



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 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

Westbier Imports – Product Guide



St Feuillien Grand Cru

The Grand Cru is a strong blonde ale unique to St Feuillien. It has big hoppy/citrusy aromas and flavors are complex with interesting yeast, spice/pepper, and lemon notes. The Grand Cru has won multiple awards over the past ten years.

ABV of 9.5%. 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.

De La Senne

Based in Brussels, Brasserie De La Senne is a young Craft brewery which got into full production in 2010. The beers range from traditional to modern; from classic Belgian Triples to multiple Saison variants to hoppy ales.



Bruxellensis

The Bruxellensis is a Brett Pale Ale, refermented for several months with a wild yeast of Brussels origin. Amber with coppery highlights, it has a fruity attack (pineapple and red fruits) and is supported by aromas of hops and complex notes of old leather. Flavors follow with a soft maltiness and a persistent, almost candied fruitiness. The finish is dry and bitter.

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



Jambe de Bois

Jambe-de-Bois or “Peg-Leg” is a generously hopped Belgian Triple. The aromas of Belgian yeast dominate and are reminiscent of pear and ripe banana. Hops then add floral and spicy notes (white pepper and nutmeg) to the flavor. The alcohol content gives the beer a nice roundness, and it finishes dry, sharp, and slightly bitter.

ABV of 8.0%. Available in 330ml bottles, case of 24