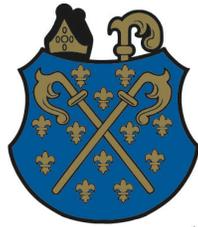


bière d'abbaye



abdi**bi**er

St Feuillien
anno 1125

Brand Book

Tripel

Grand Cru

Brune Réserve

Blonde

Saison

La Blanche

Bière de L'Amitié

Speciale

Gift Boxes

Point of Sale



bière d'abbaye  abdijbier

St. Feuillien

anno 1125

St. Feuillien
Tripel

St. Feuillien Tripel

8.5% ABV, Bottle Conditioned

The History of St. Feuillien

St. Feuillien was a 7th century monk, an Irishman slain in the wilds of what is now Wallonian Belgium. In 1873 the Friart family, in conjunction with a foundation dedicated to the memory and good works of St. Feuillien, began producing fine Authentic Abbey Ales. Four generations later, the Friart family is still in charge of the brewery and proceeds from each sale go to the Foundation formed in St. Feuillien's name.

Secondary fermentation at a very low temperature for up to 6 weeks gives all St. Feuillien beers a fine, sophisticated and delicious flavor. Beer this good takes time.

A Dry, Hoppy Tripel

Sparkling orangish-golden in color with a brilliant white foam. Highly aromatic with vivid hop resins leaping out of the glass. The flavor is bright, leanly malty, spicy and hoppy. A generous amount of carbonation makes for a full mouthfeel as well as mountains of pillowy foam.

Enjoy **St. Feuillien Tripel** with salads and seafood or as a foil for rich, buttery or creamy dishes. Truly one of Belgium's great Tripels and a beer that is not to be missed!



Package Unit	Bar Code
St. Feuillien Tripel 6/4/330ml (63/pallet)	  Single Bottle Four Pack
St. Feuillien Tripel 12/750ml (55/pallet)	
St. Feuillien Tripel Large Format	  3L 6L 
Tripel 1/6bbl	US Sanke or Euro Slider

Sole Importer: Artisanal Imports, Inc. Austin, TX www.artisanalimports.com or (512) 440-0811



bière d'abbaye  abdijbier

St. Feuillien

anno 1125

St. Feuillien
Grand Cru

St. Feuillien Grand Cru

9.5% ABV, Bottle Conditioned

The History of St. Feuillien

In the 7th Century, an Irish monk by the name of Foylan came to southern Belgium—modern day Wallonia—as a missionary. In 655 as he was traveling through the forest, he was killed and beheaded near what is now Le Roeulx, Belgium. On the site of his martyrdom a chapel was built, transforming over time into the Abbaye St. Feuillien du Roeulx. During the French Revolution the abbey was destroyed but the memory of St. Feuillien remained.

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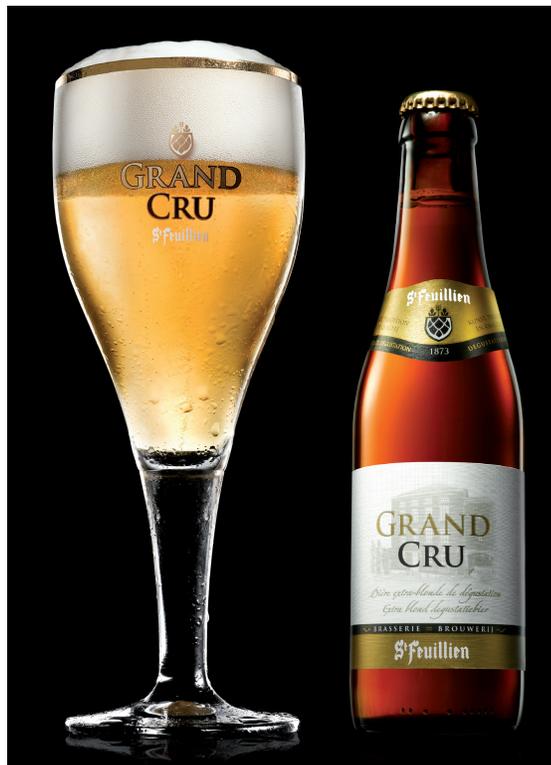
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A Symphony Of Aromas And Flavors

