew a top-fermented beer. Blending this beer with lambic beer aged in oak barrels for 18 months, results in this specific West Flanders Red-brown beer. Its typical flavour is characterized by a well-balanced, hardly noticeable sourness. This first flavour impression is soon followed by a second pleasant discovery: a slight bitterness followed by a hint of sweetness.

At the World Beer Awards 2015 VanderGhinste Roodbruin is elected World's Best Dark Beer! This beer has its own beautiful glass; however, authentic BLAUW drinkers choose to drink it straight from the bottle.



5,5 % alc. vol.

CUVÉE DES JACOBINS

Cuvée des Jacobins is a 100% foeder beer, an undiluted lambic that has been matured in oak casks for 18 months. The beer has a robust character but a very attractive and sophisticated content with an aftertaste of vanilla, dried cherries and cocoa. This is a complex but very balanced sour beer.

At the Brussels Beer Challenge 2013, the beer wins a silver medal and at the World Beer Awards 2014, Cuvée des Jacobins wins a gold medal. This beer has its own beautiful glass; however, authentic BLAUW drinkers choose to drink it straight from the bottle.



3,5 % alc. vol.

KRIEK MAX

Kriek Max is brewed with beer of spontaneous fermentation (lambic). The perfect combination of 25% natural cherry juices and the lambic, gives the beer not only its excellent taste but also its pleasant scent.

Served in its specifically chalice-shaped glass on an elegant base, Kriek Max is the max for the real cherry beer lover! Or serve it with ice cubes in the modern Max On Ice glass!



4,5 % alc. vol.

ROSÉ MAX

Rosé Max is based on wheat beer, consisting of 70% barley malt and 30% wheat and is enriched with natural red fruit juices and natural aromas. The beer has a soft red color. Its fruity and refreshing taste makes you dream of a long, hot summer!



KINGDOM OF BELGIUM
**LA PETITE
RÉSERVE**

BLANCHE - WIT - WHITE
HANDCRAFTED BELGIAN BEER
33cl / 5.5% VOL.

LA PETITE RÉSERVE



La Petite Réserve was created by long time friends, François-Xavier Delahaut and Roy de Marco. As young beer and gastronomy passionates, they created a beer that is combination of both. Those creations represent their vision of a 21st century beer : authentic and refined but with a subtle touch of boldness and audacity. La Petite Réserve is an artisanal Belgian ale brewed with a perfect knowledge of traditional brewing techniques associated with modern technologies and a selection of local ingredients of the highest quality. It's a palette of new flavors in the Belgian beer and an unique packaging. The result is a gourmet beer for the modern consumer looking for new experiences.



BLANCHE

It's a delicate beer, slightly sweet, with unique spices and citrus notes.

5,5 % alc. vol.



BLONDE

Exotic fruits aromas, subtle notes of bitterness and a long and perfectly balanced finish are its characteristics.

6,7 % alc. vol.



IPA

6,5 % alc. vol.



RÉSERVE ROYALE BLONDE

6,8 % alc. vol.



ROMAN

Roman®

The passion for beer is clearly in the family's DNA because today Carlo and Lode Roman (14th generation) run the family brewery. They combine respect for tradition and the art of brewing with an eye for innovation and believe in achieving the highest standard for their beers, with the aim of creating the perfect taste experience: creating pleasure since 1545.



5 % alc. vol.

ROMAN RANGE

LAGER

Nose/aromas: Discreet, but clean nose with hints of malt and hops, clear presence of fruits in the aroma.

Flavour: A refreshing mouthfeel, a nice malty attack which seamlessly transitions into subtle bitter hops and a fresh, slightly bitter finish.



5 % alc. vol.

BLANCHE

Nose/aromas: Sweet aroma of malt and wheat followed by the classic aromas of a wheat beer and a slight hint of acidity.

Flavour: Refreshing, creamy in the mouth, fine bubbles, herby, perfect balance of sweet and sour with a slight hint of yeast, short, clean finish.



5,6 % alc. vol.

BLACK LABEL

Nose/aromas: Discreet nose with a subtle hint of lager malt and hints of hops and grass.

Flavour: Easy to drink and refreshing, sweet malt followed by hints of grass, slightly bitter, suggestion of minerality.

ENAME ABBEY BEERS



5,5 % alc. vol.

PATER

We were inspired for this special, cloudy abbey beer by how the monks of old used to brew small amounts of beer for their own consumption. After all, the Fathers are entitled to a tasty glass of beer to quench their thirst too. But aware of their obligations as they were, they created a version with less alcohol. This allowed their minds to stay clear for work and prayer. Fortunately, the lower alcohol content had no effect on the characteristic abbey beer flavour.

Nose/aromas: Fresh, pleasant nose with nuances of hops and malt, and a brief appearance of herbs.

Flavour: Refreshing, hints of malt and herbs, lovely bitter hops, short, dry finish.



6,6 % alc. vol.

BLOND

Nose/aromas: Sweet malt, hints of tropical fruit (banana) and citrus fruits (oranges), suggestions of hops, light minerality.

Flavour: Playful in the mouth, pleasant bubbles, lovely malty attack followed by a fruity and slightly bitter touch, again a hint of minerality, nice dry finish.

ROMAN

Roman

ENAME ABBEY BEERS



6,6 % alc. vol.

DUBBEL

Nose/aromas: Sultry aroma of sweet malt and caramel followed by dark fruit and a pleasant hint of dark chocolate.

Flavour: Full-bodied and creamy, dark malt, impression of dark chocolate and sweet fruit (figs, raisins, etc.), slight hint of yeast; surprisingly dry finish.



8,5 % alc. vol.

TRIPEL

Nose/aromas: Fruity notes (peach, pomelo, etc.) and honey, yeast, sweet malt, mild hints of hops, slight mineral touch.

Flavour: Full-bodied and creamy, hints of fruit again (peach, banana, etc.), prominent and sweet presence of malt, mild hops, Belgian yeast and a long finish with a gentle alcohol surge.



6 % alc. vol.

ROUGE

Ename Rouge is a deep-red abbey beer with a light pink head in which the natural flavour of cherries dominates. The sweet and sour proportions of this fruit beer with generous body are in perfect balance thanks to the addition of cherry juice. The finish is particularly refreshing, with no trace of bitterness, and above all... you'll look forward to that next sip!

GENTSE STROP



6,9 % alc. vol.

GENTSE STROP

Gentse Strop owes its name to the proud people of Ghent who are nicknamed "stroppendragers" or noose-wearers. In 1540, the people of Ghent refused to pay an additional war tax, with the result that Emperor Charles V had the ringleaders parade through Ghent with a noose around their necks, as a sign that they deserved to go to the gallows. Still today, the noose continues to symbolise proud resistance against any form of tyranny and misplaced authority. Gentse Strop is a tribute to anyone who feels a sense of pride in their soul.

Nose/aromas: Relatively complex nose with hints of fruit (banana, citrus fruits), herbs, yeast, honey and sweet malt.

Flavour: Refreshing in the mouth, pleasant sweet malty attack followed by hints of herbs and yeast, medium-long finish with subtle, slightly bitter touch.



6,9 % alc. vol.

REBELSE STROP

Our brewers decided to take a different approach with Rebelse Strop. In particular, they opted for a fairly unusual and stubborn yeast variety: Brett. This obstinate variety causes the beer to continue developing over the course of time. Along with dry hopping, where the hops are added in the fermentation phase, this feature gives the beer a splendid aroma and a fantastic taste.

Nose/aromas: Earthy aromas merge into a light fruity smell.

Flavour: The unruly Brett yeast causes the taste of the beer to keep developing long after bottling. Rebelse Strop that is rather young gets a more complex flavour: fruity, hopbitter and with a subtle acidity. In time, Rebelse Strop gets a slightly softer, rounder flavour.

ROMAN

Roman®

ADRIAEN BROUWER



5 % alc. vol.

ADRIAEN BROUWER

An authentic Oudenaarde brown beer has a slightly acidic freshness. The velvety attack is followed by aromas of toasted and burned malt, hops, caramel and fruity notes which resonate in the slightly bitter finish. The beer owes its name to the famous painter and bon vivant.

Nose/aromas: Lightly toasted malt, dark fruit, caramel and toffee, with a subtle hint of raisins.

Flavour: Mild in the mouth, dark malt, fresh and fruity impressions, dried fruit, a hint of coffee, relatively short finish with a surprising hint of bitterness.



9 % alc. vol.

TRIPEL

The Adriaen Brouwer Tripel and Oaked are both organic beers. This means that all ingredients used to brew the beer are grown organically... and that's a first for the brewery that has existed since 1545!

Nose/aromas: Herbs (coriander, Curaçao) mixed with citrus aromas, mild hints of hops

Flavour: herbs (coriander, Curaçao), Belgian organic hops, powerful and full-bodied



10 % alc. vol.

OAKED

The Adriaen Brouwer Tripel and Oaked are both organic beers. This means that all ingredients used to brew the beer are grown organically... and that's a first for the brewery that has existed since 1545.

Nose/aromas: Hints of dried fruit and caramel merge with the woody smell of the sherry and whisky wood.

Flavour: Adriaen Brouwer Oaked is a well-balanced, beautifully dark brown, top-fermented beer in which the flavours of caramel and dried fruit perfectly meld with the soft, velvety finish of the sherry and whisky wood.

SLOEBER • STRONG BLONDE BEER



7,5 % alc. vol.

SLOEBER

Nose/aromas: Discreet with a closed nose, impressions of (sweet) malt, fruit, yeast and a subtle hint of honey.

Flavour: Frank and powerful yet subtle in the mouth, discreet malty attack followed by a lovely presence of bitter hops, slightly sweet finish.



7,5 % alc. vol.

IPA

The IPA, or Indian Pale Ale, beer style was created in England in the 19th century. To ensure that the beer arrived in good condition at their overseas colonies in India, extra hops were added. IPA was born! Today, the rest of the world is also a fan of the bitterness and hoppy taste of a typical Indian Pale Ale. Sloeber IPA contains four types of hops: Magnum, Citra, Amarillo & Simcoe. The result? A refreshing, fruity and hoppy beer that nevertheless stays very accessible!

Nose/aromas: fruity (apricot, grapefruit, citrus) and hoppy.

Flavour: refreshing, fruity (apricot, grapefruit and citrus), no residual bitterness.

ROMAN

Roman®

RAMON



0,3 % alc. vol.

RAMON

Ramon is a refreshing and unique alcohol-free beer with only 0.3% alcohol by volume and 40% fewer calories than an average Pilsner beer. That makes this beer the perfect thirst-quencher after a sporting activity or just to enjoy on a sunny café terrace: an unmistakable beer sensation that is fresh and delicious!

Unique brewing process: 0.3% alcohol by volume, reduced calories

By using a unique yeast, Roman Brewery has succeeded in brewing a beer with next to no alcohol production that is both delicious and surprisingly refreshing, but above all different. For example, Ramon contains only 0.3% alcohol by volume and 28 calories per 100 ml. Ramon therefore fits perfectly into an active, healthy lifestyle! The brewmasters opted for tasty hops: Hallertauer, Galaxy and Simcoe.

Nose/aromas: Fresh, fruity nose with nuances of citrus fruits

Flavour: Ramon combines a refreshing and fruity taste with a mild bitterness



SAINT FEUILLIEN



Since 1873, the Friart family has been brewing various beers, among others, the St-Feuillien. But the history of this beer goes back even further. In the 7th century, an Irish monk by the name of Feuillien came to the Continent to preach the Gospel. Unfortunately, in 655, while travelling through the charcoal forest, across the territory of what is now the town of Le Roeulx, Feuillien was martyred and beheaded. On the site of his martyrdom, Feuillien's disciples erected a chapel which, in 1125 became the Abbey of Prémontrés, but later became known as the Abbaye St-Feuillien du Roeulx. The Abbey prospered until the upheavals of the French Revolution. During these troubled times, it was condemned by the revolutionaries. For centuries, monks have brewed beer and this tradition has been preserved until this very day. Fourth generation of brewers for the Friart family but still the same passion and know-how.



7,5 % alc. vol.

ST-FEUILLIEN • BLONDE

This light ale has a deep golden color with a smooth, frothy head. It is very perfumed with an unmistakable hint of aromatic hops and a fruity (citrus) note from the spices used in production.

