

Brasserie St Feuillien - Belgium

St. Feuillien is a family owned brewery founded in 1873 and located in the town of Le Roeulx – southwest of Brussels in Belgium. It is currently run by the fourth generation of the Friart family on the original site of the Abbey of Premonteres (now Abbaye St-Feuillien du Roeulx).

The brewery is the producer of several international award-winning beers. The full product line includes a Blonde, Triple, Brune, Saison, Grand Cru, a Noel, and a line of fruit and wit beers under the Grisette label.



St Feuillien Triple

The Triple is a medium to full bodied Belgian Triple. On the nose there is a definite fruity aroma that also carries honey, spice, and typical Belgian yeast aromatics. Flavors include a mélange of malts, apricot/peach/banana, spice, and Belgian yeast. Compared to other Belgian Triples it is crisp and dry, less yeasty, and very refreshing. Winner of Gold for Belgian Triple at Barcelona Beer Challenge 2016.

ABV of 8.5%. Available in 330ml bottles, case of 24.



St Feuillien Brune

The Brune is a classic example of a Belgian Abbey Dubbel, malty and fruity, with a good dose of caramel and a touch of spice. It is somewhat sweet and rich, with medium to full body.

ABV of 8.5%. Available in 330ml bottles, case of 24.



St Feuillien Quad

New to St Feuillien in 2020 the Quad complements the line of exceptional quality Belgians. Aromas of raisins, caramel, soft malts, and vinous wood. Flavors of caramel, sweet malts and dark fruit. Slight sweet overall with distinctive St Feuillien yeast.

ABV of 11%. Available in 330ml bottles, case of 24.



St Feuillien Saison

This beer is a great example of style in the hard to define Farmhouse/Saison category. It is crisp and fruity, yeasty and tangy, and quite refreshing. Well known worldwide, it won Gold at the Barcelona Beer Challenge in 2016 and Silver at the European Beer Star in 2015.

ABV of 6.5%. Available in 330ml bottles, case of 24

De Halve Maan - Belgium

De Halve Maan, known for the Straffe Hendrik line, is a 6th generation family brewery located in Bruges. Originating in 1856, the brewery focuses on traditional Belgian beer styles and annual variants such as the Tripel Wild, Quad Heritage, and Quad Xmas blend.



Straffe Hendrik Quad

Straffe Hendrik Quadruple is a rich and intense dark Belgian ale, brewed with a subtle blend of specialty malts, which gives the ale an extremely dark color and a chewy, malty complex character. The quad combines a clean dryness with a warm full-bodied mouth feel and essences of fruit. Secondary fermentation in the bottle creates a living ale that can be aged and will have an evolution of taste profiles over time. Pours a beautiful garnet red/brown with lasting foamy head. Aromas and flavors of caramel malts, candi sugar and dark fruit. Sweet and warm, but nicely balanced.

ABV of 11.0%. Available in 330ml bottles, case of 24; and 750 ml bottles, case of 12.



Straffe Hendrik Tripel

The Tripel is a traditional top-fermentation beer that is brewed according to the original family recipe and refermented in the bottle. A rich beer, with a subtle mixture of six different kinds of malts and Noble hops. Aromas of pitted fruit including peach and apricot. Deep fruity flavors follow same with additional spicy Belgian yeast.

ABV is 9.0%. Available in 330ml bottles, case of 24.



Bruges Zot Blond

A fun summer beer, the Zot Blond is a flavorful specialty beer. Aromas of fruity citrus, coriander and spice. Flavors follow same with a light hoppy bitterness. A nice, refreshing session ale which just seems to epitomize Bruges, and Belgium in general.

Available in 330ml bottles, case of 24

Abbaye des Rocs - Belgium

Located in Montignies-sur-Rocs in Hainaut province near the French border this very small family run brewery (less than 2000 hl annually) started commercial operation in 1979 and is located on the original site of the Abbaye des Rocs. Some of the buildings date from the original abbey and water is still drawn from the original source on the abbey grounds.

Run by Nathalie Eloir, one of the few women brewsters in Belgium, the brewery focuses on artisanal products using original recipes that have been handed down through generations. A number of dark, complex, Abbey style beer are brewed in a traditional manner along with a number of lighter blondes and witbiers.



Abbaye des Rocs Grand Cru

The Grand Cru is also a big malty, Abbey style beer. Not to be outdone by the Brune it is also very complex, with more dark fruit, cherries, and caramel in the mix plus hints of licorice and tobacco to make thing interesting. Smooth and medium to full bodied.

ABV of 9.5%. Available in 750ml bottles, case of 12.



