



St. Feuillien Speciale

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Belgian Abbey Ale 9.0% ABV

The Pinnacle

Speciale is the pinnacle of the brewing art at St. Feuillien. It's brewed in the middle of the year, aged for a minimum of 6 weeks in cold tanks and then bottle conditioned in the warm room for 2 more weeks. The result is a beer that has clean, delicious flavor and a beautiful, elegant condition. Carbonation is fine, the foam collar is creamy.

Speciale is dark brown, very full bodied and very flavorful. Aromas and flavors of fig, date and currants mingle with allspice, cinnamon and cocoa on the palate and in the nose. Best served at 50°-55°F for maximum flavor.

The History of St. Feuillien


Since 1873, the Friart family has brewed sophisticated, delicious beers at their brewery in Le Rouelx, in the heart of French-speaking Wallonia.

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.

Available in 750ml bottles and 20l Kegs.

Limited availability (October-February)



Package Unit	Bar Code	
12/750ml (55/pallet)		
20L Keg	Microstar or Brewery Keg	

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

