

## Hanssens Artisanaal

Vroenenbosstraat 15, Dworp, 1653, Belgium

### Brewery Description:

Hanssens Bartholomeus, former major of Dworp, started to brew lambic in 1871, in the previous Sint-Antonius brewery. Nowadays, Hanssens Artisanaal is directed by Sidy Hanssens, daughter of Jean, the fourth generation in this family's tradition. It has to be noted that Bartholomeus started as a lambic brewer, but after World War I, when the Germans took all the copper brew material to produce war equipment, he, like many others at that time, had to continue as a blender.

The most significant difference between a geuze blender and geuze brewer is that a geuze blender buys wort (lambic wort) of lambic brewers and does not brew the lambic by his own. A geuze brewer only works with its own lambic whereas a blender works with different lambics.



## Hanssens Gueuze

■ Beer Collection



**Unfiltered, Unpasteurized, Bottle Conditioned**

Each batch of Gueuze offers different aromas and flavors only based on the century old knowledge of the Hanssens family. After the blending the Gueuze (with 70 kg of black Belgian cherries per 600 Lt. barrel) are bottled, corked and stored in the cellar for secondary fermentation at 50°-55°F for over one year

*"The Gueuze blended by Hanssens of Dworp has a refreshingly fruity, rhubarby flavor"*

- Michael Jackson  
[ Beer Companion, p. 41]

### Product Details

<b>Style</b>	Lambic
<b>Alc./Vol.</b>	5.8%
<b>Plato</b>	14.9
<b>Org Gravity</b>	1059

### Tasting Notes

(Courtesy of Garrett Oliver: Beer Author)

<b>Appearance</b>	Hazy gold color.
<b>Aroma</b>	Aroma of wet wool, preserved lemons, vanilla, and earth.

<b>Flavor</b>	The palate is sharply tangy and dry, opening up to a marvelously complex display of citrus and damp earth in the center.
<b>Finish</b>	Miles long and juicily acidic, with a final flourish of fruit.

### Suggested Food Pairings:

- Ceviche (Shrimp and Avocado)

### Available Formats:

- 12 \* 25.4 oz bottles
- 24 \* 12.7 oz bottles
- 4 \* 50.8 oz Magnum bottles

## Hanssens Kriek

■ Beer Collection

**Unfiltered, Unpasteurized, Bottle Conditioned**

Each batch of Kriek offers different aromas and flavors only based on the century old knowledge of the Hanssens family. After the blending the Kriek (with 70 kg of black Belgian cherries per 600 Lt. barrel) are bottled, corked and stored in the cellar for secondary fermentation at 50-55°F for over one year.



### Product Details

<b>Style</b>	Lambic with Cherries
<b>Alc./Vol.</b>	5.8%
<b>Plato</b>	14.9
<b>Org Gravity</b>	1059

### Tasting Notes

(Courtesy of Garrett Oliver: Beer Author)

<b>Appearance</b>	Red, rose, pink and orange all at once like a beautiful sunset.
<b>Aroma</b>	Opens with a barnyard gambit, but quickly dissipates, allowing complex aromatics of cherries, wood, earth, and vanilla to come through.
<b>Flavor</b>	The taste is full of sour cherries with hints of wildness and oak that blends well with the extreme acidity, and slight residual sweetness.
<b>Finish</b>	Long, tart and fruity finish. Dry finish.

### Suggested Food Pairings:

- Chocolate
- Aperitif

### Available Formats:

- 12 \* 25.4 oz bottles
- 24 \* 12.7 oz bottles
- 4 \* 50.8 oz Magnum bottles



## Hanssens Oudbeitje

■ Beer Collection

**Unfiltered, Unpasteurized, Bottle Conditioned**

Brewed Exclusively for B. United International's Masters Collection by Hanssens Artisanaal.

### Legend

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

## Hanssens Artisanaal [Continued]

Vroenenbosstraat 15, Dworp, 1653, Belgium

### Product Details

<b>Style</b>	Lambic with Natural Strawberries
<b>Alc./Vol.</b>	5.8%
<b>Malts</b>	Wheat and Barley

### Tasting Notes

(Courtesy of Garrett Oliver: Beer Author)

<b>Appearance</b>	Bright golden color, looks barely carbonated with little head.
<b>Aroma</b>	Strawberries announce themselves in the nose where they mingle with aromas of earth, sharp cheddar cheese, vanilla, yogurt, and a Riesling-like petrol note.
<b>Flavor</b>	Slightly carbonated- strawberries in the palate- tart and dry- to be recommended as aperitif.
<b>Finish</b>	Clean and sweet aftertaste.

### Suggested Food Pairings:

- Aperitif

### Available Formats:

- 24 \* 12.7 oz bottles



## Mead the Gueze

■ Beer Collection

**Unfiltered, Unpasteurized, Bottle Conditioned**

Produced exclusively for B.United International's Masters Collection through the combined effort of the Lurgashall Winery [UK] and Hanssens of Dworp [BE].

30 % Mead made from fermented honey and 70 % three year old Gueze are blended, matured in the bottle for about 4 months and will be released for Christmas and New Year 2001.

Lurgashall Mead is produced at the Lurgashall Winery, on the ancient Manorial Estate of Windfallwood Common, near Petworth in West-Sussex, where mead, fruit and flower wines and liqueurs have been produced to the highest standards, using old village recipes.

*"A primeval, perfect pint. Early mostly brewers surely made a drink with spontaneously fermented malt and wheat, along with a good measure {30%}mead {honey beverage}.*

*Here, a super sensual perfume flares one's nostrils, like those of a wild animal. Complex contrast defines the fruity taste which begs for flavorful food. We served it with mixed organic vegetables and sustainable grown lamb. The balance of acidity and sweetness complemented each dish. Afterward my sweetie and I shared a glass with a local, organic pear, raw-mil Roquefort and olive bread. We are back on our honey-moon."*

- Charles Finkel  
[ Merchant du Vin, "All About Beer, MAY 2002", page 47]

*"Seventy percent gueuze, thirty percent mead. The concept is extraordinary, creative, and a*



*match made in heaven, combining the complexity of Belgian style gueuze with a delicate touch of honey. Crisp, refreshing, well-carbonated {be careful when opening}, with a wonderful balance between acidic, floral and fruity character. If taste, aroma and appearance are the sole measure of excellence, this beverage is a winner! Absolutely fantastic!"*

- Charles Finkel  
[ Merchant du Vin, "All About Beer, MAY 2002", page 47]

*"Extremely pale, hazy color with a deep collar of snowy foam, this is a blend of mead made by the Lurgashall winery in England with Hanssens gueuze from Belgium; the blend is 30:70 in favor of gueuze. The aroma is honey rich, balanced by the traditional "horse-blanket" musty sourness of gueuze. The palate is fruity, tart but not too sour thanks to the welcome presence of the honey. The finish starts sweet but dries into a slightly sour and nutty end. Intriguing and delicious: the blend works well. -*

- Roger Protz  
[ Merchant du Vin, "All About Beer, MAY 2002", page 47]

### Product Details

<b>Style</b>	Mead Blended with Lambic
<b>Alc./Vol.</b>	9%

### Tasting Notes

<b>Appearance</b>	Golden orange with small bubbly head with no retention or lacing.
<b>Aroma</b>	Honey rich, balanced by the traditional "horse blanket" musty sourness of gueuze.
<b>Flavor</b>	Fruity, tart but not too sour thanks to the presence of honey.
<b>Finish</b>	Starts sweet but dries into a slightly sour and nutty end.

### Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda)

### Available Formats:

- 24 \* 12.7 oz cork finished bottles (ask about availability)