Abbaye des Rocs Triple Imperiale

The Triple Imperiale is a big Belgian Dark Strong Ale. It is malty, soft, full bodied, and sweet. There is definite dark fruit and malts to the nose, and the flavors carry these along with a good dose of caramel, a bit of orange/citrus and a hint of chocolate. A good paring as an appetizer or with a desert.

ABV of 10%. Available in 750ml bottles, case of 12.

Bockor Brouwerij (Brouwerij VanderGhinste)

Located in Bellegems in West Flanders near the French border, this one hundred year old brewery is one of the few remaining family run breweries still brewing Flanders sours using traditional spontaneous fermentation and barrel aged methods.



Cuvee des Jacobins Rouge

Cuvée des Jacobins Rouge is a Flanders Sour Red Ale, garnet red in color with a balance of malty sweetness and acidic sharpness. The characteristics of the beer are a result of spontaneous fermentation and an 18 month aging in French oak cognac barrels. The beer has a strong aroma of oak and flavors of sour cherries, vanilla, and fruit abound. Bronze medal (Belgian and French Ales) 2015 Vancouver Magazine Craft Beer Awards. Gold Medal winner for Best Wood Aged Beer at the World Beer Awards.

ABV of 5.5%. Available in 330ml bottles, case of 24.



VanderGhinste Oud Bruin

This Flanders Oud Bruin was the first beer brewed by Bockor in 1892 and is a regional product that can only be brewed in Southern West-Flanders. The aroma is dark fruit and wood, and the taste is characterized by a balance of fruitiness and a soft tartness. Ultimately tart and refreshing, the Oud Bruin won a gold medal in the category "Oud Bruin" at the World Beer Awards.

ABV of 5.5%. Available in 250ml bottles, case of 24.

Brouwerij Kees - the Netherlands

Kees Bubberman, the Emelisse brewer of fame, has his own brewery! Same philosophy as before – great base beer with barrel variants. And just like Emelisse, Kees is getting great reviews. He is so successful it's a challenge getting his beers. But worth it when available!



Caramel Fudge Stout

Dark rich chocolatey fudge. And a ton of it... Lots of dusty dark chocolate, sweet rich coffee and cream, vanilla, and sweet roasted malts with a little spice. Slick, almost syrupy. An Imperial chocolate explosion and a decadent dessert beer.

ABV of 11.5%. Available in 330ml cans, case of 24.

American Barley Wine



Lighter than Kees' previous behemoths, this barley wine is still big and full, and also worthy of cellaring. Malty and sweet when young, there are a multitude of flavors including rich caramel, oranges, ripe fruit, and vanilla.

ABV of 11.5%. Available in 330ml cans, case of 24.

Export Porter 1750



Don't get fooled by the name – this is really a Russian Imperial Stout, and just as good if not better than some of Kees' previous stouts. Big and complex. Smooth and slightly warming. Bittersweet with roasted malts, caramel, dark chocolate, black coffee, licorice and molasses. Yummy. Top notch.

ABV of 10.5%. Available in 330ml cans, case of 24.

Pohjala – Estonia

Põhjala was founded in Tallinn, Estonia at the end of 2011 by four Estonian beer enthusiasts and home brewers. Soon thereafter the company was joined by Scottish head brewer, Chris Pilkington, bringing experience from Brewdog. The first Põhjala beer, Öö Imperial Baltic Porter, was released in the beginning of 2013. Most notable are the Pohjala Cellar Series, generally special barrel aged variants of core and unique beers, plus collaborations.



Öö

Meaning Night, Öö is a big Imperial Baltic Porter and a core beer. Aromas of sweet molasses, soy, and black coffee. Flavours follow same with additional dark chocolate and nuttiness.

ABV of 10.5%. Available in 330ml bottle, case of 24.



ÖöX

Also from the Cellar Series, this is Öö aged in newly emptied Cognac barrels. Aromas of fruity cognac, chocolate nougat, raisins and caramel malts. Flavors follow same with emphasis on caramel and additional chocolate.

ABV of 13%. Available in 330ml bottle, case of 24.



Plum Barley Wine

From the Cellar Series, and evident from the name, this is a huge, plum liqueur barrel aged Barleywine that was also brewed with Mirabelle plums. Pouring a deep mahogany color there are aromas of sweet dark fruit, caramel and soft toasted malts. Flavors follow with sweetened plums, raisins, figs, caramel, candi sugar, and bready malts. There is slight tang and nice warmth on the finish.

ABV of 14%. Available in 330ml bottle, case of 24.



Virvatuli

Virvatuli is actually a Braggot, made with mead and a gruit based beer. Pouring a nice reddish brown there is a lot going on. Notes of caramel, chocolate nougat, sweet Vermouth, raisins, honey and sweet toasted malts. A bit like French toast and a bit like a beer liqueur.

ABV of 13%. Available in 330ml bottle, case of 24.