The body has an intense yet distinctive bitterness and a strong malty taste which is a delight to the palate. The overall effect, however, is a slight dryness and hoppiness. All these features make St-Feuillien Blonde an excellent and very drinkable beer. St-Feuillien Blonde has won the Silver Medal at the Australian Beer Awards 2011, in the category of Belgian and French style Ales. It was awarded the titles of World's Best Abbey Pale Ale, in London, in 2010.

PACKAGING

Bottle 33 cl

Bottle 75 cl



8,5 % alc. vol.

ST-FEUILLIEN • BRUNE RÉSERVE

This brown ale has a marked ruby brown color with a generous and lasting head. It has a distinctive aroma reflecting the wide range of ingredients used in its production. The fruitiness resulting from its fermentation blends harmoniously with a dominant liquorice and caramel flavor. The body is decidedly malty. The bitterness is the result of a complex alchemy between the fine hops and special malts used. These give St-Feuillien Brune Réserve a typical dark chocolate appearance. This beer creates an endless variety of sensations with a lingering taste and powerful aroma. Brussels Beer Challenge 2012.

Silver Medal - Dark Ale : Abbey/Trappist

PACKAGING

Bottle 33 cl

Bottle 75 cl



8,5 % alc. vol.

ST-FEUILLIEN • TRIPLE

This beer has a white, smooth and very compact head. Its pale amber colour is very characteristic revealing a distinctive maltiness. It has a rich aroma with a unique combination of aromatic hops, spices and the typical bouquet of fermentation - very fruity. Secondary fermentation in the bottle gives it a unique aroma due to the presence of yeast.

St-Feuillien Triple has a very strong and exceptionally lingering taste thanks to its density and its long storage period. Whether served as a refreshing aperitif in summer or savoured during the winter months, the Triple is a connoisseur's beer par excellence.

PACKAGING

Bottle 33 cl

Bottle 75 cl

SAINT FEUILLIEN



9 % alc. vol.

CUVÉE DE NOËL

This beer has a generous head - compact and firm. Its slightly brown color is the result of the roasted barley. It has a dark ruby brown color and a very intense aroma. The aromatic herbs and spices used greatly enhance its delicious smell. This beer is full-bodied with a smoothness that is the result of the synergy of caramelised malts, carefully controlled fermentation and long cold storage. St-Feuillien Cuvée de Noël has a very subtle bitterness that is the dominant flavour in this harmonious ale that strikes a perfect balance between all the different ingredients.

PACKAGING

Bottle 33 cl

Bottle 75 cl



11 % alc. vol.

QUADRUPEL

St-Feuillien Quadruple is a very dark and dense beer. She is noticeably alcoholic. She distinguishes herself by a complex and finely caramelized aroma and with shades of Madeira wine and candied fruit and an intense touch of fermentation esters (banana type). A slight hoppy smell (English style) completes the whole. The mouth is long with a powerful body built on the density and generous apparent extract. The bitterness is present but sweet and blends harmoniously with the malty structure. The selection of special malts raises the chocolate side with the nuances of coconut.



9,5 % alc. vol.

GRAND CRU

A symphony of aromas and flavors.

Grand Cru is a special beer carefully crafted by Belgium's St Feuillien Brewery. This extra-blond amber nectar masterpiece undergoes refermentation in the bottle, resulting in a beer endowed with unforgettable character. The secret lies in the unique combination of the most noble hops and the finest aromatic ingredients. Grand Cru differs from other beers in the range by its absence of spices. Its full, white head is light and frothy, and when poured it creates a subtle lace effect.

The very pale colour of Grand Cru lends clarity and brilliance to its body.

Grand Cru's delicate nose is a veritable cascade of hoppy aromas with hints of fruitiness coupled with subtlety and sheer richness. When savoured, the first sip is light and intriguing. The next impression is one of a slight bitterness full of captivating nuances. When it hits the palate, Grand Cru creates a lingering moment of hoppiness, rounded off by an intense yet pleasant bitterness.

Available in 33 cl bottles.



5 % alc. vol.

FIVE

The St-Feuillien FIVE has a pale blond colour, clear and bright. It has a strong sparkling character with fine bubbles and a white, fine and stable foam. The nose is fresh and hoppy with delicate fruity hints (fermentation esters) empowered by nuances of citrus zests (curacao). The taste starts off sweet and slightly malty. Afterwards, a slight bitterness comes in place but never becomes too dominant. As a whole, the taste is well-balanced. It is round and fullbodied. The post-bitterness is fine, pleasant and long.

SAINT FEUILLIEN



SAISON



6,5 % alc. vol.

St-Feuillien'Saison is what the Belgians call a beer of the «terroir», a traditional farmhouse ale with all the rich savour of the fertile land of southern Belgium. Saison, a warm golden blonde ale, is a top-fermented classic. Thanks to secondary fermentation in the bottle, Saison has an unmistakable flavor full of rich nuances and a slight tang. Saison, the latest in a long line of top-quality St-Feuillien beers, went into production in March 2009 at the request of the US market, where there is a big demand for this kind of "hoppy" beer that is so emblematic of the rich Belgian tradition. As soon as it was launched in New York on 11 April, Saison was an instant success with consumers across the Atlantic, so much so that the launch of this new St-Feuillien product in Belgium was delayed by several weeks. Available in 25cl, 75 cl bottles and 20 l keg.

Saison was awarded the titles of World's Best Saison Ale, in London, in 2009 and 2010.

Saison has won the Bronze Medal at the Australian Beer Awards 2011. In Atlanta, USA, Saison also took Silver at the US Open Beer Championship 2011, in the category of Belgian Saison Ales. Saison has also won the Bronze Medal at Brussels Beer Challenge 2012 in the category of Pale & Amber Ale : Saisonale/Saison.

PACKAGING

Bottle 33 cl

Bottle 75 cl



5,5 % alc. vol.

BELGIAN COAST IPA

Belgian Coast IPA offering a perfect fusion between the American & Belgian brewing traditions !



9,5 % alc. vol.

CUVÉE RÉSERVE

St-Feuillien Cuvée Réserve is a Belgian Strong Triple - Brewed using traditional methods and classic ingredients (malt & hops)

Blond/Golden color - Clean hoppy aroma with fruity/floral notes (hops & yeast) - Malty taste with no spices



5 % alc. vol.

SPÉCIALE BELGE

NEW top fermented amber ale with aromatic hops (Challenger & Styrian Golding) - Discreet malt & caramel notes with rounded bitterness.

Re-connecting with the heritage as this "belge" style which was basically developed in our Province and brewed at St-Feuillien between 1920~1960.

SAINT FEUILLIEN



6,5 % alc. vol.

LA LEON 1893

Léon 1893 is a blonde top-fermented beer that was carefully crafted by the St-Feuillien Brewery for the delicious Belgian and Brussels cuisine served in the Chez Léon restaurant in Brussels. This is a unique beer, as it is reserved only for patrons of Léon's restaurant in rue des Bouchers, a street in Belgium's capital city that has become famous for its gourmet restaurants. Chez Léon serves this beer in a special round beer glass. The master brewer Jean Pagura, who has forty years of experience in the world of beer and brewing, developed for Léon a quite original, sweet-tasting yet strong Belgian beer. This new product is a delicate blend of pale malts, spring and winter barley and a rare variety of hops from Germany and Central Europe. But it is to the finishing touch, the addition of bittersweet orange peel, that Léon 1893 owes all its richness of character. Léon 1893 is brewed in the St-Feuillien brewery located in Le Roeulx in the south of Belgium.



3,5 % alc. vol.

GRISETTE FRUIT OF THE FOREST

Scintillating, fresh and delicately flavored, Grisettes Fruits des Bois is a light, refreshing beer that is brewed with the best malt and wheat, with a slightly hoppy taste. The colour of Grisettes Fruits des Bois is reminiscent of a young Burgundy. The head is thin and compact. This blend creates a riot of sweet yet slightly bitter tastes redolent of red berries and other exquisite fruits.

Grisettes Fruits des Bois, a naturally sweet beer, is characterised by easy digestibility and low alcohol content.

BIO



5,5 % alc. vol.

GRISETTE BLANCHE BIO/ORGANIC

Light & refreshing, perfect for the summer ! Traditional ale that belongs to the Belgian Wheat Beer family: Creamy & compact head, opaque & misty appearance, coriander & orange peel notes. BIO/Organic certified (since 2016) - unfiltered malt & wheat beer with a secondary fermentation in the bottles. Multi award winner.



5,5 % alc. vol.

GRISETTE BLOND GLUTEN FREE BIO/ORGANIC

Light & refreshing Blond ale: Rich flavor for a low alcohol content. Smooth white head - Straw yellow color - BIO/Organic certified (since 2015). Naturally Gluten Free with no biochemical treatment ! Secondary fermentation in the bottles for more character. Multi award winner.



8 % alc. vol.

GRISETTE TRIPLE GLUTEN FREE BIO/ORGANIC

Traditional Belgian Triple. Top-fermented with secondary fermentation in the bottles. BIO/Organic certified (since 2019). Naturally Gluten Free with no biochemical treatment !

Characteristics: Fine & compact head - Golden color - Fruity nose (give by the orange peel & Citra hops) - Exceptional balance with a malty & powerful body - Multi award winner.



SAINT-JEAN

SAINT-JEAN



On a boat, the «Libertalia», two friends spend holidays in Corsica, both beer lovers including one who is a producer and certifier AOP of Espelette pepper. The rest is logical: to bring together knowledge, products and traditions.

To drink a Saint-Jean, it is, to privilege the authentic Belgian know-how from a traditional brewery to industrial giants, but also support our points of honor such as respect, communication, initiative and passion. Far from the abundantly sweet or tasteful, more and more neutral commercial trends, we are taking advantage of the Belgian biologists' legacy, in love with subtly strong, balanced but committed tastes.

Saint-Jean beer is a perfect match for today's interest in local quality and tasting products.

A beer as an aperitif or with a meal is the perfect way to relax without disturbing your rhythm.

One of our core values is: *Quality will always prevail over quantity!*

NIVELLES SPECIAL



5 % alc. vol.

1400

When postal code rhymes with craft beer ... When the floral rubs the frugal ...

It's just great!

The 1400, special Nivelles, is the result of work on cereals, hops and yeasts only.

It is a modern, brilliant and bold beer with several characteristics:

- Can be enjoyed all year round
- Be refreshing and refreshing
- And obviously can be married with the dish of reference of Nivelles: The pie Al Djote

GOURMET COLLECTION



9 % alc. vol.

TRIPLE • AMBER BEER

Triple and unique beer, characterized by a subtle balance resulting from the choice of cereals, hops and the addition of spice namely Espelette pepper PDO.

At first sight, a white foam, fine and persistent, an amber and patina. The fruity nose banana and apricot gives this noble beverage an unexpected entry. The body is complex, and denotes by the presence of contrast sweet and spicy touch harmonizing in persistence.

The journey proposed by this flavor invites the lucky ones to the quays of roundness, generosity and mellowness.



5,7 % alc. vol.

17 • BLOND BEER

«A real nice surprise that this St Jean. The pepper returns to the end of the mouth and counterbalance the bitterness and gives a round to all, rather charming. A real success!»

SAINT-JEAN



ZEN COLLECTION



KIKO • NEW ENGLAND IPA

Bitterness, lemon but not too much, plant but not too much ... Here it is, again the balance and harmony will be the words that will serve to qualify this creation ...

This beer has it all and will make you dream of well-appointed, tidy and neat Japanese gardens ... You are on a bridge, the sun rising, near a temple, a little water trickles not far, the birds are singing ... what are we good at!

5,7 % alc. vol.



SAKURA • AMBER

Bitter, slightly sparkling, we are in the new, the innovative and the complex ...

Resolutely thirst-quenching with her notes of Jasmine and Lotus, she surprises again with the subtle tastes that hide in the disorder of her dress ...

Surely, a safe bet!

6,5 % alc. vol.

ALHAMBIC COLLECTION



BUBBLE RUM • STRONG AMBER

This beer transports us to the beach of our favorite vacation or so, we are surprised to imagine being the pirate of the Caribbean.

A fruity nose, rather nice, then we kiss this amber drink with its well-supported foam and it's the explosion ...

We start looking at the bottle as if it were going to talk to us and explain how its content is made ... But it remains silent ... All in all, a good thing, I just enjoy a magical and privileged moment ...

9 % alc. vol.



BUBBLE TINI • DOUBLE IPA

Nice little nod to James Bond! In addition, to create delights, they have a little humor ... Belgians what!

