



# St. Feuillien Tripel

## St. Feuillien Tripel

8.5% ABV, Bottle Conditioned

### A Dry, Hoppy Tripel

Sparkling orangish-golden in color with a brilliant white foam. Highly aromatic with vivid hop resins leaping out of the glass. The flavor is bright, leanly malty, spicy and hoppy. A generous amount of carbonation makes for a full mouthfeel as well as mountains of pillowy foam.

Enjoy **St. Feuillien Tripel** with salads and seafood or as a foil for rich, buttery or creamy dishes. Truly one of Belgium's great Tripels and a beer that is not to be missed!

### 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.

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	Bar Code	
<b>Tripel</b> 6/4/330ml (63/pallet)	 Single Bottle                      Four Pack	
<b>Tripel</b> 12/750ml (55/pallet)		
<b>Tripel</b> Large Format		
Tripel 1/6bbl	US Sanke or Euro Slider	

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