Grand Cru has a full, dense, white head of foam, lacy and beautiful. Very pale in color, brilliantly bright and appetizingly pale golden, Grand Cru has a delicate nose full of subtle hops and fruit with a backdrop of malt and honey. Grand Cru is very dry on the palate, firm in body and well-attenuated with a pleasant fruity bitterness and wonderful toasted malt character.

Awards

Gold Medal, 2011 European Beer Star, Europe's largest beer competition.
DRAFT Magazine's Top 25 of 2012 (98 pts)
World Beer Awards 2012, Europe's Best Pale Belgian



BELGIAN STYLE
STRONG ALE
GOLD AWARD 2011



Package Unit	Bar Code	
St. Feuillien Grand Cru 24/11.2 63/Pallet	 5 412138 653310 Single Bottle	 5 412138 613314 Four Pack

Sole Importer: Artisanal Imports, Inc. Austin, TX www.artisanalimports.com or (512) 440-0811





St. Feuillien
Brune Réserve

St. Feuillien Brune Réserve

8.5% ABV, Bottle Conditioned

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Deep, Dark, Rich and Delicious

A rich, dark brown ale, new reformulated to a higher standard—a sort of Super Dubbel—and bottle conditioned for maximum flavor and shelf life. Deep russet in color with a light tan foam. The aroma is fruit and sweet, with hints of dried fruit and nuts. On the palate, St. Feuillien Brune is slightly sweet and malty, finishing surprisingly firm and dry.

Try this beer with any of your favorite foods. It is extremely food-friendly but is best paired with spicy or highly flavored dishes



Package Unit	Bottle Bar Code
St. Feuillien Brune 12/750 (55/pallet)	
St. Feuillien Brune 1/6bbl Keg	US Sanke or Euro Slider

Sole Importer: Artisanal Imports, Inc. Austin, TX www.artisanalimports.com or (512) 440-0811





St. Feuillien
Blonde

St. Feuillien Blonde

7.5% ABV, Draft Only

The History of St. Feuillien

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A Dry, Hoppy Tripel

This light ale has a deep golden color with a smooth, frothy head. It is very perfumed with an unmistakable hint of aromatic hops and a fruity (citrus) note from the spices used in production.

With a subtle yet distinctive bitterness and a strong malty taste which is a delight to the palate, **St-Feuillien Blonde** an excellent and very drinkable beer. Enjoy with curry, roasted chicken or ratatouille!



Package Unit	Keg Connector
St. Feuillien Tripel 1/6bbl or 20L	US Sanke or Euro Slider





Tasting Notes

Saison by St. Feuillien *6.5% ABV, Bottle Conditioned*

St. Feuillien’s Saison is what the Belgians call a “beer of the terroir”; a traditional farmhouse ale with all the rich flavors of the fertile land of southern Belgium. The region of Hainault, where St. Feuillien is located, is the traditional home for this style of beer. It originated as a beer made by and for farmers. Thirst quenching, not too strong, and great with food.

Despite their long and storied history, Brasserie St. Feuillien has never made a beer in this style. But after 138 years they put together a knockout! Winner of the Best Saison in the 2009 World Beer Awards, this is a beer with the pedigree and the quality to become a classic in the style.

Tasting Notes

A warm, golden blonde with a beautiful farmhouse character featuring hints of melon and apricot. Full-bodied, fruity and yeasty, Saison has a rugged, charming character with a lot more flavor than it’s 6.5% ABV would suggest.



Pair with cheese, salads, or seafood.

