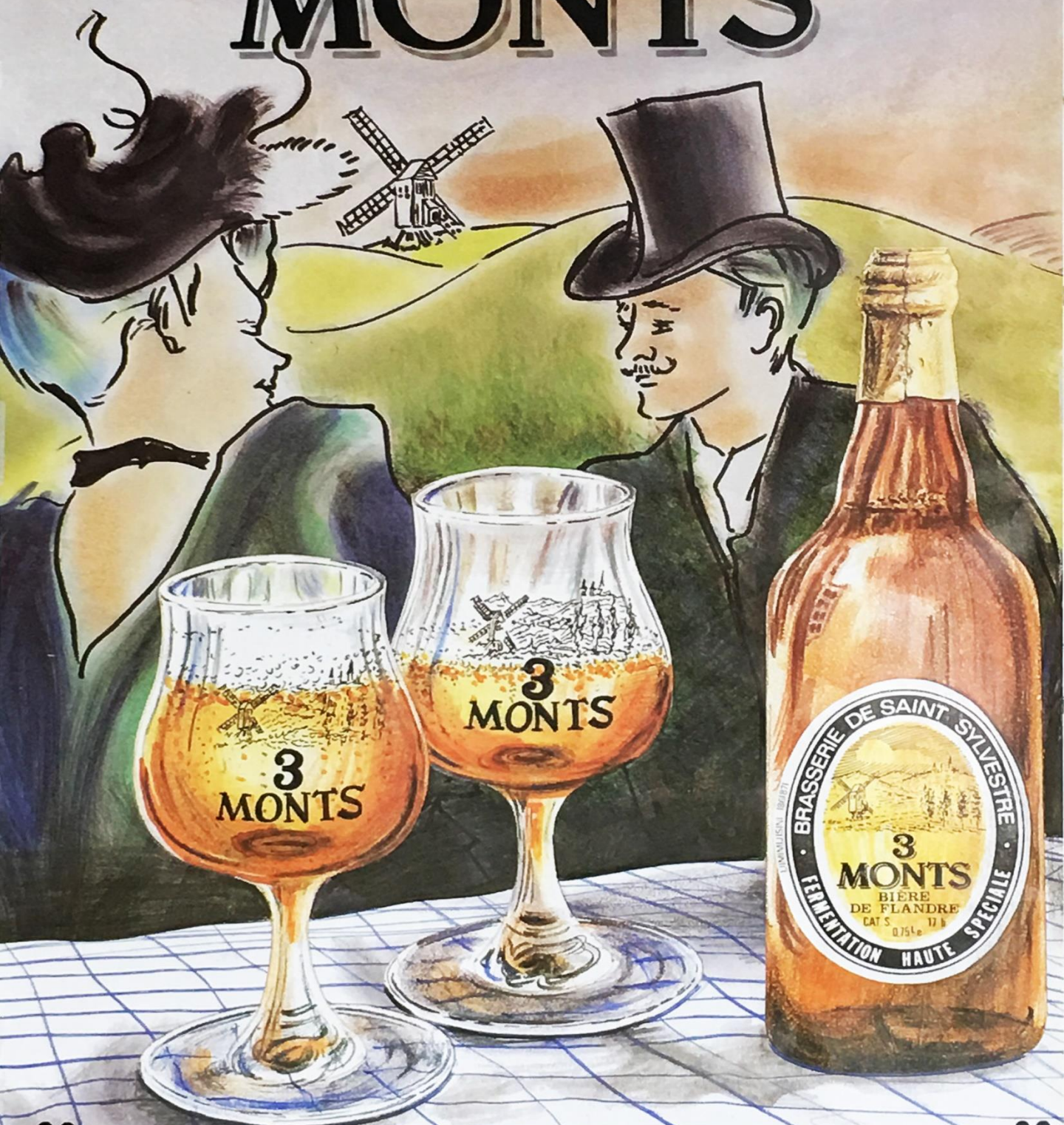


3 MONTS



”DIEU QUE C’EST BON!!!”

3 MONTS BIO PUR MALT

有機純麥啤



This pure malt organic ale has a refreshing taste, a touch of bitterness and grassy aroma. Brewed with pure organic ingredients.

純麥芽有機啤酒, 富有清爽的味道, 亦帶有一絲苦澀和青草的香氣。用純有機成分原料釀造。

Alcohol strength 酒精濃度: **6.5%**
Serving suggestion 飲用建議: **3°C - 5°C**

Colour 顏色: **21 EBC**
Bitterness 苦味: **20 IBU**

Style 風格:

French Farmhouse Organic Ale 法國農莊有機麥啤

Foam 泡沫:

Fine and lasting 綿密持久

Nose 香氣:

Very fresh grassy aroma 清爽涼快草香

Taste 味道:

Slightly malty and sweet 淡麥芽,清甜

3 MONTS SAISON 2 HOUBLONS

雙啤酒花季節麥啤



A pale ale with all the aromatic flavor of a spring beer. Its herbaceous springtime aroma comes from the use of newly harvested fresh hop.

