Abbey Blond Belgian abbey beer

Blond beer made from our own recipe in the historical Val-Dieu abbey

BLONDE ALE BEER

Barley	
Malt	
Double fermentation	
Non filtered	
33 cl	

THE WISDOM OF TIME

Almost 10 centuries of tradition back Cistercian monks in producing abbey beer. This thousand-year-old art has evolved to our time without losing the essence of its more artisanal past. Characteristics that, along with a selection of the finest barley, double fermentation and no filtration, allow us to achieve a modern beer with body and intense flavour. Made with wisdom; to be enjoyed wisely.



Medium | High | Very high

IBUs:	20
Body:	•00
Malt:	•00
Нор:	••0
Alcohol:	•00
Alc.:	6 % vol.
Serving:	6 - 8 °C
Pairing:	orange duck thigh confit with cilantro seeds

Golden yellow in colour with fine bubbles. Abundant crown of foam. Refreshing aromas of fruit (apple and banana) and flowers with light memories of caramel, malts and spices. On the palate, it is smooth and refreshing, with a slightly bitter finish.

Similar beers from our winery:

Abby Brown and Abbey Christmas.





