

Best Beer for the Best Moments



Boon Framboise

Belgium

Type: Beer, Acidulous Beer

Producer: Boon Brouwerij Boon



Product:

Framboise Boon is a 100% spontaneous fermentation made from a mix of young and old lambic aged in oak barrels. Real raspberries are added, at least 250 gram per liter beer to create optimal taste. Framboise Boon is a dry complex beer with aroma of vanilla and wood. The raspberries give a crispy, delicious and slightly sour tast. Boon uses champagne cork on the bottles and has won many prizes for their different products.

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.

Vectura ID 127436
EPD ID 2805497
Liquor Store ID 9292302
Packaging bottles
Quantity 12

Detailed Information

Characteristics

Color Red
Aroma Fresh raspberries, touch of herbs
Taste Fresh with good acidity and fullness. Muted sweetness , tart lambicpreg

Analysis

Volume 37,5 cl
Alcohol 5 %

Goes Well With



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

