



The taste for originality !

All our beers are natural, without any additives.

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

Our beers are fermented a first time in vats then a second time in bottles (double fermentation).

A slight deposit in the bottle testifies to this specific process.



Local product

• 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.

• 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.

• Dorée •

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

• Blanche •

Adopting the traditional codes of a Blanche (wheat, citrus fruits, spices), it is however original because it reveals itself to be surprisingly consistent and persistent on the palate throughout the tasting.

• 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.

• Saison IPA •

Light "Saison" type blonde but bittered by a citrus-scented hop, Citra, which is reminiscent of IPA beers. A beer for everyone !

Alcohol : 7,5 % EBC (colour) : 17,5 IBU (bitterness) : 30	Alcohol : 8 % EBC (colour) : 69 IBU (bitterness) : 35	Alcohol : 7 % EBC (colour) : 8 IBU (bitterness) : 28	Alcohol : 6,5 % EBC (colour) : 6,5 IBU (bitterness) : 18	Alcohol : 4,8 % EBC (colour) : 6 IBU (bitterness) : 15	Alcohol : 4,8 % EBC : 9 IBU : 35
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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.

Our advice :

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

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.

Our advice :

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

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.

Our advice :

Perfect for an aperitif at a barbecue for example, our Saison IPA also accompanies you all year round but... preferably in the sun !

