

LINDEMANS

CUVÉE RENÉ

Flanders, Belgium

ABV: 5.2%

STYLE: Fruit Lambic

HOPS: Aged Kent, Brewers Golg,
Colgneau

AVAILABLE SIZES(L):
0.355, 0.750

BREWERY INFO: Southwest of Brussels, in the quiet Belgian town of Vlezenbeek, the Lindemans family has been farming and homebrewing as long as anyone can remember. Commercial brewing started in 1822.

Lambic, or spontaneously fermented beers, are the beers of this region and are among the world's rarest: they are the only beers fermented via wild, airborne yeast - no yeast is added by the brewers. Lambics come only from the Senne River valley, near Brussels - a region about 15 by 75 miles in size. The unusual, demanding, and unique flavors that come from multiple yeast strains are unmatched in the world of beer.

Merchant du Vin introduced Lindemans lambics to the United States in 1979, making them the first lambics marketed in U. S. history. To this day, they are the best selling brand in the category.

Belgian Family Brewers Lindemans Brewery is a member of the Belgian Family Brewers Association.

INFO: An ancient beer style, Gueuze, or Geuze, (pronounced "GOO-za") is wild-fermented wheat beer that is made with only aged hops, and those in small quantities. Because gueuze is fermented by multiple strains of yeast, acting over an extended period, it is a testimony & tribute to the yeast strains of the Senne River Valley. The brewers blend aged lambic and younger lambic, to taste, and refermentation occurs in the bottle after capping. It is highly coveted by gourmards in Belgium and in the US who lay it in their cellars, sometimes for years. Lindemans Cuvée René is authentic "Oude Geuze," every batch blended by hand. (Note - the French spelling is gueuze and the Dutch spelling is geuze.)

TASTING NOTES: Glowing golden color, cidery, winy palate; reminiscent, perhaps, of bubbly dry vermouth but with a more complex and natural flavor. It's very dry, appetizing and energizing, but some tasters do find gueuze to be demanding the first time they taste it due to the sour and acidic flavors that make it so unique. Cuvée René has been imported into the US since the early 90s, a time when the "sour beer" category didn't exist here.

96 POINTS - TASTINGS.COM

92 POINTS - BEER ADVOCATE



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