

BRASSERIE ARTISANALE DU LUBERON

Certified organic craft brewery



BAL BLANCHE

Hand brewed top fermentation beer, unfiltered and unpasteurized, with a third bottle fermentation. The BAL blanche is a crisp and fresh beer, with fresh fruit and floral aromas together with hints of coriander.



BAL BLONDE

Hand brewed top fermentation beer, unfiltered and unpasteurized, with a third bottle fermentation. The BAL blonde is a medium bodied beer, gently balanced between flavoring and bittering hops.



BAL AMBRÉE

Hand brewed top fermentation beer, unfiltered and unpasteurized, with a third bottle fermentation. The BAL ambrée is a rich and spicy bière de garde, with a structure balanced between malty flavors and alcohol.





	BAL BLANCHE	BAL BLONDE	BAL AMBRÉE
Alcohol content	5,5%	6,5%	7%
Malts blended	69% pale barley malt 19% pale wheat malt 11% raw aka einkorn	64% pale barley malt 32% Pilsner barley malt 4% pale wheat malt	58% pale barley malt 29% Pilsner barley malt 7% coffee barley malt 3% chocolate barley malt 3% pale wheat malt
Hops blended	Flavoring hops (Strisselspalt) & bittering hops (Magnum)	Flavoring hops (Strisselspalt) & bittering hops (Magnum)	Flavoring hops (Strisselspalt) & bittering hops (Magnum)
Dosage upon bottling	9 g/l of cane sugar	9 g/l of cane sugar	9 g/l of cane sugar
On lees ageing	Minimum of 6 to 8 weeks	Minimum of 6 to 8 weeks	Minimum of 6 to 8 weeks
Lather	Medium and compact lather. Bubbles are delicate and persistent	Rich and compact lather. Bubbles are delicate and persistent	Dense and ivory colored, rich but not overwhelming. Bubbles are delicate and persistent
Color	A light opalescent yellow	Golden hue with a slight haze	Old armagnac amber, brilliant haze
Aromas	Fresh fruit and floral aromas together with hints of coriander	Rich malty, apricot and peach aromas, with hints of clove	Rich and complex, biscuity and malty aromas with hints of caramel and gingerbread
Taste	Low bitterness, crisp with a long finish	Smooth with a a long finish	Full bodied with a harmonious bitterness
Service	To be enjoyed at around 3° to 4°C	To be enjoyed at around 5°C	To be enjoyed at around 8°C
Food pairing	Fish and seafood, white meats, goat cheeses...	Charcuterie, red meats and strong hard paste cheeses	Charcuterie, red meats and game, strong hard paste cheeses

