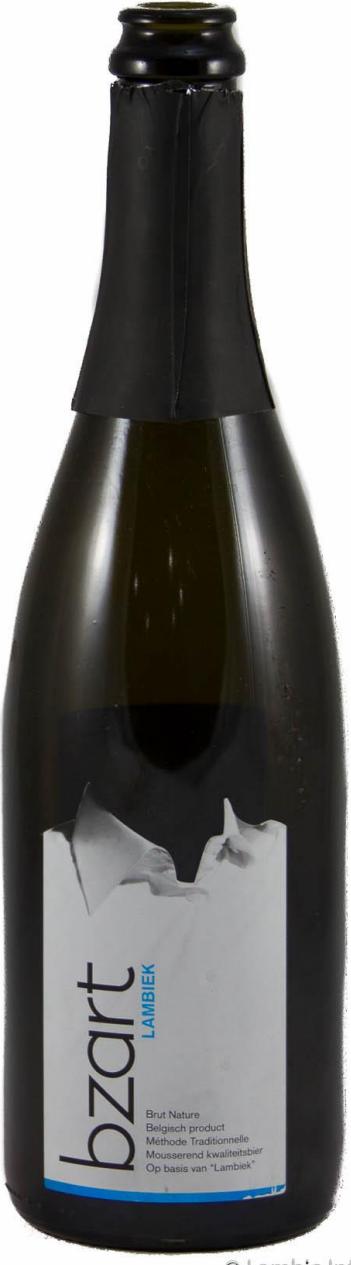




Gueuze & Lambic

- Lambic is a type of beer brewed in the Pajottenland region of Belgium, southwest of Brussels since at least the 13th century.
- Lambics are spontaneously fermented through exposure to wild yeast and bacteria endemic to the Zenne valley.
- Gueuze is a blend of young (1 year old) and older (2 – 3 year old) lambics which undergo a secondary fermentation in the bottle.
- Some fruited lambics have distinct names although these may not mean the base beer is a lambic (Liefman's fruit beers are based on an Oud Bruin base):
 - Kriek – Cherry
 - Framboise – Raspberry
 - Peche – Peach
 - Cassis – Black Currant
 - Druif – Grapes
 - Aardbei – Strawberry
- Most lambics are a blend of many different barrels
- There were more than 300 Lambic producers in 1900
- Approximately 20 brewers/blenders today





Oud Beersel Bzart Lambiek

Bzart Lambiek is an oude lambiek first released by Oud Beersel in collaboration with Luc Dirkx in late 2011.

It is an 18-month-old lambic finished with champagne yeast. Priming sugar is added at bottling to spark a refermentation in the bottle.

Bzart Lambiek is the first commercially released lambic to undergo the "Méthode Traditionnelle" (or "Méthode Chamepnoise in Champagne terms) in which a riddling and disgorgement process takes place.

This process, performed by Guy Geunis, gives the beer a sparkling wine type finish.

Gueuze & Lambic

- Typical grain bill is 60-70% barley and 30-40% unmalted wheat.
- The mash is cooled in a coolship where it is inoculated with the yeasts and bacteria endemic to the brewery.
- Lambics through the early 19th century were highly hopped (8 – 9 grams / liter) unlike modern brews.
- Modern lambics mostly use aged hops to avoid much of the hop flavor, aroma and bitterness which gives many lambics a cheese-like old hop aroma.
- Fermentation and aging is done a variety of wooden barrels.
- Many producers are blenders and not brewers, buying their lambics from various breweries and blending to their own taste.
- Some producers both brew their own lambic and buy from other breweries.



Vanberg & DeWulf

LambickX De Troch



"Lambickx™ is Vanberg & Famille's brand of hand-selected and blended lambics.

Every lambic with the LAMBICKX™ name is blended from casks personally tasted and hand selected.

The lambics are chosen for their complexity, brilliance, drinking excellence by themselves as well as exquisite accompaniments to food.

"Aroma of sweet grass, smoke, peaches, sour apples with a background barnyard funk. Big, round acidity in the mouth with notes of lemon, tangerine, grape- fruit. A rich, sour-sweet finish, balanced by tannic and wood notes."

Gueuze & Lambic

- There were more than 300 Lambic producers in 1900.
- Approximately 20 brewers/blenders today.
- The High Council for Artisanal Lambic Beers (Hoge Raad voor Ambachtelijke Lambiekbieren, HORAL) is a non-profit organization that brings together the gueuze brewers and blenders of the Pajottenland and Zenne Valley in Belgium, founded in 1997.





Hanssens Oude Kriek

Beginning in the late 19th century, Hanssens Artisanaal in Dworp, Belgium spent its first several decades brewing and blending (mostly) lambic style beers.

Due to the seizure of the brewery by German occupying forces during WWI, owner Bartholome Hanssens was no longer able to sustain production as a lambic brewery, so he refocused attention on lambic blending.

He purchased wort from other Senne River breweries, matured each acquisition individually, then painstakingly blended the resulting lambics together, and barrel aged the blend.

Today, Hanssens remains a traditional lambic blendery, producing only authentic, unsweetened, and unpasteurized lambics under a fourth generation of the Hanssens family.

