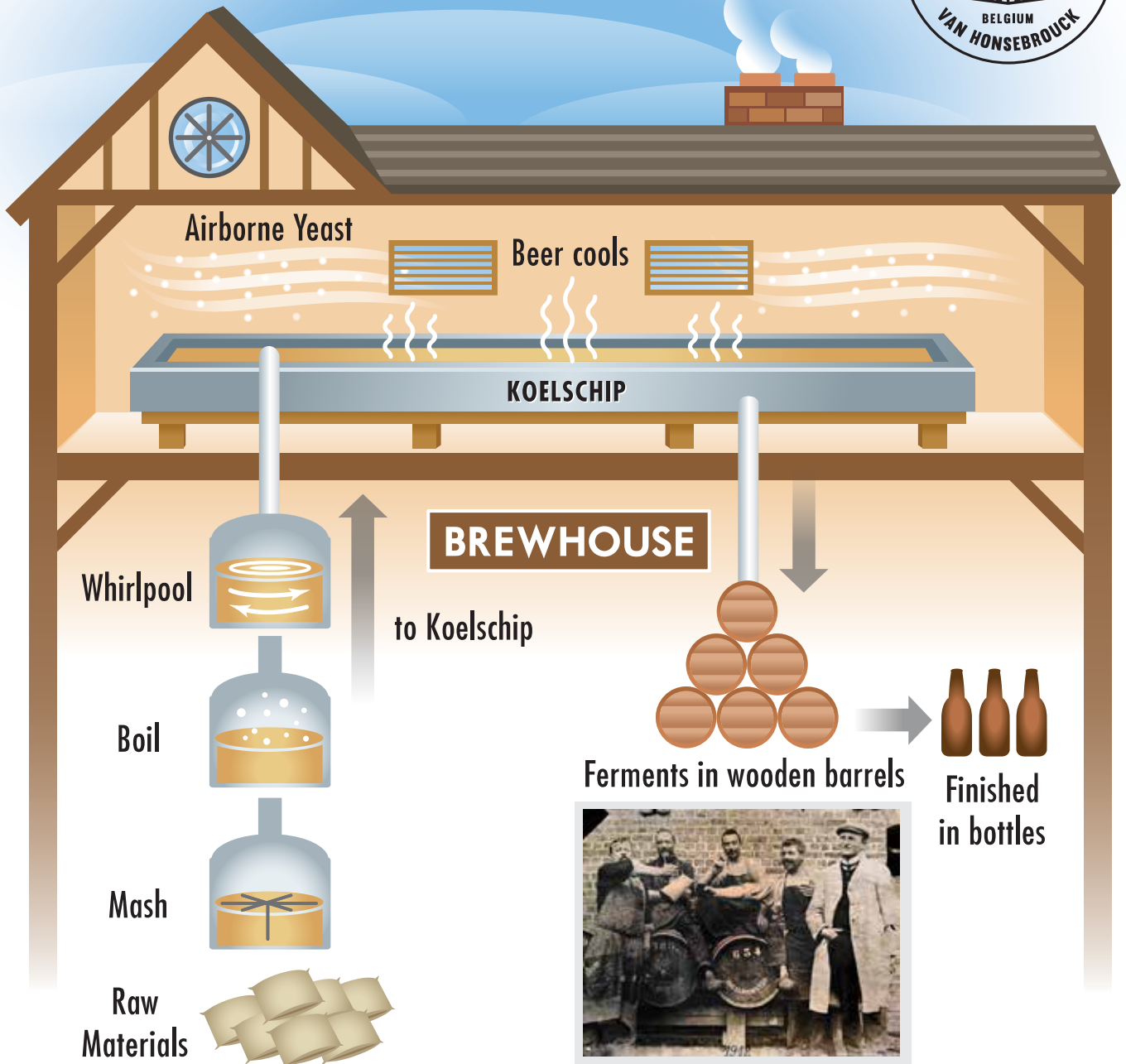




HOW IS LAMBIC MADE ?



POURING TECHNIQUE

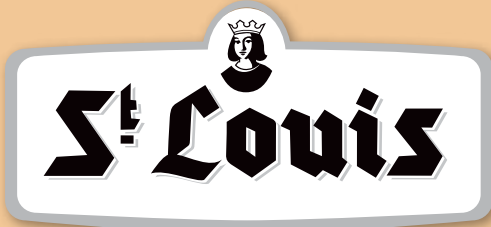


1. Clean glass
2. Rotate glass as you pour along side
3. Pour remaining 45°
4. Leave sediment

WHAT IS GUEUZE?

A blend of
1, 2 and 3 yr. old Lambic





Gueuze & Kriek

By drinking St. Louis Fond Tradition Gueuze you get to experience the most ancient flavors in brewing.

Wort derived from unmalted wheat and pale malted barley is infected by airborne microorganisms imparting very rustic-earthly flavors as it ferments in oak barrels creating lambic. Relying on his own taste the brewmaster blends one, two and three-year-old lambics to create his gueuze.

A light effervescence gives these beers a wine like quality that is both refreshing and complex. The crisp bright flavors from the young batches emerge from the woody, vegetal and barnyard flavors of the older lambics.

Add fresh cherries into the fermentation and you will taste the most pure essence of fruit harmonizing with rustic garden flavors. In St. Louis Fond Tradition Kriek Lambic the result is mind blowing!

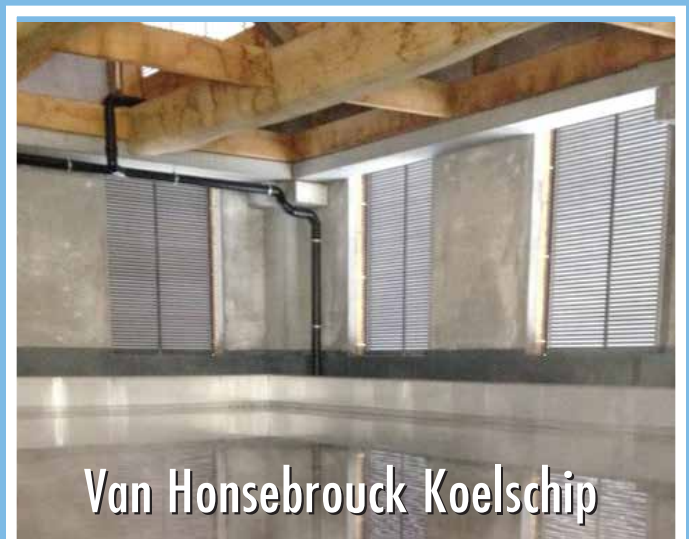


Brewery Van Honebrouck is one of two breweries located outside of the Zenne Valley allowed to use the term Gueuze.

In 1957 Van Honebrouck purchased their first lambic yeast from Van Halen Frères in Ukkel.

Using it as a starter they were able to create their own unique microbiology which is harvested by wooden planks that hover over their Koelschip.

The Beer Hunter Michael Jackson on Lambics "They are the most Belgian of Beers, the world's most unusual; and the most uninhibitedly natural...can shock at first sip - and seduce to the point of obsession anyone who truly loves sensory exploration"



Van Honebrouck Koelschip