

Brasserie Des Franches Montagnes

Chemin des Buissons 8, Saignelegier, 2350, Switzerland

Brewery Description:

Brasserie des Franches-Montagnes (BFM) started in 1997, and has been one of the pillars of the Swiss craft beer renaissance ever since. BFM's range of bottle-conditioned, top- and bottom-fermented beers is as staunchly original as our region.

The Franches-Montagnes (ancient French for "Free Mountains") are part of the Jura Mountains, along the North-Western Border of Switzerland. The region has been for centuries famous for its watches made by master craftsmen, a tradition still very much alive, but which has been joined over the years by some of the most advanced research facilities in the watch making field.

This happy combination of tradition and modernism is also evident in BFM's famed nectars, all crafted in small batches and hand-bottled at 1002 metres (3287 ft.) above sea level by the brewmaster himself. Speaking of the brewmaster: Jérôme Rebetez was formally trained as an oenologist. This brought him the knack for giving his produce a touch of nobility, which can be found in the best beer cellars and on the menu of the best gourmet cooks all over Switzerland. His creations are a subtle combination of the vintner's taste and the convivial pleasures of sharing a beer with friends. A combination also is infused with the passionately independent spirit of the Jura mountain-folk. Those beers are a rare breed that is not to be ignored.



complex in 2005 than 2004 with a longer finish. But the balanced between sweetness and sourness is definitely different."

- Jerome Rebetez
[Brewmaster of BFM]

Product Details

Style	Abbey Style
Alc./Vol.	15%

Tasting Notes

Appearance	Hazy brown body with a tan lacing.
Aroma	Vinous aroma with an undertone of caramel and toffee.
Flavor	The taste is fruity with a bit of tartness.
Finish	Moderate warming finish.

L'Abbaye De St. Bon-Chien

Beer Collection
Vintage Collection

Double Fermented, Unfiltered, Unpasteurized, Bottle Conditioned

Thus named in fond memory of Bon-Chien, the late brewery cat, deceased in June 2005, whose antics were very popular with brewery visitors.

The L'Abbaye De St. Bon-Chien collection are flavorful top-fermenting beers, brewed according to ancestral accounts of master craftsmen brewers. To serve them, tilt the glass and pour delicately, while allowing a nice foam collar ensuring a good release of the flavors. The ideal temperature of serving is between 42°-46°F



final version is blended from different casks, to ensure optimal balance, complexity and enjoyment!

Product Details

Style	Abbey Style
Alc./Vol.	10%

Tasting Notes

Appearance	Deep brick red reminiscent of a vintage Burgundy Wine. Fine crown of froth.
Aroma	Amazing nose featuring a wide range of aromas : spices (cinnamon, wood), fruit spirits and a touch of licorice, vegetable dryness.
Flavor	On the palate, it needs more time than your average craft beer, first velvety with just enough condition to bring it to live, followed by a slight sharp vinous note and a very subdued bitterness.
Finish	The finish is strikingly long and port-like.



2006

Abbaye de Saint Bon-Chien 2005 was blended from 1 wooden barrel of grappa, 3 of Pinot Noir, and 6 of merlot.

"For 2006, it will be more 2004-like, with less alcohol. And I guess the bouquet is going to be more fruity-winy. But believe me it is not so evident to mature in oak barrels, no one is similar and it is more a vintage than a simple batch."

- Jerome Rebetez
[Brewmaster of BFM]

Product Details

Style	Abbey Style
Alc./Vol.	11%

Tasting Notes

Appearance	Deep red with no head.
Aroma	Cherry and grape with a rich caramel aroma.
Flavor	Caramel and dark fruit on the initial taste followed by a layer of sour cherry and grapes.

2004

Boldly treading the boundary between port, wine and beer, l'Abbaye de Saint Bon-Chien is a unique ale aged in wooden casks which have been used for several years before to age Merlot, Merlot Cabernet, Whisky and then Grappa. It manages to merge into L'Abbaye all the complex aromas of a vintage red wine along with the delicate harmony and flavors of the wood and its former contents. This process requires close monitoring of the beer's evolution. The

2005

Abbaye de Saint Bon-Chien 2005 was blended from 1 wooden barrel of grappa, 3 of Pinot Noir, and 6 of merlot.

"It is different from 2004, it is stronger at 15% ABV and more spicy than 2004. I compared the 2 vintages and for me, it is a bit more

Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits

Brasserie Des Franches Montagnes [Continued]

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Tasting Notes

Finish	Long cherry aftertaste.
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2007

Product Details

Style	Abbey Style
Alc./Vol.	11%

Tasting Notes

Appearance	Amber color.
Aroma	Brown sugar, maple, and some strawberry.
Flavor	Subtle acidity, intense strawberry fruit.
Finish	Very sweet finish with notes of caramel and vanilla.

2007 Pinot Noir Barrel

Ale matured in Pinot Noir Oak Barrels (single cask in a Pinot Noir barrel from Graubunden, Swiss Alps). Hand bottled, without prise de mousse. This beer's complexity will increase with age.