一種淡白色的啤酒, 帶有春天啤酒的芳香味道。季節限量生產, 採用新鮮的啤酒花釀造, 清新輕淡。

Alcohol strength 酒精濃度: **6.5%**
Serving suggestion 飲用建議: **3°C - 5°C**

Colour 顏色: **7 EBC**
Bitterness 苦味: **31 IBU**

Style 風格:

French Farmhouse Season Ale 法國農莊季節麥啤

Foam 泡沫:

Fine and lasting 綿密持久

Nose 香氣:

Fresh hops 新鮮啤酒花

Taste 味道:

Balanced bitterness, sweet 平衡的苦澀, 清甜

3 MONTS BIÈRE DE FLANDRE ORIGINALE

原味麥啤



A refreshing blond beer with a strong character, its fruity taste comes from barley grown in the North of France, its highly aromatic taste from yeast, and its bitterness from a specific variety of hops.

清爽的金黃金色啤酒, 具有濃郁的麥芽香氣; 它的果味來自于法國北部種植的大麥, 特別的啤酒花和酵母, 令餘韻回甘, 高度芳香, 各種味道巧妙平衡, 帶給你清爽的感覺。

Alcohol strength 酒精濃度: **8.5%**
Serving suggestion 飲用建議: **3°C - 5°C**

Colour 顏色: **8 EBC**
Bitterness 苦味: **20 IBU**

Style 風格:

French Farmhouse Golden Ale 法國農莊金黃麥啤

Foam 泡沫:

Thick and lasting 厚而綿密持久

Nose 香氣:

Yeasty and malty 酵母和麥芽

Taste 味道:

Balanced hop and malt 完美平衡的苦澀和麥芽

3 MONTS GRANDE RÉSERVE TRIPLE

特級三倍麥啤



A distinctive, oaked, malty and fruity triple-fermented beer with strong character. Its pronounced and typical taste comes from the work done on the yeasts.

由三種不同麥芽釀造出細緻綿密泡沫、成熟的琥珀色、擁有強烈風格的啤酒。你可品嚐到濃郁的橡木，麥芽，果味，帶給你獨特並具有層次的味覺享受。

Alcohol strength 酒精濃度: **9.5%**
Serving suggestion 飲用建議: **8°C - 10°C**

Colour 顏色: **21 EBC**
Bitterness 苦味: **20 IBU**

Style 風格:

French Farmhouse Triple Ale 法國農莊三倍麥啤

Foam 泡沫:

Creamy and lasting 厚而綿密持久

Nose 香氣:

Spicy and fruity 麥香和果味

Taste 味道:

Soft, rich malt, fruity with mild bitterness 濃厚麥芽-柔滑-持久餘香

GAVROCHE

加夫洛許精釀琥珀啤



Special amber ale beer with top fermentation and re-fermentation in bottle. It is brewed with special malts that give its unique character. The development of this beer took 8 years of time to get the desired result.

特殊的琥珀啤酒,選用特殊麥芽,啤酒入瓶後會在瓶中繼續發酵,帶有焦糖香氣,是花了8年時間研製才能得出如此獨特完美的效果。

Alcohol strength 酒精濃度: **8.5%**
Serving suggestion 飲用建議: **10°C - 12°C**

Colour 顏色: **40 EBC**
Bitterness 苦味: **22 IBU**

Style 風格:

Bottled refermentation special beer 瓶中發酵特別麥啤

Foam 泡沫:

Rich and persistent 厚而綿密持久

Nose 香氣:

Roasted malts, hot bread, liquorice and yeast. 烤麥芽,熱麵包,甜烈酒和酵母

Taste 味道:

Soft sweet flavors with notes of caramel 甜味焦糖-持久餘香

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

3 MONTS HÉRITAGE HOUBLONS

經典傳承清新啤酒花



The dry-hopping technique used for this blonde beer means you will find all these particular taste qualities, for a beer that is full of freshness.

此款淡啤酒由生啤酒花釀造，風味特殊，口味清新。

Alcohol strength 酒精濃度: 7%
Serving suggestion 飲用建議: 3°C - 5°C

Colour 顏色: 12 EBC
Bitterness 苦味: -----

Style 風格:

French Farmhouse Aromatic Ale 法國農莊花香麥啤

Foam 泡沫:

Fine and persistent 綿密持久泡沫

Nose 香氣:

Hoppy aroma 啤酒花香氣

Taste 味道:

Balanced, rich aromas, slightly malty with a delicate bitterness

淡啤酒，濃郁花香，淡麥芽帶點苦味

3 MONTS HÉRITAGE LEVURE

經典傳承果香酵母



An ale unfiltered and bottle-fermented. The flavours of a unique yeast formula are obtained from top fermentation, with a second fermentation in the bottle.

此款啤酒未經過濾裝瓶在於瓶中發酵。發酵的燕麥麥芽與'Savinjski golding saaz'啤酒花新鮮香氣相互結合。

Alcohol strength 酒精濃度: **8%**
Serving suggestion 飲用建議: **3°C - 5°C**

Colour 顏色: **24 EBC**
Bitterness 苦味: **20 IBU**

Style 風格:

French Farmhouse Unfiltered Golden Ale 法國農莊未過濾金黃麥啤

Foam 泡沫:

Thick and creamy, persistent 濃稠與綿密持久泡沫

Nose 香氣:

Fruity (orange, passion fruit, mango) and toasted malt 果香味(橘子、百香果、芒果)與烘烤麥芽

Taste 味道:

Exotic fruits and grapefruit zest. Delicate bitterness with slightly toasted notes in the finish 異國水果與葡萄柚皮。餘味微帶苦澀與淡烘烤味



A Taste of Flanders



French Flanders Farmhouse Ale

法國精釀農莊麥啤

LUMICREST INTERNATIONAL LIMITED

SOLE AGENT ASIA