After the blending, the Kriek (with 70 kg of black Belgian cherries per 600 Lt. barrel) is bottled, corked and stored in the cellar for secondary fermentation at 50-55F for over one year.

The taste is full of sour cherries with hints of wildness and oak that blends well with the extreme acidity, and slight residual sweetness.

BJCP Notes

23D. Lambic

A fairly sour, often moderately funky, wild Belgian wheat beer with sourness taking the place of hop bitterness in the balance. Traditionally served uncarbonated as a café drink.

Lambics often have a simpler sourness and less complexity than a Gueuze, but more variability from batch to batch. Traditionally served uncarbonated from pitchers, while Gueuze is bottled and very highly carbonated.

23E. Gueuze

A very refreshing, highly carbonated, pleasantly sour but balanced wild Belgian wheat beer. The wild beer character can be complex and varied, combining sour, funky, and fruity flavors.

More complex and carbonated than a Lambic. The sourness isn't necessarily stronger, but it tends to have more of a well-developed wild character.

23F. Fruit Lambic

A complex, refreshing, pleasantly sour Belgian wheat beer blending a complementary fermented fruit character with a sour, funky Gueuze.

A Gueuze with fruit, not just a sour Fruit Beer; the wild character must be evident.



Boon Mariage Parfait

Geuze Mariage Parfait is an unsweetened, unfiltered Oude Geuze from Lembeek. This beer mainly consists of 3-year Lambic that matured in oak barrels. This is the very finest Lambic that matured in the brewery's very best barrels.

It is no coincidence that the barrels used for the Lambic for Geuze Mariage Parfait are also the oldest in the brewery. They were built between 1883 and 1914 and have been used as genuine Lambic foeders for more than 100 years. The microflora of the wild yeasts inside the barrels last for many generations and their unique evolution guarantees the gentlest and finest Lambic.

The brewing year on the Geuze Mariage Parfait's neck label is the year when the 3-year-old Lambic from the blend was brewed.

Geuze Mariage Parfait has a very soft and full-bodied flavour. You will mainly notice notes of citrus (grapefruit, lime), wood aromas (vanilla, cloves, oak) and phenolic compounds reminiscent of whiskey. A mild wine-like acidity and the flavour of young apples round out the flavour nicely. Feel free to store your Geuze Mariage Parfait in your cellar for a while to enjoy a pleasant surprise after a few years.

Boon Black Label

Edition 2 and 3

A special new and unique Oude Geuze Boon blend has been released roughly every year since 2015. These different Black Label editions each have a highly original flavour with true fullness of body and a dry finish.

We launched the first edition of our Oude Geuze Boon Black Label in 2015 on the occasion of Boon Brewery's 40th anniversary. We make this special beer with a selection of Lambic beers from our foeders with the highest level of fermentation. This means that almost all fermentable sugars in those oak barrels have been fermented. Our Black Label then matures for at least another year in our cellars before it is allowed to leave the brewery.

The very high level of fermentation makes Oude Geuze Boon Black Label extra dry. The beer is also very full-bodied thanks to the aromas generated by the wild yeasts. Because this special type of Oude Geuze Boon is always quite popular, we release a new edition roughly each year. This means there are now several editions to be enjoyed.

Each new blend of Oude Geuze Boon Black Label is given a different edition number. So each edition is unique. The Black Label editions all combine a dry finish with a full-bodied feel. However, the various editions have many aromatic differences.





Gueuze Tilquin À l'Ancienne

The Gueuze Tilquin à l'ancienne (7.0% alc / vol) is a spontaneous fermentation beer obtained from the blending of 1, 2 and 3 years old lambics. Unfiltered and unpasteurized, it is re-fermented in the bottle for a minimum period of 6 months. The lambics used were fermented and matured in our own oak barrels at the blendery. They are made from worts brewed by Boon, Lindemans, Girardin and Cantillon.

The taste is tart and dry but has a certain roundness that makes this Gueuze à l'ancienne particularly accessible for non-experts. It will also delight fans of the genre for its sweet complexity. It also has a slight dry bitterness because of the youth of the oak barrels used, as they still release some tannins. It has a fresh lemony nose.

- Beer made from 60% malted barley and 40% wheat.
- When boiling, only aged hops are used.
- Natural contamination by the air during cooling.
- The day after brewing, contaminated wort is brought to blendery and pumped into oak barrels.
- Spontaneous fermentation in oak barrels for a period of 1 to 3 years.
- Blending and then refermentation in the bottle for 6 months minimum.
- Average production time : 2 ½ years.



Horal Oude Geuze Megablend 2024

The HORAL Oude Geuze Megablend 2024 is a blend of young and old lambic, originating from all 13 HORAL members.



Boon Mikkeller Oude Geuze

Mikkeller Oude Geuze Boon Lambic is a new unique collaboration between Boon and Mikkeller. Blending lambic from one to three years old, this blend is made in the traditional method of spontaneous fermentation in the Senne Valley, Belgium. This special blend has a distinct twist being matured in oak folders previously used for Calvados.