

CUVEE DES JACOBINS

330ml x 24 \$4.70,

Gold Medal for Best Wood Aged Beer

94pts Wine Enthusiast Top 25 Beers of 2016

Tasting Notes

This is a 100% foederbeer, which means beer of spontaneous fermentation that has matured for 18 months on oak casks. Cuvée des Jacobins Rouge is a Flemish Sour Ale, red in colour with a beguiling balance of malty sweetness and acidic sharpness. Refreshing and delicious.

Food Pairing

Consider this beer with cheese.

Alcohol 5.5%

Recommended serving temp. 4-6C

