



S^t Feuillien

anno 1125



*Via omnium aliarum
praelata una...*



ENG



Since 1873, the Friart family has been brewing various beers, among others, the **S^t Feuillien**. But the history of this beer goes back even further:

In the 7th century, an Irish monk by the name of Feuillien came to the Continent to preach the Gospel. Unfortunately, in 655, while travelling through the charcoal forest, across the territory of what is now the town of Le Roeulx, Feuillien was martyred and beheaded. On the site of his martyrdom, Feuillien's disciples erected a chapel which, in 1125 became the Abbey of Prémontrés, but later became known as the Abbey St-Feuillien du Rœulx.

The Abbey prospered until the upheavals of the French Revolution. During these troubled times, it was condemned by the revolutionaries. For centuries, monks have brewed beer and this tradition has been preserved until this very day.

Fourth generation of brewers for the Friart family but still the same passion and know-how.



Once a real connoisseur has tasted **S'Feuillien**, he knows right away that it will always be his favourite.

S'Feuillien is a top-fermenting beer brewed with extremely pure water. The spring is located under the brewery itself. Only the very best malts and hops are used: for **S'Feuillien Blonde** and **Triple**, we use pale malt, and for **S'Feuillien Brune** and **Cuvée de Noël**, a combination of specially selected malts is used.



The malt resulting from the fermentation of the barley is crushed and mixed with water. This is the infusion-brewing method during which the sugars in the malt are extracted. The syrupy juice which is obtained is called the wort. Once filtered, it is brought to boiling point in a boiler. It is during this boiling process that we add to the wort top-quality hops (brewers' gold) which give the product its characteristic aroma and bitter flavour. The wort is then cooled to a temperature of above 20°C and sprinkled with yeast (principle of top fermentation). It is at this point that the fermentation process begins: the yeast slowly rises to the surface, and the sugar is converted into alcohol. The wort is then finally transformed into beer.



The beer is stored for 6 weeks in a cooling chamber (0°C) to ensure good decantation of the beer and a refined taste. The **S'Feuillien** beer is then bottled (drawing) and is naturally aged for three weeks in a warm chamber (25°C) to encourage secondary fermentation and saturation in the bottle.

The beer then acquires its sparkle. It is only then that you can savour to the full the taste of malt and the character of the hops, and truly appreciate the know-how of a master brewer.



S'Feuillien is the Abbey beer par excellence. It is a noble product born of its terroir, a beer to be revered.

The bottles must be stored in standing position and protected from sunlight, heat and sudden temperature changes.

How should you serve **S'Feuillien**?

A real connoisseur will serve **St-Feuillien** in a special balloon glass that is perfectly clean and dry. He will start by gently pouring the beer while holding the glass straight without letting the neck of the bottle touch the edge of the glass.

A connoisseur will strive to obtain a characteristic creamy and sensual head which releases all the unmistakable aroma of **St-Feuillien**.

Of course, he will hold the glass by the base to avoid heating the beer ever so slightly and to prevent alteration of the characteristic haziness that forms the body.

At what temperature should **S'Feuillien** be savoured?

St-Feuillien Blond or **Triple** should be served either cool (6°C) or temperate (10-12°C) according to taste.

To savour the aromas at their best, we suggest that you enjoy **St-Feuillien Brune** and **Cuvée de Noël** at an average temperature of 8 to 10°C.

Cheers!



For every party or event, there is a **S'Feuillien** beer to suit your taste: 33cl, 75cl, **Magnum** 1.5L, **Jeroboam** 3L, **Mathusalem** 6L, **Salmanazar** 9L.



Old faithful!



S^tFeuillien BLONDE (7.5% alc. vol.)

This light ale has a deep golden colour with a smooth, frothy head. It is very perfumed with an unmistakable hint of aromatic hops and a fruity (citrus) note from the spices used in production.

The body has an intense yet distinctive bitterness and a strong malty taste which is a delight to the palate. The overall effect, however, is a slight dryness and hoppiness.

All these features make **St-Feuillien Blonde** an excellent and very drinkable beer.



Available in bottles of 33cl, 75cl and on draught of 20L.

S^tFeuillien BRUNE *Réserve* (8.5% alc. vol.)

This brown ale has a marked ruby brown colour with a generous and lasting head. It has a distinctive aroma reflecting the wide range of ingredients used in its production. The fruitiness resulting from its fermentation blends harmoniously with a dominant liquorice and caramel flavour.

The body is decidedly malty. The bitterness is the result of a complex alchemy between the fine hops and special malts used. These give **St-Feuillien Brune** a typical dark chocolate appearance.

This beer creates an endless variety of sensations with a lingering taste and powerful aroma.



Available in bottles of 33cl, 75cl and on draught of 20L (6% alc. vol.).