Obviously it is Bianco, that we think ... A bit of bitterness, a zest of lemon, white flowers ...

Where are the James Bond Girls? Ah, that one could be an actress ...

Hello, my name is

I offer you a glass of this delicious beverage?

Bartender, the same thing for Mademoiselle and, please, restless but not shaken!

007 % alc. vol.



BUBBLE SKY • BLOND

In fact, we do not really know ... a whiskey beer or whiskey with beer ... Disturbing ...

As soon as it is decapsulated, the peat invades the space.

In the mouth, we feel the Scottish bagpipes ... Well yes, it's true, the two drinks have common points: malts ...

We think we understand better ... Braveheart ... the clans ... the kilt ...

We do not know where we are: Highlands or Lowlands?

We are sinking into his sofa ... The stress of the day gone, a smug smile on his face ... Cigar or no cigar, that is the question ...

9 % alc. vol.

SAINT-JEAN



THC COLLECTION

WEED BEER



9 % alc. vol.

Some have already tried it because hops, a basic ingredient in the making of beer, is a plant of the Cannabis family. However, no one has managed to bring out the scent and the very specific taste of smoke from a good seal in beer.

The assembly of nearly 7 spices and 3 teas were necessary for this creation! Not to mention the chips of burnt oak ...

Result: a brown beer, woody, fruity, vegetal and ...



9 % alc. vol.

HASH BEER • AMBER

Hash turns to a slightly different taste ...

Its powerful scent is reminiscent of wet earth and bark. We are in the tertiary aromas so much by allowing a second mouth more fruity ... Intrinsically complex, it will intrigue you, that is certain!



7,5 % alc. vol.

GANJA BEER • BLOND IPA

If Weed Beer is turned towards the slightly fruity and vegetal sweet wood, Ganja turns to a slightly different taste ... strengthening the fruity side, lightening the woody side, bitterness more present, lighter color ...

The base remains however the same with the complex assembly of malts of barley, wheat and oats, hops ... In addition to the terpenes, here are some spices which ennoble this IPA: the cardamom, the cinnamon, the anise star, clove, fennel, ginger, pepper ... and I willingly 14 ... ;-)



3,9 % alc. vol.

SWEETIES • MILKSHAKE IPA

A further feat for the Workshop of Saint-Jean Zythology, the work with the teas brings out the typical fruits of the candies of our childhood and without excess sugar!

So, a refreshing beer full of tasty surprises ...

We walk in a barley field that welcomes some violets while nibbling the red and ripe fruits of the season ...

The terrace under the sun or after an effort ... 1 or 2 or 3 besides because with 3.9% alcohol, we can afford it.



5 % alc. vol.

HOPPY ENDING • IPA SESSION

Yes, HOP, it's hops in English ... So that means a hopped hop ... But if we change the O hoppy by an A, then that's another end of the mouth and almost equally nice ...

But in both cases, a caress of the palate ...

So, in full tasting, be attentive to your Ooooh or Aaaaah ...

You are warned!



SAINT MONON



The Saint-Monon brewery is a family business born in 1996, located in the wing of a farm, on the border of the Ardennes and the Famenne. Production in 2005 was 630 hl. The main beers produced are: Saint-Monon amber (6.5% alc.), Brown (7.5% alc.), And honey (8% alc.).

Saint-Monon is a Scottish monk who came to evangelize the Nassogne region in the 7th century. He is revered for the protection of cattle. All our beers are brewed using natural ingredients only. The craft character of the brewery does not prevent quality production; This is evidenced by the prizes won in national and international competitions, as well as the notoriety which it slowly but surely acquires.



AMBRÉE

Color: amber-red, capped with a fine persistent foam.

Aromas: very hoppy aroma which suggests aperitif qualities.

Palate: the effervescence on the tongue releases good flavors of caramelized malt and hops. The absence of sweet taste strengthens its appetizing qualities

Aftertaste: dry and bitter, with the presence of tannic fruit and discreet alcohol.

In conclusion: refreshing beer with very interesting aperitif qualities.

6,5 % alc. vol.



BRUNE

Palate: good balance between bitterness and mellowness. Deep taste of chocolate malt.

Aftertaste: very long mixture on the palate of aromas of dried fruits and mellow, however well balanced by a discreet but omnipresent bitterness.

Golden hop at the Walloon beer championship in 1998 (Soignies).

Press awards in the same competition.

Gold medal at the «World Beer Championships» in Chicago in 1998

Fourquet d'Argent in Saint-Nicolas-de-Port (France) in 2001.

7,5 % alc. vol.



HONEY

Palate: good balance of mellow sweetness well supported by the bitterness of hops.

We note the very specific flavor brought by honey.

In general: pleasant beer, well in the current tastes, with the point of originality which will seduce the amateur.

8 % alc. vol.



SILENRIEUX



The brewery of Silenrieux, located in the south east of the Belgian Ardennes, is the earth of the Eau d'Heure dams between Philippeville and Beaumont. In 1991, after a long research made with the help of the University of Louvain-La-Neuve and their laboratories, two beers were created: JOSEPH and SARA.

Locally and later nationally appreciated, they are now recognized and enjoyed in France, Canada, Italy, Norway, Sweden, Japan and the USA. Brewed without preservatives and colorings, the beers have reached a very high level of quality.



5,4 % alc. vol.

JOSEPH

The taste of this certified ORGANIC beer sets it apart from the commercially known Belgian wheat beers. The Joseph Spelt Ale is slightly fruity, and has a very pale color with a beautiful bright white head. Although you can pour a nice, clear looking glass of Joseph, it is recommended to roll or slightly shake the bottle before opening to serve a more cloudy glass of this refreshing and unfiltered beer.

This beer light in alcohol is a great beer to enjoy with lunch.



6 % alc. vol.

SARA - BUCKWHEAT ALE

Buckwheat, the "black" grain is a very common grain in Southern Europe and in Russia. It offers extremely good food value, and has been known for thousands of years to restore unbalanced digestive systems, and help lower blood pressure.

Sara has a dark color, is well hopped and spicy at the same time with a dense head. An hearty refreshing exclusive new taste, and rare aroma, prove that buckwheat made its impact in the brew kettle. Indeed, up to 50% of the grain used is unmalted buckwheat, the rest is barely malt. SARA is kept at 6% alc. by vol., which makes it a thirst quenching drinking beer. The adventurous flavor of the beer makes it an ideal companion with hearty dishes, and exotic flavorful meals.



7,5 % alc. vol.

PAVE DE L'OURS

Pave de l'Ours is a special beer of double high fermentation. This bottled beer of pure malt and hops contains an adjunction of honey. The added honey gives an amber color to this beer that contains 7,5% volume alcohol.



7,5 % alc. vol.

LA CHARLEMAGNE

BLONDE TRIPLE - BRUNE - AMBRÉ

SILENRIEUX



9 % alc. vol.

NOEL DE SILENRIEUX

Special beer brewed for Christmas. This brewed beer with high fermentation is refermented in the bottle. It is made up of malt of barley, candy sugar and spices. The Christmas beer has a brown dark color, is kept at 9% alcohol by volume and should ideally be served between 8° and 10°c.



7,5 % alc. vol.

KRIEK DE SILENRIEUX

This special beer went through a highly tanked fermentation before being refermented in the bottle. This beer is made of pure malt and hops. The "kriek de silenrieux » contains 7,5% alc. volume and is of amber color. It should be served at the temperature 7°- 8° c. and enjoyed by all beer drinkers.



7,5 % alc. vol.

AUTRUCHE

Special beer refermented in the bottle made of pure malt and hops. This beer is kept at 7.5% alcohol by volume, is of amber color and will be enjoyed by all beer drinkers.

This beer should be served at the temperature 7° - 8°c.



5 % alc. vol.

BIO

JOSEPH BIO

Certified* Bio Beer, kept at 5% alcohol vol.

*Certisys



6 % alc. vol.

SARA BIO

Certified* Bio Beer, kept at 6% alcohol vol.

*Certisys



5,2 % alc. vol.

CUVÉE DES LACS DE L'EAU D'HEURE

The 'Cuvée des Lacs de l'Eau d'Heure' bio beer has been declared as adapted for glutenfree diet by specialized scientists. After many tests and long analyses, the Engineering Applied Science Department of the Ghent Highschool has confirmed that 'Cuvée des Lacs de l'Eau d'Heure', a bio beer brewed by craftsmen, only contains 2ppm of gluten, largely under the legal norm of 20 ppm.

The 'Cuvée des Lacs de l'Eau d'Heure' is perfectly suited for people who have chosen a diet without wheat or gluten. Thanks to the selection of ingredients only found in bio agriculture and a controlled specific brewing process, the 'Cuvée des Lacs de l'Eau d'Heure' is a pre-eminently pure and healthy product. The 'Cuvée des Lacs de l'Eau d'Heure' is a light, refreshing hopped beer (according to the Belgian standards: taste and smell of hop are clearly present).



BIERE BELGE - BELGIAN BEER - BELGISK ÖL - CERVEZA BELGA - BIRRA BELGA

BLOND

SLAAPMUTSKE

40% Alc/Vol
1000 ML

SAPROONG BLEUW

SLAAPMUTSKE



Since 1992 a lot of different homebrews were made 'in the kitchen' in very small amounts (approx 50 litres/brew). This was done by Dany and Marleen, together with Patrick Scheirlinck, an old colleague of Dany, who is actually still working as brewing master at the Huyghe brewery.

In November 1999 our son Jonas was born and to celebrate this event a special beer was brewed: Jonasbeer. It was a brown-red spicy beer with 9 Vol% of Alc. that was very much appreciated by the visitors in the hospital (visiting little Jonas...).

A lot of the visitors wanted to buy some bottles of this 'Beer of birth' and slowly the idea of maybe brewing again and getting the beer on the market started to grow... After a pregnancy of some months out of the original Jonasbeer a browned, full malted top fermentation beer with a spicy after-taste was born, but we didn't had a name!!!

While we were brainstorming for an name, it happend that little Jonas was crying and then we always dipped his sooter into a little bit of the nameless beer and gave it to him. As by miracle Jonas stopped crying, was happy and fell into sleep... One moment Marleen smiled and said : this beer is a real 'Slaapmutske' (which literally means 'sleeping hat', but also is used for 'the last beer that is drunk before going to sleep')! At that moment we looked at eachother and both knew for sure: 'Slaapmutske' had to be the name of our newborn brewing child ! And because it was winter at the time the extinction 'winterbeer' was added so the official name became: 'Slaapmutske Winterbeer'.

Slaapmutske winterbeer is released on the (local) Belgian market in 2000 and is a success. To be able to follow the growing demand on the market we decided to work together with the Proefbrewery in Lochristi (East-Flanders, Belgium) to brew the beer under license over there. That way we can make 1400 litres each time. Above this, the use of the modern brewing installation in combiation with an intensive quality control give the additional advantage that the perfect quality of the beer is always guaranteed!

In March 2001 we brew a blond beer as well : Slaapmutske Blond. It is a full-malt beer made with malts from barley and wheat with a specific, spicy 'nose'. This is due to the use of very fine American, aromatic hop varieties and due to a supplementary dry-hopping! For the first time we filled the beer in both bottles and barrels ...

Beginning of 2002 the Slaapmutske-trilogy is finished with a golden-colored triple beer : Slaapmutske tripel. Again very aromatic hop varieties are used to get a beer with lots of character and a spicy taste! From the summer of 2002 all Slaapmutskes are permanently available in barrels and in bottles. Cheers!



BLOND

Slaapmutske blond is a full-malt top-fermentation beer with an alcohol percentage of 6,4 Vol% and with refermentation in the bottle. The soft and tender taste is obtained using malts from barley and wheat. The spicy 'nose' is due to the use of very fine American, aromatic hop varieties. Slaapmutske blond has a very pleasing full-malt taste and a round mouthfeeling. The after-taste is tender and light bitter.

6,4 % alc. vol.



BRUIN

Slaapmutske Bruin is a full-malt beer with top-fermentation and refermentation in the bottle. The beautiful deep-red color is obtained using a combination of different colour-malts. The alcohol percentage is 6,0 Vol%. By using colourmalts together with aromatic hops and some coriander we become a full, light sweet beer with a full-flavored, spicy after-taste. The foam is compact and creamy and covers the light sparkling beer.

6 % alc. vol.



