

LES VENTS
SAUVAGES

Brasserie · Fermenterie · Verger

RANGE · CELLAR BEERS

Monème 2025

Blend of a spelt saison × 3-year-old aged beer.

The humble annual blend of our cellar.

Monème: " Minimal significant unit "

Our most approachable sour beer. Accessible in its balance and complex in its age. A fine entry point into complex fermentations, or a thirst-quencher for regulars.

Lively, with cidery notes, refreshing and well-balanced.

Blend: 1.5-year-old spelt saison × 3-year-old sour .

Extra Brut (0 residual sugar)

ALCOHOL

6%

INGREDIENTS

barley, wheat, yeast & bacteria.