Product Details

Style	Abbey Style
Alc./Vol.	11%

Tasting Notes

Appearance	Hazy light red with small head.
Aroma	Intense vanilla, spice, and dark maple.
Flavor	Controlled acidity and extreme tannis, dark maple and caramelized malt flavors. Fruit toward black currant, and on second taste more present acidity and lots of butter.
Finish	Light in body with crisp carbonation.

Suggested Food Pairings for ALL L' Abbaye De St. Bon-Chien:

- Pan Fried Duck Breast
- Foie Gras with Modena Balsamic Vinegar

- Dark Chocolate with High Cocoa Content
- Venison with Cranberry Sauce

Available Formats:

- 6 * 25.4 oz bottles (2004, 2005, 2006, 2007)
- 6 * 1.5 Liter Magnum bottles (2007 Pinot Noir Barrel)

La Dragonne

Beer Collection

La Dragonne does not have any carbonation and is to be enjoyed only hot to enjoy the intensity and balance of all flavors and aromas. La Dragonne to be enjoyed hot to taste the intensity and balance of all flavors & aromas. La Dragonne starts with primary fermentation honey, cinnamon, anise, orange peel, cloves, cardamome, coriander and juniper are added to the maturation tank. The beer is then heated to 167° F to get all spices consummated in the liquid. There is no carbonation present in this beer.



Product Details

Style	Dark Winter Ale (Hot Winter Specialty)
Alc./Vol.	7%
Malts	Pilsner, Crystal, Spelt, Chocolate, Smoked
Hops	Hallertauer
Spices	Honey, Cinnamon, Anise, Orange Peel, Cloves, Cardamome, Coriander, Juniper

Tasting Notes

Appearance	Very dark in color with no head or carbonation.
Aroma	Spicy with cinnamon, cloves, and notes of gingerbread.
Flavor	Warming with a slight vinous note and a lasting flavor of cinnamon and cloves.
Finish	Very smooth and dry in the finish.

Suggested Food Pairings:

- Aperitif
- Best Appreciated on a Cold Night with Friends or After Skiing

Available Formats:

- 6 * 25.4 oz bottles

La Meule

Beer Collection

La Brasserie des Franches-Montagnes made a name from the start with its bold, original re-interpretation of beer tradition. Quoting brewmaster Jérôme Rebetez: "slavish copy of known styles leads nowhere". La Meule is no exception. It could be superficially dismissed by some as "yet another belgian-style blonde ale". Big mistake. In the depths of a glass of La Meule lurks a truly amazing fresh, herbal kick that will instantly convince you this one deserves to be put in a class of its own.



Product Details

Style	Ale Brewed With Sage
Alc./Vol.	6%
Malts	Pilsner, Crystal, Spelt, Chocolate, Smoked
Hops	Hallertauer

Tasting Notes

Appearance	Deep golden yellow with shades of bronze. Tight, creamy head.
Aroma	Intense hoppy nose with an unusual touch, showcasing all the delights of a careful mix of aroma hops brought to life by the use of the herb sage.
Flavor	On the palate, it begins crisp and follows with a fresh herbal notes.
Finish	Intense bitter finish which mellows with time, leaving more space to floral, honeyish notes.

Suggested Food Pairings:

- Poultry in Tarragon Sauce
- Salty Hard Cheese
- Fried Fish

Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits

Brasserie Des Franches Montagnes [Continued]

Chemin des Buissons 8, Saignelegier, 2350, Switzerland

Available Formats:

- 20 * 11.2 oz bottles

Cuvee Du 7eme

7th Anniversary Brew

■ Beer Collection

This amazing beer was created the day we commemorated the 7th anniversary of the Brasserie des Franches-Montagnes. The opening days, held every year on the first Saturday of November, are the opportunity for the brewer to devise a new recipe.

This one-off impressed B. United International Inc.'s Matthias Neidhart so much that he asked it to be brewed again just for you lot across the Pond. It is brewed using a combination of 6 aroma hop varieties, which give it a moderate bitterness and a complex bouquet evolving over time. Yes, because Cuvee Du 7eme will improve over time, should you stash it away in a cellar.

Product Details

Style	Anniversary Brew
Alc./Vol.	7.5%

Tasting Notes

Appearance	Deep golden yellow with shades of bronze. Tight, creamy head.
Aroma	Intense hoppy nose with an unusual touch, showcasing all the delights of a careful mix of aroma hops brought to life by the use of the herb sage.
Flavor	On the palate, it begins crisp and follows with a fresh herbal notes.
Finish	Intense bitter finish which mellows with time, leaving more space to floral, honey-ish notes.

Suggested Food Pairings:

- Sushi
- Seafood Dishes

- Caramelized Fruit Pastry (Tarte Tatin)

Available Formats:

- 20 * 11.2 oz bottles
- 6 * 25.4 oz bottles

Cuvee Du 8eme

8th Anniversary Brew

■ Beer Collection

Product Details

Style	Anniversary Brew
Alc./Vol.	7.5%

Tasting Notes

Appearance	Amber shiny, white head.
Aroma	Subtle bouquet, caramel, cocoa, fresh cooked biscuits, a bit earthy and red fruits.
Flavor	Fine carbonation with tastes of caramel, chocolate, sweetness notes, very round and malty with a slight sour.
Finish	The finish is long and sweet, low bitterness but well balanced with a long after taste.

