GLAUX

An amber Belgian Ale (pure malt), built on strong scents of overripe and dried fruits, biscuits, caramel and honey to both nose and palate. The dance of flavours leads to a rotundity which pairs perfectly with complex and structured dishes.

Style	Belgian Ale
Fermentation	High
Alcohol	6.5%
Ideal temperature	8 ° - 10 ° C
Foam	Creamy and persistent.
Color	Amber, slightly opaque.
Aroma	Very fruity, biscuit, caramel and honey.
Taste	Malty taste with overripe and dried fruit.
Pairings	Half cured cheeses, savory first courses, grilled meat.