TRIPEL

Slaapmutske Tripel is a goldenblond beer of top-fermentation with refermentation in the bottle. To brew this beer of 8,1 alcohol Vol% pale and coloured barleymalt is used. The fresh aroma and the spicy taste are due to the use of 2 very aromatic hop varieties. The mouthfeeling is malty and ends in a full-flavored bitter after-taste. The refermentation provides a fine and creamy foam that sticks to the glass.

8,1 % alc. vol.

SLAAPMUTSKE



7,4 % alc. vol.

CHRISTMAS

Slaapmutske Christmas is a dark brown beer of top-fermentation with refermentation in the bottle. This beer of 7,4 Vol% is brewed with different colour malts and aromatic hops. The mouthfeeling is very malty and gives a warm softness. The refermentation provides a fine and creamy foam that sticks to the glass.



7,4 % alc. vol.

DUBBEL GLUTENVRIJ

Slaapmutske Dubbel Glutenvrij is a dark brown beer of top-fermentation with refermentation in the bottle. This beer of 7,4 Vol%, brewed with different colour malts and aromatic hops, is deglutinized during lagering. The mouthfeeling is very malty and gives a warm softness. The refermentation provides a fine and creamy foam that sticks to the glass.



8 % alc. vol.

BIO TRIPEL

Slaapmutske Bio Tripel is a golden, blond beer of top-fermentation with refermentation in the bottle. This beer of 8,0 Vol% is made with organic malts and organic aromatic hops. The mouthfeeling is malty with a bitter after-taste. The refermentation provides a fine and creamy foam that sticks to the glass.



5 % alc. vol.

FLEMISH OLD STYLE SOUR

Slaapmutske Flemish Old Style Sour is a top-fermented traditional 'old style red-brown' beer of 5% ABV. This beer is the result of traditional yeast fermentation and fermentation with Brettanomyces which gives the pleasant and refreshing sour touch to the beer. There is a touch of wood in the aftertaste coming from the wood infusion during the lagering.



5,3 % alc. vol.

DRY HOPPED LAGER

Slaapmutske Dry Hopped Lager is a beer of bottom-fermentation with dryhopping and with refermentation in the bottle. The unique combination of bottom-fermentation, refermentation and dry-hopping give a fresh and hoppy taste to this bitter lager of 5,3 Vol%.



5 % alc. vol.

FLEMISH OLD STYLE SOUR KRIEK

Slaapmutske Flemish Old Style Sour Kriek is a top-fermented traditional 'old style red-brown' Kriek of 5% ABV. This beer is the result of traditional yeast fermentation, fermentation with Brettanomyces and blending with pure Kriek juice. This results in a uncoloured pure redbrown Kriekbeer, with an original and refreshing sour touch. There is also a touch of wood in the aftertaste coming from the wood infusion during the lagering.



10 % alc. vol.

HOP COLLECTION FT KENT GOLDINGS

Slaapmutske Hop Collection ft. Kent Goldings is a top-fermented singlehop beer of 10 % ABV. This golden coloured beer has a full hoppy taste and a floral hop aroma. Both the main hopping and the dry-hopping are done with Kent Goldings.



8 % alc. vol.

JAN VAN OUDENAARDE

Jan Van Oudenaarde is a top-fermented single-hop beer of 8% ABV. This light blond beer has a full hoppy taste and a fine hop aroma. Both the main hopping and the dry-hopping are done with Challenger. The beer is deglutinized during lagering.



4,4 % alc. vol.

WITBIER

Slaapmutske Witbier is a full-malt wheat beer with top-fermentation and refermentation in the bottle. The alcohol percentage is 4,4 Vol%. This beer is brewed with a touch of coriander and green orange peel, which gives a very tasteful, refreshing beer with a spicy after taste. The foam is compact and creamy and covers the light sparkling beer.



8,1 % alc. vol.

GOUDEN PIER KLOEFFE

Gouden Pier Kloeffe is a goldenblond beer of top-fermentation with refermentation in the bottle. To brew this beer of 8,1 alcohol Vol% pale and coloured barley-malt is used. The fresh aroma and the spicy taste are due to the use of 2 very aromatic hop varieties. The mouthfeeling is malty and ends in a full-flavored bitter after-taste. The refermentation provides a fine and creamy foam that sticks to the glass.



Slutte

A BELGIAN BEER WITH BODY

• anno 2018 •



SLUTTE



The Slutte is a Brussels beer (Jette) developed and produced since August 2018 by a group of passionate friends who have created a beverage that reflects their values: conviviality, friendship and humour. Although Jettoise, Slutte is brewed in collaboration with Brasserie Grain d'Orge, a Belgian craft company located in the village of Hombourg in the North of the province of Liège and specialised in the production of custom beers. The name of the beer was chosen in homage to Germaine Slutte, a famous Jettoise woman who died in 1968 in New York.



SLUTTE

With a coppery appearance the Slutte offers a slightly fuzzy brightness with a fine, beige-colored foam. The Slutte skillfully combines a hoppy taste (citrus and fruity) and a pronounced bitterness that gives it its character. Its mouthfeel reflects a medium astringency, soft body, low CO2 saturation and average mouth length (up to 60 seconds).

6,2 % alc. vol.



TER DOLEN



The current castle Ter Dolen (De Dool) in Helchteren dates back to the 16th Century, but the estate's history draws back much farther. In the Middle Ages, it served as summer residence, and later as refuge, for the abbots of the Abbey of Sint-Truiden. Its first recorded mention dates back to 1282. Throughout the centuries, the castle had a turbulent history. Until the middle of the 15th Century, the castle regularly was needed as a refuge, was a cause of conflict, and was repeatedly sacked and burned. After the French Revolution, it was sold into private ownership, and at some point, housed a school. During the World Wars, German soldiers were billeted in there. By 1977, the castle was uninhabited and started to decay. In 1993, Mieke Desplenter purchased the castle and its estate, and started a renovation project. A year later, the Ter Dolen brewery opened its doors with great acclaim. In 1994, a hypermodern brewery was installed in the coach house of the medieval castle. The brewery comprises six stainless steel cilinder-conical yeast and lager tanks. The brew kettle has a capacity of 25 hectolitres per brew. Since 2013, the brewery disposes of its own bottling plant and a new warehouse with hothouse, so that the entire process from brew to bottle can now take place in-house.



BLOND

The first Limburg abbey beer, created at Ter Dolen in 1994. Brewed with two varieties of malt and two breeds of noble hops, fermented in the bottle. A full, rounded flavour and a great thirst quencher. Ranked 3rd best Belgian Abbey Beer by the newspaper "De Standaard" in 2010.

6,1 % alc. vol.



DARK

Dark, top-fermented abbey beer, brewed with three varieties of malt and two breeds of hops. This beer, fermented in the bottle, has a fruity, biscuity flavour with touches of caramel. Elected Best Recognised Flemish Dark Abbey Beer and winner of the bronze medal at the Brussels Beer Challenge.

7,1 % alc. vol.



KRIEK

Unfiltered, top-fermented beer with sour cherry juice, brewed with one variety of malt and wheat, and two breeds of hops. With a finishing touch of spices including coriander and orange peel. It is a sweet fruit beer with a lemony sour touch that doesn't renounce the true beer flavour.

4,5 % alc. vol.



TRIPEL

A true full-malted, copper-blond tripel, with two varieties of malt and two breeds of hops. Its subtlety is strengthened through the exclusive use of grain during the brewing process, resulting in a beer with a rich, rounded mouth feel. This unique tripel is re-fermented in the bottle.

8,1 % alc. vol.

TER DOLEN



ARMAND TER DOLEN

A fruity blond beer with an explosion of citrus, resulting from dry-hopping with the American hops breed Cascade. In order to maintain the hoppy aroma as much as possible, the beer isn't filtered. It is slightly cloudy and has a snow white head. It is served in a robust, accompanying glass. At the first international Belgian beer contest, the Brussels Beer Challenge, Armand Ter Dolen won a gold medal. The beer was created in honour of Ter Dolen's co-founder Armand Desplenter, the father of current director Mieke Desplenter.

7 % alc. vol.



WINTER

Ter Dolen Winter is a creation of our youngest brewmaster Hendrick. For the winter season, he chose to brew a dark beer with a deep red shine. On top of three varieties of malt and two breeds of hops, he added locally produced honey as well as cinnamon.

9,1 % alc. vol.



WIT

A white beer brewed with a nod to tradition, by using malted and unmalted wheat among other grains. The coriander and orange zest give the beer its refreshing character with a fresh and mildly herbal finish.

5,1 % alc. vol.



ROUGE

A beer brewed for the 25th anniversary of our brewery. This harmonious abbey beer with its red shine, full taste and fruity flavours is the perfect beer to complete our range for years.

6,5 % alc. vol.



TUNGRI



TUNGRI is craft beer from the oldest city in Belgium, Tongeren*. These are balanced and easy-drinking beers that are pure in flavour. Brewed in line with Belgian traditions but with a twist. TUNGRI beer is only brewed using natural ingredients, has a high yeast content and is bottled unfiltered. This helps keep the aromas at their best. TUNGRI develops its flavour in the bottle by means of re-fermentation and can be kept for 24 months. The Blond and Bitter were first brewed in May 2016. The Dubbel was introduced in October. We also focus on the foods that work well with TUNGRI



7,5 % alc. vol.

BLOND

A delicious, refreshing, blond beer with a spicy and slightly fruity aroma. The flavour is obtained through the choice of yeast and the addition of hops three times during the brewing process.

Style: Belgian strong blond beer but a little bit different. After a little ageing, there are even hints of a 'triple' (strong ale).

Characteristics: sunny colour (EBC 9), pleasant on the nose, delicate CO₂ bubbling and a sturdy white head. Refreshing flavour with balanced, delicate bitterness. Easy to drink. Pretty clear, slightly cloudier if yeast is poured.



7,5 % alc. vol.

BITTER

A deliciously fruity blond beer (7.5%) with a delicate balance between citrus aromas and hoppy notes. The flavour is obtained via the addition of various hop varieties during the brewing process.

Style: Belgian bitter.

Characteristics: golden yellow colour (EBC 9), aromatic, light CO₂ bubbling and creamy white head. Citrus/fruity on the nose with balanced and pleasant, hoppy notes. Slightly cloudy beer, cloudier if yeast is poured or the beer is drawn from the vat.



7 % alc. vol.

DUBBEL

A dark brown beer packed with flavour (7.0%) with a slight bitterness and hints of caramel. Subtle, spicy finish that comes from the variety of hops used.

Style: Belgian 'dubbel'.

Characteristics: dark brown colour (EBC 100), slightly spicy on the nose, delicate CO₂ bubbling and a dense white head. Gentle, balanced flavour. Very drinkable.



VAL DIEU



«Notre-Dame du Val-Dieu» was founded in 1216 by monks from Hocht, near Maastricht. According to legend, the uninhabited valley was so hostile that the local population called it «Devil's Valley». The monks settled there and renamed it «Valley of God», which later gave the name of the Abbey of Val-Dieu. The Val-Dieu Abbey is the only Belgian Abbey that survived the French Revolution. The Val-Dieu Christian community still occupies the premises and is united with the Cistercian Order. The monks of the Val-Dieu Abbey are behind the beers brewed today on the site, the Cistercian orders being known for their brewing talents. The development of the brewing activity was initially linked to the need to make the water drinkable, this made it possible to avoid the diseases of the time like cholera or typhoid.

Monks have studied yeasts and the history of different fermentations for centuries. They have sophisticated beer production, creating ever more elaborate special recipes. Today, our beers are inspired by original monk recipes, faithful to the tradition of refermentation in the bottle. Like any Abbey beer, those from Val-Dieu are made without the addition of aromatics or spices, using the old infusion method. The secrets of Val-Dieu beer are its water and yeast.

Indeed, the water comes from the Gileppe dam, which is a natural source of excellent quality, located 20-30km from other world famous sources such as those of Spa, Bru and Chaudfontaine.

As for the yeast, it is kept preciously in the Abbey and is made up of microscopic fungi (*Saccharomyces cerevisiae*) beneficial to the human organism and allowing famous fermentations. This yeast is also full of B vitamins and mineral salts and is a powerful antioxidant. Respecting traditions, the process of making Val-Dieu beer takes 6 to 8 weeks. This is how the high alcohol contents are obtained (6% for Blonde beer, 8% for Brown and 9% for Triple) as well as the complex aromas of beer.

