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SAUVAGES

Brasserie · Fermenterie · Verger



RANGE · CELLAR BEERS

# Vieille de Foudre

Beer aged 3 years in oak foudre

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Sour beer aged in our foudre n°235 (a 3000L oak cask) for 3 years. Marked by the time spent breathing in this cask, the "Vieille de Foudre" reveals a beautiful rusticity, notes of yellow fruits and a finish tinged with undergrowth.

Brewed with barley malt from Hauts-de-France.

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ALCOHOL

6%

INGREDIENTS

water, barley malt, wheat, hops,  
yeast & bacteria