



La Blanche

La Blanche by St. Feuillien 6.3% ABV

La Blanche was conceived as blending of Belgian Wit and Abbey Tripel, and the result is a relatively strong, fully aromatic and wonderfully complex beer. It has the fine almost minty herbal character of St. Feuillien Tripel with a luxuriously full-body.

The History of St. Feuillien

In the 7th Century, an Irish monk by the name of Foylan came to southern Belgium—modern day Wallonia—as a missionary. In 655 as he was traveling through the forest, he was killed and beheaded near what is now Le Roeulx, Belgium. On the site of his martyrdom a chapel was built, transforming over time into the Abbaye St. Feuillien du Roeulx. During the French Revolution the abbey was destroyed but the memory of St. Feuillien remained.

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.



This logo certifies that St. Feuillien is an Authentic Abbey Brewery.

Package Unit	Bar Code	
1/6bbl Keg (US Sanke) 40/Pallet	NA	

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