The particularity of this beer is that it is the only Belgian Abbey beer brewed within the monastery; where the Christian community still lives.



6 % alc. vol.

BLOND

- Fresh and light, moderately alcoholised,
- Strong friendly character
- Perfect for aperitif or as digestive, with a good meal.
- Develops progressively a pleasant and bitter character.
- More pleasant to drink chilled
- Will keep a light white foam coat throughout the tasting.



8 % alc. vol.

BROWN

- Colored, with a more pronounced aroma
- Has a coffee / mocha character that will disappear progressively to make room for a roasted malt taste (neither too neutral nor too strong.
- Very slightly spicy, it a beer for degustation.
- Serve it chambered or tempered



9 % alc. vol.

TRIPLE

- The result of a long fermentation,, the pride of our brew master
- With a deep yet soft bitterness
- The taste of the hop comes through, naturally aromatized, accompanied by an alcoholic aftertaste.
- Can be associated with refined dishes and ranks among the greatest beers.



10 % alc. vol.

GRAND CRU

- Dark black color, brownish and creamy mousse
- Prepared with strongly roasted malt giving a tangy taste.
- Rich beer, full and powerful, with a delicious long aftertaste.
- Complex and surprisingly mild aroma given the alcohol degree.



7 % alc. vol.

XMAS

- Warm amber yellow color with a quiet sparkling of the beer and a fine white foam
- Excellent and digestive character partly due to the addition of well selected spices and port wine
- Haunting sweetness comprising fine balanced flavors. Highly pronounced aroma of yeast and malt



5,5 % alc. vol.

CUVÉE 800 YEARS

- Commercialized in 2016 for the 800 years of the Abbey
- Fresh and light beer
- Citrus aromas
- Hopped taste due to the dry hopping process



BRY V.D. BOSSCHE
ST. LIEVENS ESSE



BRY V.D. BOSSCHE
ST. LIEVENS ESSE

VAN DEN BOSSCHE

BROUWERIJ
VAN DEN BOSSCHE
FUSION - ARTISANAL - CRAFT

Eind vorige eeuw, in 1897, kocht een zekere Arthur Van den Bossche een perceel grond aan het mooie dorpsplein in Sint-Lievens-Esse. Toen kon hij nog niet vermoeden dat hij de grondlegger zou zijn van een grote brouwersfamilie. Arthur Van den Bossche was getrouwd met een dochter van de familie Callebaut uit Wieze. Nu is deze familie op de eerste plaats bekend omwille van de chocolade, vroeger maakten ze naam en faam als brouwersgeslacht. De familie Callebaut had immers zowel een brouwerij als een chocolaterie en in tegenstelling tot wat men zou vermoeden, de productie van bier was belangrijker dan de fabricage van chocolade. Meer nog, door het bier, kon de chocolade het hoofd boven water houden. Arthur wou naar het voorbeeld van zijn schoonfamilie ook starten met brouwen. Hij liet op zijn stuk grond daarom naast een groot herenhuis ook een brouwerij bouwen. Zo kwam het dat meer dan 100 jaar geleden voor het eerst bier vloeide uit de brouwketels in Sint-Lievens-Esse.

In 1925 na de dood van Arthur Van den Bossche is het zijn vrouw en later twee van zijn zonen Willy en Marc Van den Bossche die de huidige "BVBA Van Den Bossche" hebben uitgebouwd tot een bloeiend bedrijf. Ignace Van den Bossche zoon van Mark komt als vennoot in de brouwerij in 1975 en wordt zaakvoerder in 1981. Vanaf dan wordt het bedrijf gemoderniseerd. Momenteel is ook de 4de generatie actief in de brouwerij. Bruno Van den Bossche, de oudste zoon van Ignace is verantwoordelijk voor de commerciële activiteiten van de brouwerij. Ook Emmanuel, de jongste zoon van Ignace is sinds kort actief in de brouwerij.

De brouwerij en zijn water

Sinds jaar en dag kennen de boeren van SintLievensEsse en omstreken de brouwerij niet alleen als leverancier van bier maar ook als leverancier van drinkwater voor hun koeien en paarden.

Bij watertekort wordt er immers steeds beroep gedaan op de schijnbaar onuitputtelijke steenput van de brouwerij. Tijdens de warme zomer van 1978 pompte de brouwerij 50 000 liter water per week voor de boeren alleen, zonder van het water te spreken die de brouwerij zelf nodig heeft om te brouwen en te bottelen.

Tot enkele jaren geleden was men er stellig van overtuigd dat al dat water van een ondergrondse steenput kwam, tot men na wat graafwerken tot de vaststelling kwam dat het water van een heuse bron komt die water geeft aan een ondergronds reservoir van waaruit het brouwwater wordt gepompt.

De bron is gelegen in een kleine vallei die rond het dorpsplein loopt en eindigt bij de SintLievensbron waarvan sprake is in de geschiedkundige boeken van SintLievensEsse en die een geneeskundige kracht zou bezitten.



5,7 % alc. vol.

LIVINUS

LIVINUS werd voor de eerste keer gebrouwen ter gelegenheid van de Sint-Livinusfeesten in Sint-Lievens-Esse. Hiermee werd de traditie verder gezet zoals in 1957 en 1907 toen ook een speciaal feestbier gebrouwen werd.

LIVINUS heeft een goud-blonde kleur met een stevige witte schuimlaag. Het bier heeft een volle moutsmak met een licht bittere afdronk.



8 % alc. vol.

LAMORAL DEGMENT

Lamoral Degmont heeft een amberblonde kleur met een mooie, witte schuimkraag. De geur wordt overheerst door fruit en kruiden. Eerst komen kruidige toetsen opzetten, maar vrij snel evolueert de smaak naar een intens bittere afdronk.



6,5 % alc. vol.

PATER LIEVEN • BLOND

De Pater Lieven blond is bleekgeel en heeft een rustige koolzuurgaspareling die fijn, wit schuim geeft. Het bier geurt aangenaam: mout en bloemen vechten om de aandacht, terwijl ook een lichte kruidige bitterheid waarneembaar is. De smaak is lichtzoet en zacht bitter tegelijk. De afdronk is droog en wordt gekenmerkt door een scherpe bitterheid die aan pomelmoes doet denken.



6,5 % alc. vol.

PATER LIEVEN • BRUIN

De Pater Lieven bruin is donkerbruin en heeft een fijn en stabiel beige schuim. De geur verwijst naar zwarte chocolade met vulling van nootjes, havermout, rozijntjes enzovoort, bestrooid met een weinig cacaopoeder. In de intense smaak komen die chocomadebitterheid en de cacao terug, aangevuld met een weinig drop. De afdronk heeft een nasmaak van cacao.



8 % alc. vol.

PATER LIEVEN • TRIPEL

De Pater Lieven tripel is bleekamber en heeft een mooie schuimkraag die zich tussen wit en gebroken wit situeert. Een kruidige bitterheid overheerst de geur, aangevuld met florale toetsen. Eerst komen lichtzoete accenten van mout en alcohol opzetten, maar vrij snel evolueert de smaak naar een intense bitterheid die ook de lange afdronk overheerst.



4,5 % alc. vol.

PATER LIEVEN • WITBIER

Voor witbier wordt tijdens het brouwen naast gerstemout ook tarwe en haver gebruikt. Deze tarwe en haver geven het bier zijn bleke kleur en troebele uitzicht. Pater Lieven Witbier wordt niet gefilterd. Daardoor blijft het bier troebel en bevat het nog levende gistcellen. Het bier wordt gearomatiseerd met koriander en sinaasappelschil. Ze verschaffen een aangenaam fruitig en dorstlessend karakter.



9 % alc. vol.

KERSTPATER

De Kerstpater is diep donkerbruin met een streepje rood en heeft een beige schuim. Zoals bij de bruine Pater Lieven wordt ook hier de geur overheerst door chocolade met panachévulling, maar daar komt nog zoet bij van kandij en karamel en de warmte van alcohol. In de mond overheerst kandijzoet, maar een bitterheid zoals in zwarte chocolade of cacao verhindert dat het zoet-plakkerig wordt. De afdronk is lang, vooral het zoet blijft hangen.



9 % alc. vol.

BUFFALO GRAND CRU VINTAGE 2012

Belgische stout, donker bier van hoge gisting, oak aged, met hergisting in de fles.



9 % alc. vol.

BUFFALO BELGIAN STOUT

BUFFALO BELGIAN STOUT is donkerbruin, bijna zwart met een beige romige schuimkraag. In de neus vinden we gebrande mout, toetsjes van alcohol en chocolade. Buffalo Belgian stout heeft een zoete aanhef met een smaak van chocolade en gebrande koffie. De afdronk is droog en bitter.



8,5 % alc. vol.

BUFFALO BELGIAN BITTER

BUFFALO BELGIAN BITTER is bleekgeel en heeft een mooi stabiel wit schuim. Eerst komt de geur van de lucht in het flesje naar boven, gevolgd door een hoppig aroma. De smaak is vol bitter met een lange hoppige afdronk.



6,5 % alc. vol.

BUFFALO 1907

Toen rond 1907 het Amerikaanse circus "Buffalo Bill" zijn tenten op het dorpsplein had opgeslagen vroegen de brouwersgasten aan grootvader Arthur of zij tijdens het koken van het bier naar de middagvertoning mochten gaan van het circus. Buffalo is een bier met een koffiezwarde kleur en heeft een stabiel beige schuim. Het bier heeft een geur van karamel en chocolade. De smaak evolueert van een karamelsmaak, over een lichte gebrande toets naar een zacht bittere afdronk.



VANHONSEBROUCK



Here at the Castle Brewery Vanhonsbrouck we are creating history with 'Het Bierkasteel' (The Beer Castle). 'Het Bierkasteel' is the name of our new and impressive brewery complex in Izegem. The creation of 'Het Bierkasteel' is an event in its own right. Nowhere in Belgium in the last hundred years has a brand new brewery on this scale been built from scratch on a new site. 'Het Bierkasteel' is a multifunctional complex housing events and leisure experiences where you can both literally and figuratively enjoy the taste of traditional brewing craftsmanship with a whiff of high tech.

Bacchus



BACCHUS OLD FLEMISH BROWN

Bacchus Flemish Old Brown surprises with a taste reminiscent of wine and offers a beautiful balance between sweet and sour. This beer impresses through both its sourness and the slight touch of caramel brought by the roasted malt. However, its sourness is less pronounced than the sourness of other Flemish red-brown beers. Therefore, Bacchus Flemish Old Brown is a very refreshing beer with a pleasant aftertaste. A zesty thirst-quencher full of character and history!

4,5 % alc. vol.



BACCHUS CHERRY BEER

The basis for this surprising cherry beer is Bacchus Vlaams Oud Bruin (Bacchus Flemish Old Brown). During the brewing process, the brewer adds roasted malts to this Flemish red-brown beer. This results in a light caramel touch that goes perfectly with the aromas of the ripe cherries. The combination of sweet and sour is recommended for lovers of refreshing fruit beers. A zesty thirst-quencher!

5,8 % alc. vol.



BACCHUS CHERRY BEER

Raspberry beer is brewed on the basis of Bacchus Vlaams Oud Bruin and surprises with a nice balance between sweet and sour. The brewer uses roasted malts that give a light caramel touch to the fruit beer. The aromas of sweet raspberries in combination with the sweet and sour of the base beer result in a spicy specialty beer.

5 % alc. vol.

VANHONSEBROUCK



Kasteel



7 % alc. vol.

BLOND

Kasteel Blond is beautifully balanced with hop bitters and malty aromas. The hints of fruit from the yeast are reminiscent of citrus fruits. The beautiful balance makes the beer mild in the aftertaste and is therefore an excellent thirst-quencher.



8 % alc. vol.

ROUGE

Kasteel Rouge is a unique blend of Kasteel Donker and macerated cherries. The ruby red colour, the rich foamy head and the sweet attack result in a specialty beer with a balanced taste and subtle hints of cherries. This fruity beer is everybody's friend and makes a great aperitif on a sunny terrace. Are you ready for la vie en Rouge?



11 % alc. vol.

DONKER

Kasteel Donker is a member of the Belgian quadrupel family. These are strong dark brown beers where the roasted malt predominates. The very first beer of the Kasteel range is a full-mouthed beer with hints of caramel, coffee and chocolate. The sweet initial taste makes this beer surprisingly complex but very accessible.