St-Feuillien TRIPLE (8.5% alc. vol.)

This beer has a white, smooth and very compact head. Its pale amber colour is very characteristic revealing a distinctive maltiness. It has a rich aroma with a unique combination of aromatic hops, spices and the typical bouquet of fermentation – very fruity. Secondary fermentation in the bottle gives it a unique aroma due to the presence of yeast.

St-Feuillien Triple has a very strong and exceptionally lingering taste thanks to its density and its long storage period.

Whether served as a refreshing aperitif in summer or savoured during the winter months, the **Triple** is a connoisseur's beer *par excellence*.



Available in bottles of 33cl, 75cl, 1,5L, 3L, 6L, 9L and on draught of 20L.



(9% alc. vol.)

This beer has a generous head – compact and firm. Its slightly brown colour is the result of the roasted barley. It has a dark ruby brown colour and a very intense aroma. The aromatic herbs and spices used greatly enhance its delicious smell. This beer is full-bodied with a smoothness that is the result of the synergy of caramelised malts, carefully controlled fermentation and long cold storage.

St-Feuillien Cuvée de Noël has a very subtle bitterness that is the dominant flavour in this harmonious ale that strikes a perfect balance between all the different ingredients.

Available in bottles of 33cl, 75cl, 1,5L and on draught of 20L.



SAISON FROM St-Feuillien (6.5% alc. vol.)

St-Feuillien SAISON is what the Belgians call a beer of the terroir, a traditional farmhouse ale with all the rich savour of the fertile land of southern Belgium. Saison, a warm golden blonde ale, is a top-fermented classique. Thanks to secondary fermentation in the bottle, Saison has an unmistakable flavour full of rich nuances and a slight tang.

SAISON, the latest in a long line of top-quality **St-Feuillien** beers, is a “hoppy”, unfiltered beer that is so emblematic of the rich Belgian tradition.

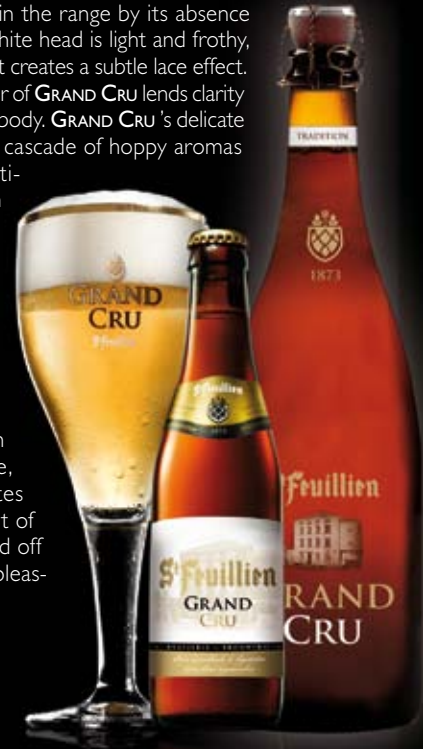
Available in bottles of 33cl, 75cl,
in can of 33cl and on draught of 20L.



GRAND CRU

lies in the unique combination of the most noble hops and the finest aromatic ingredients. **GRAND CRU** differs from other beers in the range by its absence of spices. Its full, white head is light and frothy, and when poured it creates a subtle lace effect. The very pale colour of **GRAND CRU** lends clarity and brilliance to its body. **GRAND CRU**'s delicate nose is a veritable cascade of hoppy aromas with hints of fruitiness coupled with subtlety and sheer richness. When savoured, the first sip is light and intriguing. The next impression is one of a slight bitterness full of captivating nuances. When it hits the palate, **GRAND CRU** creates a lingering moment of happiness, rounded off by an intense yet pleasant bitterness.

(9.5 % alc. vol.)
Available in bottles
of 33cl and 75cl.



Car d'OR

(6.5% alc. vol.)



Brewed according to an original recipe, **Car d'OR** is a top-fermenting ale with secondary fermentation in the bottle. It has a well-balanced aromatic structure, slight, subtle bitterness and refreshing flavor. On the palate, the first sip is pleasantly sweet, featuring hint of apricot; the bitterness is delicate and subtle.

Round and mellow, **Car d'OR** is very thirst-quenching and easy to drink.

This classic beer will delight both connoisseurs and beer lovers with its perfectly balanced aromatic profile and freshness.

It has all the qualities you would expect from a great Belgian beer brewed with respect for tradition.

Available in bottle of 33cl
and on draught of 20L.

2015
MONS

BREWED BY ST-FEULLIEN BREWERY
AND CERTIFIED BY MONS 2015,
EUROPEAN CAPITAL OF CULTURE.



Beers of Brasserie St-Feuillien won a lot of Awards



St-Feuillien BLONDE

Silver Medal

- The World Beer Championships, 1998.
- Australian Beer Awards, categorie Belgian and French Style Ales, 2011 and 2012.

