

3 MONTS HÉRITAGE CÉRÉALES

經典傳承烘焙穀物



This golden yellow triple beer offers a subtle balance of a sweet cereal taste and light bitterness. This beer uses old-fashioned grains (spelt, oats, wheat and barley) to link back to the traditional agricultural practices in French Flanders when crops were more diversified.

此金黃三倍麥啤由大麥、燕麥、斯佩爾特麥與小麥釀造。此款啤酒展現了法國法蘭德斯傳統多元的農業文化特色。

Alcohol strength 酒精濃度: **9%**
Serving suggestion 飲用建議: **3°C - 5°C**

Colour 顏色: **18 EBC**
Bitterness 苦味: **32 IBU**

Style 風格:

French Farmhouse Triple Ale 法國農莊三倍麥啤

Foam 泡沫:

White, thick and creamy 白色，濃稠與綿密泡沫

Nose 香氣:

Fresh cereal, ripe fruit, hints of mellow spice (cinnamon)

新鮮穀物，熟成水果，淡淡的香料味(肉桂)

Taste 味道:

Malty, ripe fruit, mellow spices and intense roasted notes, light bitterness

麥芽、熟成水果，微香料味與厚重的燒烤味，微苦