

[Brunehaut **Organic Blond** 6,5% ABV]



Appearance:

Clear, golden color. Pours with a fine, persistent head.

Aroma:

Beyond the yeasty essence, a subtle acacia and alpine meadow fragrance. Stable and persistent aroma.

Flavors and Food Pairings:

The first taste is supple, balanced, almost round, pronounced with smooth, pollinated notes. Exceptionally pleasant aperitif beer. Thirst-quenching, finishes with a mild bitterness. Should serve especially well with a variety of vegetable-based tapas and light vinaigrette. Best enjoyed in warm weather.

Pascal Delfosse
Meilleur sommelier de Belgique



[Brunehaut **Organic Amber** 6,5% ABV]



Appearance:

Auburn glow, with the luster of a fine port. Slightly amber with cognac tones.

Aroma:

First fragrance suggests pine seeds lightly sautéed in caramel, followed by a yeasty freshness.

Flavors and Food Pairings:

The first taste precisely matches the aroma, preserved through a coarse, masculine flavor and minimal sweetness. Clean finish. A great beer to accompany a variety of stews such as French-style stew. Perfect during cooler weather with simmered dishes.

Pascal Delfosse
Meilleur sommelier de Belgique



[Brunehaut **Organic Tripel** 8% ABV]



Appearance:

A mix of dark copper and vivid old gold in color, with stable foam head.

Aroma:

Discrete and elegant smell, with a hint of ferment and fine yeast. Superb freshness.

Flavors and Food Pairings:

The mouth is fully fresh, despite high % ABV. The coarse quality appears, full, fat, and long. No excessive sweetness nor caramel. Elegant aftertaste. Pairs well with hard style cheeses, with a balanced fruity flavor. Finishes with a perfect balance of malt and hops.

Pascal Delfosse
Meilleur sommelier de Belgique