11 % alc. vol.

TRIPEL

Kasteel Tripel is a strong blonde specialty beer brewed with a high proportion of aroma hops. The fruitiness of the hops and the impressions of malt and cloves give the beer character. This triple has a mildly bitter taste and appeals to many beer lovers.



6,5 % alc. vol.

HOPPY

Kasteel Hoppy is a blonde speciality beer that fits perfectly into the wave of IPA beers (Indian Pale Ale). Thanks to the addition of herbs and the mildly malty character, the youngest member of the Kasteel range is not a 'hop bomb'. Kasteel Hoppy is a full-bodied blonde beer predominated by the aromas of hops. However, the bitter taste does not dominate.

VANHONSEBROUCK



By Kasteel



11 % alc. vol.

BARISTA CHOCOLATE QUAD

Barista Chocolate Quad offers clear notes of caramel, toffee and chocolate. In terms of flavour and taste, this specialty beer is known as a quadruple. The aromas of the roasted malt, the dark color and the rich foamy head are similar to a porter and a stout, two British beer styles. A unique beer that every beer lover should taste!



11 % alc. vol.

CUVÉE DU CHÂTEAU

Cuvée du Château is a perfect beer for food pairing. The taste is similar to an aged Kasteel Donker that has been maturing for ten years with hints of port. Delicate hop bitters in the finish follow the initial hints of roasted and caramelised malt. Cuvée du Château is very tasty with game or in combination with a cheese board!



12 % alc. vol.

TRIGNAC XII

At Kasteel Brouwerij Vanhonsenbrouck we mature our Kasteel Tripel in recycled cognac barrels. This beer style is called 'Barrel Aged', aging beer in recycled barrels. Our brewer fills previously used cognac barrels with Kasteel Tripel to ensure that the beer retains the taste of cognac without losing its own identity. The Trignac is a full-mouthed degustation beer and appeals to anyone who loves beer and cognac!

Brigand



9 % alc. vol.

BRIGAND

Brigand is a strong blonde beer that is re-fermented in the bottle. The pale blonde colour is eye-catching thanks to the use of unmalted wheat, pale malt and pils malt. Brigand has a slightly malty taste with accents of spices and hops in the finish.

VANHONSEBROUCK



St-Louis



3,2 % alc. vol.

PREMIUM KRIEK

St-Louis Premium Kriek is brewed on a lambic base complemented with a proportion of St-Louis Kriek Fondation and the juice of Oblacinska cherries that have been steeped in gueuze for six months. This sweet cherry beer tastes delicious on a sunny day and is a perfect beer for anyone who doesn't like strong beers.



4 % alc. vol.

KRIEK LAMBIC

Brewing a beer style from the Zenne valley in Emelgem? St-Louis Kriek Lambic proves that it is possible! This cherry beer is made on a lambic base and contains the juice of Oblacinska cherries that have been steeped in gueuze for six months. This specific preparation results in a fresh beer with the sweet taste of cherries. This cherry beer tastes mainly sweet with a hint of sourness from the fruit.



6,5 % alc. vol.

KRIEK FOND TRADITION

St-Louis Kriek Fond Tradition is a traditional cherry beer based on young and old lambic. Unlike the original St-Louis Kriek Lambic, this beer is unsweetened and unfiltered. Therefore the slightly sour touches of lambic make their presence felt. This beer is very tasty thanks to the fruity aromas of kriecken cherries.



4,5 % alc. vol.

PREMIUM GUEUZE

Brewing a beer style from the Zenne valley in Emelgem? St-Louis Premium Gueuze proves that it is possible! This gueuze contains a blend of young and old lambics, beers of spontaneous fermentation. This slightly sour beer offers a great balance between sourness, sweetness and slightly bitter flavors.



5 % alc. vol.

GUEUZE FOND TRADITION

St-Louis Gueuze Fond Tradition is a traditional gueuze based on young and old lambics. Unlike the original St-Louis Premium Gueuze, this beer is unsweetened and unfiltered. Therefore the slightly sour touches of lambic make their presence felt. This beer is very tasty thanks to the fruity apple aromas and leaves you yearning for more.

VANHONSEBROUCK



St-Louis



2,6 % alc. vol.

PREMIUM PÊCHE

St-Louis Premium Pêche is a peach beer brewed on a lambic base complemented with peach juice. This sweet peach beer tastes delicious on a sunny day and is a perfect beer for anyone who doesn't like strong beers.



2,8 % alc. vol.

PREMIUM FRAMBOISE

St-Louis Premium Framboise is based on a lambic and contains juice from Willamette raspberries. This sweet raspberry beer tastes delicious on a sunny day and is a perfect beer for anyone who doesn't like strong beers.

Filou



8,5 % alc. vol.

FILOU

Filou is a strong blonde beer that is re-fermented in the bottle. Filou is brewed with Belgian and Czech aromatic hops. Therefore this blonde beer offers mild fruitiness and subtle hop bitterness. The result is a strong blonde beer that can be quite naughty, but always without bad intentions. A friendly beer for everyone!

VANHONSEBROUCK



Passchendaele



4,8 % alc. vol.

BLOND

Passchendaele Blond verrast met een lichte kruidigheid die overgaat in een subtiële moutigheid. Qua smaak is dit bier een typisch sterk blond bier van hoge gisting, maar qua alcoholpercentage sluit deze blonde aan bij een pils van lage gisting. Een blond bier met diepgang dus! Dit bier wordt dan ook gebrouwen ter nagedachtenis van de slachtoffers van de Slag bij Passendale in 1917.



5,7 % alc. vol.

PORTER

Passchendaele Porter voldoet aan alle voorwaarden van de gelijknamige Britse biertijl. De smaak van gebrande mouten is duidelijk aanwezig en wordt gecombineerd met subtiële karameltotsen. De zachte bitterheid wordt afgewisseld met een lichte fruitigheid waardoor dit donker bier vlot doordrinkbaar is. Dit bier wordt gebrouwen ter nagedachtenis van de slachtoffers van de Slag bij Passendale in 1917.



4,5 % alc. vol.

GINGER WHITE

Passchendaele Ginger White tilt het frisse aroma van een typisch Belgisch witbier naar een nieuw niveau. De zachte toetsen van tarwe blenden moeiteloos met de pittige veelzijdigheid van gember. In de afdronk proef je de subtiële aanwezigheid van koriander en de frizure toetsen van citroengras. Dit bier wordt gebrouwen ter nagedachtenis van de slachtoffers van de Slag bij Passendale in 1917.



VDBCK



The Verbeeck - Back brewery has been around since the end of the 19th century, when it became one of the most beloved independent breweries in the northern region of Belgium. The brewery was, is and remains a family affair: no monks or big corporations in sight. The secrets of its successes were passed on from father to son until they became fathers themselves... and so on. However, the sons of the sixties-generation had other plans. In 1966, the brewery dozed off for a short nap. In 2015, a new generation has risen and so has the brewery. The Verbeeck-Back family bloodline was reinforced by the De Cock family. Together, they have formed the formidable, reassuringly Belgian-sounding name Verbeeck - Back - De Cock. VBDCK. This new crop of VBDCK heirs to the family tradition of Belgian quality and craft has literally been digging up history by its roots. They are ripping through the nostalgic silence with KEREL, the beer that says it all, and the transformation of the original brewery and family residence into a new guest stay.



6 % alc. vol.

DARK IPA

Combines the best of two worlds: the sweet aftertaste of a dark beer with the high hops and light finish of an IPA.

Character: dreamy - sweet Jesus - all the way up

This beer shares its high hopping and high alcohol DNA with its paler IPA sibling, but like a stout or a porter, it gets its darker colour from roasted and dark malted barley, which also deepens the flavours a bit. It's rich, hoppy and a bit sweet but still light on its feet.



15 % alc. vol.

KAISHAKU

Ultimately Belgian with a Japanese twist.

Character: banzai - bursting - outré

A specially developed yeast allowed us to work with a higher alcohol percentage.

This high percentage combined with the use of specific varieties of hops creates an incomparable taste.



5 % alc. vol.

INDIA PALE ALE

A brand-new suntanned IPA in a morning glow shade of amber is coming your way. KEREL India Pale Ale is an acquired taste (unicorn), low in alcohol but amped up in flavour due to the high-quality hops it's infused with. Goes down smoothly after a hard day's work.

Character: unicorn - suntanned - acquired taste



5,5 % alc. vol.

SAISON

This easy-to-love thirst-quencher uses different kinds of hops and grains so you'll discover new aspects of its flavour with every sip or swallow.»

Character: flower power - your ex (bitter) - crisp

Everybody knows that if you want a great Summer body, you need to work on it during Winter. The same goes for this beer's complex body of flavours. It is traditionally brewed during Winter and savoured during Spring/Summer. It's usually very fruity with deep earthy yeast tones and a mild tartness. The VBDCK version has all of that, plus a dry character and medium bitterness perfectly suited to bathing-suit-season and beyond.

VDBCK



STOUT

Deep, dark and rich with coffee and pure chocolate flavours, rounded off by modern hops.

Character: sweet on you – mocha addict – deep

All stouts are dark and mysterious, but the vdbck brewers deepen its typical roasted flavours even further by lightly hopping the brew or adding coffee or chocolate during the brewing process for a sweet-mocha touch.

4,5 % alc. vol.



BIÈRE DE GARDE

Very malty, very high-maintenance but irresistible to the true beer connoisseur. Try it for the touch of caramel, stay for the complex character full of delicious paradoxes.

Character: malterative – deep sky – roasty

The brewing process of a “bière de garde” (“beer for keeping”) is an artisanal high-wire act because you’re looking for a brew that’s simultaneously rich and sinewy; clean and earthy; muscular and refreshing. It’s a good thing kerel has lots

Of experience combining muscles, beauty and a complex character

7 % alc. vol.



PINK IMPERIAL

Royally packed with flavour, with a luxury velvet feel thanks to the subtle addition of raspberry. The perfect closer after a big meal or a big day.

Character: bass-heavy – hipster fuel – naughty

The original russian imperial stout was first created to impress an actual russian czar... And you know how those guys don’t like to be disappointed. High hopping was used to balance the malt and survive the journey from the english breweries to st. Petersburg. The vdbck version still packs a punch, but is softened with the aristocratic tenderness of velvet raspberries.

9 % alc. vol.



GRAPEFRUIT IPA

This beer is a real crowd-pleaser. It’s perfect for any moment or meal, thanks to its bold grapefruit flavour, tart character And light hoppiness.

Character: forbidden fruit – zesty bright –

The difference between drinking a fruit-flavoured beer and a fruit beer is the difference between buying a blow-up doll (or a battery-operated device) and finding true love. Don’t settle for the knock-off. Have the real thing: a beer whose wort is

Mixed with real grapefruit puree to allow the sugar to ferment out, leaving the tropical aromas behind.

4,2 % alc. vol.



VICARIS

BROUWERIJ DILEWYNS

VICARIS



A pasteuriser, centrifuge or clear beer filter are not being used at brewery Dilewyns. As we do not filter the beer, all natural and healthy elements stay within the bottle. As we do not pasteurise the beer, Vicaris is a living product with an evolving flavour. It is up to you to discover when your Vicaris is at its best!

Everything that you pour into your glass has been brewed with utmost care, hygiene, passion and craftsmanship. From raw materials to a refreshing specialty beer... pure, authentic, familial. The particularity of this beer is that it is the only Belgian Abbey beer brewed within the monastery; where the Christian community still lives.



5 % alc. vol.

QUINTO

The Vicaris Quinto is a lighter version of the Vicaris Triple. Brewed with the same ingredients, this 5th Vicaris beer in a row is by no means less tasteful. With its light blonde colour, delicate hop bitterness and an alcohol content of only 5%, this beer is the ideal thirst-quencher. The re-fermentation in the bottle may create some minor turbidity, it also ensures solid sparkles and a beautiful creamy head.

Quinto or fifth in Italian refers to the fifth Vicaris beer, the alcohol percentage and the Italian brewing plant.



7 % alc. vol.

TRIPEL/GUEUZE

Vicaris Tripel/Gueuze is the perfect thirst-quencher for hot summer days. For this beer, brewery Dilewyns works together with a renowned gueuze brewer from the Zenne valley. The complex interaction between Vicaris Triple and gueuze makes this beer unique. The sharp sourness of the spontaneously fermented lambiek beautifully counters the fruity and soft Vicaris Triple. The result is a rich beer with a fresh mild acidity and a soft finish.

