

LES VENTS
SAUVAGES

Brasserie · Fermenterie · Verger



RANGE · CELLAR BEERS

Oud Bruin

Old brown aged 2 years in demi-muid.

Sour brown ale aged two years in a demi-muid (a 500L oak barrel) with notes of caramel mingled with a woody character and a frank acidity.

Brewed with barley from Hauts-de-France and partially aged at our friends the brewers of "Tours du Malt" (Hem, 59).

ALCOHOL

8%

INGREDIENTS

water, barley, wheat, hops, yeast
and bacteria