



# LA TROP® BLONDE – BLOND

BLOND BEER

330 ML BOTTLES AND 30 L ONE WAY KEGS – 5,5% VOL/.ALC.

**LA TROP®BLONDE** is a pure malt, connoisseur's lager, brewed in France. It was born in a small cellar in the Saint-Claude "Artisanal Zone" on the Saint-Tropez beach road. After our Rosée, White and Amber beers, we wanted to create a beer that would possess the typically delicate, well balanced, refreshing character of all our beers, but in a lager version.

We therefore selected the very finest hops in order to create a lager with a clear-cut and well-balanced bitterness. To complement its unique floral and fruity character, we blend in some spices during the boiling stage of the brewing process.

**LA TROP®BLONDE** is a top-fermented craft lager which is a beautiful combination of finesse and balance.

## TASTING NOTES

Pure, bright appearance with a golden and straw-yellow hue.

The bubbles are delicate. The foam is dense, non-sticky, long-lasting and forms a lovely crown.

The lager is fresh and spicy on the nose, which is malty at first with notes of kumquat and bitter orange. The spices, evocative of garrigue scrubland, impart uplifting floral notes.

Direct, clean and soft on the palate. The careful selection of hops, along with the added spices, creates the perfectly balanced bitterness we are seeking. The lager is full-bodied with aromas of white peach at first, later followed by the more refined notes of yellow grapefruit hinted at on the nose. The finish is well-balanced with a blend of liquorice and cashew aromas.

## FOOR PAIRING TIPS

Enjoy on its own or with food such as grills, beef Carpaccio or grilled chicken skewers. This lager is also perfect with shellfish.

Serve well chilled (6-8°C).

**Shelf Life:** 24 months/bottles – 12 months/one way kegs

