



The Brunehaut brewery believes in environmental protection and food sustainability.

As a result, we grow our organic barley on our own farm [[www.domainedegraux.be](http://www.domainedegraux.be)], located a few miles away from the brewery. All other ingredients are produced or sourced locally.

We have developed a unique and natural way to 'deglutenize' barley malt liquor during the brewing process, to allow the consumer to enjoy a pure and traditional ale. A real beer taste without the effects of gluten. Cheers!

( $\leq 5$  ppm, following ELISA R5 competitive analysis).



# Brunehaut

— BREWERY —

anno 1890

*Alliance of Tradition and Modernity*

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Organic and Gluten Free Beers