

Best Beer for the Best Moments



Vectura ID 136787
Packaging flasker
Quantity 12

Boon Geuze Mariage Parfait

Belgium

Type: Beer, Acidulous Beer

Producer: Boon Brouwerij Boon



Product:

Boon Geuze Mariage Parfait has an alcohol content of 8%. It consists of 95% mild lambic, aged at least three years and specially reserved for this purpose, and 5% young lambic. The latter provides the fermentable sugars and wild yeasts. After mixing in a vessel of 25,000 litres, the wort (unfermented mixture) is filtered and chilled. If we are bottling, we bring it back to fermentation temperature. The bottles are placed in a climate-controlled space for the secondary fermentation. This is followed by maturing at low temperature for at least 6 months. Want to know the bottling date? Simply subtract 20 years from the "best before" date!

Producer:

Since 1975, Boon Brewery has been owned and run by Frank Boon, one of the pioneers of the authentic lambic and gueuze revival. But the first signs of the brewery date back to 1680, as a farm-brewery and distillery in the village of Lembeek. In 1860 Louis Paul bought the brewery to brew only lambic and faro. From 1875, he began bottling gueuze lambic. In 1898, Pierre Troch bought the brewery. But after the economic crisis of 1927, it came into the hands of Joseph De Vits. His son, Rene is renowned for the production of soft and fine gueuze lambic. As Rene De Vits had no children, he sold the brewery to Frank Boon.

Detailed Information

Analysis

Volume 37,5 cl
Alcohol 8,0 %

Goes Well With



Brie, Gouda og sveitsiske oster

Allergens: Barley malt, Wheat malt

Bruk av alkohol kan gi ulike skadevirkninger. Mer informasjon; [klikk her](#)
