



# St. Feuillien Brune Réserve

## St. Feuillien Brune Réserve

8.5% ABV, Bottle Conditioned

### Deep, Dark, Rich and Delicious

A rich, dark brown ale, new reformulated to a higher standard—a sort of Super Dubbel—and bottle conditioned for maximum flavor and shelf life. Deep russet in color with a light tan foam. The aroma is fruit and sweet, with hints of dried fruit and nuts. On the palate, St. Feuillien Brune is slightly sweet and malty, finishing surprisingly firm and dry.

Try this beer with any of your favorite foods. It is extremely food-friendly but is best paired with spicy or highly flavored dishes

### The History of St. Feuillien

St. Feuillien was a 7th century monk, an Irishman slain in the wilds of what is now Wallonian Belgium. In 1873 the Friart family, in conjunction with a foundation dedicated to the memory and good works of St. Feuillien, began producing fine Authentic Abbey Ales. Four generations later, the Friart family is still in charge of the brewery and proceeds from each sale go to the Foundation formed in St. Feuillien's name.

St. Feuillien boasts one of the most beautiful, artisanal and original breweries in all of Belgium. It's old-fashioned design uses gravity, not pumps, to transfer beer before and after fermentation. Malt, hops, and water all go to the top of the building and beer comes out the basement. Secondary fermentation at a very low temperature for up to 6 weeks gives all St. Feuillien beers a fine, sophisticated and delicious flavor. Beer this good takes time.



Package Unit	Bottle Bar Code	
Brune 12/750 (55/pallet)		
Brune 1/6bbl Keg	US Sanke or Euro Slider	

Sole Importer: Artisanal Imports, Inc. Austin, TX [www.artisanalimports.com](http://www.artisanalimports.com) or (512) 440-0811