Vicaris Tripel/Gueuze is only available from May to September (subject to availability).

All Vicaris beers are unfiltered and non-pasteurised and are re-fermented in both bottle and barrel.



8,5 % alc. vol.

TRIPEL

Vicaris Triple is a soft and accessible beer with fruity notes, highly recommended to both trained and untrained beer lovers. The mild bitterness and slightly malty tones give this beer a delicious aftertaste. The high fermentation and cold storage on the other give it a pleasant mouthfeel.

Thanks to the authentic brewing method of brewery Dilewyns, this golden-coloured beer has a solid and creamy head.

All Vicaris beers are unfiltered and non-pasteurised and are re-fermented in both bottle and barrel.



8,5 % alc. vol.

GENERAAL

Vicaris Generaal is a dark brown, top-fermented beer with a beautiful yellowish head. The additional use of special malts lends this dark version of the Vicaris Triple not only its unique warm colour but also its distinctive full-bodied flavour and rich aroma. The specially selected hop variety creates the right balance between bitter and roasted malt tones. Fans of a strong dark beer will love this connoisseur beer with taste evolution. So, don't be afraid to keep it for a few months or even years, its distinct character will only get better.

All Vicaris beers are unfiltered and non-pasteurised and are re-fermented in both bottle and barrel.



10 % alc. vol.

WINTER

Vicaris Winter is a dark brown beer with a beautifully coloured head and rich aroma. Like the Vicaris Generaal, it is brewed using three varieties of malt and two hops. Our winter beer is the only Vicaris beer to which herbs are added and is therefore ideal for savouring during cold winter nights. The use of a specific yeast strain, the complexity of the malt varieties and the addition of liquorice and star anise give this beer the most complex flavour pallet of the whole Vicaris range. When letting this beer ripen for a few years, the ageing process will generate a complementary taste experience. Vicaris Winter is only available from November up and including March (subject to availability).



VIVEN



In 2003, Tony Traen, took over Kapel van Viven from Willy de lobel (the founder of Kapel van Viven) Since then, chapel of Viven has undergone several changes: a brand new look, an improved recipe for the Monastery of Viven and a new name. Chapel and Monastery of Viven were baptized Viven Blond and Viven Brown.

The idea to apply our Flemish brewing art to non-Flemish beers haunted Tony and together with Dirk Naudts (owner of the Proef brewery), he developed the recipes of the promising Viven Ale, Viven Porter, Viven Imperial IPA and Viven Master IPA. These exceptional beers, that would truly tempt any beer connoisseur, have been successfully launched onto the beer market in 2010, making them accessible to a wider audience of beer lovers.



6,1 % alc. vol.

BLOND

Viven Blond is the unique recipe of its inventor Willy de Lobel. Viven blond is a nice companion for many nice meals and salads. It is a true thirst quencher.

Viven blond is like the spring time in your glass!!

Hay-like with intentions of green apples. Taste of honey and butter with accents of peach and passionfruit. Fruity and nice spiced. The hops and the malts last long in the after taste.



6,1 % alc. vol.

BROWN

Viven Brown is the renewed recipe. The nice balance between malt and liquorice indulge your taste buds. Is also very nice with a good meal.

Roasted malts and nice nuances of chocolate, caramel and mocha. In the nose the Viven brown is sweet with notions of ripe fruit. The balance between bitter and sweet is very nice. A whiff of marzipan and liquorice finishes the beer.



5 % alc. vol.

ALE

Viven Ale represents a tasteful beer with a fruity accent. The aftertaste is pretty long and accessible for a big public.

Fruity aroma of citrus and pears. Hoppy and light bitter. The Goldings hops guarantees a good balance between fruity and bitter tastes. Accents of peach and apricots.



8 % alc. vol.

IMPERIAL IPA

Viven Imperial IPA came from the west coast of America but is brewed in Flemish style and gives a great result. It will make the beer lovers heart beat a bit faster. An adventure for your senses.

Good hoppy beer with citrus accents. Fruity nose (peach and pink grapefruit) with floral flavours, recalls a forest (spruce) in the early morning. The hops are prominent. The Viven Imperial IPA is pleasantly bitter.



7 % alc. vol.

MASTER IPA

This delightfull refreshing and fruity IPA is a tribute to the grandfather of Tony, the inspirer of the Viven brewery. The unforgettable style of the Viven master IPA reflects perfectly the legendary popular character of his grandpa 'the Master'.

Lovely well balanced ipa with hops from around the globe. The Merkur hops (Germany) bring the earthy touch and citrus accents. The dry hopping of the Nelson (New Sealand) and the citra hops (US) gives the Master IPA it's fruity aroma and it's pleasant bitterness.



7 % alc. vol.

SMOKED PORTER

Viven porter is rather bitter porter with nice roasted flavours. Viven porter is an art of brewing. The Porter has a very enjoyable aftertaste and makes many friends.

Roasted nuts with a nice liqueur flavor. The nose is filled with mocha fragrance and notes of peat and leather. The roasted malts are very recongnizable. The taste of dark chocolate makes the beer loved overall.

 KINGDOM OF BELGIUM

BREWERIES FROM OTHERS COUNTRIES AND THEIR BEERS

CONTENTS

DURBAN	150
EINBECKER	152
GABARIERS	156
KEO	158
MEMMINGER	160
SIMBA	162



DURBAN



Durban Brewing Co is a boutique style craft brewery that specialises in high quality hand crafted beer. Our current range of beers consist of our Amber Jack and Hot Blonde ales. More to follow soon!!!.

HOT BLONDE • BLONDE ALE

A lusty light blonde ale, approachable and easy drinking with hints of honey. Our Hot Blonde finishes with a crisp well-rounded hoppy bitterness that will keep you coming back for more.

AMBER JACK • AMBER ALE

A mild amber ale with hints of toasted caramel, a generous hop blast on the finish balances the malty sweetness. Perfect around the braai.

NORTH EASTER • NEW ENGLAND IPA

Our North Easter is purposely cloudy, with a silky smooth & creamy mouth-feel. Dry hopping imparts a tropical passion fruit aroma and juicy sweetness follows, with little to no hop bitterness on the finish.





EINBECKER



14th century .

Already in this century the beer trade was significant for the city of Einbeck. There were 700 master brewers and every citizen of Einbeck had the right to brew beer. The City Council bought the overproduction and handled the marketing in the whole of Germany and abroad from Amsterdam in the west to Tallinn in the east.

April 28, 1378

The oldest available receipt for the sale of 2 tons of Einbecker beer to the city of Celle is dated April 28, 1378.

15th century .

The Einbecker beer trails extend to Bremen, Hamburg, Lübeck, Landshut, Munich, Danzig, Königsberg, Riga, Denmark and Amsterdam.

April 17, 1521 - Martin Luther received a mug of Einbecker beer from Duke Erich at the Worms Reichstag and praised it with the words:

"The best drink known to man is called Einbecker Beer."

16th century

An Einbecker master brewer is lured to Munich in order to brew the famous "Ainpöckische Bier" there. The name of the beer changed to the Bavarian accent and was called "Oanpock" and later "Bockbier" (bock beer) in this. One could say that the city of Einbeck gave Bockbier its name. "Ain't no Bock Beer without Einbeck."

18th century

1794 - Erection of the Einbecker Community Brewery „Städtische Brauerei“ and the integration of the individual brewing rights .

In the Einbecker steam beer brewery the first beer was filled in bottles. And from the beginning the "Original Einbecker Bottle" is used. The design of the bottle has not changed since then, and it has become one of the symbols of the Einbecker Brauhaus.



BRAUHERREN PILS • THE ORIGINAL

A characteristic bitter taste, unique and perfectly matured.

The perfect composition of the best hops and selected fine malts bring the classic bitter character of Einbecker Brewery Premium Pils to mature perfection. The classic from Einbeck is a pure delight, either freshly tapped in a glass or in its exclusive bottle.

4,9 % alc. vol.



BRAUHERREN ALCOHOL-FREE • THE ALCOHOL-FREE BEER

Fresh, light and with the bitter taste of hops.

For the figure conscious, sport-active and alcohol abstainer, Einbecker alcohol-free is pure seduction.

0,5 % alc. vol.



RADLER ALCOHOL-FREE • ALCOHOL-FREE SHANDY

100% flavor, and 0.0% alcohol

The perfect refreshment to all who fully want to avoid alcohol but do not want to do without pleasure entirely.

The ideal mixture of Einbecker 0.0% non-alcoholic beer and fruity fresh lemonade inspiring by its full-flavored and natural taste.

0 % alc. vol.

EINBECKER



ALSTER • THE REFRESHING ONE

Einbecker Alster is a fruity-tasting, refreshing beer-mix drink – a combination of the best Einbecker brew-master Pils with a delicate bitter aroma of sun-ripened citrus fruits. A refreshing delight!

2,5 % alc. vol.



DUNKEL • THE STRONG ONE

Flavorful, with a malty-aromatic roasted taste.

The fine selection of special dark barley malts gives Einbecker its strong character and mild malt flavor.

5,3 % alc. vol.



CHRISTMAS BEER • THE FESTIVE ONE

The amber hue and distinctive taste of the Einbecker Christmas Beer is thanks to a special recipe used for the careful brewing of premium raw materials.

5,3 % alc. vol.



PREMIUM PILSENER • THE SPECIAL ONE

An exclusive beer with a balanced hops aroma.

Brewed to the Pilsener tradition, with pale malted barley and the finest hops, Einbecker Premium Pilsner beer is popular for its typical taste.

4,8 % alc. vol.



LANDBIER SPEZIAL • THE SPICY ONE

Full-bodied, mild but delicately-spicy.

Fresh hops aroma, elegant spicy taste, with a full-bodied and mild after-taste – Einbecker Landbier Spezial is the most nutritive export beer specialty.

5,2 % alc. vol.

EINBECKER



6,5 % alc. vol.

UR-BOCK DUNKEL • THE DARK ONE

A dark beer with a rich, strong and delicate malt flavor.

At the first sip it is smooth and full-bodied, at the second sip the true rich, strong roasted malt aroma of Einbecker Ur-Bock unfolds. The dark barley-malt brewed refreshment from the Einbecker original recipe.



6,5 % alc. vol.

UR-BOCK HELL • THE CLASSIC

Einbecker Ur-Bock lager is the "Beer of all Beers", characterized by a subtle hint of hops in accordance with the original recipe. Full-bodied, spicy aromatic flavor!



6,7 % alc. vol.

AINPÖCKISCH BEER • THE ORIGINAL

Naturally cloudy and full-bodied – Genuine strong beer enjoyment.

When Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 Martin Luther called out "the best drink known to man is called Ainpöckisch Beer." His love to Katharina von Bora and to Ainpöckisch Beer was also shown at his wedding in Wittenberg when the council of the town of Wittenberg presented him a barrel of Einbecker as a gift. Already after his disputation in Leipzig in the year 1519 the council of the town of Wittenberg did welcome him by a jar of Einbecker Beer.



6,5 % alc. vol.

MAI-UR-BOCK • THE SEASONAL

Strong in taste, with a pleasant spring-fresh flavor.

"Ready for May?" In spring, the Einbecker brew-masters brew a particular special beer, the Einbecker Mai-Ur-Bock. This pleasantly-bitter refreshment is only available in the spring – as long as supplies last.



7,5 % alc. vol.

WINTER-BOCK • THE WINTER TREAT

Dark in character, full-bodied with a taste of malt.

When it's cool outside, it's time for the dark Einbecker Winter-Bock inside. Selected malts, the finest hops and a special beer yeast provide a true winter treat. With 18.2%, Einbecker Winter-Bock has the highest original wort of all Einbecker beers.



BRASSERIE
GABAR

The image shows a close-up of several stacked stainless steel beer kegs. The focus is on the middle keg, which features a logo. The logo consists of a small graphic of a sailing ship on the left, followed by the word 'BRASSERIE' in a sans-serif font, and the word 'GABAR' in a large, bold, stylized serif font. The kegs are metallic and show signs of use, with some condensation or liquid residue visible on their surfaces.

GABARIERS



Une microbrasserie régionale haut de gamme Une capacité de production de 9000 HL Un lieu d'exception, des produits uniques Un outil de production mis en place en janvier 2017



6,5 % alc. vol.

