

## La Meule > Brasserie BFM > Saignelgier, Switzerland

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**Appearance:** Deep golden yellow with shades of bronze. Tight, creamy head.

**Flavor:** 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.

**Finish:** On the palate, it begins crisp and follows with a fresh herbal notes leading to an intense bitter finish which mellows with time, leaving more space to floral, honeyish notes.

Try la Meule with poultry in a tarragon sauce. Salty hard cheeses or just good old fried fish do the job just as well.

### ■ Beer Collection

**Style:** Blond Ale

**Alc./Vol:** 6.0%

**Spices:** Sage