



Presentation of our CULMINANTES beer series :



Local product

All our beers are natural, without any additives.

Malts, hops, spices, juice (for the Barbière) and... That's it!

Brewed in small quantities, our beers are first fermented in tanks and then a second time in bottles (high fermentation). A slight deposit in the bottle is a sign of this specific process.

• **694** •

This amber beer called “694” is scented with fragrances of caramel, and it has a long finish with a slight bitterness and a hoppy taste.

Alcohol : 7,5 %

EBC (colour) : 17,5

IBU (bitterness) : 30

Our advice :

The “694” is the ideal aperitif. Serve it along with some firm tasting hard cheese such as the “Valèt”-cheese produced here in Waimes. This amber beer also perfectly complements your stews and simmered dishes.

• **31** •

This low-sugar porter beer packs aromas of dark chocolate, coffee, and caramel. Its taste will remind you of the traditional “Scotch Ale”: liquorish and easily digestible.

Alcohol : 8 %

EBC (colour) : 69

IBU (bitterness) : 35

Our advice :

Try the “31” with dessert! Its bouquet of dark chocolate and coffee aromas will perfectly pair with chocolate cake for example.

• **Dorée** •

“Dorée”, (golden, in English) is a blond beer with a long finish. It has a malty character and a persistent cereal taste.

Alcohol : 7 %

EBC (colour) : 8

IBU (bitterness) : 28

Our advice :

To fully appreciate the “Dorée”, serve it fresh and let it sit for a while before you drink it. This enables the aromas to develop properly.

Gold medal in the category “double beers” at the competition of the Province of Liege in 2020.



• **Blanche** •

“Blanche”, (white, in English) is a cloudy beer among our Culminantes beer series which features citrus and spicy aromas. Even though the first sip might seem average, this beer turns out to be surprisingly strong as the tasting progresses.

Alcohol : 6,5 %

EBC (colour) : 6,5

IBU (bitterness) : 18

Our advice :

Instead of drinking it from the bottle you should enjoy the “Blanche” in its own glass which brings out all its aromas !

Gold medal in the category “white beers” at the competition of the Province of Liege in 2020.



• **Barbière** •

“Barbière” is a light white beer subtly flavoured with rhubarb. No sugar or overpowering aromas – just the acidity of the rhubarb, which highlights the freshness of this smooth beer.

Alcohol : 4,8 %

EBC (colour) : 6

IBU (bitterness) : 15

Our advice :

To get the most thirst-quenching beer experience, serve the “Barbière” in a frosted glass! Feel free to pour the sediment from the bottom of your bottle into your glass as this will allow you to experience the fullness of the aromas.