Package Unit	Bar Code	
12/750ml (55/pallet)	 5 412138 317519	
6/4/330ml Bottle (64/pallet)	 5 412138 333311 Single Bottle	 5 412138 333342 Four Pack
Can 6/4/330ml	 5 412138 503318 Single Can	 5 412138 599915 Four Pack (wrap)
1/6bbl or 20L Keg	Microstar or Slider	

Sole Importer: Artisanal Imports, Inc. Austin, TX www.artisanalimports.com or (512) 440-0811





Tasting Notes

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La Blanche by St. Feuillien 6.5% ABV

La Blanche was conceived as blending of Belgian Wit and Abbey Tripel, and the result is a relatively strong, fully aromatic and wonderfully complex beer. It has the fine almost minty herbal character of St. Feuillien Tripel with a luxuriously full-body.



Package Unit	Bar Code	Configuration
1/6bbl Keg (US Sanke)	NA	40/Pallet



This logo certifies that St. Feuillien is an Authentic Abbey Brewery.





Tasting Notes

St. Feuillien and Green Flash Brewing Co. Bière De L'Amitié *9.5% ABV, Bottle Conditioned*

St. Feuillien's centuries old brewing traditions combine with Green Flash Brewing Company's cutting edge brewing techniques to form our first collaborative brew: Bière de L'Amitié (Friendship Brew).

A blond Belgian collaboration ale, brewed with St. Feuillien's traditional yeast and spices. For a modern twist, we add rye malt, wheat malt and American Amarillo hops.

At the crossroads of collaboration, we dry-hopped the brew for more zest.

It's old-world Belgian Abbey-style meets new-world American craft brewing — and a friendship is formed.

Appearance is a brassy golden with foam that is just a shade darker than snow white. Almost like vanilla ice cream with a hint, just a hint, of vanilla. The nose of this beer is remarkable. Freshly cut peaches and cream with a hint of mint. The flavor is spicy and a little hot, almost brash with a very firm malt character that only hints of the inclusion of rye and wheat malts. It quickly mellows to dryness and finishes with a pure, clean, high note of bitterness.

Bière de L'Amitié is a house guest who shows up with gifts and leaves a day before you are ready to bid adieu. I wish you'd stay just a bit longer, my friend, and you are welcome to return.



Package Unit	Bar Code
12/750ml (55/pallet)	 N 3 42000-06200 9
1/6bbl or 20L Keg	Microstar or Slider

Sole Importer: Artisanal Imports, Inc. Austin, TX www.artisanalimports.com or (512) 440-0811





St. Feuillien
Speciale

St. Feuillien Speciale

Belgian Abbey Ale 9.0% ABV

Since 1873, the Friart family has brewed sophisticated, delicious beers at their brewery in Le Rouelx, in the heart of French-speaking Wallonia.

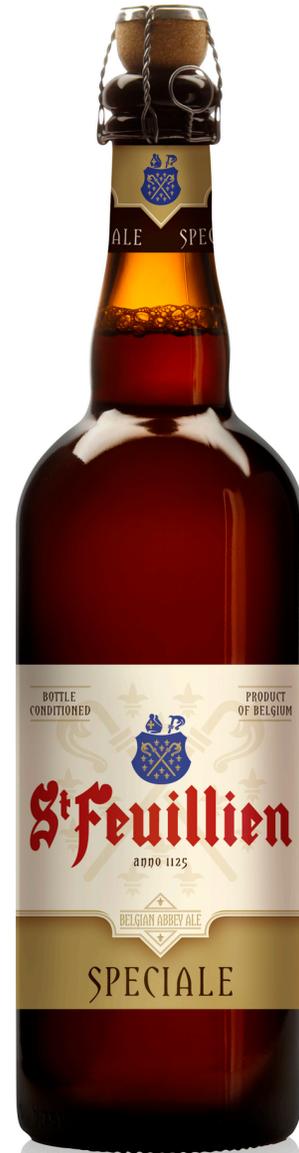
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Speciale is the pinnacle of the brewing art at St. Feuillien. It's brewed in the middle of the year, aged for a minimum of 6 weeks in cold tanks and then bottle conditioned in the warm room for 2 more weeks. The result is a beer that has clean, delicious flavor and a beautiful, elegant condition. Carbonation is fine, the foam collar is creamy.