XO BEER

Produit phare de la Brasserie des Gabarriers, la XO BEER est une bière au Cognac XO.

Type : Lager

Couleur : Cuivrée

Puissante dès l'attaque avec des saveurs fruitées inattendues. Le cognac s'allie à la bière de façon harmonieuse en lui donnant sa rondeur et ses arômes délicats.



7 % alc. vol.

JACK BEER

Inspirée du Jack Russel, cette Pale Ale ne vous laissera pas indifférent(e) de par son originalité et son goût fruité.

Type : Pale Ale

Couleur : Ambrée

La Jack Beer est une bière brassée avec une combinaison de quatre houblons différents qui laisse une saveur d'agrumes et de fruits exotiques sur le palais.

ATLANTIC

Une gamme de 5 bières originales qui revisitent des saveurs traditionnelles.



5 % alc. vol.

BLONDE

Type : Lager

Couleur : Blonde

Bière pur malt de fermentation basse (houblons et malts Français) avec une garde de 3 semaines.



5 % alc. vol.

BLANCHE

Type : Blanche

Couleur : Blanche

Bière pur malt de blé et d'orge, de fermentation haute, avec des houblons et des épices aromatiques qui développent des notes d'agrumes.



5,5 % alc. vol.

DORÉE

Type : Dorée

Couleur : Ambrée

Bière de fermentation haute. Mariage de quatre malts différents accompagnés de deux houblons donnant un équilibre entre l'amertume et l'aromatique.



6 % alc. vol.

RUBIS

Type : Rubis

Couleur : Rosé

Bière pur malt de fermentation basse, qui allie le mariage du pineau rosé des Charentes et des fruits rouges, avec une garde de 5 semaines.



1951

KEO

FINEST QUALITY
BEER



Early in the 50's, on the 17th of May 1951, KEO plc launches its beer brand. A locally produced lager, that became Cyprus' local beer ever since. KEO Beer has been designed by Czech brew masters based on famous Czech traditional beer recipes well-adjusted to local climatic temperatures with great emphasis on strict hygiene during production. So much importance is given to total sanitation, that the beer needs no pasteurization. KEO is the only beer produced on the island, which is bottled unpasteurized. This same recipe and brewing process is strictly followed to date, preserving KEO Beer's utmost quality. KEO is brewed from the finest malt and the choicest hops, traditionally matured, bottled fresh and unpasteurized, gold in color and unique in taste. In March 1987, KEO Beer was awarded the Gold Medal by the Brewing Industry International Awards, at the World's Bottled Lager Competition, held at Burton-on-Trent, UK.



3,5 % alc. vol.

LET THERE BE LIGHT

With 65 years of brewing experience, KEO presents the first Cypriot Light Beer. Responding to consumer trends and customers in search for genuine products that fit their healthy lifestyles without compromising on taste, KEO Light Beer offers the alternative choice. Sharing the same passion and tradition in brewing, KEO has created a new beer that perfectly balances full taste with less alcohol and less calories. Based on traditional lager recipes, KEO Light is an all malt beer with 3.5% alcohol by volume and only 29 calories per 100ml. Because simply... less is more!



3,5 % alc. vol.

THE BEER

Early in the 50's, on the 17th of May 1951, KEO plc launches its beer brand. A locally produced lager, that became Cyprus' local beer ever since. More than half a century later, KEO Beer is closely linked with the island where both locals and visitors declared it as the taste of Cyprus.

KEO Beer has been designed by Czech brew masters based on famous Czech traditional beer recipes well-adjusted to local climatic temperatures with great emphasis on strict hygiene during production. So much importance is given to total sanitation, that the beer needs no pasteurization. KEO is the only beer produced on the island, which is bottled unpasteurised. This same recipe and brewing process is strictly followed to date, preserving KEO Beer's utmost quality.

KEO Beer is the cornerstone in the growth of Cyprus beer market, which was further developed by the increase of tourism on the island. The Brewery has been constantly upgrading its equipment utilizing state-of-the-art technology. The bottling machinery has a capacity of 36,000 bottles per hour.

KEO is brewed from the finest malt and the choicest hops, traditionally matured, bottled fresh and unpasteurised, gold in colour and unique in taste. In March 1987, KEO Beer was awarded the Gold Medal by the Brewing Industry International Awards, at the World's Bottled Lager Competition, held at Burton-on-Trent, UK.



MEMMINGER



Memminger Brauerei GmbH is counted among the most important breweries of the region and is considered to be one of the 100 largest in Germany. Demanding to excel in everything, the management keeps to the market policy: convincing quality is the basis of the business. Our associates take part in it. The sense of duty to protect the environment is an important issue of the Memminger Brewery's management.

The cornerstone of the company's philosophy is, therefore, to keep the environment clean and to treat natural resources carefully. The Memminger Brewery meets the beer-drinkers' high demand by offering a complete range of 1st-class beer specialities. Due to changes of the market situation the Memmingers also offer a large scale of non-alcoholic beverages of all different tastes.



PREMIUM

Taste : distinct, delicate, fragrance of hops, sparkling, slim

Fragrance : delicate fragrance of hops, mildly aromatic

Appearance : light, shiny

A distinct fragrance of hops, creamy foam, delicately bitter. These are the Pils brand features that have made it the most popular beer in Germany.

5,1 % alc. vol.



GAUGRAF SILACH

Taste: distinct malt aroma, light and sweet, full-bodied, slight bitter hops flavour

Fragrance : delicately malty, mild hops aroma

Appearance : amber-coloured, shiny

Special malt is used for brewing this soft, full-bodied beer with its pronounced malty aroma and sweet flavour.

5,9 % alc. vol.



GOLD

Taste: light and sweet, tasty, full-bodied, soft, slight malt fragrance, rounded-off bitterness

Fragrance : light malt aroma, delicate hops quality

Appearance : golden yellow, shiny

Exportbier exists in light golden yellow colour. This bottom-fermented kind of beer with its malty aroma and soft, slightly bitter flavour also tastes lightly sweet.

5,5 % alc. vol.



LAGER SCHWARZ

Taste : light roast malt aroma, hops-bitter

Fragrance : malty with mild hops aroma

Appearance : deep black

The beer with unmistakable distinction.

The very dark, full-bodied, bottom-fermented beer, often with a malt flavour, has experienced a come-back since the beginning of the nineties.

5,1 % alc. vol.



SIMBA



CONGO BEER, BELGIAN ROOTS

Everyone knows that Belgians are beer brewers at heart. But now many people know that they have also brewed beer in the former Belgian Congo. The Simba and Tembo beers originated thanks to Belgian beer craftsmanship and are still brewed in the same spot with as much love, passion and skill. Today - almost 100 years after the first date of production - these two popular beers, refreshing and tasty, are finally available in Belgium. Discover them and let them surprise you with their taste!

The founding of the Brasimba brewery in the Katanga region dates back to the 1920s, at the time of the Belgian Congo. Because of supply problems, it was difficult for Belgians living in Katanga to get this refreshing beer they so craved in the tropical heat.

That's why, they decided to fend for themselves and started producing their own local beer in Elisabethville (Lubumbashi). The first beer tasting was held on Monday, April 24, 1922, which is henceforth known as the birth date of Simba beer! At the end of 1925, its production reached a capacity of 40,000 bottles per month. In early 1926, the beer was officially launched, to an immediate huge success. The amber beer Tembo followed in the 1950s. Both beers are still very popular.

Almost 100 years after the first production date, your Simba and Tembo beer are now available in Belgium. Be surprised by the refreshing taste and enjoy!

Enjoy the tasting!



5 % alc. vol.

SIMBA • BLOND

Simba is a refreshing beer, pleasant to drink and full of taste. It is the flagship product of the Brasimba brewery and Congo's ultimate blonde pils. Slightly malty and aroma hoppy, low alcohol and really thirst-quenching. The perfect companion for every occasion. The lion's emblem and the name Simba (lion in Swahili) are a nod to the cultural and historical context of this popular beer.



5,9 % alc. vol.

TEMBO • AMBER

Tembo is an amber coloured beer, intense and balanced. This high-end beer, which stands out for its unique taste, reveals a malty aroma, on a sweet background of caramel and honey, with a hint of nuts. Easy to digest, it pleases the bon vivants very much. The elephant's emblem and the Tembo name (elephant in Swahili) make the link with the country of origin.

 KINGDOM OF BELGIUM

CHAMPAGNE

CARBON

Champagne CARBON is a prestigious and innovative Champagne House from the 21st century. Founded by Alexandre Mea, heir of five winegrower generations to the Devavry Family, Carbon takes by surprise everyone in favor of champagne customs. Thanks to its avant-gardist and perfectionist positioning, Champagne Carbon is a pioneer Champagne House. Hand-crafted by our team, each carbon-fiber bottle represents the perfect union of tradition and modernity. Due to its usage of high-end technologies and traditional methods Carbon champagnes breaks the rules and disrupt the world of Champagne.

For five generations, the Méa-Devavry family have been cultivating their 15-hectare estate with passion. The grand champagnes that bear the CARBON name owe their excellence to the exceptional quality of their grapes.

Carbon is the accomplishment of long and hard reflection, experiment and work. We have been testing and experimenting with raw elements, learning how to achieve the purest expression of our vines grapes and soils. Bringing them together and moving them apart to nurtures notes of flowers, spices, and brioche. Carbon has composed and mastered the infinite combinations in order to find the ultimate balance for each of its creations. This tedious path allows Carbon to now know its range perfectly. From Brut, Blanc de Blancs Vintages to Rosé, each cuvée owns its distinct aromatic personalities. Carbon chief characteristics? Clear-cut and uncompromising



BRUT

This Champagne is an artistic performance.

An atomic ballet, a body of exceptionally refined bubbles begins its frenetic dance. A persistent, creamy foam welcomes the new arrivals to a fizzing, popping celebration. The pale golden color announces a transition to a bouquet in a timeless eulogy. Its complex nose whispers of white peaches and poached pears, fresh butter, white flowers, and spicy notes.

A wave of toasted brioche and a hint of citrus fruit confirm this extraordinary Brut champagne's elegance and harmony.

The attack is superb, and then becomes full-bodied, rich and generous.

Distinctive characteristic: voluptuous, with a pleasant acidity.

Grape varieties: 46% de Chardonnay; 24% Pinot Noir; 30% Pinot Meunier.



ROSÉ

A bright salmon pink ensures that this champagne stands out.

The color of this Rosé CARBON is a work of haute couture. A parade of fine pearly bubbles seems to stretch to infinity. Its participants follow one after the other in a long, stylized thread up to the surface. A beautiful, persistent sheath of foam resides at the top of the glass.

The nose is very aromatic, a connoisseur's delight with a colorful collection of red fruit, a generous bowl of strawberries, raspberries and cherries – and floral notes with hints of violets and lilac. Fresh, fruity flavors emerge on a well-balanced palate that deploys its pink charms with an irresistible persistence. Distinctive characteristic: its tangy spring freshness.

Grape varieties: 56% Chardonnay; 23% Pinot Noir; 21% Pinot Meunier.

CARBON



BLANC DE BLANCS MILLÉSIMÉ

This vintage Grand Cru immediately catches the eye.

First, with its gorgeous, persistent crown of bubbles, like a fluffy, delicate veil. The light golden color heralds a radiant entrance. The attack is languorously rounded, velvety and harmonious. The champagne deploys a palette of flavors in a strictly orchestrated game of balance. No effusive effervescence here, but rather an ethereal suppleness with extremely fine, creamy bubbles, and lovely flavors of yellow fruits and nuts, uplifted by a note of freshness.

Distinctive characteristic: a gastronomic champagne to serve with haute cuisine.

Grape varieties: 100% Chardonnay



EB.01 BUGATTI VINTAGE 2002

A vintage 2002 champagne carved to enchant.

First, eye-catching. Second, generously luxurious. Third, an ode to voyage. Crafted as a celebration, morphed into the incarnation of style and speed. Blossoming floral aromas in the glass. Everlasting smoothness and roundness on your pallet. A full-bodied vintage with hypnotizingly-refined curves. On its sharp structure, crispy essences waltzes with lace-like bubbles in infinite whirls. The champagne unfold a horizon of delightful green fruits and nuts, amplified by a jolting note of salty-minerality.

Distinctive characteristic: a bespoke champagne handcrafted to sublime sophisticated cuisine.

Grape varieties: 90% Chardonnay, 10% Pinot Noir