


The first bière brut
in the world



MALHEUR



Brewery “De Zon” (sun) – where ale is brewed for more than three centuries – originated from the old ‘t Meuleke Inn, which was located on the medieval border of Francia and Germania. A new brew house and cylinder conical tanks were investigated and the Malheur ales were successfully introduced in the market.

The Malheur brewery is brewing only specialty ales, top fermented and bottle conditioned. We brew blond and brown ales. The Malheur brewery created the first ‘Bière Brut’ in the world. As our Malheur ales are living ales, they have a long shelf life (up to 2 years and more).

MALHEUR BRUT RESERVE

sparkling blond ale of 11% vol.alc.

THE FIRST BIÈRE BRUT IN THE WORLD – A NEW WORLD CLASSIC ALE ‘à la méthode originale’

MALHEUR Brut Reserve a new “World Classic”; suitable as an aperitif, dessert or digestive: strong but silky-smooth, with a powerful, dry aftertaste, very aromatic, velvety peach and rose, apricot, vanilla, orange, lemon rind, strongly bound and quietly controlled.

By Michael Jackson - The Beer Hunter – August 2001

Type	sparkling blond ale of 11% vol.alc. ‘à la méthode originale’
Bouquet	a powerful, dry aftertaste, very aromatic, velvety peach and rose, apricot, vanilla, orange, lemon rind, strongly bound and quietly controlled.
Hops	Saaz hops
Color	Gold
Shelf life	1 year
Alcohol volume	11%

75cl bottles	outer box of 6x 25.4 FL.OZ	
MALHEUR Brut Reserve	bottle 25.4 FL.OZ	UPC 541397014039
MALHEUR Brut Reserve	outer box 6x 25.4 FL.OZ	UPC 541397014046

MALHEUR DARK BRUT

sparkling dark ale of 12% vol.alc. ALE ‘à la méthode originale’

MALHEUR DARK BRUT has an alcohol content of 12% vol.alc., a dark brown appearance with brown creamy foam. The bouquet is extremely complex! Sherry, vanilla, wood ... with a coffee flavour as a result of the roasted malt. Its taste is oak dry, so this is a genuine Brut. The ale has been decanted in young American oak that was especially burned for this ale. Its bitterness is nicely balanced with the tannin of the wood and just a sweet zest from the alcohol. It has an unusual cork dry aftertaste. This ale is bottled according to so called “original method”. The yeast is removed from the bottle by turning and disgorging. *By Beerpassion Magazine – December 2003*

Type	sparkling dark ale of 12% vol.alc. ‘à la méthode originale’
Bouquet	Sherry, vanilla, wood with a coffee flavour as a result of the roasted malt. Its taste is oak dry. Its bitterness is nicely balanced with the tannin of the wood and just a sweet zest from the alcohol. It has an unusual cork dry aftertaste.
Hops	styrie golding hops
Color	dark
Shelf life	1 year
Alcohol volume	12%

75cl bottles	outer box of 6x 25.4 FL.OZ	
MALHEUR Dark Brut	bottle 25.4 FL.OZ	UPC 541397015005
MALHEUR Dark Brut	outer box 6x 25.4 FL.OZ	UPC 541397015012