Speciale is dark brown, very full bodied and very flavorful. Aromas and flavors of fig, date and currants mingle with allspice, cinnamon and cocoa on the palate and in the nose. Best served at 50°-55°F for maximum flavor.

Available in 750ml bottles and 20l Kegs.

Limited availability (October-February)



Package Unit	Bar Code
12/750ml (55/pallet)	 5 412138 653310
20L Keg	Microstar or Brewery Keg

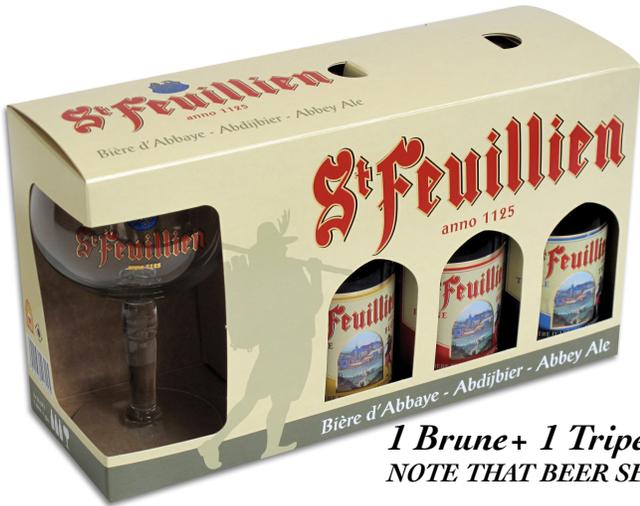




Gift Boxes

St. Feuillien Gift Boxes
Available Each Year In October

Grand Cru Gift
A Symphony Of Aromas And Flavors
 Grand Cru has a full, dense, white head of foam, lacy and beautiful. Very pale in color, brilliantly bright and appetizingly pale golden, Grand Cru has a delicate nose full of subtle hops and fruit with a backdrop of malt and honey. Grand Cru is very dry on the palate, firm in body and well-attenuated with a pleasant fruity bitterness and wonderful toasted malt character.



St. Feuillien Gift
A Regal Assortment
 This giftpack is normally packed with (1) Brune, (1) Tripel and (1) Speciale/Noel + a St. Feuillien Glass. An excellent introduction to one of Belgium's greatest breweries.

While rare, it is possible for selection in the gift box to vary.

1 Brune + 1 Tripel + 1 Special + 1 Glass
NOTE THAT BEER SELECTION IN GIFTBOX MAY VARY

Package Unit	Bar Code
Grand Cru Gift 6 Gifts Per Case	 5 412138 712017
St. Feuillien Gift 8 Gifts Per Case	 5 412138 513225





Point Of Sale

La Blanche Glass
33cl (box of 6)
#3030-511



Saison Glass
33cl (box of 6)
#3030-510



Grand Cru Glass
33cl (box of 6)
#3030-525



St. Feuillien Glass
33cl (6/box) #3030-501
25cl (6/box) #3030-502



Coaster (per 100)
#3030-516
#3030-521



Grand Cru Coaster
(per 100) #3030-527



Grand Cru Sign
Cardboard #3030-526



Saison Coaster
(per 100) #3030-527



Wooded Path Sign
Cardboard #3030-518



522 Serving Tray



T-Shirt



Tap Handle
#3030-535
Includes decal for branding.



Vertical Banner
Approx. 6' tall x 3' wide
#3030-515



Metal Sign
Approximately 18" wide
#3030-503

Items Not Pictured
#3030-512 3 Liter Display Glass

Items Subject To Availability

