

Best Beer for the Best Moments



Vectura ID 127434
EPD ID 2805489
Liquor Store ID 9292202
Packaging bottles
Quantity 12

Boon Oude Geuze

Belgium

Type: Beer, Acidulous Beer

Producer: Boon Brouwerij Boon



Product:

Lambic "Mother of all beers". Lambic is spontaneously fermented beer, which means that no controlled yeast is added. It's fermented using the microorganisms that occur naturally in the air at the brewery. This takes much longer and gives a dry bitter beer with wine character. Geuze Boon is one of the classics. Geuze is a mix between young and old lambic, which has normally been on the barrel or tank for 2-3 years.

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

Characteristics

Color	The beer is golden and clear , with a huge and lasting white foam
Aroma	Delightful aroma of sour fruits, notes of spice and horsestable
Taste	The taste is fruity, sour as it should be, but not so extreme that we are talking about vinegar, slightly astringent. Quite dry. Resembles brut champagne

Analysis

Volume	37,5 cl
Alcohol	6,5 %

Goes Well With



Brie, Gouda and Swiss Cheese

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

Ingredients

**Yeast and
Bacterial
Strains**

Spontaneous Fermented

IBU

7

Aging

Over fermented