World's Best Abbey Pale Ale, World Beer Awards, 2010 (London).

St-Feuillien TRIPLE

Highly recommended Abbey Ale (Pale),
World Beer Awards, 2009 (London).

St-Feuillien BRUNE

Silver Medal

- The World Beer Championships, 2009.
- Brussels Beer Challenge, 2012, category Dark Ale: Abbey/Trappist.

Meilleure bière brune, Best Belgian Beer of Wallonia 2014, category Bière brune supérieure ou égale à 8% vol.

SAISON

World's Best Saison, World Beer Awards 2009 (London).

Silver Medal

- US Open Beer Championship 2010 (Atlanta), category Belgian Saison Ales.

Bronze Medal

- Australian Beer Awards 2010, category Belgian and French Style Ale.
- Brussels Beer Challenge 2012, category Pale and Amber-Ale : Saison/Saison.

GRAND CRU

Gold Medal

- European Beer Star, category Belgian Style Strong Ale, 2011 (Nuremberg).

Bronze Medal

- Australian Beer Awards 2012, category Belgian and French Style Ale.

Europe's Best Belgian Style Strong Pale Beer, World Beer Awards 2012 (London).

Prix d'excellence, Best Belgian Beer of Wallonia 2012.

grisette Blanche

Silver Medal

- Brussels Beer Challenge, 2013, category Wheat: Witbier.





At the start of the 20th century, in Hainaut, every small brewery produced a top-fermenting beer which was drawn from wooden barrels.

This traditional beer was the pride of the local breweries and quenched the thirst of the most demanding customers!

At the Friart Brewery, this beer, of which the formula is a carefully kept secret, was called the **grisetette**.

A few years ago, the **St-Feuillien Brewery** decided to take up the tradition and now presents four new varieties of **grisetette**.



Fruits des Bois and **Cerise** are fruity beers that are especially light and thirst-quenching. The traditional **grisetette Blonde Gluten free** or **Blanche** is refermented in the bottle and unfiltered. These varieties have all the aroma and savour of top-fermenting beers.

These full-bodied beers, which are remarkably light (from 3.5% to 5% alc. vol.), are available in bottles or draught.

Three distinctive features

- The quite different steps of fermentation and storage take place in separate specially designed cellars, but each step is essential in forming the character of the beer.
- With the exception of the fruity varieties, these beers undergo secondary fermentation in the bottle. Therefore, they are much richer than their saturated counterparts.
- In contrast to most special top-fermenting beers, they are light and thirst-quenching.

grisette *Fruits des bois*

(3.5% alc. vol.)

Scintillating, fresh and delicately flavoured, **Grisette Fruits des Bois** is a light, refreshing beer that is brewed with the best malt and wheat, with a slightly hoppy taste. The colour of **Grisette Fruits des Bois** is reminiscent of a young Burgundy. The head is thin and compact. This blend creates a riot of sweet yet slightly bitter tastes redolent of red berries and other exquisite fruits.

Grisette Fruits des Bois, a naturally sweet beer, is characterised by easy digestibility and low alcohol content.



Available
in bottle of 25cl
and on draught of 20 L.



grisette *Cerise*

(3.5% alc. vol.)

Grisette Cerise, a light top-fermented malt and wheat beer, is lively, refreshing and delicately fragranced. This ruby red delight rich in natural fruit juices has a sweet yet slightly tart taste enhanced by a smooth blend of the delicate beer and cherry flavors.



Available
in bottle of 25cl
and on draught of 20L.





Available in
bottles of 25cl, 75cl
and on draught of 20L.

grisette **Blanche** (5.5% alc. vol.)

Grisette Blanche belongs to the rich family of Belgian white beers. It is therefore very refreshing in summer.

However, it remains a full-bodied, savoury beer offering lots of contrast.

Its head is typical of wheaty beers – creamy and compact – with an opaque, hazy appearance.

grisette **BLONDE**

Sans Gluten

 (5.5% alc. vol.)


*Gluten
Free*

Grisette Blonde is a light, very refreshing pale ale. With a secondary fermentation in the bottle, it releases aromas of a richness that it is seldom found in other beers of this density. The head is smooth and white, and the body has a straw yellow color. It has an intense yet distinctive bitterness.

Respecting traditional methods, **Grisette Blonde** does not undergo any biochemical treatment and is certified gluten-free.



Available in bottle of 25cl
and on draught of 20L.



Visiting the Brewery

INDIVIDUAL VISITS

Every Saturday at 2.00 pm without reservation.

GROUP VISITS

Group of minimum 10 persons.

Every day from 9.00 am to 6.00 pm (reservation only).

Guide in French, Dutch, English and German.

INFORMATION & RESERVATION

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Old faithful!