



# Bertrand Geulette

Brasserie L'Echasse

<http://www.echasse.be>

## BILATERAL MEETINGS

July 12, 2015 (10:00 am - 5:00 pm)

**DESCRIPTION** L'échasse, brasserie artisanale de Namur, propose :

**La Houppe** : Bière de couleur blonde trouble, mousse blanche crémeuse abondante, forte pétillance. Odeur houblonnée avec des senteurs légèrement fruitées, notes d'agrumes et de houblons aromatiques. Goût amer avec de légères pointes sucrées, saveurs de pamplemousse, moyennement sèche en bouche, effervescence prononcée avec une astringence présente en fin de bouche. Bière titrant 7,5% d'alcool.

**ORGANIZATION TYPE** SME

**EMAIL** [bertrand@echasse.be](mailto:bertrand@echasse.be)

**COUNTRY** Belgium

**CITY** Namur, 27 Rue des Bas Prés [Google map](#)

**AREAS OF ACTIVITIES** BEVERAGE PRODUCTION

## Idea

### POSSIBILITY TO VISIT OUR MICRO BREWERY (CURRENTLY IN IMPLEMENTATION) 1KM FROM THE FAIR

Our new brewery is actually being implemented (we are still installing) at 1km from the fair, so if you are interested to open discussion of collaboration with us we can organize a short tour ...

## COOPERATION REQUESTED

1. Sales/Distribution Agreement

---

### Request

## DÉCOUVREZ LA HOUPPE POUR VOTRE ÉTABLISSEMENT EN BELGIQUE

Bonjour

Nous sommes une jeune brasserie en pleine installation de notre Micro Brasserie à Namur

Nous avons une bière appelée La Houpe. Nous sommes bien évidemment ouvert à élargir notre réseau de dégustation/vente en Belgique.

N'hésitez pas à nous contacter

Plus d'info sur [www.echasse.be](http://www.echasse.be) ou sur <https://www.facebook.com/BrasserieArtisanaledaNamur>

Au plaisir de vous rencontrer

Bertrand

**KEYWORDS:** HOUPE BELGIQUE HORECA DRINK ECHASSE NOUVEAUTÉ 75CL FÊTE HOUBLON FÛT

## COOPERATION REQUESTED

1. Sales/Distribution Agreement

---

### Request

## EXPORTATION COLLABORATION FOR LA HOUPPE

Hi

We are a young brewery located in Namur, we have one beer name "La Houpe" which is a real success since it was launched in June 2013.

Please have a look to [www.echasse.be](http://www.echasse.be)  
and <https://www.youtube.com/watch?v=vAr3brjWNIM>  
or  
<https://www.facebook.com/BrasserieArtisanaledaNamur>

We are installing our micro brewery in Namur this month (June 2015) and from now our beer is brewed at brewery Anders. We are open to find some partnership for exportation. (actually we are beginning Hollande and France)

La Houppe is a blond beer with a copper appearance and an alcohol content of 7.5 °. It has a fine and balanced bitterness. The aromatic nose betrays the presence of a subtle blend of three kinds of hops. Its palate is soft and highlights some citrus notes.

The typicality of the Houppe is obtained by the return to three traditional brewing methods:

- Dry hopping: we add one of the three varieties during the fermentation process.
- A long aging, which allows us to offer you an unfiltered beer. This is the time that gives maturity to our beer
- The use of selected yeasts and seeding from a fresh sourdough guarantee some typical ester notes.

Serve cool or slightly tempered to allow the release of aromas. Stored vertically, use the slightly tilting your glass without spilling the dregs.

Before the taste:

- Admire the beer in daylight: you will see a blond beer with a copper appearance and releasing a generous sparkling.
- Dip your nose in the glass: the Houppe exudes a fruity aroma reminiscent of citrus as well as hints of hops notes.

In the mouth, finally making the fruity and slightly sweet flavors instead of the fresh bitterness of three different hop varieties.

A balanced beer that is 7.5 ° easily hides. Finally, in the mouth, fruity and slightly sweet flavor fades in favor of a bitterness built on 3 varieties of hops

For the future we have others beers in mind

Let's talk...

Bertrand

**KEYWORDS:** **HOUPE** **ECHASSE** **EXPORTATION** **NAMUR** **BLOND** **MICRO** **NEW** **BEER**

## **COOPERATION REQUESTED**

1. Sales/Distribution Agreement
-