

Maddam Moulin des Fées

Here's something a little different from a small French brewery located in the heart of the Chablis wine region.

Brasserie Du Chablis was started by two cousins who grew up in the Burgundy area. Surrounded by wine producers, they decided to offer something a little different. A brewery producing fully organic beers, rich in the terroir of the region. Each beer is rumoured to have spent time finishing in a Chablis wine barrel, but I can't get an exact answer on timings for each beer.

Our 'bio' witbier looks like a standard wit, a slightly cloudy straw colour. It has the aroma of citrus and coriander, which is true to form.

When the beer hits your tongue, the bubbles start dancing around your mouth, and it feels quite crisp and lively. There isn't a lot of sweetness to be fair, just a light malt body with a hint of citrus and spice.

As the beer finishes a sustained bitterness grips the sides of the tongue, becoming slightly more pronounced in the aftertaste. It makes the beer very refreshing and encourages another sip quite quickly to explore those sensations all over again.



Style: Witbier

Country: France

Brewer: Brasserie de Chablis

Alcohol Content (ABV): 5.0% (1.30 Std Drinks)

Good Boy IPA



It almost seems disingenuous to talk about the label art in the tasting notes for a beer, but it is a feature of all the La Debauche beers. Often subtle, and usually with a cultural reference, there is a lot of effort that goes into these images.

This can pays homage to French poet, novelist and dramatist Victor Hugo, who was renowned as France's most important French romantic writers of the mid 19th-century, creator of Les Misérables and The Hunchback of Notre-Dame.

It is a passage from a group of poems titled Contemplations that inspires this image: *"See my prayer still in your skies like a star, And my love always like a dog at your feet."*

Love being like a trusty hound? The reliable and trusted beer style?

It is a very decent IPA. A slightly hazy straw colour, with loads of mango and citrus in both the aroma and taste. A light body with a grassy pine middle, it finishes really quite dry and reasonably bitter.

Style: IPA

Country: France

brewer: Brasserie La Debauche

Alcohol Content (ABV): 6.0% (1.56 Std Drinks)

Join our monthly beer club online at: www.beercollector.com.au/monthly_six_packs

72 different beers over the year, tasting notes and exclusive member offers

Ask about a private tasting event

Bevog Totem Sour IPA

This beer from Brauhaus Bevog was first made for their 'Who Cares For Beer Festival' back in 2017. Who Cares is a beer and music festival that Bevog have organised for a few years, inviting like-minded craft breweries to come along and present their beers to an adoring public.

The festival is a platform to experiment and push boundaries. This beer is a style that we are starting to see more of, which is a very happy thing. Sour IPA's are becoming more common and they really suit a warm climate in Oz. Funny that it is Europe that is leading the charge here.

The brewer describes this as a really simple beer – just the basic ingredients of water, malt, hops and yeast plus lactobacillus (for the sour). Dry hopped for that lovely citrus and tropical fruit aroma and flavour.

Lots of citrus, particularly lemon and grapefruit give the beer a lively, fruity zing. The sourness is there as well, not too overpowering but rather a cross between tart and sour. A good carbonation makes for a light mouthfeel that has the flavours bouncing across the tongue.

Such an easy beer to enjoy, with the flavours remaining interesting enough to happily have a few of these kicking back on a warm afternoon.



Style: Sour IPA

Country: Slovenia (Austria)

Brewer: Brasserie Brauhaus Bevog

Alcohol Content (ABV): 5.4% (1.41 Std Drinks)

Hof ten Dormaal Witgoud

Hof ten Dormaal is a traditional farmhouse brewery from Haacht in Flemish Brabant. It is known for growing and using their own hops and malt. And they are the only brewery in Belgium to use Witloof in their beers.

Witloof is known by a few different names. In Dutch it translates as white leaf, it is also known as endive in Belgium, chicory in the UK and Belgian endive in France. Whatever its name it used to be an important agri-product for Belgium. In the 1970's it accounted for around a quarter of all vegetables grown in Belgium.

When raw, they are crisp and bitter. Cooking them allows the flavour to soften with a nutty character. This beer uses dried chicory root to replace some of the hops.

The beer itself is a little hard to put into a style box. The aroma is very Belgian with a good dose of banana, citrus, clove and a little herbal spice. There is a solid malt body, with a certain sweetness early on. Not overly bitter, there is certainly a strong herbal character in the beer that seems to finish a little woody with the slightest hint of sour right at the end.

Style: Belgian Strong Pale Ale

Country: Belgium

Brewer: Brouwerij Hof ten Dormaal

Alcohol Content (ABV): 8.0% (2.08 Std Drinks)



Join our monthly beer club online at: www.beercollector.com.au/monthly_six_packs

72 different beers over the year, tasting notes and exclusive member offers

Ask about a private tasting event

Tynt Meadow

The Mount Saint Bernard Abbey is the UK's only recognised Trappist Monastery. In 2018 it became only the 14th Trappist Monastery in the world to be granted the 'Authentic Trappist Product' logo.

With the religious ethos encouraging monks to earn their living by the work of their hands, they turned to a new venture when they realised that their traditional activity of dairy farming was becoming uncommercial to continue. Brewing fitted the requirements, and after some time learning and testing, they officially launched their beer on 25th June 2018.

They make one beer only – this delicious English Strong Ale of 7.4%. It uses only English barley and hops, and is fermented with an English yeast strain.

A rich dark amber ale is the result. Notes of chocolate, dark dried fruits and caramel. It has a welcoming sweetness with the chocolate and caramel malt body, and those dark dried stone flavours like figs and raisins. There is an earthiness to the beer as well as a little peppery spice that kicks in as the beer dries out on the somewhat bitter finish.



Style: English Strong Ale

Country: England

Brewer: Mount Saint Bernard Abbey Brewery

Alcohol Content (ABV): 7.4% (1.93 Std Drinks)

Struise Pannepeut 2020



The last time we had Pannepeut from Struise was the 2015 version, so to say we are happy to have it again is an understatement.

For those that don't know this beer, it is a kind of sister beer to the famous Pannepot – a spiced strong dark ale. This is a quadrupel and was originally brewed in tribute to the Danish market which was influential in Struise becoming a renowned brewery.

It was presented at the 2006 Københavnske Øldage Danish beer festival, and had the rather confusing name Pannepöt, but was given the nickname 'Old Monk's Ale' as a nod to the trappist style.

As with all good quadrupels, there is that lovely mix of sweet caramel malt flavour with just a hint of the roasty malt bite to cut through the sweetness. Dark dried stone fruit notes present in the form of plums, figs and dates.

The Belgian candi sugar gives the body a stickiness that sits heavily on the tongue, but an earthiness late makes sure it doesn't finish too sweet. Oh, and that warmth in the aftertaste means you won't take another sip for a little while as you explore the lingering flavours.

Style: Quadrupel

Country: Belgium

Brewer: De Struise Brouwers

Alcohol Content (ABV): 10.0% (2.60 Std. Drinks)

Join our monthly beer club online at: www.beercollector.com.au/monthly_six_packs

72 different beers over the year, tasting notes and exclusive member offers

Ask about a private tasting event