



from....  
**BREWERY VAN HONSEBROUCK**



## **BACCHUS - 4.5% ABV**

“Floral aromas give this Flemish sour an aromatic opening to go along with its tangy finish. Malt sweetness is balanced by tangy notes that are provided by a unique culture of bacteria and yeasts that live within the wooden barrels in which this ale rests.”



## **ST. LOUIS PREMIUM FRAMBOISE - 2.8% ABV**

“Raspberry sweetness balances against crisp, tart flavors to deliver a balanced Lambic everyone loves. Brewed in an open fermentation vessel called a “koelschip” the base lambic beer is wildly fermented as air borne yeast passes through the windows of the whitewashed attic atop the brewery.”



## **ST. LOUIS PREMIUM PECHE - 2.6% ABV**

“More subtle than its siblings, this summery peach Lambic is the nectar of the gods. To taste the Peche is to sample the fresh zing of a fruity summer splendor mingled with the deeper, musty spice typical of a fine Belgian lambic brew.”



## **ST. LOUIS PREMIUM KRIEK - 3.2% ABV**

“25% Oblacinska cherries with pits and aging period of 6 months transform the basic lambic into a fruity red delicacy. The earthy esters from the wild yeast create a unique Amaretto like character to the nose of this beer which opens up a host of pairing options that range from gamey proteins to rich desserts.”



## **ST. LOUIS FOND TRADITION KRIEK - 6.5% ABV**

“Pungent fruity flavors - grape, fermented apples, zesty lemons and ripe peaches mingle with the rustic yeast that lends both modern crispness and traditional, old-school Belgian lambic musty spice.”



## **ST. LOUIS FOND TRADITION GUEUZE - 5.0% ABV**

“Traditional Gueuze, unfiltered and unsweetened, with a dry, sour finish that quenches your thirst. Golden-blond, unfiltered and unsweetened. An extremely pure beer with a long history. A humble nose with a lot of fruit, dominated by young sour apples.