Suggested Food Pairings:

- White Chocolate Mousse

Available Formats:

- 20 * 11.2 oz bottles
- 6 * 25.4 oz bottles

Cuvee Alex Le Rouge

■ Beer Collection

Cuvee Alex Le Rouge was created in the honor of the Jurassion revolutionist Alex the Red, founding member of the SMABE (Societe mondiale des amateurs de bieres extremes). Enjoy around 50°F. Cuvee Alex Le Rouge can be kept for several years stored upright in a dark, cool location. Cuvee Alex La Rouge is an imperial stout brewed with vanilla, pepper and tea. The beers of the Brasserie Des Franches-Montagnes are flavorful top-fermenting beers, brewed ac-

ording to ancestral accounts of master craftsmen brewers. Double Fermented before bottling, they are unfiltered and unpasteurized to preserve their flavors and smoothness.

Product Details

Style	Jurassian Imperial Stout
Alc./Vol.	10.3%
Hops	Hallertauer
Spices	Vanilla, Pepper, Tea

Tasting Notes

Appearance	Fairly dark black with brown hues and cream colored head.
Aroma	Aroma of bourbon barrel aged stout. The vanilla is prime with a little smoke and sweet black molasses.
Flavor	Creamy at first with the tea taste creeping in. Flavors of dried vanilla bean, tea with cream are present.
Finish	Smooth finish.

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti)
- Grilled Meat
- Chocolate

Available Formats:

- 20 * 11.2 oz bottles

Bière Ambrée parfumée au Tarry Suchong (B.A.T.S.)

■ Beer Collection

Unfiltered, unpasteurized, bottle conditioned

Product Details

Style	Weisse with smoaked tea leaves
Alc./Vol.	6%

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

Brasserie Des Franches Montagnes [Continued]

Chemin des Buissons 8, Saignelegier, 2350, Switzerland

Product Details

IBU	25
Malts	Pilsner Malt, smoked barley malt from Bamberg, Germany
Hops	Hallertauer magnum, for the bitterness, and Tettnanger hallertau for the flavours.
Herbs	Lapsong Tarry Suchong from China, smoked tea

Tasting Notes

Appearance	deep red amber color, generous foam (for a tea beer it is difficult to have a good remaining head, because tea tanins are reacting with the proteins who helps the head - keeping)
Aroma	fruity, smoky, slightly earthy, and caramel, subtle notes of hops
Flavor	Fine co2, creamy, marked by tanins and the sweetness of the caramel flavour
Finish	bitterness medium, tanins very present, tar flavours. Flavor lingers very long, and a fine mix between tea's tanins, hoppiness and sweetness

Suggested Food Pairings:

- Smoked fish
- fruity dessert

Available Formats:

- 20 * 11.2 oz bottles
- 6 * 25.4 oz bottles

La Douze, 12th year anniversary brew

Beer Collection

12th year Anniversary Brew



Product Details

Style	Anniversary brew
Alc./Vol.	6.5%
Malts	Pale Malt, Pilsner malt
Hops	Cascade, Amarillo, Saphir

Product Details

Spices	Fleur de sel de Guerande/Bretagne, France
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Tasting Notes

Appearance	yellow-orange, big/dense head
Aroma	notes of dried fruits, hints of caramel
Flavor	The first swallow is a bit different from the other ones. Hint of sweetness, creamy CO2 feeling good texture, very fruity, comes to a medium bitterness, refreshing and crispy, long aftertaste. The next sip lets the light saltiness come up, slightly, on the tongue and on the lips. This salty feeling helps the palate to be a bit drier and makes the beer more intense (turbo effect of the salt as a flavour reliver)

Suggested Food Pairings:

- Chicken in green curry
- Oysters

Available Formats:

- 6 * 750ml oz bottles

Spike & Jerome's Collaboration Ale

Spike and Jérôme Cuvée délirante, Barley Rye Wine aged in Rum barrels



Product Details

Style:	Barley Wine aged in Rum Barrels
Alc./Vol.:	12.02%

Tasting Notes

Appearance	red amber, caramel brown, with some golden glints
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Aroma	Intensiv, hints of spices, fruity, almost gingery. The flavours coming from the Rum aging give a lot of complexity (tobacco, ginger, spices, woody)
Flavor	Sweet and crispy palate, explosion of freshness, woody and hoppy, as well as a medium hart bitter attack going on a very long aftertaste with a Spike (spine) of fresh fruits remaining

Available Formats:

- 12 * 11.2oz bottles

La Quatorze



This is a unique new creation that is between an IPA and Wheat Beer with a touch of coffee extracted in a very special way and various types of hops added throughout the 90 minute boil.

Product Details

Style:	Barley Wine aged in Rum Barrels
Alc./Vol.:	12.02%
Hops	Nuggets, Kent Goldings, Soraci Ace, Nelson Sauvin, & Cascade
Malts	Wheat Malt 40%, Pale Malt, & Crystal Malt

Available Formats:

- 12 * 11.2oz bottles

Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits